
Royal Wedding Package

\$124.00 / \$134.00 per person

Plus 20% service charge and CT sales tax

Price Includes:

Open Bar: Top shelf liquor, House wines and Draft beer *Grey Goose & Patron*

Champagne Toast ♦ **Bottles of house wine** poured tableside

Entree ♦ **Salad Course** with house made rolls & butter ♦ **Pasta Course** ♦ **Potato & Vegetable**

Viennese Table served with your self-provided wedding cake

LINEN- white floor length tablecloths, white napkins & choice of overlay color

Chair Covers- white or ivory cover with colored sash

Professional Maitre d exclusive to your wedding

Private Bridal Suite

COCKTAIL HOUR

Hand Passed Hors D'oeuvres- select five from our Dinner Menu

Display of Artisan cheeses, assorted crackers, sliced pepperoni

And crisp raw vegetables with tangy dip

Tuscan Table- see description on our Dinner Menu

Add meats sliced with an authentic Berkel Meat Slicer by our Chef \$1.50

Add 3 additional hors doeuvres- \$5.00

SALAD- Select One

House Garden Salad- house made creamy Italian or Balsamic vinaigrette dressing

Caesar Salad- Traditional style

Spinach Salad- with sliced mushrooms, red onion and warm, bacon vinaigrette dressing

Chopped Salad- iceberg, diced red onion, tomato, cucumber, and cheddar cheese. Tossed with rice wine vinaigrette dressing

Apple Gorgonzola Salad- field greens, sliced apples, Gorgonzola cheese, walnuts and dried cranberries. Served with balsamic vinaigrette dressing

PASTA- Select One*

Penne Pasta with house made Bolognese Sauce

Penne ala Vodka

Baked Manicotti

Paglia e Fieno- handmade spinach & egg pasta

with prosciutto, bacon and butter

*You may substitute this course for a Pasta Station

Served during your cocktail hour. Chef prepared Tortellini Alfredo & Penne ala Vodka

Substitute one course above for one item below

Seasonal Fruit and Berry Plate ♦ Honeydew Melon & Prosciutto ♦ Caprese Salad ♦ House made Mozzarella & Prosciutto Pinwheel

Italian Wedding Soup ♦ Baked French Onion Soup au Gratin ♦ Seafood Bisque ♦ Jumbo Lump Crab Cakes- with red pepper aioli

Spiedini ala Romano- fresh mozzarella, lightly battered and fried, served over tomato butter sauce with lemon & basil

ENTREES- Select Three

Add a Vegetarian; no extra charge

Prime Rib

Baked North Atlantic Scrod

Filet Mignon

Chicken Florentine

Filet Mignon & Baked Stuffed Shrimp

Chicken Valdestone

Filet Mignon Oscar

Autumn Chicken

Pan Seared Salmon

Chicken Wadsworth

Nantucket Sea Scallops Casserole

Vegetarian or Vegan

Children 12 & Under

For a complete description of entrees, see our dinner menu

POTATO AND VEGETABLE- Select from our Dinner Menu

VIENNESE TABLE

See full description on our dinner menu. Served with your self-provided wedding cake.