



2022

DINNER

MENU

The Aqua Turf Club has been hosting exceptional wedding receptions and corporate events for over 50 years. We have built our reputation on providing quality, value, ambience, personalized service and always EXCEEDING our customer's 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.

PRICE OF ENTREES INCLUDE:

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.

Chef prepared Tortellini Alfredo & Penne ala Vodka.

Must accompany another cocktail offering.

POTATO & VEGETABLE

ICE CREAM & TOPPING

Served with your self-provided wedding cake

LINEN

White floor length tablecloth, white napkin, choice of color overlay

PROFESSIONAL Maitré D

PRIVATE Bridal Suite

LANTERN Centerpieces

WEDDING RECEPTIONS

Saturday Evening: 6 hours upon availability.

Friday and Sunday: 5½ hours

ALL PRICES ARE SUBJECT TO:

20% SERVICE CHARGE AND CT STATE SALES TAX

Higher Prices For Saturday's

PRICES ARE SUBJECT TO CHANGE YEARLY

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 3rd course.

Unique Enhancements:

Chair Covers \$7.00

White or Ivory chair cover with colored sash

Bottled House Wine Service \$5.00

White and Red served throughout dinner

Grey Goose and Patron \$3.00

Bottled Beer *Choice of 3* \$4.00

Bottled Microbrew *Choice of 2* \$5.00

Special Requested Draft Beer \$175.00 per keg

Special Requested Microbrew Draft Beer MP

Frozen Drink Station \$7.00

Margaritas, Daiquiris, Piña Coladas, Mudslides

Sparkling Ice Carving \$200.00

Displayed throughout cocktail hour

COCKTAIL HOUR SELECTIONS

Priced per person per hour.

Cheese Table \$5.00

Assorted cheeses, cracker varieties and hand sliced pepperoni. *Add fresh vegetables and dip \$2.00*

Charcuterie Board \$8.00

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

Tuscan Table \$8.00

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. *Includes Cheese Table.*

Add a Chef hand slicing the meats with our authentic Berkel meat slicer \$1.50

Add to Hors D'oeuvres \$3.50

Mediterranean Table \$5.50

House made hummus, grilled artichoke, red pepper & eggplant caponata served with flatbread, Kalamata olives and feta cheese. *Includes Cheese Table.*

Add to Hors D'oeuvre \$1.50

Stationary Hors D'oeuvre Fare

Cheese Table Included. \$12.00 (starred items only)

Crab Rangoon *	Mini Pierogies *
Bruschetta *	Asparagus & Asiago in Fillo *
Grilled Portobello Mushrooms *	Brie and Cranberry Tarts *
Risotto Cakes *	Escargots à la Bourguignonne *
Fried Shrimp *	Pork Dumplings *

Hand Passed Hors D'oeuvre Fare

Cheese Table Included. Any 5 - \$10.00 / Any 8 - \$15.00

Old Bay Shrimp Scampi	Fried Calamari
Veal Meatball with Ricotta Cheese	Crab Cakes with red pepper aioli
Crispy Shrimp with chipotle aioli	Lobster Mac & Cheese
Spiedini-house made fried mozzarella	Seared Tuna Wonton
Tomato Soup/Grilled Cheese Shooter	French Onion Boule
Parmesan Truffle Fries	

Passed Scallops & Bacon \$4.00 per piece

Passed Clams Casino \$3.00 per piece

Passed Wild Caught U-12 Shrimp Cocktail \$4.00 per piece

Passed Grilled Lamb Chops MP

Add seasonal fruit platters to above options \$4.00 per person

The following stations can be added to your Hors D'oeuvre Fare for your cocktail hour.

Carving Station

Choose One; served with assorted rolls and condiments

New York Strip, Roasted Turkey, Corned Beef or Maple Glazed Pork Tenderloin \$5.00

Smoked Salmon \$8.00 Filet Mignon MP

Pasta Station \$8.00 (add to hors d'oeuvre fare \$6.00)

Choose Two; served with grated cheese & crushed red pepper

Penne alla Vodka, Penne alla Norma, Paglia e Fieno, Penne al Pesto, Tortellini Alfredo

Raw Bar MP

Jumbo shrimp cocktail, clams, oysters and lobster tail cocktail.
Served with condiments and garnishes.

Sushi Platters \$12.00 (add to hors d'oeuvre fare \$10.00)

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

Sushi Bar \$25.00 (add to hors d'oeuvre fare \$23.00)

Chef prepared majestically before your guests.

Soup Bar \$6.00 (add to hors d'oeuvre fare \$4.00)

Choose 3; Butternut Squash Bisque, Cream of Broccoli, Beef Barley, Pasta Fagioli, Seafood Bisque, Potato Leek or Gazpacho.

