



Traditional Bridal Buffet Package

Social Hour Stationary Table

A variety of cubed cheeses and crackers

Choice of Two of the Following:

Fried Ravioli, Swedish Meatballs, Fried Mozzarella, Spring Rolls

Traditional Buffet Dinner

Fresh Garden Salad with Your Choice of Dressing

(Raspberry Vinaigrette, Ranch, Creamy Italian or Bleu Cheese)

Penne Pasta with Your Selection of Marinara, Puttanesca, alla Tomato Vodka or Alfredo Sauce

Fresh Dinner Rolls with Butter

Buffet Entrees (selection of two)

Chicken Breast Marsala, Mediterranean Chicken, Herb Stuffed Chicken

Breast of Chicken Cordon Bleu, Sliced to Order Top Sirloin of Beef

Stuffed Filet of Sole with Newburg Sauce, Baked Scrod with Lemon Caper Sauce

Sliced to Order Roast Pork Loin with Pan Gravy, Stuffed Center Cut Pork Chop

Roast Prime Rib - add \$4.00, New York Strip Steak – add \$4.00

Accompaniments (selection of two)

Seasonal Squash, Steamed Green Beans, Vegetable Medley,

Steamed Parsley Carrots,

Roasted Red Bliss Potatoes, Princess Potatoes, Rice Pilaf, Risssole Potatoes,

Baked Potato, Scalloped Potatoes, Au gratin Potatoes, Duchess Potatoes

Coffee Station

Regular and Decaffeinated Coffee and Tea



Premium Bridal Buffet Package

Champagne Toast
White or Ivory Floor Table Linen, Chair Cover, Matching Sash & Napkin
Five Hour Open House Bar

Social Hour Stationary Table

A Variety of Cubed Cheeses and Crackers
Vegetable Crudités and Dip

Choice of Three of the Following:

Fried Ravioli, Swedish Meatballs, Fried Mozzarella, Vegetable Spring Rolls,
Chicken Teriyaki Skewers, Mini Quiche, Coconut Shrimp, Tomato Pesto Bruschetta

Starters

Fresh Garden Salad w/ your choice of dressing
(Raspberry Vinaigrette, Ranch, Creamy Italian or Bleu Cheese)
Fresh Dinner Rolls with Butter
Penne Pasta with Your Selection of Marinara, Tomato Vodka or Alfredo

Buffet Entrees (selection of two)

Herb Stuffed Chicken Breast, Chicken Florentine, Mediterranean Chicken,
Roast Loin of Pork, Sliced to Order Top Sirloin of Beef, Beef Tips in Wine Sauce,
Seafood Stuffed Filet of Sole, Baked Scrod with Lemon Wine Butter,
Pan Seared Salmon with Teriyaki Ginger Glaze, Broiled Scrod Newberg
Roast Prime Rib of Beef au Jus – add \$4.00, Sliced Tenderloin of Beef – add \$6.00
New York Strip Steak – add \$4.00, Baked Jumbo Stuffed Shrimp – add \$6.00
Pan Seared Swordfish with Basil Lemon Butter - \$6.00, Sea Scallops Newberg Sauce – add \$6.00

Accompaniments (selection of two)

Seasonal Squash, Steamed Green Beans, Vegetable Medley,
Steamed Parsley Carrots,
Roasted Red Bliss Potatoes, Princess Potatoes, Rice Pilaf, Rissolle Potatoes,
Baked Potato, Scalloped Potatoes, Au gratin Potatoes, Duchess Potatoes

Coffee Station

Regular and Decaffeinated Coffee and Tea



Plated Dinner Bridal Package

Social Hour Stationary Cocktail Table

A Variety of Cubed Cheeses and Crackers
Vegetable Crudités and Dip

Hors d'oeuvres (two stationary, one passed)

Calamari, Coconut Shrimp, Swedish Meatballs, Steamed Meat Dumplings
Mini Quiche, Vegetable Spring Rolls, Bacon Wrapped Scallops
Fried Ravioli, Fried Mozzarella, Tomato Pesto Bruschetta

Starters

Fresh Garden Salad Served with Choice of Dressing
(Raspberry Vinaigrette, Ranch, Creamy Italian or Bleu Cheese)
Fresh Dinner Rolls with Butter

Entrees (selection of two)

