

the
Connecticut
Wedding Group
venues • catering • event planning

COCKTAIL HOUR ENHANCEMENTS

Cocktail Stations

Mashed Potato Bar

Sweet Potatoes & Yukon Gold Potatoes
Served in Martini Glasses

An Assortment of Toppings to Include:

Maple Cured Bacon, Caramelized Onions,
Smoked Cheddar Cheese, Chives, Broccoli,
Maytag Bleu Cheese, Pesto, Maple Syrup, Butter,
Grilled Portobello Mushrooms

\$7.95 per guest

Add Sweet Maine Lobster, \$11.95 per guest

Chef Attended Pasta Station

Sautéed to Order

Select Two Pastas:

Penne, Orecchiette, Farfalle, Fusilli

Select Two Sauces:

Pesto Cream, Classic Marinara, Vodka Sauce, Alfredo,
Garlic & Extra Virgin Olive Oil

Select Four Condiments:

Prosciutto, Pancetta, Wild Mushrooms,
Italian Sausage, Diced Tomatoes, Leeks,
Capers, Roasted Garlic,
Asparagus Tips, Parmesan Cheese, Asiago Cheese

\$9.95 per guest

Add Sweet Maine Lobster, \$11.95 per guest

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Slider Station

Choose Two

Assembled to Order Station:

Cheeseburgers, BBQ Beef Brisket, or Tennessee Pulled Pork

With:

Silver Dollar Rolls, Kansas City Style BBQ Sauce

\$8.95 per guest

Raw Bar

Includes:

Jumbo Poached Shrimp, Little Neck Clams and Bluepoint Oysters.

\$18.95 per guest

Add an Asian Twist with:

California Rolls and Ahi Tuna Rolls

\$24.95 per guest

Chef Attended Carving Station

Charcoal Grilled Tenderloin of Beef,
Sage Roasted Turkey Breast and Virginia Ham,
Served on Silver Dollar Rolls

Condiments Include:

Horseradish Cream, Sun-dried Tomato Cream, Cranberry Chutney, Dijon Mustard

\$9.95 per guest

Salad Bar

Salad tossed to order on Station

Served in Martini Glasses

THE MARGARITA

Torn Romaine, Tabasco and Tequila Chicken Breast,
Diced Tomato, Green Pepper, Lime Pepper Tortilla Strips, Chipotle Caesar

THE COSMO

Field Greens, Goat Cheese, Sugared Almonds,
Dried Cranberries, Roasted Corn, Cranberry Vodka Vinaigrette

\$8.95 per guest