



Shower Plated Sit Down

Package Includes

11:00am – 3:00pm Event Time – Choice of Napkin & Tablecloth Linen Colors
American Coffee & Tea – Fountain Soda – Wireless Microphone – House Music

Champagne Mimosa Station

Available the Entire Four Hours ~ Build Your Own Mimosa or Bellini

Champagne, Orange Juice, Cranberry Juice, Fresh Peach Nectar, and Assorted Diced Fruit

Welcome Hour

Displayed for Guests Upon Arrival ~ Choice of One

BELLA BEGINNINGS

Sliced Fresh Seasonal Fruit, Assorted Danish, Croissants, and Freshly Baked Bread

or

VISTA TABLE

Imported & Domestic Cheeses, Crackers, Crisp Vegetable Crudité with Dip, Sliced Fresh Seasonal Fruit

First Course

Choice of One ~ Served with Freshly Baked Dinner Rolls & Butter

Baby Spinach Salad - Candied Walnuts, Gorgonzola Cheese & Asian Apple, Pommery Mustard Vinaigrette

Caesar Salad - Hearts of Romaine, House Made Caesar Dressing, Garnished with Garlic Croutons

Mixed Baby Green Salad - Assorted Baby Greens with Garden Vegetables, Balsamic Reduction

Pasta Course

Choice of One Pasta with Selection of Sauce

Penne – Rigatoni – Farfalle

Sauce Selections

Alla Vodka - Sautéed Tomato, Prosciutto & Mushrooms, finished with Vodka & a Touch of Cream

Filetto Di Pomodoro - "Chunky" Plum Tomato Sauce with Onions, finished with Fresh Basil

Marinara - Vegetarian Tomato Sauce with Fresh Basil

Entree Course

Choice of Two ~ Served with Vegetable and Potato

Chicken Marsala (GF)

Pan Seared Frenched Breast, Marsala Mushroom Sauce

Chicken Florentine

Pan Seared French Breast with Fresh Sautéed Spinach, & Lemon Butter Sauce

12 oz. Grilled New York Strip ~ Please Add \$2.00 per Guest (GF)

Wild Mushroom Demi-Glace

Salmon Teggianese

Sautéed Escarole, White Bean, Tomato, Crispy Fried Onion Straws, Salsa Verde

Stuffed Filet of Sole

Crabmeat & Spinach Stuffing, White Wine Butter Sauce

\$38 per Guest

Rev. 1/22

Please Add 18% Service Charge & 7.35% CT Sales Tax | 50 Adult Guest Minimum