

Wedding Brunch Menu

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



Vegetarian, Vegan, Gluten Free

Available Upon Request



WEDDINGS & SPECIAL EVENTS

