
Classic Wedding Package

\$108.00/ \$118.00 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 cheeses, assorted crackers,

Sliced pepperoni, and crisp raw vegetables with tangy dip

Add hot hors d'oeuvres from our dinner menu

\$7.00 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 Cod

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 \$9.00 served with your wedding cake

Add Viennese Table \$15.00 served with your wedding cake