

## **“Along the Mystic” Wedding Package**

FOUR HOUR PREMIUM BAR

### **HORS D’OEUVRES**

*Blocks and Wedges of International Cheese, Seasonal Fruit and Gourmet crackers  
Grilled Romano and Herb Flat Breads, Tapenade Trio*

*Please select five butlered Hors D’oeuvres from our extensive menu*

### **FIRST COURSE**

*New England Clam Chowder or Classic Lobster Bisque*

*Wild Mushroom Ragu  
Rigatoni Pasta, Leeks, Shaved Parmigiano Reggiano*

*Roasted Vegetable Strudel  
fennel cream sauce*

*Succulent Lobster Ravioli  
tarragon shallot cream  
(Please select one from above)*

### **Salad**

*Caesar Salad  
garlic croutons and shredded Romano cheese*

*Spinach Salad  
Chevre, spiced walnuts, raspberry vinaigrette*

*Mesclun Greens  
tomato, cucumber, shredded carrots, golden balsamic vinaigrette  
(Please select one from above)*

*Hearth Baked Breads, whipped Butter*

### **Entrée**

*Cedar Roasted Atlantic Salmon  
Maple lime glaze*

*Prosciutto wrapped Cod Loin  
Roasted Tomato Jam*

*Crab and Leek Stuffed Sole  
Lobster Beurre Blanc*

*Stuffed Breast of Chicken, Goat Cheese and Pancetta*

*Pan Seared Statler Chicken Breast  
Chardonnay Sauce with Shitake Mushrooms and Leeks*

*Grilled Bistro Filet, roasted Garlic Merlot Glace*

*Grilled Vegetable Cannelloni, tomato cream*

**ENHANCED ENTREE SELECTIONS**

*Braised Pork Osso Bucco,  
Natural juices*

*Pan Seared Stonington Sea Scallops  
Lemoncello Mascarpone Sauce*

*Baked Stuffed Shrimp  
Crab and Leek Stuffing with Lemon Beurre Blanc*

*Grilled New York Sirloin, Brandy Green Peppercorn Demi-glace*

*Grilled Petite Filet Mignon & Pan Seared Halibut  
Port Demi-glace, Sweet Corn Puree*

*Herb Roast Prime Rib of Beef Au Jus, Horseradish Cream*

*Grilled Filet Mignon, Portobello Balsamic Demi-glace*

*(Please select two entrees from above)*

**ACCOMPANIMENTS**

*Julienne Vegetable Sauté, Steamed Green Beans, Amaretto Butter*

*Grilled Asparagus, Lemon and Pink Sea Salt*

*Roasted Butternut Squash, Brown Sugar and Shallots*

*Parmesan Herb Risotto Cake, Oven Roasted Potato Trio*

*Sour Cream and Chive Mashed Potatoes, Wild Rice and Wheat Berry Pilaf*

*(Please select two from above)*

**DESSERT**

*Custom Designed Wedding Cake*

*Vanilla or Chocolate Genoise with Butter cream Icing*

*Premium Regular and Decaffeinated Coffees, Assorted Teas*

*Floor Length Table Linens and Napkins in White or Ivory*

*All food and beverage is subject to a 20% service charge and 6% CT sales tax, prices are subject to change*