

The Elegant Reception

*First Hour~ Separate Cocktail Hour, Hosted in our Lobby Cafe
~Domestic and Imported Cheeses displayed with Fresh Fruit
~Vegetable Crudité's Display~*

Hors d'oeuvres

*Please select **three** of the following for your Butler Passed appetizers:
~Crab Stuffed Mushrooms ~Shrimp Wrapped in Bacon with a tangy BBQ Sauce ~Thai Chicken with
peanut sauce ~ Baked Brie with apricot glaze and sliced almonds~
~Oysters Rockefeller ~Spanakopita ~Scallops wrapped in Bacon ~ Teriyaki Beef Skewers~*

Dinner Reception in Ballroom

Sparkling Champagne Toast

Appetizer

~Fettuccini Alfredo~ Bruschetta Trio~ Tortellini Pesto

Salad

*Mix Greens topped with dried cranberries, sweet oranges, crunchy pecans and Gorgonzola cheese
dressed with a honey Dijon dressing*

Or

*Baby Spinach topped with warm bacon vinaigrette
Served with Warm Gourmet Rolls and Butter*

Entrée

*Please select **two** of the following*

- ~Roast Prime Rib of Beef \$60 person~*
 - ~ Savory Risotto, cooked slow with sausage and grilled chicken \$58 per person~*
 - ~Stuffed Chicken Breast, stuffed with roasted red peppers, sun dried tomatoes,
artichoke hearts and gorgonzola cheese \$56 per person~*
 - ~Panjo Crusted Salmon Filet with honey mustard glaze \$59~*
 - ~Stuffed Sole with a Champagne Cream Sauce \$49 per person~*
 - ~Chicken Picatta \$52 per person~*
- Entrees served with Seasonal Vegetable and a choice of wild rice or garlic and basil
mashed or roasted red skin potatoes
Regular and Decaffeinated Coffee and Tea*

A Complimentary Overnight Suite for the Bride and Groom

*Final guarantee required five business days in advance. Prices
do not include 20% gratuity and 6% Connecticut sales tax.
First non-refundable deposit will secure prices
No Room Charge; Cake Cutting Fee \$1 per person*