



Mount Nebo Package \$69pp++

includes dinner rolls with butter, champagne toast & non-alcoholic beverages (coffee, water & soft drinks)

Cocktail Hour

Appetizer Station

Assorted Cheeses & Gourmet Crackers
Vegetable Cudit 

Passed Hors d'oeuvres (choose 2)

Chicken & Monterey Jack Quesadilla
Chicken Teriyaki Satay
Pork Potstickers
Sundried Tomato & Fresh Mozzarella Bruschetta
Roasted Pepper Hummus & Feta Toast

Salads (choose 1)

House Garden Salad
Romaine Caesar Salad
Baby Spinach Salad

Optional Pasta Course :\$5pp

Penne Pasta with your choice of Marinara, Pesto, Alfredo or Ala Vodka Sauce

Main Course

<u>Entr�es</u>	<u>Sides</u>
<p><i>(choose 2 + vegetarian option)</i></p> <p>Beef Cutlet Sorrentino Cod Al Forno Chicken Francaise Chicken Marsala Crispy Chicken Cordon Bleu Sliced Petite Beef Loin with Portobello Mushrooms:\$5pp Shrimp Scampi with Linguini:\$4pp</p>	<p><i>(choose 2)</i></p> <p>Aged Cheddar Scalloped Potatoes Roasted Yukon Gold Potatoes Creamy Mashed Potatoes Crispy Brussels Sprouts Seasonal Mixed Vegetables Garlic Green Beans Parmesan & Panko crusted Mac & Cheese :add Lobster or Crab\$5pp, add Bacon\$2pp Basmati Rice Pilaf</p>

Dessert Outsourced Desserts: \$2pp

Key Lime Pie
New York Style Cheesecake
Flourless Chocolate Torte
Seasonal Fruit Cobbler
Melon, Berries & Cream Parfait
Royal Ice Cream Chocolate Cake



Globe Hollow Package \$79pp++

includes dinner rolls with butter, champagne toast & non-alcoholic beverages (coffee, water & soft drinks)

Cocktail Hour

Appetizer Station

Assorted Cheeses & Gourmet Crackers
Vegetable Crudit 

Passed Hors d'oeuvres (choose 4)

Chicken & Monterey Jack Quesadilla
Chicken Teriyaki Satay
Pork Potstickers
BBQ Brisket Spring Rolls with Sriracha Aioli
Mozzarella Arancini
Sundried Tomato & Fresh Mozzarella Bruschetta
Roasted Pepper Hummus & Feta Crostini
Garlic Spinach & Feta Spanakopita
Caprese Flatbread
Traditional Deviled Eggs
Herbed Goat Cheese Toast

Salad Course (choose 1)

House Garden Salad
Romaine Caesar Salad
Baby Spinach Salad with Roasted Mushrooms & Bacon
Caprese Salad

Optional Pasta Course :\$5pp

Penne Pasta with your choice of Marinara, Pesto, Alfredo or Ala Vodka Sauce



Main Course

<p>Entrées (Choose 2 + vegetarian option)</p>	<p>Sides (Choose 2)</p>
<p>Beef Cutlet Sorrentino Sliced Petite Beef Loin with Portobello Mushrooms: \$5pp Cod Al Forno Sole Florentine Shrimp Scampi with Linguini: \$4pp Chicken Francaise Chicken Marsala Crispy Chicken Cordon Bleu Spinach & Mozzarella Stuffed Chicken</p>	<p>Aged Cheddar Scalloped Potatoes Roasted Yukon Gold Potatoes Creamy Mashed Potatoes Crispy Brussels Sprouts Seasonal Mixed Vegetables Garlic Green Beans Parmesan & Panko crusted Mac & Cheese :add Lobster or Crab \$5pp, add Bacon \$2pp Basmati Rice Pilaf</p>

Dessert *Outsourced Desserts: \$2pp*

Key Lime Pie
New York Style Cheesecake
Flourless Chocolate Torte
Seasonal Fruit Cobbler
Melon, Berries & Cream Parfait
Royal Ice Cream Chocolate Cake

++ : additional 20% service charge & current CT Sales Tax

Due to constant fluctuations in the market, food prices are subject to change at any time.