Herb Stuffed Chicken Breast, Chicken Florentine, Mediterranean Chicken
Stuffed Filet of Sole Newburg, Poached Salmon with Dill Sauce
Top Sirloin Steak with Mushroom Sauce, Center Cut Boneless Pork Chop Provencal
Roast Prime Rib of Beef au Jus – add \$4.00, Sliced Tenderloin of Beef – add \$6.00
New York Strip Steak – add \$4.00, Baked Jumbo Stuffed Shrimp – add \$6.00
Pan Seared Swordfish with Basil Lemon Butter - \$6.00, Sea Scallops Newberg Sauce – add \$6.00

Accompaniments (selection of two)

Seasonal Squash, Steamed Green Beans, Vegetable Medley,
Steamed Parsley Carrots, Buttered Broccoli Floret's
Roasted Red Bliss Potatoes, Princess Potatoes, Rice Pilaf, Rissolle Potatoes,
Baked Potato, Scalloped Potatoes, Au gratin Potatoes, Duchess Potatoes

Coffee Station

Regular and Decaffeinated Coffee and Tea



Bride's Dream Package

Champagne Toast
White or Ivory Floor Table Linen, Chair Cover, Matching Sash & Napkin
Five Hour Open House Bar

Social Hour Stationary Cocktail Table

A Variety of Cubed Cheeses and Crackers
Vegetable Crudités and Dip

Hors d'oeuvres Passed Butler Style (selection of three)

Calamari, Coconut Chicken, Swedish Meatballs
Steamed Meat Dumplings, Mini Quiche
Vegetable Spring Rolls, Bacon Wrapped Scallops
Fried Ravioli, Fried Mozzarella, Tomato Pesto Bruschetta

Starters

Fresh Garden Salad Served with Choice of Dressing
(Raspberry Vinaigrette, Ranch, Creamy Italian or Bleu Cheese)
Penne Pasta with Your Selection of Marinara, a la Tomato Vodka or Alfredo Sauce
Fresh Dinner Rolls with Butter

Buffet Entrees (selection of three)

Herb Stuffed Chicken Breast, Chicken Florentine, Mediterranean Chicken,
Roast Loin of Pork, Grilled Top Sirloin Steak, Beef Short Ribs in Wine Sauce,
Seafood Stuffed Filet of Sole, Baked Scrod with Lemon Wine Butter,
Pan Seared Salmon with Teriyaki Ginger Glaze, Broiled Scrod Newberg
Roast Prime Rib of Beef au Jus – add \$4.00, Sliced Tenderloin of Beef – add \$6.00
New York Strip Steak – add \$4.00, Baked Jumbo Stuffed Shrimp – add \$6.00
Pan Seared Swordfish with Basil Lemon Butter - \$6.00, Sea Scallops Newberg Sauce – add \$6.00

Accompaniments (selection of two)

Seasonal Squash, Steamed Green Beans, Vegetable Medley,
Steamed Parsley Carrots, Buttered Broccoli Floret's
Roasted Red Bliss Potatoes, Princess Potatoes, Rice Pilaf, Rissolle Potatoes,
Baked Potato, Scalloped Potatoes, Au gratin Potatoes, Duchess Potatoes

Coffee Service

Regular & Decaffeinated Coffee and Tea Station



Individual Plated Meatless Alternate Selections

(Vegan or Dietary Restricted Meals May Be Ordered In Advance)

Grilled Polenta Casserole Puttanesca

Creamy Seasoned Grilled Polenta Triple Layered with Fresh Mozzarella Cheese, Sliced Sautéed Zucchini and Yellow Squash, Caramelized Vidalia Onions and Freshly Grated Romano Cheese

“Topped with Tomato Basil Puttanesca”

Risotto Stuffed Portabella Mushrooms

Jumbo Grilled Portabella Mushrooms Stuffed With Herb Risotto, Diced Red and Green Bell Peppers, Sautéed Baby Spinach, Blackened Whole Kernel Corn, Cheddar Jack Cheese and Black Beans.

“Topped with White Ranchero Sauce”

Bow Tie Pasta Mushroom and Vegetable Casserole Alfredo

Bow Tie Pasta with Sautéed White Mushrooms, Julian Carrots, Zucchini and Yellow Squash, Baby Pearl Onions and Broccoli Floret's

“Baked in Creamy Alfredo Sauce”

Traditional Eggplant Parmesan

Lightly Breaded Fried Eggplant Layered with Mozzarella, Ricotta, Grated Romano Cheese and Sautéed Mushrooms

“Baked in Chunky Roma Tomato Marinara Sauce”

There is an additional \$10.00 per Alternate Selection plate



Appetizer Additions

(Add any Additional Appetizers to a Package – 100 count)

