

Menu Selections



FARMINGTON
GARDENS

*A Special Place
For Special Occasions*

Weddings



Social Events



Corporate Affairs



Catering



FARMINGTON
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Action Stations

Salsa and Fresh Guacamole

*Pico de gallo, Salsa verde, tropical fruit salsa and guacamole
Made live in front of your eyes*

Fondue

*Three types of cheeses: Spanish, French and Italian inspired melting pots
with toasted bread, fresh vegetables and fresh fruit*

Asian Stir Fry

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

Caesar Salad

*Fresh romaine hearts tossed with classic Caesar dressing, herb croutons, shredded
parmesan cheese with your choice of grilled chicken breast, grilled jumbo shrimp or
fresh marinated anchovies*

Pasta

*Orecchiette pasta with spicy Italian sausage, broccolini,
Sicilian olives, garlic and a tomato basil sauce
Fettuccini with roasted red and yellow peppers, asparagus tips,
plum tomato, garlic, capers and olive oil
Selection of garlic and olive focaccia and shredded parmesan cheese*

Taco

*Your choice of either pulled chicken, carne asada or carnitas
Served with refried beans, salsa, pico de gallo, guacamole,
sour cream and shredded cheese*



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Action Stations

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 crustini, Vermont white cheddar on sourdough
and tomato and fontina on wheat served warm with tomato bisque,
cheddar ale and chicken noodle soup*

Loaded Potato Bar

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

S'mores

Marshmallows, honey graham crackers and milk & dark chocolate bars

Create Your Own Sundae Bar

*Assorted ice creams, sprinkles, whipped cream, hot fudge, caramel sauce,
marshmallow topping, strawberry topping, assorted candies, toppings and fruit*

Cotton Candy Station

Fresh cotton candy spun in front of you

Chocolate Fountain

*White Chocolate, Milk Chocolate or Dark chocolate
Fresh fruit, pound cake, dried fruit, cheesecake & pretzels*

Assorted Desserts and Viennese Table

Fruit Carving Station



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*Carving
Stations*

Oven Roasted Turkey Breast

fresh rolls, cranberry chutney, gravy and stone ground mustard

5-spice Rubbed Pork Loin

apple cider coleslaw

Beef Tenderloin

crispy onions, port jus, horseradish cream and fresh rolls

Beef Sirloin

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

Prime Rib of Beef

Au jus, horseradish cream and fresh rolls

Roasted Elk Loin

mashed sweet potatoes and blackberry cognac jus



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Platters

Display of Imported and Local Cheeses

Lavish display of cheeses with fresh fruit, berries, chutneys, honeycomb, assorted crackers, crustini and lavache

Fresh Crudités

Assorted market fresh vegetables

Buttermilk ranch dressing

Antipasto

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

Vine Ripe Tomato and Fresh Buffalo Mozzarella

Fresh basil, basil oil and a balsamic reduction

Grilled Vegetable Summer Rolls

Sweet ginger dipping sauce

Trio of Bruschettas

Sun-dried tomato and prosciutto, caramelized leek and goat cheese fondue and traditional tomato and herb



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Platters

Assorted Grilled Flatbread Pizzas

Baked Brie En Croûte
sweet preserves, baguettes and lavache

Shrimp Cocktail
cocktail sauce and lemons

Local Oysters on the ½ shell
chef's mignonette and lemon

Seafood Display
Customized raw bar selections served chilled with mignonette sauce,
cocktail sauce and lemons



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*Hors
D'oeuvres*

Crispy calamari with smoked tomato coulis

Blue cheese stuffed olives

Oatmeal crusted Brie with red currant glaze

Risotto and mozzarella cakes with smoked tomato coulis

Spanikopita (spinach and feta cheese in phyllo dough)

Coconut crusted chicken tenders with sweet & sour sauce

Tandoori chicken skewers with melon mint yogurt sauce

Crispy prosciutto wrapped asparagus with lime curd

Bacon wrapped scallops with lemon thyme aioli

Shrimp ceviche on a crispy tortilla

Smoked duck potstickers with ginger jus

Classic bruschetta

Ahi tuna tartare on crispy wonton

Mini crab cakes with remoulade

Yorkshire pudding with grilled Filet Mignon and horseradish cream

Grilled local oysters with mignonette sauce and lemon

Coconut crusted shrimp satay

Vegetable or pork spring rolls

Pulled pork and coleslaw sliders

Steak and cilantro empanadas



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*Hors
D'oeuvres*

Philly cheesesteak empanadas

Artichoke and goat cheese fritters

Lobster mac 'n cheese bites

7 cheese mac 'n cheese bites

Brie and Serrano ham grilled cheese

Chilled Jerk chicken on crispy plantain with grilled pineapple chutney

Goat cheese stuffed dates wrapped in basil and Serrano ham



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*Plated
Appetizers*

*Dungeness Crab and Rock Shrimp Cake
pickled cucumber and spicy remoulade sauce*

*Shrimp Cocktail
lemon and white wine poached tiger shrimp and a homemade cocktail sauce*

