
Classic Wedding Package

\$101.00/ \$111.00 per person

Plus 20% service charge and CT sales tax

Price Includes:

Open Bar: Top shelf liquor, House wines and Draft beer ♦ **Champagne Toast** ♦ **Bottles of house wine** poured tableside

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

Potato & Vegetable ♦ **Dessert** served with your self-provided wedding cake
LINEN; white floor length tablecloths, white napkins & choice of overlay color

Professional Maitre d exclusive to your wedding

Private Bridal Suite

COCKTAIL HOUR

**Display of Artisan cheeses, assorted crackers,
Sliced pepperoni, and crisp raw vegetables with tangy dip**

Add five passed hot hors d'oeuvres from our dinner menu

\$5.50 per person

SALAD- Select One

House Garden Salad- choice of house creamy Italian, or balsamic vinaigrette dressing

Caesar Salad- Traditional style

Field Green Salad- with plum tomatoes, almonds, fresh mozzarella with raspberry vinaigrette dressing

PASTA- Select One*

Penne Pasta with house made Bolognese Sauce

Penne Pasta alla Vodka

*You may substitute this course for a Pasta Station

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

Substitute one course above for one item below

Seasonal Fruit and Berry Plate ♦ Baked French Onion Soup au Gratin ♦ Italian Wedding Soup

Minestrone Soup ♦ Chilled Strawberry Soup ♦ Caprese Salad

ENTREES Select three

Add a Vegetarian; no extra charge

Roasted New York Strip Sirloin

Chicken ala Kathryn

Baked Stuffed Jumbo Shrimp

Chicken Florentine

Baked North Atlantic Scrod

Chicken Valdestone

Pan Seared Salmon

Vegetarian or Vegan

For a complete description of entrees, see our dinner menu

POTATO AND VEGETABLE- Select from our Dinner Menu

DESSERT- VANILLA ICE CREAM & TOPPING

Provide your own wedding cake

Toppings: Select from our Dinner Menu

Add Sweet Dreams Table \$8.00 served with your wedding cake

Add Viennese Table \$14.00 served with your wedding cake