

WEDDING PACKAGE MENU

Entrees

*(You may select two entrees provided the count for each entrée 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