

2021 Wedding Package

Only Event of the Day
5.5 Hour Event + Additional Half Hour for On-Site Ceremony

Bar Services

5 Hour Brand Name Open Bar
Wine Service with Dinner
Champagne Toast

Cocktail Hour

Selection of Five (5) Passed Hors D'oeuvres
Cheese and Crudités Table

Four Course Plated Meal

Appetizer
Soup or Salad
Three (3) Main Course Choices + Vegetarian and Kids Option

OR

Stationed Buffet

Choice of Three (3) Action Stations
Choice of One (1) Carving Station

Dessert Choice

Your Choice of One (1) Included Dessert, such as
a Plated Dessert, Cupcake Tower, Venetian Table (+\$5 p/p) or Dessert Station.
Farmington Gardens' Cakes Available Upon Request, Price Determined by Cake Design.
\$1.50 p/p Cake Cutting Fee if Cakes from Outside Bakeries are Brought In.

Additional Inclusions

On-site Wedding Coordinator
Silver Chiavari Chairs with Ivory Cushions
Ivory Tablecloths and Napkins
Hurricane Candle Centerpieces
Coffee, Tea and Soft Drinks
Ceremony Fee: \$500 Includes Chairs, Additional Half Hour, Setup and Breakdown

Pricing

Saturday: \$150 per adult++ with 150 adult minimum
Friday: \$135 per adult++ with 125 adult minimum
Sunday: \$125 per adult++ with 100 adult minimum
Weekdays: \$95 per adult++ with variable minimum
Off-Season (Jan-April) and Short Notice (Within 6 Months) Discount: \$20 per adult

++All Prices are Subject to 20% Gratuity and 7.35% CT Sales Tax
Half Price for All Vendors and Children (Under 18)



FARMINGTON
GARDENS

A Special Place For Special Occasions

Wedding
Menu Selections

999 Farmington Avenue • Farmington, CT 06032

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Featured Venue on The Knot

Hors D'oeuvres

Oatmeal Crusted Brie
with wild berry glaze

Vegetable Spring Rolls
with sweet and sour sauce

Waldorf Chicken Salad
served in an endive cup

Spanakopita
(spinach and feta cheese in filo dough)

Pulled Pork and Coleslaw Sliders

Coconut Crusted Chicken Tenders
with pineapple ginger sauce

Fig and Prosciutto Flatbread
with baby arugula and balsamic glaze

Candied Bacon Jalapeño Poppers

Tandoori Chicken Skewers
with Tzatziki sauce

Crispy Prosciutto-Wrapped Asparagus
with lime curd

Bacon Wrapped Scallops
with lemon curd

Philly Cheesesteak Empanadas

Mini Reubens
with Thousand Island dressing

Smoked Duck Potstickers
with soy ginger jus

Classic Bruschetta
with herb whipped ricotta on a crostini

Tuna Tartare
*with cucumber, scallions, sesame,
and soy in a wonton cup*

Lobster Mac n' Cheese Bites
with sherry cream sauce

Mini Crab Cakes
with remoulade

Yorkshire Pudding
*with grilled filet mignon
and horseradish cream*

Chili and Lime Grilled Beef Skewers
with chimichurri

Coconut Crusted Shrimp
with orange chili sauce

Chilled Jerk Chicken
*on a crispy plantain with
grilled pineapple chutney*

Caramelized Leek and Goat Cheese Bruschetta

Goat Cheese Stuffed Dates
wrapped in basil and Serrano ham

Pretzel Dog Bites
*with spicy mustard, ketchup
and cheddar ale dipping sauce*

Mac n' Cheese Fonduta Bites
with marinara sauce

Loaded Potato Croquettes
with sour cream and cheese sauce

Buffalo Chicken Bites
with ranch dipping sauce

Asian Meatballs
with soy glaze

Italian Sliders
*with crispy polenta, fresh mozzarella,
basil, marinara sauce*

Sautéed Shrimp and Crispy Cheddar Grits

Chicken Yakitori Skewers
with garlic ginger soy sauce

Asian Beef Skewers
with teriyaki sauce

Thanksgiving Bites
*stuffing cake with butter poached turkey,
cranberry relish, roasted turkey gravy*

Maple Candied Bacon
Crab Rangoon
with sweet and sour sauce

Chicken Empanadas
Maple Roasted Sweet Potato Wonton
with espresso bourbon crema



Platters

Display of Imported and Local Cheeses

Lavish display of cheeses with fresh fruit, berries, chutneys, honey, assorted crackers and crostinis

