

Reception Enhancements

Chef attended station Chef fee – \$75.00 per chef.

Selected in addition to your cocktail hour.

Antipasto

A Gourmet Selection of Prosciutto di Parma, Capicola, Sopressetta
Genoa Salami, Bocconcini, Parmigiano-Reggiano and Blue Cheeses
Stuffed Cherry Peppers, Marinated Artichokes, Roasted Red Peppers
Grilled Vegetables with Balsamic Vinegar
Ripe and Green Olives, Pepperoncini
Assorted Sliced Fresh Baked Artisan Rolls
\$16.00 per person

Mediterranean

Caponata, Artichoke Spread, Smoked Chicken Pate
Tomato Basil Relish, Tuscan White Bean Puree
Grilled Pugliese Bread, Wine Biscuits, Lavash, and Flat Breads
Imported Domestic Cheeses, Dried Fruits and Nuts
\$18.00 per person

Chef's Gourmet Sliders

Fresh Ground Turkey Burger
on a Whole Wheat Roll with Cranberry Aioli
Mini Kobe Beef Burgers on a Toasted Potato Roll
with Vermont Cheddar and Bacon Ranch Sauce
BBQ Pulled Kurobuta Pork
with Pickled Red Onion on a Sour Dough Roll
Served with White Truffle and Rosemary Fries
Sweet Potato Fries and Spicy Ketchup
\$22.00 per person

Stonington Raw Bar “Build Your Own”

Jumbo Shrimp \$4.50 per piece
Freshly Shucked Local Oysters \$3.50 per piece
Clams on a Half Shell \$1.95 per piece
Florida Stone Crab, Market Price
Alaskan King Crab Legs, Market Price

Presented on Ice with Classical Accompaniments
Cocktail Sauce, Horseradish, Mignonette and Lemon Wedges

*Wedding Theme Ice Carving to Enhance your Raw Bar Display
Starting at \$350 each*

Pasta

*Uniformed Chef attendant to prepare a
choice of **two** of the following pastas:*

Whole Wheat, Farfalle, Linguine, Penne, Rigatoni, and Tortellini

*And a choice of **three** of the following sauces:*

Alfredo, Bolognese, Carbonara, Fresh Pesto
Pomodoro, Puttanesca and Aglio e Olio

And the following accompaniments:

Baby Shrimp, Ham, Chicken, Sautéed Vegetables, Sundried Tomatoes

Parmesan Cheese, Crushed Red Pepper
Sliced Italian Baguette and Garlic Butter
\$17.00 per person

All prices are subject to 20% Service Charge and 6% Sales Tax

Food & Beverage pricing is subject to change without notice, pricing may be guaranteed up to six months prior to the function if requested and confirmed in writing. 01.01.09

Reception Enhancements Continued

Tastings

Pepper Crusted Tenderloin of Beef
with Sautéed Onions and Wild Mushrooms
Grilled Chicken over a Corn and Black Bean Salsa
Seared Ahi Tuna over Micro Greens with a Wasabi Crème Fraiche
\$27.00 per person

Sushi Bar

“Build Your Own”

Tuna or Salmon Sashimi \$4.00 per piece
California Roll \$3.00 per piece
Mixed Vegetarian Roll \$3.00 per piece
Spicy Yellow Tail Tuna Roll \$3.00 per piece
Cucumber Melon Fresh Mint Rolls \$3.00 per piece
Wasabi, Soy Sauce, and Pickled Ginger

*Wedding Themed Ice Carving to Enhance your Sushi Bar
Starting at \$350 each*

Char Grills

For outdoor events only

Uniformed Chef attendant to grill your choice of three:

Chili Lime Chicken Kabobs
Spicy Lamb and Beef Sausage and Chicken Brochettes
Teriyaki Beef Kabobs
Thai Curry Shrimp and Vegetable Kabobs
Ponzu Swordfish and Bell Pepper Brochettes
Fresh Marinated Garden Vegetable Kabobs
Kurobuta Pork Brochettes with Sweet and Sour Glaze
\$16.00 per person

Prime Rib

Slow Roasted Prime Rib of Beef
with Au jus and Horseradish Sour Cream
\$24.00 per person

Turkey

Whole Roasted Turkey with Homemade Gravy
and Cranberry Orange Sauce
\$16.50 per person

Lamb

Organic Rack of Lamb with Dijon Mustard and Jus Lie
\$19.00 per person

Angus Strip

Whole Roasted Angus Strip Loin of Beef
with a Wild Mushroom Sauce and Horseradish Sour Cream
\$19.00 per person

Angus Tenderloin

Whole Roasted Angus Tenderloin of Beef
with Horseradish Sour Cream
\$23.00 per person

Kurobuta Pork

Whole Ginger Roasted Kurobuta Pork Loin
with Lingonberry Chutney
\$16.50 per person

*All carving stations include
freshly baked artisan breads and whipped butter.*

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