

## WEDDING PACKAGE MENU 2008



### Entrees

*(You may select two entrees provided the count for each entree is submitted four (4) business days in advance of the function)*

*\*An additional charge of \$3.00+ per person will be added for a third entrée*

**FILLET OF SOLE**, baked or poached with a dill Beurre blanc sauce

**CHICKEN MARSALA**, boneless chicken breast, seasoned, pan-seared and served with fresh sautéed mushrooms in a Marsala wine sauce

**CHICKEN HUNTER**, oven roasted boneless breast finished with a classic Hunter sauce of fresh mushrooms, tomatoes, pearl onions and demi glaze

**CHICKEN LAUREL**, oven roasted boneless breast with sundried tomatoes, artichoke hearts in a garlic cream

**CHICKEN PICCATA**, boneless breast, lightly pounded, dipped in egg batter, sautéed until golden, with a light lemon caper sauce

**SALMON WITH HORSERADISH CRUST**, filet of salmon, pan-seared with fresh bread crumbs, horseradish, dill, binded with butter

**ROAST SIRLOIN STRIP**, tender cut finished with a wine and mushroom sauce

**ROAST PRIME RIB OF BEEF**, finely trimmed, served medium rare with au jus

**FILET MIGNON**, served medium rare with a Béarnaise sauce on the side

**SAUTÉED LOIN OF VEAL**, pounded, lightly breaded and topped with a California Zinfandel sauce

**PETIT FILET & TWIN BAKED STUFFED SHRIMP**, our delectable stuffing is made of fresh breadcrumbs, Swiss cheese, dill & baby shrimp

All entrees include choice of starch and a medley of fresh seasonal vegetables

*Above prices include service charge, please add 6% Connecticut State sales tax*

**Executive Chef**  
**David Tolly**

**Sous Chef**  
**Samantha Tooker**