

DINNER MENU

A Q U A T U R F
Club

2024

PRICE OF ENTRÉES INCLUDES

Wedding Reception

Saturday Evening: 6 hours
Friday or Sunday: 5½ hours

Open Bar

Top-shelf liquor, house wine & draft beer

Champagne Toast

Salad Course

Served with house-made rolls & butter

Pasta Course

You may substitute this course with a pasta station offered during your cocktail hour

Potato & Vegetable

Ice Cream & Topping

Served with your self-provided wedding cake

Linen

White floor-length tablecloths, white napkins, choice of color overlay

Professional Maitre D'

Private Bridal Suite

Lantern Centerpieces

PERSONALIZE YOUR MENU

Design your own menu and budget by choosing from an array of options for your cocktail hour, enhance your course selection or offer an additional third course.

Chair Covers

White or ivory chair covers with colored sash

7

Bottled House Wine Service

White and red served throughout dinner

5

Grey Goose and Patron

3

Bottled Beer

Choice of 3

4

Bottled Microbrew

Choice of 2

5

Special Requested Draft Beer

175/kg

Special Requested Microbrew Draft Beer

MP

Frozen Drink Station

Margaritas, Daiquiris, Piña Coladas, Mudslides

7

Signature Drinks

2

Dry Ice

100

Sparkling Ice Carving

Displayed throughout cocktail hour

250

COCKTAIL HOUR SELECTIONS

Priced per person, per hour.

Cheese Table

Assorted cheeses, cracker varieties and hand-sliced pepperoni

*Add fresh vegetables and dip: +3

6

Charcuterie Board

Prosciutto, sliced soppressata, sliced pepperoni, ciliegine, assorted specialty cheeses, olives, stuffed cherry peppers and figs

10

Tuscan Table

Fresh mozzarella and tomato salad, sliced soppressata and Parma Prosciutto, Fontinella cheese, Kalamata olives, grilled artichokes, stuffed cherry peppers, stuffed breads (broccoli, spinach and pepperoni)
Cheese Table included.

10

*Add a chef hand-slicing the meats with our authentic Berkel meat slicer: +2

*Add to Hors D'oeuvres Fare: +5

Stationary Hot Hors d'Oeuvre Fare

Includes Cheese Table and the following:

Crab Rangoon

Bruschetta

Grilled Portobello Mushrooms

Risotto Cakes

Fried Shrimp

Sesame Chicken

Mini Pierogies

French Onion Boule

Brie and Cranberry Tarts

Spanakopita

Pork Dumplings

15

Deluxe Stationary Hot Hors d'Oeuvre Fare Add-Ons: \$2/item

Crab Cakes with Red Pepper Aioli

Veal Meatballs with Ricotta Cheese

Crispy Shrimp with Chipotle Aioli

Parmesan Truffle Fries

Spiedini with House-Made Fried Mozzarella

Fried Calamari

Old Bay Shrimp Scampi

Lobster Mac and Cheese

Passed Scallops & Bacon

4

Passed Clams Casino

3

Passed Grilled Lamb Chops

MP

Raw Bar

All items are priced per piece, minimum of 200 pieces

Oysters: 2.5

U-12 Shrimp Cocktail: 4.5

Clams on the Half Shell: 2

Lobster Tails: MP

The following can be added to Cocktail Hour Hors d'Oeuvre Fare:

Seasonal Fruit Platter

4

Carving Station

Served with assorted rolls and condiments. Select one:

New York Strip: 5

Corned Beef: 5

Smoked Salmon: 8

Roasted Turkey: 5

Maple Glazed Pork Tenderloin: 5

Filet Mignon: MP

Pasta Station

Served with grated cheese and crushed red pepper. Select two:

Penne alla Vodka

Paglia e Fieno

Tortellini Alfredo

Penne alla Norma

Penne al Pesto

8

Sushi Platters

Platters of assorted rolls: cucumber, avocado, California, eel, etc.

12

Soup Bar

Select three:

Butternut Squash Bisque

Beef Barley

Seafood Bisque

Gazpacho

Cream of Broccoli

Pasta Fagioli

Potato Leek

6

SALAD Select one**House Garden Salad**

Choice of rice wine vinaigrette, raspberry vinaigrette, Italian vinaigrette, house creamy Italian or balsamic vinaigrette

Traditional Caesar Salad

Salad Course enhancements:

Chopped Salad 5

Iceberg lettuce, bacon, red onion, diced tomatoes, cucumbers and cheddar cheese. Served with rice wine vinaigrette

Gorgonzola Apple Salad 4

Field greens, fresh sliced apples, gorgonzola cheese, walnuts and dried cranberries. Served with balsamic vinaigrette

Field Green Salad 3

Field greens, diced tomatoes, fresh mozzarella and sliced almonds. Served with raspberry vinaigrette

ENTRÉES Select three

Add a vegetarian option for no additional charge. GF denotes entrée is gluten free. *Indicates your guests are offered their choice of meat doneness.