Fresh Crudités

Assorted market fresh vegetables with buttermilk ranch dressing

Antipasto

Prosciutto, Capicola, hard salami, house made fresh mozzarella, assorted olives, roasted tomatoes, marinated artichokes, grilled portabella mushrooms and roasted red and yellow peppers with a balsamic reduction

Vine Ripe Tomato and Fresh Buffalo Mozzarella

with fresh basil, basil oil and a balsamic reduction

Trio of Bruschettas

White bean and artichoke, caramelized leek and goat cheese and traditional tomato and herb

Baked Brie En Croute

with sweet preserves, baguettes and lavache

Shrimp Cocktail

with cocktail sauce and lemons

Local Oysters on the 1/2 Shell

with chef's mignonette and lemon

Seafood Display

Shrimp, clams, oysters, crab claws and seafood salad



Plated Appetizers

Shrimp Cocktail

*Lemon and white wine poached tiger shrimp
with a homemade cocktail sauce*

Crab Cakes

*with pickled cucumber and
spicy remoulade sauce*

Sesame Crusted Ahi Tuna

with soba noodle salad and wasabi cream

Braised Boneless Beef Short Rib

with wasabi fingerling potato salad

Beef Carpaccio

*with arugula, shaved manchego,
fresh truffles and smoked sea salt*

Risotto and Mozzarella Cakes

with smoked tomato coulis

Lobster Ravioli

*with roasted fennel, blistered
tomatoes and sherry cream*

Chilled Cous Cous Salad

*with roasted duck breast, dried apricots, green onions,
toasted pecans, sugar snap peas, crispy duck skin, and citrus vinaigrette*

Soup & Salad

New England Clam Chowder
*with fresh clams, potato, celery,
onion, bacon and cream*

French Onion
*with caramelized onions, beef broth and
homemade croutons topped with gruyere cheese*

Smoked Tomato Bisque
*with heirloom tomatoes, fresh herbs,
grilled cheese croutons and basil oil*

Chilled Gazpacho
*with heirloom tomatoes, cucumbers,
peppers and fresh herbs*

Roasted Corn Chowder
*with roasted sweet corn, onion, celery
and cream topped with fresh crab*

Cream of Wild Mushroom
with wild mushrooms, shallots and cream

Italian Wedding
*with acini di pepe, fresh escarole
and mini Italian meatballs*

Butternut Squash
*with crisp apples, apple cider, applewood
smoked bacon, fresh herbs and cream*

Mixed Berry
*Baby spinach with fresh strawberries,
raspberries & blueberries, crumbled goat cheese,
honey toasted almonds and berry vinaigrette*

Caprese
*Mixed greens, vine-ripe tomato,
fresh buffalo mozzarella, basil, basil oil
and aged balsamic vinegar*

Classic Caesar
*Romaine hearts, garlic parmesan croutons,
parmesan cheese and Caesar dressing*

Poached Pear
*Mixed greens with manchego cheese, spiced
candied walnuts and champagne vinaigrette*

Baby Spinach
*with applewood smoked bacon, crumbled
blue cheese, pear tomatoes and
basil balsamic vinaigrette*

Watermelon Salad
*with baby arugula, watermelon, crumbled feta,
fresh mint and citrus vinaigrette*

Garden Salad
*Mixed greens, cucumber, red onion, pear
tomatoes, carrots, croutons and house dressing*

Greek Salad
*Romaine lettuce, feta cheese, red onion,
kalamata olives, tomato, cucumber,
pepperoncini and Greek dressing*

Entrées

Grilled Filet Mignon

*whipped potatoes, wild mushrooms, spinach,
frizzled onions and port reduction*

Whole Steamed Lobster

*served out of the shell
whipped potatoes, seasonal vegetables
and lemon thyme beurre blanc*

Surf & Turf

*1/2 steamed lobster out of the shell
and 6 oz. grilled filet
whipped potatoes and seasonal vegetables*

New York Strip Steak

*whipped potatoes, roasted asparagus,
cippolini onions, roasted pear tomatoes
and balsamic veal reduction or herb compound butter*

Cocoa Crusted Bison Rib Eye

*whipped purple sweet potatoes, seasonal
vegetables and cremini-espresso cream sauce*

