

# A Q U A T U R F

Club

## CONTEMPORARY RECEPTION

**114/124 per person** | Higher prices Saturdays. Plus 20% service charge and CT state sales tax.  
A modern alternative to a sit-down dinner. Includes top-shelf open bar and champagne toast.

### COCKTAIL HOUR

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#### Cheese Table

Assorted cheeses, cracker varieties, sliced pepperoni and fresh raw vegetables with tangy dip

#### Stationary Hot Hors d'Oeuvres

For a complete description, see our Dinner Menu.

### SALAD STATION Select one

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#### Field Greens

With diced tomatoes, slivered almonds and fresh mozzarella; served with raspberry vinaigrette

#### Cobb

With mesquite grilled chicken, bacon, tomato, black olives and hard boiled eggs; served with vinaigrette and honey mustard dressings

#### Caesar

Traditional style

#### Apple Gorgonzola Salad

With sliced apples, dried cranberries, Gorgonzola, and walnuts; served with balsamic vinaigrette

#### Garden

With tomato, cucumber, pepperoncini and croutons; served with house-made creamy Italian dressing

### PASTA STATION Select two

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#### Penne alla Vodka

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

#### Farfalle alla Norma

Eggplant, sausage, spinach and mushrooms

#### Paglia e Fieno

Fresh egg and spinach pasta sautéed with prosciutto and bacon

#### Gemelli alla Puttanesca

Kalamata olives, roasted and fresh tomatoes and garlic

#### Penne al Pesto

Fresh basil, garlic, pignoli nuts, olive oil and grated Parmesan cheese

#### Tortellini Alfredo

Rich egg and cream sauce blended with Romano cheese

### DESSERT

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#### Sweet Dreams Table

**(included)**

Chocolate cordials, assorted pastries, chocolate dipped strawberries and biscotti. Coffee table offering flavorful syrups.  
Your own wedding cake served alongside.

#### Viennese Table Upgrade

Upgrade your Sweet Dreams Table to our full Viennese Table

### ADDITIONAL STATIONS Select two

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#### Carving Station Select two meats

Served with rolls and condiments. Includes potato and vegetable.

*Roast Tenderloin of Beef*     *Roasted Turkey Breast*

*Hot Corned Beef*             *Maple Glazed Pork Tenderloin*

#### Sushi Station

Platters with cucumber roll, avocado roll, Inari (fried bean curd), California roll, eel roll, shrimp roll, yellow fin tuna, salmon and crabstick; served with pickled ginger and wasabi sauce

#### Tuscan Station

Sliced soppressata & prosciutto, Fontinella cheese, Kalamata olives, grilled artichokes, stuffed cherry peppers, mozzarella & tomato salad, flatbread crackers and house-made stuffed breads (broccoli, spinach and pepperoni)

#### Tailgate Station

##### Marinated Flank Steak

Seasoned with a lime vinaigrette

##### Cheese Sliders

Served with French fries and appropriate condiments

##### Chicken Wings

Buffalo chicken

##### Coleslaw

House-made, zesty slaw

### New England Station

#### New England Clam Chowder

House-made, served with oyster crackers

#### Stuffed Clams

Baked on the half shell with toasted, seasoned crumbs

#### Lobster Mac and Cheese

Rich mac and cheese with cold water lobster added, topped with toasted panko crumbs

#### Tomato Cucumber Salad

Tomatoes and cucumbers marinated in EVOO, apple cider vinegar with a blend of herbs and spices

### Southwestern Station

#### Beef Brisket

Rich, flavored cut, slow cooked with southern spices to a tender doneness. Served with dinner rolls

#### Pulled Pork

In a tangy barbeque sauce. Served with cornbread

#### Mac and Cheese

Rich, creamy, homestyle topped with toasted panko crumbs

#### Cowboy "Caviar"

Traditional-style house-made salsa with black beans and corn. Served with house-made tortilla chips

A Q U A T U R F  
— *Club* —

2024

DINNER MENU

## 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/keg

### 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:

15

<i>Crab Rangoon</i>	<i>Mini Pierogies</i>
<i>Bruschetta</i>	<i>French Onion Boule</i>
<i>Grilled Portobello Mushrooms</i>	<i>Brie and Cranberry Tarts</i>
<i>Risotto Cakes</i>	<i>Spanakopita</i>
<i>Fried Shrimp</i>	<i>Pork Dumplings</i>
<i>Sesame Chicken</i>	

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

<i>Crab Cakes with Red Pepper Aioli</i>	<i>Fried Calamari</i>
<i>Veal Meatballs with Ricotta Cheese</i>	<i>Old Bay Shrimp Scampi</i>
<i>Crispy Shrimp with Chipotle Aioli</i>	<i>Lobster Mac and Cheese</i>
<i>Parmesan Truffle Fries</i>	
<i>Spiedini with House-Made Fried Mozzarella</i>	

### 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

<i>Oysters: 2.5</i>	<i>Clams on the Half Shell: 2</i>
<i>U-12 Shrimp Cocktail: 4.5</i>	<i>Lobster Tails: MP</i>

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:

<i>New York Strip: 5</i>	<i>Roasted Turkey: 5</i>
<i>Corned Beef: 5</i>	<i>Maple Glazed Pork Tenderloin: 5</i>
<i>Smoked Salmon: 8</i>	<i>Filet Mignon: MP</i>