Prime Rib* 100/110

Slow roasted, hand-sliced club cut, GF

Filet Mignon* 102/112

Roasted, hand-sliced medallion draped in a red wine demiglace, GF

Filet Mignon Oscar* 104/114

Roasted, hand-sliced medallion topped with crab meat and house-made béarnaise sauce, GF

Roasted New York Sirloin* 97/107

Generous portion, hand-sliced. Served with a red wine reduction, GF

Surf and Turf #1* 108/118

Roasted filet mignon paired with two baked stuffed shrimp

Surf and Turf #2* MP

Roasted filet mignon paired with lobster tail stuffed with crabmeat, cracker crumbs and herbs

Baked Stuffed Shrimp 100/110

Four jumbo shrimp stuffed with a crabmeat and herb stuffing

Shrimp Scampi 100/110

Five jumbo shrimp sautéed with white wine, capers, butter and garlic. Served over house risotto, GF

Baked North Atlantic Cod 101/111

Flaky white fish topped with crunchy cracker crumbs, finished with white wine, lemon and butter

Pan Seared Salmon 101/111

Filet seared with a whole grain mustard, honey-ginger glaze, GF

Nantucket Sea Scallop Casserole MP

Casserole of sea scallops served in a white wine and lemon reduction, topped with diced red and green bell peppers and crispy cracker crumbs

Chicken Florentine 98/108

Chicken breast floured, dipped in egg and sautéed. Served over baby spinach with a sherry wine, lemon cream sauce

PASTA Select one**Penne Pasta with House Bolognese Sauce****Penne alla Vodka**

Fresh tomato cream sauce, with fresh basil, garlic, flambéed vodka

Pasta Course enhancements:

Paglia e Fieno 5

House-made egg and spinach pasta with prosciutto, bacon and butter

Cavatelli 4

With broccoli and garlic

Baked Manicotti 4

Fresh pasta tubes filled with ricotta and Parmigiano Reggiano cheeses; baked with marinara sauce

Chicken à la Kathryn 97/107

Chicken breast rolled in seasoned breadcrumbs, baked, sliced and served with a smooth white wine velouté sauce

Chicken Valdostana 98/108

Chicken breast coated in breadcrumbs, sautéed and topped with house-made fresh mozzarella, covered in a marsala demiglace

Chicken Wadsworth 99/109

Chicken breast layered with fresh mozzarella, roasted red peppers, baby spinach. Wrapped with fresh prosciutto, topped with marsala demiglace, GF

Autumn Chicken 99/109

Chicken breast lightly breaded, topped with a combination of roasted butternut squash and dried cranberries. Served with a cranberry molasses demiglace

Pork Loin Pinwheel 98/108

Roasted pork loin filled with a sauté of baby spinach and prosciutto then rolled, sliced and served in a "pinwheel." Topped with a red wine and rosemary demiglace, GF

Maple Glaze Center Cut Pork Chop 97/107

Vermont maple syrup glaze

Vegetarian Eggplant Parmigiana 97/107

Thin sliced eggplant, batter dipped and layered with a zesty marinara sauce and mozzarella cheese, GF

Vegetarian Lasagna 97/107

Pasta noodles layered with sautéed fresh vegetables and creamy ricotta cheese. Topped with a zesty marinara sauce and mozzarella cheese

Vegan Chickpea Coconut Curry 97/107

Served over basmati rice, GF

12 and Under

Chicken tenders served with tater tots, 1/2 price of selected adult entrée

POTATO Select one

Rice Pilaf
Plain Baked, served with sour cream
Garlic Whipped

Garlic Rosemary Whipped
Roasted Rosemary New Bliss

VEGETABLE Select one

Broccoli Polonaise
Green Beans, Garlic & EVOO (GF)

Seasonal Mixed (GF)
Zucchini Italian Style (GF)

Vegetable course enhancements:

Roasted Parsnips, Carrots & Fennel (GF) 3
Grilled Asparagus (GF) 3

EXTRA COURSE SUGGESTIONS

Hot or Cold Soup 3
Substitute for your salad or pasta course at no charge

Sliced Honeydew & Cantaloupe 3
Substitute for your salad or pasta course at no charge

Sliced Honeydew with Prosciutto 4
House-made mozzarella & prosciutto pinwheel

Caprese Salad (seasonal) 5
House-made mozzarella and vine-ripened tomatoes

Spiedini alla Romana 7
Mozzarella lightly battered and fried, topped with a basil, lemon, tomato butter sauce

Jumbo Lump Crab Cakes 10
With roasted red pepper aioli

Jumbo Shrimp Cocktail MP

SWEETS AND SAVORIES

Vanilla Ice Cream (included)

Select one ice cream topping:
Hot Cinnamon Apples
Melba Sauce
Fresh Strawberries (seasonal)

Hot Fudge
Pecan Caramel Sauce

Flourless Chocolate Cake (GF) 5

Tiramisu 4.5

Carrot Cake 4.5

Cheesecake with Strawberries 4

Cannoli 4

Chocolate Dipped Strawberries (seasonal) 2 for 4

Viennese Table 15

Assorted pastries, fresh filled cannoli, cheesecake, tiramisu, chocolate mousse shooters, chocolate dipped strawberries, chocolate cordials, biscotti & cookies, ice cream sundaes with Belgian waffles, frozen strawberry daiquiris & piña coladas, assorted fresh fruit. Your wedding cake will be offered at this table. Espresso is available. Two sparkling ice carvings decorate this table! *Customize your ice carvings: 250*

Sweet Dreams Table 9

Assorted pastries, chocolate dipped strawberries, chocolate cordials, biscotti and enhanced coffee table. Your wedding cake will be offered at this table.

Cappuccino and Espresso Bar 6

Omar Coffee presenting cappuccino & espresso to your guests.

Late Night Bites Select two 10

Pulled Pork with Rolls
Mac and Cheese
Back Nine Pizza

Sliders
Spicy Chicken Wings
Fries or Sweet Potato Fries

FOR OVER 50 YEARS.

Aqua Turf Club has been hosting exceptional wedding receptions and corporate events

We have built our reputation on providing quality, value, ambience, personalized service and always exceeding your expectations. We are honored to offer you and your guests the finest cuisine and service in Connecticut. We'll gladly assist you in creating a unique affair that will truly showcase your style.

*Higher prices for Saturdays. Prices are subject to change yearly.
All prices are subject to 20% service charge and CT state sales tax.*