

Summer Wedding Special

AVAILABLE FOR WEDDINGS HELD THROUGHOUT JULY AND AUGUST

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 |

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

Pasta Selection

PLEASE SELECT ONE

A LA VODKA ♦ MARINARA ♦ ALFREDO ♦ PRIMAVERA ♦ PESTO ♦ CARBONARA

Salad Course

| SELECT ONE |

GARDEN ♦ CAESAR

Carving Station

| SELECT ONE |

OVEN ROASTED TURKEY

Served with Gravy

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 |

CHICKEN PICCATA

PAN SEARED CHICKEN WITH GARLIC, CAPERS, MUSHROOMS, FRESH LEMON AND WHITE WINE

STUFFED CHICKEN MARSALA

LA NOTTE'S SIGNATURE VERSION OF MARSALA - STUFFED WITH PROSCIUTTO AND MUSHROOMS

TOPPED WITH A MARSALA DEMI GLAZE

POLLO SCALLOPINI

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

PORK CACCIATORE

TOSSED IN A TOMATO, MUSHROOM, ONION & WINE SAUCE

SAUSAGE PIZZAIOLA

TENDER SAUSAGE 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 GLACE

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

Starch & Vegetable

| SELECT TWO |

ROASTED POTATOES ♦ RED BLISS GARLIC & BACON MASHED POTATOES ♦ WILD RICE
PILAF

SEASONAL JULIENNE VEGETABLE SELECTION ♦ GREEN BEAN ALMONDINE
CAJUN STYLE GREEN BEANS ♦ STEAMED BROCCOLI

Dessert

COFFEE & TEA STATION

TWO TIERED CAKE FOR CUTTING SERVED (120 MINIMUM)

Enhancement

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

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

BRIDE'S BLUSH MIMOSAS SERVED UPON ARRIVAL (\$2 PER PERSON)

SEASONAL SIGNATURE DRINK - PRICE BASED ON DRINK INGREDIENTS