### Pasta Station

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

<i>Penne alla Vodka</i>	<i>Penne alla Norma</i>
<i>Paglia e Fieno</i>	<i>Penne al Pesto</i>
<i>Tortellini Alfredo</i>	

8

### Sushi Platters

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

12

### Soup Bar

Select three:

<i>Butternut Squash Bisque</i>	<i>Cream of Broccoli</i>
<i>Beef Barley</i>	<i>Pasta Fagioli</i>
<i>Seafood Bisque</i>	<i>Potato Leek</i>
<i>Gazpacho</i>	

6

**S A L A D** 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**

Iceberg lettuce, bacon, red onion, diced tomatoes, cucumbers and cheddar cheese. Served with rice wine vinaigrette **5**

**Gorgonzola Apple Salad**

Field greens, fresh sliced apples, gorgonzola cheese, walnuts and dried cranberries. Served with balsamic vinaigrette **4**

**Field Green Salad**

Field greens, diced tomatoes, fresh mozzarella and sliced almonds. Served with raspberry vinaigrette **3**

**E N T R É E S** 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\***

Slow roasted, hand-sliced club cut, GF **100/110**

**Filet Mignon\***

Roasted, hand-sliced medallion draped in a red wine demiglace, GF **102/112**

**Filet Mignon Oscar\***

Roasted, hand-sliced medallion topped with crab meat and house-made béarnaise sauce, GF **104/114**

**Roasted New York Sirloin\***

Generous portion, hand-sliced. Served with a red wine reduction, GF **97/107**

**Surf and Turf #1\***

Roasted filet mignon paired with two baked stuffed shrimp **108/118**

**Surf and Turf #2\***

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

**Baked Stuffed Shrimp**

Four jumbo shrimp stuffed with a crabmeat and herb stuffing **100/110**

**Shrimp Scampi**

Five jumbo shrimp sautéed with white wine, capers, butter and garlic. Served over house risotto, GF **100/110**

**Baked North Atlantic Cod**

Flaky white fish topped with crunchy cracker crumbs, finished with white wine, lemon and butter **101/111**

**Pan Seared Salmon**

Filet seared with a whole grain mustard, honey-ginger glaze, GF **101/111**

**Nantucket Sea Scallop Casserole**

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

**Chicken Florentine**

Chicken breast floured, dipped in egg and sautéed. Served over baby spinach with a sherry wine, lemon cream sauce **98/108**

**P A S T A** Select one**Penne Pasta with House Bolognese Sauce****Penne allaodka**

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

Pasta Course enhancements:

**Paglia e Fieno**

House-made egg and spinach pasta with prosciutto, bacon and butter **5**

**Cavatelli**

With broccoli and garlic **4**

**Baked Manicotti**

Fresh pasta tubes filled with ricotta and Parmigiano Reggiano cheeses; baked with marinara sauce **4**

**Chicken à la Kathryn**

Chicken breast rolled in seasoned breadcrumbs, baked, sliced and served with a smooth white wine velouté sauce **97/107**

**Chicken Valdostana**

Chicken breast coated in breadcrumbs, sautéed and topped with house-made fresh mozzarella, covered in a marsala demiglace **98/108**

**Chicken Wadsworth**

Chicken breast layered with fresh mozzarella, roasted red peppers, baby spinach. Wrapped with fresh prosciutto, topped with marsala demiglace, GF **99/109**

**Autumn Chicken**

Chicken breast lightly breaded, topped with a combination of roasted butternut squash and dried cranberries. Served with a cranberry molasses demiglace **99/109**

**Pork Loin Pinwheel**

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 **98/108**

**Maple Glaze Center Cut Pork Chop**

Vermont maple syrup glaze **97/107**

**Vegetarian Eggplant Parmigiana**

Thin sliced eggplant, batter dipped and layered with a zesty marinara sauce and mozzarella cheese, GF **97/107**

**Vegetarian Lasagna**

Pasta noodles layered with sautéed fresh vegetables and creamy ricotta cheese. Topped with a zesty marinara sauce and mozzarella cheese **97/107**

**Vegan Chickpea Coconut Curry**

Served over basmati rice, GF **97/107**

**12 and Under**

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

**POTATO** Select one

<i>Rice Pilaf</i>	<i>Garlic Rosemary Whipped</i>
<i>Plain Baked, served with sour cream</i>	<i>Roasted Rosemary New Bliss</i>
<i>Garlic Whipped</i>	

**VEGETABLE** Select one

<i>Broccoli Polonaise</i>	<i>Seasonal Mixed (GF)</i>
<i>Green Beans, Garlic &amp; EVOO (GF)</i>	<i>Zucchini Italian Style (GF)</i>

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* *Hot Fudge*  
*Melba Sauce* *Pecan Caramel Sauce*  
*Fresh Strawberries (seasonal)*

**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

<i>Pulled Pork with Rolls</i>	<i>Sliders</i>
<i>Mac and Cheese</i>	<i>Spicy Chicken Wings</i>
<i>Back Nine Pizza</i>	<i>Fries or Sweet Potato Fries</i>

**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.*