

# Winter Wedding Package

4.5 Hour Event + Additional Half Hour for On-Site Ceremony

## Bar Services

4 Hour Brand Name Open Bar  
Wine Service with Dinner  
Champagne Toast

## Cocktail Hour

Winter Harvest Table  
Selection of Three (3) Passed Hors D'oeuvres

## Plated Meal

Soup OR Salad Course  
Two (2) Main Course Choices + Vegetarian and Kids Option

OR

## Stationed Buffet

Choice of Two (2) Action Stations  
Choice of One (1) Carving Station

## Dessert Choice

Your Choice of One (1) Dessert Station OR Farmington Gardens Cake  
\$1.50 p/p Cake Cutting Fee if Cakes from Outside Bakeries are Brought In.

## Additional Inclusions

On-site Wedding Coordinator  
Gold Chiauari Chairs  
Ivory, Black or White Tablecloths and Napkins

## Pricing

\$85 Per Adult with Variable Guest Minimum  
Off-Season (Jan-April)

++All Prices are Subject to 20% Service Charge and 7.35% CT Sales Tax

# Hors D'oeuvres

**Baked Brie Bites**  
*with wild berry glaze*

**Vegetable Spring Rolls**  
*with sweet and sour sauce*

**Spanakopita**  
*(spinach and feta cheese in filo dough)*

**Coconut Crusted Chicken Tenders**  
*with pineapple ginger sauce*

**Bacon Wrapped Scallops**  
*with lemon curd*

**Philly Cheesesteak Empanadas**

**Mini Reubens**  
*with Thousand Island dressing*

**Classic Bruschetta**  
*with herb whipped ricotta on a crostini*

**Mini Crab Cakes**  
*with remoulade*

**Beef Crostini**  
*with grilled filet mignon  
and horseradish cream*

**Chili and Lime Grilled Beef Skewers**  
*with chimichurri*

**Pigs in a Blanket**  
*with spicy mustard, ketchup  
and cheddar ale dipping sauce*

**Coconut Crusted Shrimp**  
*with orange chili sauce*

**Goat Cheese Stuffed Dates**  
*wrapped in basil and Serrano ham*

**Mac n' Cheese Fonduta Bites**  
*with marinara sauce*

**Loaded Potato Croquettes**  
*with sour cream and cheese sauce*

**Buffalo Chicken Bites**  
*with ranch dipping sauce*

**Asian Meatballs**  
*with soy glaze*

**Chicken Empanadas**

**Italian Meatballs**  
*with marinara sauce*

**Chicken Yakitori Skewers**  
*with garlic ginger soy sauce*

**Asian Beef Skewers**  
*with teriyaki sauce*

**Thanksgiving Bites**  
*stuffing cake with butter poached turkey,  
cranberry relish, roasted turkey gravy*

**Crab Rangoon**  
*with sweet and sour sauce*

**Maple Roasted Sweet Potato Wonton**  
*with espresso bourbon crema*

**Maple Candied Bacon**



# Platters

## Cocktail Hour Inclusions

### **Display of Imported and Local Cheeses**

Lavish display of cheeses with fresh fruit, berries, chutneys, honey, assorted crackers and crostinis

### **Fresh Crudités**

Assorted market fresh vegetables with buttermilk ranch dressing

## Available Add-On's

### **Antipasto - \$9/pp**

Prosciutto, Capicola, hard salami, house made fresh mozzarella, assorted olives, roasted tomatoes, marinated artichokes, grilled portabella mushrooms and roasted red and yellow peppers with a balsamic reduction

### **Mediterranean Platter – \$12/pp**

Baba ghanoush, assorted hummus, feta cheese, pickled & roasted vegetables, falafels, cucumbers, stuffed grape leaves, assorted olives and tabbouleh served with pita

### **Trio of Bruschettas – \$9/pp**

White bean and artichoke, caramelized leek and goat cheese and traditional tomato and herb

### **Shrimp Cocktail**

with cocktail sauce and lemons (MP)

### **Local Oysters on the 1/2 Shell**

with chef's mignonette and lemon (MP)

### **Seafood Display**

Shrimp, clams, oysters, and crab claws (MP)