Braised Veal Osso Bucco

*creamy herb polenta, baby
carrots and port reduction*

Grilled Bone-In Pork Chop

*butternut squash & sweet potato au gratin,
seasonal vegetables and blackberry
chanterelle mushroom sauce*

Pistachio Crusted Rack of Lamb

*duck fat confit potatoes,
roasted asparagus and pistachio rosemary pesto*

Pan-Seared Salmon

*roasted fingerling potatoes,
brussels sprouts, candied parsnips
and cognac green peppercorn sauce*

Grilled Mahi Mahi

*basmati rice pilaf, seasonal vegetables
and tropical fruit salsa*

Pepper Crusted Ahi Tuna

*gingered basmati rice, baby Bok Choy
and Shitake sweet & sour jus*

Grilled Swordfish

*wild rice pilaf, seasonal vegetables
and puttanesca sauce*

Jumbo Sea Scallops

*lemon leek risotto, prosciutto-wrapped
asparagus and pomegranate vinaigrette*

Shrimp Scampi

*jumbo prawns sautéed in lemon,
white wine, garlic and herbs served over
angel hair and seasonal vegetables*

Pan Roasted Chicken Breast

*creamy polenta, baby carrots, beets
and gorgonzola cream sauce*

Grilled Chicken

*whipped potatoes, baby carrots,
cippolini onions and thyme chicken jus*

Pan-Seared Duck Breast

*citrus cous cous, seasonal vegetables
and orange cranberry chutney*

Roasted Balsamic Glazed

Portabella Mushroom

*red pepper quinoa, seasonal vegetables
and roasted red pepper coulis*

Capellini Pasta

with roasted tomatoes and basil pesto

Seasonal Vegetable Noodles

tossed in extra virgin olive oil and garlic



Desserts

Molten Chocolate Lava Cake

Bittersweet chocolate cake, chocolate truffle center, crème anglaise

Chocolate Flourless Cake

with raspberry sauce, fresh raspberries and whipped cream

Crème Brûlée

Vanilla bean custard topped with caramelized sugar

Individual New York Cheesecake

with a graham cracker crust and raspberry coulis

Bittersweet Chocolate Mousse

with mini chocolate chips

Individual Apple Crisp

Fresh apples and homemade crisp topping

Tiramisu

Espresso soaked lady fingers, sabayon custard, cocoa powder and chocolate covered espresso bean

Mini Fruit Tart

Pastry cream topped with seasonal fruits

White Chocolate Strawberry Bread Pudding

Challah bread, white chocolate, fresh strawberries and a cream anglaise sauce

Cannoli

with ricotta cream, cinnamon, mini chocolate chips and pistachio dust

Cupcake Tower

Choice of 3 gourmet cupcake flavors and 1 top tier flavor

S'mores Station

Marshmallows, honey graham crackers and milk or dark chocolate bars set out by our fire pit

Sundae Bar

Choice of 3 ice cream flavors and 35 assorted toppings

Chocolate Fountain

White chocolate, milk chocolate or dark chocolate with fresh fruit, pound cake, dried fruit, cheesecake and pretzels

Venetian Table

Choice of 3 menu desserts accompanied by chef's choice candies, cookies, and pies



Action Stations

Salsa and Fresh Guacamole

Pico de gallo, salsa verde, tropical fruit salsa and guacamole

Asian Stir Fry

Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies

Salad Bar

Choose 3 plated salad options and we will create a delectable salad bar

Pasta

Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes. Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken

Taco Bar

Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese

Sushi

An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks

Grilled Cheese

Ham and brie on a French crostini, Vermont white cheddar on sourdough & tomato and fontina on wheat served warm with tomato bisque, butternut squash, and chicken noodle soup

Loaded Potato Bar

Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions



Carving Stations

Oven Roasted Turkey Breast

with fresh rolls, cranberry chutney, gravy and stone ground mustard

Brown Sugar Virginia Honey Ham

with pineapple chutney

5-Spice Rubbed Pork Loin

with apple cider coleslaw

Beef Tenderloin

with crispy onions, port jus, horseradish cream and fresh rolls

Beef Sirloin

with caramelized onions, fine herb butter, horseradish cream and mushroom demi

Prime Rib of Beef

with au jus, horseradish cream and fresh rolls

Roasted Elk Loin

with mashed sweet potatoes and blackberry cognac jus