Plated Wedding Menus

Buckland Package \$89pp++

includes dinner rolls with butter, champagne toast & non-alcoholic beverages (coffee, water & soft drinks)

Cocktail Hour

Appetizer Station

Antipasto Board
Vegetable Crudité

Passed Hors d'oeuvres (choose 5)

Chicken & Monterey Jack Quesadilla
Chicken Teriyaki Satay
Pork Potstickers
Sundried Tomato & Fresh Mozzarella Bruschetta
Roasted Pepper Hummus & Feta Crostini
Chicken Salad Crostini
Saffron & Basil Mozzarella Arancini
BBQ Brisket Spring Rolls with Sriracha Aioli
Garlic Spinach & Feta Spanakopita
Caprese Flatbread
Traditional Deviled Eggs
Herbed Goat Cheese Toast
Prosciutto & Melon Skewer
Sichuan Pork Satay
Maple Bacon Wrapped Scallops:\$2pp
Lamb Lollipops with Mint Jus:Market price
Crispy Jumbo Lump Crab Cakes:\$2pp

Salad Course (choose 1)

House Garden Salad
Romaine Caesar Salad
Baby Spinach Salad with Roasted Mushrooms & Bacon
Caprese Salad
Red Kale Salad with Apples & Goat Cheese



Optional Pasta Course :\$5pp

Penne Pasta with your choice of Marinara, Pesto, Alfredo or Ala Vodka Sauce

Main Course

<p><i>Entrées</i> (Choose 3 + vegetarian option)</p>	<p><i>Sides</i> (Choose 2)</p>
<p>Sliced Petite Beef Loin with Portobello Mushrooms Carved New York Strip Steak with Bordelaise Beef Cutlet Sorrentino Roasted Rosemary Pork Loin Twin Boneless Pork Chops with Spiced Apples Lemon Baked Sole Cod Al Forno Blackened Salmon with Sherry Cream Lobster Tortellini Rose Chicken Francaise Chicken Marsala Crispy Chicken Cordon Bleu Spinach & Mozzarella Stuffed Chicken</p>	<p>Aged Cheddar Scalloped Potatoes Roasted Yukon Gold Potatoes Smashed Red Potatoes Creamy Mashed Potatoes Crispy Brussels Sprouts Oven Roasted Broccoli Green Bean Almondine Parmesan & Panko crusted Mac & Cheese :add Lobster or Crab\$5pp, add Bacon\$2pp Autumn Spice Roasted Vegetables Kale & 7-Grain Arborio Rice</p>

Dessert (Choose 1)

Outsourced Desserts: \$2pp

- Key Lime Pie
- New York Style Cheesecake
- Flourless Chocolate Torte
- Seasonal Fruit Cobbler
- Melon, Berries & Cream Parfait
- Royal Ice Cream Chocolate Cake



Wedding Bar Packages

Champagne Toast included in Wedding Packages

Beer & Wine

Bottled Beers: 2 Domestic, 1 Import & 1 Local

House Red & White Wines

\$28pp

Basic Bar Package

Includes Well Liquor Brands

Bottled Beers: 2 Domestic, 1 Import & 1 Local

House Red & White Wines (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio)

\$38pp

Premium Bar Package

Tito's & Ketel One, Beefeater, Captain Morgan, Bacardi, Jose Cuervo,

Jim Beam, Jack Daniels, Dewars

Bottled Beers: 2 Domestic, 1 Import & 1 Local

Assorted Selection of Red & White Wines

\$46pp

Wine Table Service during Reception

House Red & White Wines chosen to accompany course

\$10pp

++ : additional 20% service charge & current CT Sales Tax

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