

A Winter Wedding Affair

AVAILABLE FOR WEDDINGS HELD IN LATE NOVEMBER THROUGH EARLY MARCH

5 HOUR RECEPTION

\$54.99 P/P (75 ADULT MINIMUM)

ALL PRICES ARE SUBJECT TO 7.35% CT SALES TAX AND 20% SERVICE CHARGE

Upon Arrival

CRUDITÉ TABLE

Hors D' Oeuvres

| SELECT THREE |

WARMED BRIE TART

SERVED WITH AN APPLE CHUTNEY

SAUSAGE PUFFS

ITALIAN SAUSAGE IN A PUFF PASTRY SERVED WITH HONEY MUSTARD

MUSHROOM CAPS

CHOICE OF SWEET ITALIAN SAUSAGE OR SEAFOOD STUFFING

MAC & CHEESE FRITTERS

DITALINI PASTA, FOUR CHEESE BLEND, PANKO BREAD CRUMBS, BASIL & TOMATO AIOLI,
PARMESAN SHOWER

PALLA ORZO

PETIT ORZO ROUNDS STUFFED WITH SWEET ITALIAN SAUSAGE, MOZZARELLA & FRESH BASIL
LIGHTLY FRIED & TOPPED WITH A TOMATO BASIL AIOLI

BRUSCHETTA SAN SOLE

PESTO, SUN DRIED TOMATOES GARLIC SPREAD, ONION, BASIL & EXTRA VIRGIN OLIVE OIL

SESAME CHICKEN SKEWERS

SWEET & TANGY GLAZE & ENCRUSTED WITH SESAME SEEDS

POLLO JAMBALAYA SKEWERS

CHICKEN SKEWERS WITH A ONION, PEPPER, GARLIC & SPICY CREOLE SAUCE

GOAT CHEESE BACON CROSTINIS

CREAM CHEESE - GOAT CHEESE, CHOPPED WALNUTS, CRUMBLED BACON
DRIZZLED WITH HONEY

RAVIOLI FRITTO

BREADED & FRIED RAVIOLIS SERVED WITH A SWEET MARINARA

CALAMARI

LIGHTLY COATED & FRIED TOSSED WITH BANANA PEPPERS

*** SMOKED APPLE BACON WRAPPED SCALLOPS** ** At Market Value*
SERVED WITH LA NOTTE'S PEACHTREE HONEY INFUSED SAUCE

*** CLAMS ROCKEFELLER** ** At Market Value*
TOPPED WITH SPINACH, GORGONZOLA CHEESE & A BÉARNAISE SAUCE

Pasta Selection

BUTTERNUT SQUASH RAVIOLI
TOSSED WITH SUN DRIED TOMATOES, CARAMELIZED ONIONS IN A
HAZELNUT-BROWN BUTTER SAUCE SAGE SAUCE

OLD FASHIONED GOURMET MACARONI & CHEESE
THREE CHEESE BLEND WITH BREAD CRUMB TOPPING

CHEF'S CARBONARA
A ZESTY CREAMY THREE CHEESE BLEND TOSSED WITH FUSILLI PASTA,
SMOKED PROSCIUTTO, BACON & PEAS

Salad Course

| SELECT ONE |

WINTER MIXED GREENS
MIXED GREENS TOSSED WITH DRIED CRANBERRIES, SLICED APPLES, CANDIED WALNUTS

ROASTED PEAR SALAD
ROMAINE & KALE, ROASTED PEARS, DRIED CHERRIES,
GORGONZOLA CHEESE, RASPBERRY VINAIGRETTE

CAESAR
CRISP ROMAINE LETTUCE TOSSED WITH A CREAMY DRESSING, CROUTONS &
PARMESAN CHEESE

Carving Station

| SELECT ONE |

OVEN ROASTED TURKEY
Served with Gravy & Cranberry Chutney

HONEY BAKED HAM

PRIME RIB
Served with Demi Glace, Sautéed Onions & Mushrooms

SIRLOIN
Served with Demi Glace & Chef's Gorgonzola Cream Sauce

Dinner Station

| SELECT TWO |

WINTER POLLO

SAUTÉED CHICKEN BREAST TOSSED WITH CRANBERRIES & APPLES

POLLO VALADESTANA

TENDER CHICKEN TOPPED WITH SMOKED CANADIAN BACON, FONTINA CHEESE
IN A ROSEMARY BRANDY SAUCE

POLLO SCALOPINI

CHICKEN SAUTÉED WITH ARTICHOKE HEARTS & PROSCIUTTO IN A ZESTY GARLIC
WINE CAPER SAUCE

MAPLE PORK TENDERLOIN

CHEF MADE APPLE & WALNUT STUFFING AND FINISHED WITH A MAPLE GLAZE

VEAL & PORK CACCIATORE

TOSSED IN A TOMATO, MUSHROOM, ONION & WINE SAUCE

SAUSAGE & VEAL PIZZAIOLA

TENDER SAUSAGE & VEAL TOSSED IN SWEET ONION, PEPPER, OLIVE OIL & PLUM
TOMATO SAUCE

GEMELLI STUFFED SALMON

STUFFED WITH OUR SIGNATURE STUFFING WITH RED ROASTED PEPPERS &
ASIAGO CHEESE, SERVED IN A LEMON BUTTER SAUCE

TERIYAKI SALMON

FRESH SALMON TOSSED IN A TERIYAKI GLAZE

HADDOCK FRANCAISE

FRESH SCROD EGG BATTERED & SAUTÉED WITH SPINACH IN A LEMON WINE BUTTER SAUCE

EGGPLANT SORRENTINO

SLICES OF BREADED EGGPLANT LAYERED WITH PANCETTA, PROVOLONE & A PLUM TOMATO
SAUCE TOPPED WITH FRESH MOZZARELLA

STUFFED EGGPLANT

LAYERS OF BREADED EGGPLANT STUFFED WITH RICOTTA, SPINACH AND ROASTED
RED PEPPERS

- Vegetarian & Gluten Free Entrees Available Upon Request -

Starch & Vegetable

| SELECT TWO |

- ◆ HOMEMADE CRANBERRY APPLE STUFFING
 - ◆ SCALOPINI POTATOES
- ◆ ROSEMARY TRUFFLE OIL ROASTED POTATOES
- ◆ MASHED SWEET POTATOES TOPPED WITH BROWN SUGAR
 - ◆ WILD RICE PILAF
 - ◆ CARAMELIZED BUTTERNUT SQUASH
- ◆ GREEN BEAN CASSEROLE WITH BROWN SUGAR AND TOASTED ALMONDS
- ◆ STEAMED ITALIAN TRIO ~ FRESH ZUCCHINI | SQUASH | CAULIFLOWER

Dessert

COFFEE & HOT CHOCOLATE STATION

TWO TIERED CAKE FOR CUTTING SERVED (120 MINIMUM)

Enhancement

*** PETIT DESSERT BAR (\$3 PER PERSON)**

EUROPEAN RICE PUDDING | CHOCOLATE MOUSSE | APPLE STRUDEL | CRÈME BRULÉE

CRANBERRY MIMOSAS SERVED UPON ARRIVAL (\$3 PER PERSON)

TRADITIONAL CHAMPAGNE TOAST (\$2 PER PERSON)

SEASONAL SIGNATURE DRINK

PRICE BASED ON DRINK INGREDIENTS