



Emerald Wedding

Included in your package:
Five Hour Open Bar – Champagne Toast

Cocktail Hour

Cascade's Harvest Table

Fresh Vegetable Crudités – International Cheese Display – Bruschetta Station
 Your choice of six hors d'oeuvres served white gloved butler style

Spinach Spanakopita
 Buffalo Chicken Bites
 Butternut Squash Shooters
 Vegetable Spring Rolls
 Italian Antipasto Kabobs
 Goat Cheese and Roasted Pepper Crostini
 Serrano Ham and Manchego Cheese
 Fig and Fontina with Lavender Puff

Risotto Croquette
 Potato Croquette
 French Onion Soup
 Jalapeno Poppers
 Fried Artichokes
 General Tsao Cauliflower
 Truffle Parmigiano Fries
 Franks in a Blanket

Sesame Chicken
 Miniature Chicken Quesadilla
 Buffalo Chicken Roll
 Carne Asada con Salsa Verde
 Philly Steak Roll
 Beef Teriyaki
 Beef Wellington
 Korean BBQ Springroll

Pork Shumai
 Brazilian Grilled Shrimp
 Coconut Shrimp
 Scallop Wrapped in Bacon
 Roasted Mushroom & Brie
 Miniature Maryland Crab Cakes
 Lobster Mac & Cheese
 Crab Salad Tostada

Stationed Reception will include:

***Carving Station (Choice of One)**

Roasted Prime Rib, Turkey or Porketta

Pasta Station

Penne alla Vodka and Farfalle alla Casa

Entrée Station

Chicken Florentine and Salmon Teriyaki
 Accompanied with Vegetable du Jour

Mashed Potato Bar

Idaho Potatoes accompanied with Cheese, Broccoli, Bacon, Chives and Sour Cream

Salad Station (Choice of One)

Autumn, Caesar or Summer

Pricing

Friday Evening - \$95 per person | Saturday Evening & Holiday Weekends - \$110 per person
 Enjoy complimentary wedding cake by Petonito's Pastry Shop, Heavenly Hands, DiSorbo's Bakery or JCakes

Sunday to Thursday Evening | Saturday Afternoon (11-4pm) - \$75 per person
 *add Carving station \$8.00 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