

## Included in your package:

Six Hour Open Bar – Champagne Toast – Wedding Cake

Guests enjoy exquisite hors d'oeuvres and cocktails by our picturesque garden terrazzo.

Carving Station (Choice of One) | Oven Roasted Prime Rib, Turkey, or Porketta

Pasta Station | Penne alla Vodka and Tre-Colored Tortellini al Bosco

Antipasto Station | Prosciutto Di Parma – Dried Sausage & Sopressata – Fresh Mozzarella & Aged Provolone

Marinated Artichokes & Mushrooms – Olives – Red Roasted Peppers and Goat Cheese Stuffed Pepper

Fresh Seafood Station (Choice of One) | Sushi Station - Assorted hand rolled Sushi Displays

or Raw Bar - Chilled Jumbo Shrimp, Clams & Oysters

Your Choice of EIGHT Hot Hors d'oeuvres served white gloved butler style

Appetizer (Choice of One)

Greek Salad | Crisp Greens, Feta, Black Olives, with a Greek Herbed Vinaigrette
Summer Salad | Crisp Arugula tossed with Fresh Sliced Strawberries, Pecans and Gorgonzola
drizzled with a Raspberry Honey Vinaigrette
Autumn Salad | Mixed greens with gorgonzola cheese, dried cranberries, mandarins and candied walnuts
served with balsamic vinaigrette

Lobster Bisque or Butternut Squash Soup

## Main Entrée (Choice of Three)

Grilled New York Strip — Seasoned lightly and grilled to perfection

Filet Mignon — Seasoned lightly and grilled to perfection, served with a choice of sauce:

Madeira, Gorgonzola or Raspberry Port

Grilled Baby Lamb Chops—Seasoned lightly and grilled to perfection

Lobster Tail — Choice of grilled or stuffed with a fresh seafood Ritz stuffing served with a side of drawn butter
Crab Encrusted Swordfish — Pan seared Swordfish topped with a homemade Crab Cake and served with Dill Beurre Blanc
Chicken Claudio — Breast of Chicken with sun-dried tomatoes, asparagus and artichoke hearts in a white wine sauce
Stuffed Chicken con Spinachi — Breast of Chicken stuffed with fresh mozzarella and baby spinach served with
a goat cheese infused Béchamel sauce

**Surf & Turf (Available as Choice of Two)** — Duo of Grilled Filet Mignon and Stuffed Shrimp Accompanied by Seasonal Vegetables and Potatoes

## Dessert

Your Wedding Cake served with Italian Espresso, Coffee & Tea One Sweet station of your choice

## Pricing

Friday & Sunday - \$135 per person
Saturday & Holiday Weekends - \$160 per person
All prices are subject to 19% Site fee, 10% Service fee and 7.35% CT State tax.

Winter Pricing (January to March) | Site fee discounted to 10% Enjoy complimentary uplighting and Late Night station