*Smoked Duck Potstickers
sweet soy dipping sauce*

*Rock Shrimp Spring Rolls
mango, shiitake mushroom, cabbage and carrots*

*Seared Ahi Tuna
radish sprouts, pickled ginger and a hot soy mustard sauce*

*Braised Boneless Beef Short Rib
wasabi fingerling potato salad*

*Beef Tartare
shaved manchego, fresh truffles and smoked sea salt*

*Risotto and Mozzarella Cakes
smoked tomato coulis*

*Duck Confit Pot Pie
shiitake mushrooms, duck veloute wrapped in a homemade pastry dough*



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Salads

Vine-Ripe Tomato and Fresh Buffalo Mozzarella
basil, basil oil and aged balsamic vinegar

Classic Caesar
fresh romaine hearts, garlic parmesan croutons, grana padano cheese,
caesar dressing and white anchovies

Poached Pear with Mixed Greens
Manchego cheese, spiced candied walnuts and champagne vinaigrette

Baby Spinach
applewood smoked bacon, crumbled blue cheese,
pear tomato and basil balsamic vinaigrette

Tuna Niçoise Salad
grilled tuna, hard boiled egg, Spanish olives and red wine vinaigrette

Iceberg Wedge
pickled red onions, cucumber noodles, bacon,
crumbled blue cheese and roasted sweet pepper vinaigrette

Garden Salad
organic mixed greens, cucumber, red onions,
pear tomatoes, carrots and house dressing



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Soups

New England Clam Chowder

fresh clams, potato, celery, onion, bacon and cream

French Onion

*caramelized onions, beef broth and
home-made crouton topped with gruyere cheese*

Roasted Chicken and Andouille Sausage Gumbo

andouille sausage, roasted chicken and sweet peppers

Smoked Tomato Bisque

heirloom tomatoes, fresh herbs, home-made croutons and basil oil

Potato Leek

potatoes, leeks, cream and red pepper roulée

Chilled Gazpacho

heirloom tomatoes, cucumbers, peppers and fresh herbs

Roasted Corn Chowder

roasted sweet corn, onion, celery and cream topped with fresh crab

Cream of Wild Mushroom

wild mushrooms, shallots and cream



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Entrees

Grilled Filet Mignon

whipped potatoes, wild mushrooms, spinach and port reduction

Whole Steamed Lobster

served out of the shell

whipped potatoes, seasonal vegetables and lemon thyme beurre blanc

Surf and Turf

*½ steamed lobster out of the shell and 4 oz grilled filet
whipped potatoes and seasonal vegetables*

New York Strip Steak

*whipped potatoes, braised winter greens, Cippolini onions,
roasted pear tomatoes and balsamic veal reduction*

Roasted Bison Strip Steak

roasted fingerling potatoes, seasonal vegetables and chipotle butter

Grilled Bone-In Pork Rib Chop

*butternut squash and sweet potato au-gratin and
blackberry chanterelle mushroom sauce*

Pistachio Crusted Rack of Lamb

roasted purple fingerling potatoes, candied baby carrots and mint julep sauce

Pan-Seared Salmon

*roasted fingerling potatoes, brussel sprouts, candied parsnips
and Cognac green peppercorn sauce*



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Entrees

Grilled Mahi Mahi

basmati rice pilaf, seasonal vegetables and tropical fruit salsa

Pepper Crusted Ahi Tuna

gingered Basmati rice, baby Bok Choy and Shiitake sweet & sour Jus

Jumbo Sea Scallops topped with Crab "Dynamite"

lemon leek risotto, prosciutto wrapped asparagus and pomegranate vinaigrette

Shrimp Scampi

*jumbo prawns sautéed in lemon, white wine, garlic and herbs
served over basmati rice pilaf and seasonal vegetables*

