



## *Buffet Style Dinner Service*

### *Select one Appetizer*

Fresh Fruit Cocktail • Penne Pasta a la Vodka • Rigatoni Bolognese  
Penne Pasta with Roasted Garlic and Fresh Basil Marinara Sauce  
Fuscilli Pasta with Artichoke Hearts, Sun-dried Tomatoes and Alfredo Cream Sauce  
Roasted Butternut Squash Soup • New England Clam Chowder • Roasted Corn Chowder  
Vegetarian Minestrone Soup • Homestyle Chicken Noodle Soup • Italian Wedding Soup

### *Select one Salad*

Classic Caesar Salad • Garden Salad with Balsamic Vinaigrette  
Medley of Baby Greens with Champagne Vinaigrette  
Iceberg Wedge with Maytag Bleu Cheese and Crumbled Bacon

### *Select four Entrées*

#### *Pasta Choices*

Rigatoni Bolognese • Penne Pasta Ala Vodka  
Fuscilli Pasta with Artichoke Hearts, Sun-dried Tomatoes and Alfredo Cream Sauce  
Pasta Spirals with Grilled Chicken, Roasted Peppers and Sweet Italian Sausage  
Penne Pasta with Roasted Garlic and Fresh Basil Marinara Sauce  
Manicotti Primavera • Gnocchi Pasta with Grilled Vegetables & Asiago Cheese

#### *Poultry Choices*

Breast of Chicken with Marsala Mushroom Sauce • South Farms Stuffed Breast of Chicken  
Breast of Chicken Jacqueline with White Wine, Lemon and Fresh Herbs  
Roast Turkey with Stuffing and Gravy • Chicken Tuscan  
Grilled Breast of Chicken Tossed with Sweet Sausage and Fresh Pesto

#### *Beef / Pork Choices*

Sliced Top Sirloin of Beef with a sauce of Cabernet, Mushrooms and Roasted Garlic  
Marinated London Broil with Mushrooms, Onions and Peppers  
Honey Glazed Roast Loin of Pork with Apple Stuffing and Homestyle Gravy  
Bourbon Honey Glazed Virginia Ham Steaks  
Sliced Tenderloin of Beef with Madeira wine demi glace (*add \$6.00*)

#### *Seafood Choices*

Baked Boston Scrod with Lemon Dill Butter • Classic Seafood Newburg  
Filet of Sole Pavilion with Scallop and Crabmeat Stuffing, topped with Lobster Sauce  
Salmon Forestiere • Roasted Apricot Glazed Salmon

### *All Entrées are Accompanied by:*

Black Tie Service  
Chef's Selection of Complementing Vegetable and Starch and Warm Dinner Rolls with Butter  
Complimentary Cutting of Your Wedding Cake or Chef's Dessert  
Freshly Brewed Regular and Decaffeinated Coffees and Traditional and Herbal Teas

*All prices are subject to 18% service charge and 6% CT Sales Tax.*

**860-347-7171 • [www.CTWeddingGroup.com](http://www.CTWeddingGroup.com)**

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