

Enhancement Options

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Hors D'oeuvres

Salt Island Raw Bar
Based on (4) shrimp / 1 clam / 1 oyster per person
\$14 per person

Shrimp Display
\$2.85 per piece

Caviar Display
Displayed On Hand Carved Ice with Bilinis, Sour Cream
and Hard Cooked Eggs
Priced Accordingly

Smoked Salmon Display
\$215 per tray (serves 60 people)

Sushi Display
\$2.50 per piece

Baked Brie
Pomegranate Black Currant Jelly Baby Frisee Salad With
Toasted Almonds Champagne Vinaigrette (serves 100 people)
\$140 per station

Stations

(Prices reflect having stations available during dinner reception or during cocktail hour.)

~Summer Grille~

- ~ Balsamic Glazed Fire Roasted Asparagus ~
- ~ Barbeque Littleneck Clams with Green Onion, Bacon ~
- ~ Marinated Flank Steak with Roasted Corn Black Bean Salsa ~
- ~ Fire Grilled Baby Shrimp and Orzo Salad with Spring Peas,
Lemon Zest, Fresh Dill ~
- ~ Maine Lobster Red Bliss Potato Salad ~
- ~ Crab and Green Onion Beignets with Traditional Remoulade ~
\$18pp/\$11pp

~Tuscan Table~

- ~ Classic Caesar Salad ~
- ~ Clams Oreganatta ~
- ~ Prosciutto Wrapped Asparagus ~
- ~ Panzanella Salad ~
- ~ Chef's Selection of Chilled Antipasti ~
- Select Meats, Aged Cheeses, Imported Olives & Stuffed Peppers
- ~ Vine Ripened Tomatoes & Fresh Mozzarella ~
- ~ Rustic Breads & Assorted Bruschetta Tapas ~
\$16pp / \$10pp

~Dim Sum~

- ~ Steamed Dumplings, Fried Dumplings, Spring Rolls ~
- ~ Ahi Tuna Nachos ~
- ~ Roasted Pork Buns ~
- ~ Lau Mai Gai ~
- Banana Leaf Wrapped Braised Beef & Jasmine Rice
- ~ Tamari Brown Mustard, Mae Ploy, Duck Sauce ~
\$17pp/\$11pp

~Russet Potato Station~

- ~ Foil Wrapped Idaho Baked Potatoes ~
- Bacon, Sour Cream, Scallions, Chives, Horseradish, Vermont
Cheddar, Florettes of Broccoli, Sweet Cream Butter
\$12pp / \$6pp

~Rising Sun ~

- ~ Miso Soup ~
- ~ Assorted Sushi Finger Rolls and Makj Rolls ~
- ~ Smoked Salmon and Blue Fin Tuna Sashimi ~
- ~ Shrimp and Pork Gyoza ~
- ~ Vegetable Tempura ~
- ~ Chilled Sesame Noodle Salad ~
- ~ Wakame Seaweed Salad ~
- ~ Pickled Ginger, Tamari Soy, Wasabi, Sambal Chili Sauce ~
\$19pp/\$12pp

~Attended Carving Station~

- *Choice of Three*
- ~Prime Rib of Beef~
- Pink Peppercorn Horseradish Crème Fraiche
- ~Horseradish Crusted Loin of Pork~
- Thyme Cracked Pepper Dijon Mustard
- ~ Smoked Honey Ham ~
- Pineapple Raisin Glaze
- ~Maple Glazed Turkey Breast~
- Cranberry Apple Chutney
\$19pp / \$12pp

~Attended Pasta Station~

- ~ Choice of One Pasta ~
- Penne, Farfalle, Orecchietti,
- ~ Choice of One Stuffed Pasta ~
- Cheese Ravioli, Mushroom Ravioli, Cheese Tortellini
- ~ Choice of Two Sauces ~
- Bolognese, Filletto di Pomodoro, Oven Roasted Garlic Pesto,
Three Cheese Alfredo and Puttanesca
- ~Condiments~
- Crushed Red Peppers, Basil, Sliced Garlic Extra Virgin Olive
Oil, Grated Parmigiano Reggiano & Rustic Breads
\$14pp / \$9pp

Prices are subject to an 18% Service Charge & 6% CT Sales Tax & are subject to change.

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Additional Courses

Shrimp Cocktail Replacement Appetizer
\$8 per person

Family Style Pasta Course (Choice of Pasta & Sauce)
\$5.50 per person

Intermezzo Course (Sorbet)
\$3 per person

Beverages

Butler-Passed House Wines
\$23 per bottle

Cordial Cart Service
\$5.25 per

Cappuccino/Espresso Station
\$5.25 per

Desserts

French Crepe Stations
\$10 per person
(\$6.00pp when added to the Dessert or Viennese Table)

French Calvados
Caramelized Apples, French Brandy Flambè, Toasted Almonds,
Crème Caramel,
Ground Cinnamon

Southern Peach
Caramelized Peaches, Candied Pecans, Crème Caramel, Southern
Comfort Flambè

Tropical
Caramelized Gold Pineapple, Toasted Macademian Nuts, Toasted
Coconut, Tahitian Vanilla Bean Crème Anglaise, Spice Rum
Flambè, Bananas

Italian
Poached or Caramelized Pears, Zest of Orange, Toasted Almonds,
Marsala Zabaglione, Amaretto or Sambuca Flambè

Framboise
Red Ripe Raspberries, White Chocolate, Crème Anglaise, Gran
Marnier Flambè

Strawberries Dipped in Chocolate
\$1.75 per piece

Viennese Table
Chef's Selection of Cakes, Pastries, Mousse, Chocolate Covered
Strawberries, & Seasonal Fruit
\$12.95 per person

Dessert Table
Chef's Selection of Cakes and Pastries
\$10.95 per person

Bananas Foster
Rum Soaked Bananas, Accents of Brown Sugar and Cinnamon,
Zest of Orange, Vanilla Bean Ice Cream, Spiced Rum Flambè
\$10 per person
(\$6.00pp when added to the Dessert or Viennese Table)

Additional Options

Ice Carvings
Starting at \$250 per

Chair Covers for Reception
\$5 per

Ceremony Fee
\$500 per

Chair Rental Fee for Ceremony
\$3 per

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