

# *A Winter Wedding Affair*

AVAILABLE FOR WEDDINGS HELD IN LATE NOVEMBER THROUGH EARLY MARCH

5 HOUR RECEPTION  
(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 SCOD 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  
SERVED WITH YOUR WEDDING CAKE OR TREATS

## *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