

# Heavy Hors D'oeuvres & Stations

## **Heavy Hors D'oeuvres & Stations Package:**

**\$40.00 p/p**

### **Includes:**

**Cheese and Crudit  Table**

**Choice of Three (3) Butler Passed Hor D'oeuvres**

**Choice of One (1) Action Station**

**Choice of One (1) Carving Station**

**Chef's Choice of Assorted Mini Desserts Station**

All weekend events are subject to a food, beverage, and decor minimum of \$1,800 before tax and service charge.

All packages include a three (3) hour event time.

Outside food/dessert is strictly prohibited with the exception of special occasion cakes sourced from a licensed bakery.

Weekend dates are released for bookings 5 months prior to the event date.

All prices are subject to 20% service charge and 7.35% CT sales tax.

All prices reflect a cash or check discount, a convenience fee may apply for other payments.

# *Hors D'oeuvres*

**Baked Brie Bites**

*with wild berry glaze*

**Vegetable Spring Rolls**

*with sweet and sour sauce*

**Spanakopita**

*spinach and feta cheese in filo dough*

**Pulled Pork and Coleslaw Sliders**

**Coconut Crusted Chicken Tenders**

*with pineapple ginger sauce*

**California Bites**

*Cucumber crab salad and avocado*

*on crispy rice paper*

**Bacon Wrapped Scallops**

*with lemon curd*

**Philly Cheesesteak Empanadas**

**Pork Gyoza**

*with garlic ginger soy sauce*

**Classic Bruschetta**

*with herb whipped ricotta on a crostini*

**Tuna Tartare**

*with cucumber, scallions, sesame, and soy*

*in a wonton cup*

**Roasted Tenderloin**

*with grilled filet mignon*

*and horseradish cream on a crostini*

**Chili and Lime Grilled Beef Skewers**

*with chimichurri*

**Pigs in a Blanket**

*with spicy mustard, ketchup  
and cheddar ale dipping sauce*

**Maple Candied Bacon**

**Crab Rangoon**

*with sweet and sour sauce*

**Polenta Nest**

*with bolognese and parmesan*

**Honey & Goat Cheese Phyllo Bites**

**Antipasto Bites**

*Crumbled feta, cherry tomatoes, olives in a salami cup*

**Mini Beef Wellingtons**

**Mascarpone & Fig Phyllo Bites**

**Coconut Crusted Shrimp**

*with orange chili sauce*

**Prosciutto, Apple Butter and Brie on a Crostini**

**Goat Cheese Stuffed Dates**

*wrapped in basil and Serrano ham*

**Mac n' Cheese Fonduta Bites**

*with marinara sauce*

**Loaded Mini Baked Potatoes**

*with sour cream, crumbled bacon, and cheese*

**Buffalo Chicken Bites**

*with ranch dipping sauce*

**Asian Meatballs**

*with soy glaze*

**Bacon Wrapped Shrimp**

*with bourbon brown sugar glaze*

**Mini Cheeseburgers**

**Italian Meatballs**

*with marinara sauce*

**Chicken & Waffle Skewers**

*with maple mustard*

**Asian Beef Skewers**

*with teriyaki sauce*

**Maple Roasted**

**Sweet Potato Wonton**

*with espresso bourbon crema*

**Crispy Shrimp**

*with a sweet and spicy sauce*

**Pork Belly Bao Buns**

*with slaw*

**French Onion Bites**

*Caramelized onions and gruyere*

*baked in a puff pastry*

# Action Stations

## 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

*Choice of three grilled cheeses and soups: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Lobster grilled cheese on brioche, Caramelized onions, bacon and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread 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*

# 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, campari tomatoes, burrata, micro basil, and balsamic glaze*

## **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 mojito 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*

## **Autumn Salad**

*Baby winter greens, maple roasted butternut squash, pomegranate arils\*, toasted pepitas, crumbled goat cheese, chipotle cinnamon candied pecans and maple citrus vinaigrette*

## **Roasted Beet Salad**

*Baby arugula, roasted beets, whipped goat cheese, macerated strawberries, candied pecans, blueberry balsamic vinaigrette*

\* indicates seasonal item—watermelon available May-September & pomegranate available October-January

# 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*

## **Pesto Rubbed Porchetta**

*with crispy onions, chimichurri and bread*

# Bar Options

**Cash Bar:** Guests pay for drinks upon ordering. No bartender fee.

**Consumption Bar:** A host tab that is closed at the conclusion of the event.

No bartender fee.

**Cash and Consumption Bar Prices:**

Beer/Wine: \$6

Standard Mixed Drink: \$7

Premium Mixed Drink: \$10

Martini: \$12

**Open Bar Pricing:**

1 Hour: \$10 p/p

2 Hours: \$15 p/p

\*2.5 Hours: \$17.50 p/p

\*Open bars close 30 minutes prior to the event's conclusion.

# *Décor Upgrades*

- Change Color of Greenhouse Lanterns (12): \$150
- Votive Candles on Guest Tables (glass holders and votives): \$1 per candle
  - Colored Polyester Napkins: \$1 per guest
  - 85” Colored Polyester Overlays: \$10 per table
  - 132” Colored Polyester Tablecloths: \$15 per table
- 3-Tier Cylinder Vases with Floating Candles: \$20 per table +\$8 for 12x12” mirror base
  - Plain Burlap Table Runners: \$5 per table
  - Burlap with Lace Table Runner: \$8 per table
    - Colored Table Runners: \$5 per table
    - Tying the Cocktail Table Linen: \$35
      - Photobooth Backdrop: \$100
  - Wooden Lantern Centerpiece with Votive Candles: \$15 per table
    - Colored Chargers: \$2 per person

*Other décor upgrades available upon request.*

*Let us know what your vision is, and we will provide you with a quote!*