- Fried Ravioli - \$165.00
- Calamari - \$220.00
- Steamed Pork Dumplings- \$165.00
- Steamed Vegetable Dumplings - \$137.00
- Stuffed Clams Casino - \$137.00
- Fried Mozzarella Triangles - \$110.00
- Coconut Shrimp - \$248.00
- Jumbo Shrimp Cocktail - \$358.00
- Shrimp Scampi Skewers - \$247.00
- Mini Maryland Style Crab Cakes - \$220.00
- Sea Scallops Wrapped In Bacon - \$247.00
- Deep Fried Sea Scallops - \$220.00
- Garlic Sautéed Sea Scallops - \$220.00
- Baked Oysters and Spinach On The Shell - \$330.00
- Shrimp and Vegetable Spring Rolls - \$192.00
- Vegetable Spring Rolls - \$137.00
- Pork and Vegetable Spring Rolls - \$165.00
- Mini Beef Kabobs - \$165.00
- Mini Chicken Kabobs - \$137.00
- Mini Shrimp Kabobs - \$192.00
- Chicken Teriyaki Skewers - \$137.00
- Beef Teriyaki Skewers \$165.00
- Sausage Stuffed Mushrooms - \$137.00
- Crabmeat Stuffed Mushrooms - \$192.00
- Vegetable Stuffed Mushrooms - \$137.00
- Assorted Hot Cheese Puffs - \$110.00
- Franks in A Blanket - \$110.00
- Barbecued Meatballs - \$137.00
- Swedish Meatballs - \$137.00
- Mini Beef Empanadas - \$137.00
- Mini Chicken Empanadas - \$137.00
- Coconut Chicken - \$165.00
- Buffalo Hot Wings - \$110.00
- Tomato Pesto Bruschetta - \$165.00



Individual Plated Gluten and Dairy Free Alternate Selections

Roasted Lemon Pesto Chicken Breast

Tender Grilled Chicken Breast Marinated
In Lemon Basil Garlic and Olive Oil
Served with Baby Carrots and Parsley Steamed Potatoes

Poached Salmon and Pineapple Salsa

Fresh Farm Raised Salmon Fillet Topped with Pineapple Salsa
Served with Creamy Seasoned Risotto
And Steamed Whole Green Beans

Individual Plated Vegan Alternate Selections

Roasted Tofu Turkey

Seasoned Roasted Tofu Turkey
Served with Wild Rice Pilaf Vegetable Medley
And Fresh Cranberry Orange Relish

Vegetable and Tofu Lo Mein

Tender Lo Mein Noodles and Grilled Tofu
Tossed with Fresh Steamed Vegetables
Served with Vegetable Spring Rolls
And Teriyaki Sauce

There is an additional \$10.00 per Alternate Selection plate



Plated Salad Additions

(Add any Plated Salad to a Package)

Caesar Salad

Crisp Romaine Hearts Tossed With Anchovies and Garlic Croutons
Topped with House Made Caesar Dressing and Shredded Parmesan Cheese – \$3.00

Spinach and Strawberry Salad Vinaigrette

Freshly Clipped Baby Spinach Mixed with Red Onion and Sliced Strawberries
and Topped with House Made Strawberry Vinaigrette - \$4.00

Antipasto Salad

Mixed Greens Topped with Sliced Ham, Salami, Pepperoni, Provolone Cheese
Kalamata Olives, Sliced Tomato, Cucumbers and Red Onion
Topped with House Made Red Wine Vinaigrette - \$5.00

Spring Mix Salad

Mixed Baby Greens Tossed with Mandarin Orange Segments, Candied Walnuts,
and Dried Cranberries And Topped with Creamy Raspberry Vinaigrette - \$5.00

House Wedge Salad

Crisp Iceberg Lettuce Wedge Topped with Fresh Diced Tomatoes, Bacon Crumbles,
House Made Blue Cheese Dressing and Gorgonzola Cheese - \$5.00



Special Enhancements

(Special Addition to Any Package)

Dress it Up

Head Table: \$25.00 per Person
Chair Covers: \$5.00 per Chair
Chair Cover, Sash & Matching Napkin: \$8.00 per Person
Colored Napkin: \$1.00 per Person
Outdoor Chairs: \$3.00 per Chair

Beverage Lovers

Make any function an open bar for 5 hours:
House Bar: \$35.00 per Person
Beer & Wine Only: \$25.00 per Person
Social Hour Open House Bar (1-hour): \$7.00 per Person

Taxes & Fees

All packages are subject to Connecticut State Sales Tax (6.35%)
20% service fee will be added to invoice
\$300 Hall rental fee is for 5-hour rental
\$200 Ceremony Fee does not include outdoor chairs
(Additional hours will be priced per request)