

Contemporary Reception

A modern alternative to a sit-down dinner.

\$96/\$106 per person

Plus 20% service charge and CT state sales tax

Included: Top shelf open bar and Champagne toast

Cocktail Hour

Cheese Table

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

Hand Passed Hors D'Oeuvres - Select 5 from our Dinner menu

Dinner Stations *open after formalities*

Pasta Station

Select Two

Penne ala Vodka *Fresh tomato cream sauce, with fresh basil, garlic, flambéed vodka*

Farfalle ala 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*

Salad Station

Select One

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*

Field greens *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*

Select Two Additional Stations

Carving Station

Select two meats

Roast Tenderloin of Beef ♦ Roasted Turkey Breast ♦ Hot Corned Beef ♦ Maple Glazed Pork Tenderloin

Served with assorted rolls and condiments. Includes potato and vegetable

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 & pepperoni

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



P.O. Box 23
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New England Station

New England Clam Chowder *house made, served with oyster crackers*

Stuffed Clams *baked on the half shell with toasted, seasoned crumbs*

Fried Calamari *lightly coated and seasoned, tossed with roasted tomatoes, kalamata olives, sliced banana peppers and garlic*

Lobster Mac and Cheese *rich mac n 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*

Tail Gate Station

Marinated Flank Steak *seasoned with a lime vinaigrette*

Cheese Sliders *served with French fries and appropriate condiments*

Chicken Wings *teriyaki glazed*

Cole Slaw *house made, zesty slaw*

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 Cheddar biscuits*

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*

Dessert

Sweet Dreams Table

Chocolate cordials, assorted pastries, chocolate dipped strawberries and house made biscotti.

Coffee table offering flavorful syrups.

Your own wedding cake served alongside.

Upgrade your Sweet Dreams Table to our full Viennese Table

\$6.00 per person



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