Pan Roasted Chicken Breast

crispy polenta, baby carrots, gold beets and gorgonzola cream sauce

Grilled Chicken

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

Roasted Balsamic Glazed Portabella Mushroom

red pepper polenta, seasonal vegetables and wild mushroom nage

Cappellini Pasta

fresh tomatoés, basil, garlic and olive oil



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Desserts

Molten Chocolate Lava Cake

*bittersweet chocolate cake, chocolate truffle center,
vanilla ice cream and crème anglaise*

Crème Brûlée

*vanilla bean custard topped with caramelized vanilla sugar
additional flavors available*

Individual New York Cheesecake

graham cracker crust with mango and raspberry coulis

Bittersweet Chocolate Mousse

crème anglaise and bittersweet chocolate sauce

Strawberry Chiffon Tart

*short dough crust, fresh strawberries, meringue,
chantilly cream and fresh strawberry basil salad*

Individual Apple Crisp

fresh apples, homemade crisp topping & vanilla ice cream

Tiramisu

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



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Desserts

Chocolate Dipped Fruit

strawberry, banana, pineapple, orange and bing cherry

Mini Fruit Tart

vanilla custard, seasonal fruit and short dough crust

White Chocolate Strawberry Bread Pudding

challah bread, white chocolate, fresh strawberries and creme anglaise sauce

Bananas Foster Bread Pudding

*caramelized banana, cinnamon, banana rum sauce
vanilla ice cream and caramel sauce*

Cannoli

ricotta cream, cinnamon, mini chocolate chips and pistachio dust

Cupcakes

assorted flavors and frostings



FARMINGTON
GARDENS
*Wedding
Package*

5 1/2 Hour Event (only event of the day)

*5 Hour Brand Name Open Bar
Passed Wine Service with Dinner
Champagne Toast
Choice Of 4 Butlered Hors d' oeuvres
Standard Cheese and Crudites Table
4 Course Plated Meal
Plated Appetizer
Soup or Salad
3 Plated Main Course Choices
Dessert
OR
Stationed Buffet*

*Onsite Wedding Coordinator
Silver Chiavari Chairs with Ivory Cushions
Ivory Table Cloths and Napkins
Coffee, Tea, Soft Drinks*

Saturday \$125 per person with 140 person minimum

Friday \$ 115 per person with 120 person minimum

Sunday \$105 per person with 100 person minimum

*All prices are subject to a 18% gratuity and 6.35% CT Sales Tax
1/2 Price Vendor and Kids-under 18*



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Custom Charges

Each additional half hour of reception including open bar \$3.00/pp

Specialty Cocktail \$1.50/pp

Napkin Color \$1.00/pp

Color Overlay \$10 per table

Color Sconce Shades \$125/whole room

*Ceremony Fee including chair rental, setup/breakdown
and 1/2 hour additional time
\$500.00*

Dance Floor Customization \$150

Fire Pit Lighting \$25

Full Photo Booth Package \$1000

Offsite Wedding Coordination Available



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Beverages

Standard Brand Name Bar

SKYY Vodka Flavors, Don Q Rum, Captain Morgan Spiced Rum, Malibu Rum, Seagram's Gin, Tanqueray Gin, Espolón Tequila, Jack Daniels Whiskey, Jim Beam Bourbon, Seagram's 7 Whiskey, Jameson Irish Whiskey, Dewars Scotch, Kahlua, Baileys, Campari, Martini & Rossi, Romana Sambuca, Jagermeister, Pama, Midori and Lords Cordials

Premium Bar

*Grey Goose Vodka, Absolut Vodka, Meyer's Rum, Mount Gay Rum, Bombay Sapphire Gin, Patron Silver, Patron Cafe, Maker's Mark, Crown Royal, Johnny Walker Black, Macallan 12, J&B, Chivas, Glenlivet 12, Disaronno, Cointreau, B&B, Limoncello, Hennessy and Chambord
\$2 per selection or \$10 for whole bar*

Draft Beer

*Bud Light, Blue Moon, Thomas Hooker IPA
and Sam Adams Seasonal*

Bottled Beer

Budweiser, Stella Artois, Guinness, Corona, Corona Light, O'doul's NA, Smirnoff Ice, Miller Lite, Coors Light and Michelob Ultra

Wine

Chardonnay, Pinot Grigio, Merlot, Cabernet and White Zinfandel

Custom Requests Available