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## WEDDING PLATED ~ OPTION 2

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### Bar Service

4 hour Open Bar, Spirits, Beer, & Wine selections From Connecticut Vineyards & Champagne Toast

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### Hors D'Oeuvres

*1 ½ Hour Appetizer Service*

### Antipasti

*Prosciutto, Goat Cheese & Green Beans  
Local Artisan Cheese/Charcutière  
Dates Stuffed with gorgonzola  
Assorted Crostini*

Or

### Raw Bar

*Local Oysters, Clams, & Shrimp  
Served With A Seasonal Mignonette*

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### Plated Soup Or Salad

#### Gazpacho

*Cucumber, Heirloom Tomato, Sun Gold & Red Cherry Tomato, Chive, Yellow & Red Bell Pepper. Sherry Vinegar & Olive Oil, Served Chilled.*

#### Kale Salad

*Herbed Ricotta, & Plum Vinaigrette.*

#### Mixed Greens

*Balsamic Vinaigrette.*

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### From The Land & Sea ~ Select 2

Chicken Sausage - *White Beans, Broccoli Rabe, Dried Red Chiles In a Garlic Herb Broth.*

Pork Shank - *Roasted root Vegetables.*

Rib Eye - *Warm Potato Salad.*

Chilean Sea Bass - *Citrus Burr Blanc With Micro Greens*

Grilled Salmon - *With Strawberry Salsa*

Grilled Kabob - *Shrimp, Chicken, Beef or Lamb*

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*\* Custom Wedding Cakes Are Available.  
But not included In This Package.*

*\*All Packages Are Custom Designed For Your Event. Menus are Dependent On What Is Seasonally Available. \$100 per person (plus tax gratuity rentals and facility charges) all-inclusive prices start at \$160*