SALAD *Select one*

House Garden salad

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

Traditional Caesar salad

PASTA *Select one*

Penne pasta with house bolognese sauce

Penne alla vodka. *Fresh tomato cream sauce, with fresh basil, garlic, flambéed vodka*

ENTRÉES *Select 3 - add a Vegetarian; no additional charge*

GF denotes entrée is gluten free

Prime Rib * 89/99

Slow roasted, hand-sliced club cut, GF

Filet Mignon * 91/101

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

Filet Mignon Oscar * 93/103

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

Roasted New York Sirloin * 86/96

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

Surf and Turf #1 * 97/107

Roasted Filet Mignon paired with two Baked Stuffed Shrimp

Surf and Turf #2 * MP

Roasted Filet Mignon paired Lobster tail stuffed with crabmeat, cracker crumbs and herbs

*** Your guests are offered their choice of meat doneness.**

Baked Stuffed Shrimp 89/99

Four jumbo shrimp stuffed with a crabmeat and herb stuffing

Shrimp Scampi 89/99

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

Baked North Atlantic Scrod 90/100

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

Pan Seared Salmon 90/100

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 87/97

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

Chicken à la Kathryn 86/96

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

Chicken Valdestone 87/97

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

Chicken Wadsworth 88/98

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

Autumn Chicken 88/98

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

Pork Loin Pinwheel 87/97

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

86/96

Vermont maple syrup glaze

Vegetarian Eggplant Parmigiana 86/96

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

Vegetarian Lasagna 86/96

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

Vegan Chickpea Coconut Curry 86/96

Served over basmati rice, GF

12 and Under. Chicken Tenders served with tater tots. 1/2 price of selected adult entrée.

POTATO *Select One*

Baked Stuffed
Plain Baked served with sour cream
Wild Rice
Garlic Whipped
Garlic Rosemary Whipped
Roasted Rosemary New Bliss

VEGETABLE *Select One*

Broccoli Polonaise
Green Beans Almondine GF
Seasonal Mixed GF
Zucchini Italian Style GF

EXTRA COURSE SUGGESTIONS

Hot or Cold Soup \$2.00
substitute for your salad or pasta course NC
Sliced Honeydew & Cantaloupe \$2.00
substitute for your salad or pasta course NC
Slice Honeydew with Prosciutto \$3.00
House made Mozzarella & Prosciutto pinwheel \$4.00
Caprese Salad \$4.00 *(seasonal)*
House made mozzarella and vine ripened tomatoes
Spiedini alla Romano \$6.00
Mozzarella lightly battered and fried topped with a basil, lemon, tomato butter sauce
Jumbo Lump Crab Cakes \$8.00
With roasted red pepper aioli
Jumbo Shrimp Cocktail MP

ENHANCE YOUR SALAD COURSE

Warm Spinach Salad \$3.50
With sliced mushrooms and red onion served with warm bacon vinaigrette
Chopped Salad \$3.50
*Iceberg lettuce, bacon, red onion, diced tomatoes, cucumbers & cheddar cheese.
Served with rice wine vinaigrette*
Gorgonzola Apple Salad \$3.00
*Field greens, fresh sliced apples, gorgonzola cheese, walnuts and dried cranberries.
Served with balsamic vinaigrette*
Field Green Salad \$2.50
*Field greens, diced tomatoes, fresh mozzarella and sliced almonds.
Served with raspberry vinaigrette*

ENHANCE YOUR PASTA COURSE

Paglia e fieno \$4.00
House made egg and spinach pasta with Prosciutto, bacon and butter
Cavatelli \$4.00
With broccoli and garlic
Baked Manicotti \$3.00

ENHANCE YOUR VEGETABLE CHOICE

Roasted Parsnips, Carrots & Fennel GF \$2.00
Grilled Asparagus GF \$2.00

SWEETS AND SAVORIES

Vanilla ice cream; select one topping
Hot Cinnamon Apples, Hot Fudge, Pecan Caramel Sauce, Melba Sauce
Fresh Strawberries (seasonal)
or Spumoni

*With every bride having their own unique style, we have you provide your own wedding cake.
We cut and serve for you. NC*

Flourless Chocolate Cake \$4.00

Tiramisú \$3.50

Italian Lemon Cake \$3.50

House made Eclairs \$2.00

Cheesecake with Strawberries \$3.00

House made Cannoli \$3.00

Chocolate Dipped Strawberries (seasonal) 2 for \$3.00

Biscotti (served at enhanced coffee table) \$2.00

Viennese Table \$14.00

Assorted pastries, fresh filled cannoli's, cheesecake, tiramisu, chocolate mousse shooters, chocolate dipped strawberries, chocolate cordials, house made biscotti & cookies, ice cream sundaes with Belgium waffles, frozen strawberry daiquiris & piña coladas, assorted fresh fruit. Your wedding cake will be offered from this table.

Espresso available at the enhanced coffee table.

Two sparkling ice carvings decorate this table!

Customize your ice carvings \$200.00

Sweet Dreams Table \$8.00

Assorted pastries, chocolate dipped strawberries, chocolate cordials,
biscotti and enhanced coffee table.

Your own wedding cake served alongside.

Cappuccino and Espresso Bar \$5.00

Out-sourced company presenting cappuccino & espresso to your guests.

Late Night Bites \$9.00

Guaranteed to send your guests home fully satisfied!

Choose 2: pulled pork with cheddar biscuits, sliders, paninis, mac and cheese, spicy chicken wings, Back Nine Pizza



P.O. Box 23
Mulberry Street
Plantsville, CT 06479
(860) 621-9335
FAX (860) 276-9966
info@aquaturfclub.com
www.aquaturfclub.com
Please visit us on facebook.