# Soup & Salad

**New England Clam Chowder**  
with fresh clams, potato, celery,  
onion, bacon and cream

**French Onion**  
with caramelized onions,  
beef broth and  
homemade croutons topped with  
gruyere cheese

**Smoked Tomato Bisque**  
with heirloom tomatoes, fresh herbs,  
grilled cheese croutons and basil oil

**Cream of Wild Mushroom**  
with wild mushrooms, shallots and  
cream

**Butternut Squash**  
with crisp apples, apple cider,  
applewood smoked bacon, fresh herbs  
and cream

**Classic Caesar**  
Romaine hearts, garlic parmesan croutons,  
parmesan cheese and Caesar dressing

**Poached Pear**  
Mixed greens with manchego cheese,  
spiced candied walnuts and champagne  
vinaigrette

**Baby Spinach**  
with applewood smoked bacon, crumbled  
blue cheese, pear tomatoes and  
basil balsamic vinaigrette

**Garden Salad**  
Mixed greens, cucumber, red onion, pear  
tomatoes, carrots, croutons and house  
dressing

**Autumn Salad**  
baby winter greens, maple roasted  
butternut squash, pomegranate arils,  
toasted pepitas, crumbled goat cheese,  
chipotle cinnamon candied pecans and  
maple citrus vinaigrette



# Entrees

## **Grilled Filet Mignon**

whipped potatoes, roasted asparagus,  
wild mushrooms,  
Cipollini onions, pear tomatoes and port  
reduction

## **Grilled Boneless Rib Eye**

whipped purple sweet potatoes, seasonal  
vegetables and cremini-espresso cream  
sauce

## **Maple Cider Glazed Bone-In Pork Chop**

with cornbread stuffing and seasonal  
vegetables

## **Pistachio Crusted Rack of Lamb**

duck fat confit potatoes,  
roasted asparagus and pistachio rosemary  
pesto

## **Pan-Seared Salmon**

roasted fingerling potatoes, brussels  
sprouts, candied parsnips and cognac  
green peppercorn sauce

## **Seasonal Risotto**

## **Grilled Swordfish**

wild rice pilaf, seasonal vegetables  
and puttanesca sauce

## **Pan Roasted Chicken Breast**

creamy polenta, baby carrots, beets  
and gorgonzola cream sauce

## **Grilled Chicken**

butternut squash and sweet potato au  
gratin, baby carrots, cippolini onions and  
thyme chicken jus

## **Pan-Seared Duck Breast**

citrus cous cous, seasonal vegetables  
and orange cranberry chutney

## **Roasted Balsamic Glazed Portabella Mushroom**

red pepper quinoa, seasonal vegetables  
and roasted red pepper coulis

## **Whole Steamed Lobster**

served out of the shell  
whipped potatoes, seasonal vegetables  
and lemon thyme beurre blanc  
(additional \$10 per adult)



# Desserts

## **Cupcake Tower**

Choice of 3 gourmet cupcake flavors and 1 top tier flavor

## **S'mores Station**

Marshmallows, honey graham crackers  
and milk or dark chocolate bars  
set out by our fire pit

## **Sundae Bar**

Choice of 3 ice cream flavors  
and 35 assorted toppings  
\*waffle bowls available for an additional \$2/pp\*

## **Donut Bar**

Selection of 5 donut varieties  
\*donut wall available for an  
additional \$200\*

## **Milk & Cookies Bar**

Assorted cookie flavors with whole milk, chocolate milk &  
strawberry milk (dairy free available upon request)

## **Venetian Table**

Choice of 3 menu desserts accompanied by chef's choice  
candies, cookies, and pies  
(additional \$10 per person)



# Action Stations

## Salad Bar

Choose 3 plated salad options and we will create a delectable salad bar

## Pasta

Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes.

Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken (please inquire on pricing)

## Taco Bar

Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas

Served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese

## Grilled Cheese

Choice of three grilled cheeses: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Caramelized onions, bacon and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread

Served with tomato bisque, butternut squash, and chicken noodle soup

## Loaded Potato Bar

Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions



# Carving Stations

## **Oven Roasted Turkey Breast**

with fresh rolls, cranberry chutney, gravy and stone ground mustard

## **Brown Sugar Virginia Honey Ham**

with pineapple chutney

## **5-Spice Rubbed Pork Loin**

with apple cider coleslaw

## **Beef Tenderloin**

with crispy onions, port jus, horseradish cream and fresh rolls

## **Beef Sirloin**

with caramelized onions, fine herb butter, horseradish cream and mushroom demi

## **Prime Rib of Beef**

with au jus, horseradish cream and fresh rolls





# Décor Upgrades

Votive Candles on Guest Tables  
(glass holders and votives): \$1 per candle

- Colored Polyester Napkins: \$1 per guest
- 85" Colored Polyester Overlays: \$10 per table
- 132" Colored Polyester Tablecloths: \$15 per table
- 3-Tier Cylinder Centerpieces with Floating Candles:  
\$20 per table  
+\$8 for 12x12" mirror base
- Wooden Lantern Centerpieces: (\$15/table)
- Plain Burlap Table Runners: (\$5/table)
- Burlap with Lace Table Runners: (\$8/table)
- Colored Table Runners: (\$5/table)

Tying the Cocktail Table Linen: \$35

- Colored Chargers (\$2p/p)

*Other décor upgrades available upon request.  
Let us know what your vision is, and we will provide you with a  
quote!*

