

# Wedding Brunch Menu

\$68.99 P/P

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

*Start time at or before 12noon*

75 PERSON MINIMUM 5 HOUR RECEPTION

## *Upon Arrival*

Selection of Seasonal Fresh Fruit & Cheese  
An Array of Danishes, Muffins & Croissants  
Hummus & Pita Bread

## *Cocktails*

Orange Sherbert Mimosas & Bloody Marys  
unlimited for first hour



## *Salad Course* | PLEASE SELECT ONE

### *Tossed Garden Salad*

Served with your Choice of Two Dressings:  
Italian, Ranch, French, Gorgonzola Cream or Zinfandel Vinaigrette

### *Caesar*

Crisp Romaine Lettuce Tossed with a Creamy Dressing, Croutons and Parmesan Cheese

### *Apple Cranberry Walnut Mixed Greens*

Mixed Green Leaf Salad with Fresh Sliced Apples, Dried Cranberries, Toasted Walnuts

Served with La Notte's Gorgonzola Cream Dressing or Zinfandel Vinaigrette

### *Tuscan*

Mixed Greens, Romaine Lettuce, Mixed Nuts, Dried Fruits & Crumbled Gorgonzola Cheese  
Served with Balsamic Vinaigrette

*Chef Attended Carving Station* PLEASE SELECT ONE

Sirloin ♦ Prime Rib ♦ Prosciutto Wrapped Pork Tenderloin  
Oven Roasted Turkey ♦ Honey Baked Ham  
Accompanied by Chef's Complimentary Sides

*Buffet*

*Select one:* Cheddar Cheese Scrambled Eggs or Eggs Benedict  
(upgrade to Chef Attended Omelet Station or Butler Style Petit Quiche  
for additional \$4 per person)

*Select one:* Crème Brulee French Toast with Fresh Whipped Cream, Homemade Buttermilk  
Chocolate Chip or Blueberry Pancakes, Belgian Waffle Station

*Select One:* Home Fries Fried with or without Onions & Green Peppers, Creamy Scalloped  
Potatoes, Roasted Potatoes showered with Parmesan Cheese

Bacon and Sausage

*Select one:*

*Stuffed Chicken Florentine*

Stuffed with Spinach & Mozzarella Cheese  
Topped with a Sun-Dried Tomato White Wine Lemon Sauce

*Chicken Tosca*

Grilled Chicken Marinated with Pesto and Tossed with Roasted Peppers,  
Spinach & Fresh Tomatoes in a Pesto Cream Sauce

*Chicken Saltimbocca*

Topped with Prosciutto & Provolone  
Sautéed with Mushrooms in a Sage Sherry Demi Glaze

## Haddock Casino

Topped with Sautéed Red Onion, Bacon & Roasted Red Peppers in a Garlic Butter Sauce

## Caribbean Salmon

Pan Seared in a Coconut Rum Butter Sauce, Topped with a Mango Salsa

## Teriyaki Salmon

Marinated in a Teriyaki Glaze & Topped with Sesame Seeds

## Eggplant Sorrentino

Slices of Breaded Eggplant Pan Layered with Pancetta, Provolone & Plum Tomato Sauce  
Topped with Fresh Mozzarella

## *Vegetable* PLEASE SELECT ONE

- ♦ Seasonal Julienne Vegetable Selection
  - ♦ Green Beans Almondine
  - ♦ Steamed Broccoli

## *Drink Station*

Coffee & Tea

*Complimentary Wedding Cake* MUST GUARANTEE 120 GUESTS



**Vegetarian, Vegan, Gluten Free**

Available Upon Request



WEDDINGS & SPECIAL EVENTS