

COCKTAIL HOUR SELECTIONS

Stationary Hors d'oeuvres

Elegant Display of Imported and Domestic Cheeses

Cave Hill Blue, Vermont Cheddar, Dill Havarti, Smoked Gouda, Brie and Cranberry Pecan Chèvre with Artisan Breads, and Gourmet Crackers

A Fresh Seasonal Vegetable Crudités

Served with House-Made Gorgonzola Dip and Yellow Lentil Hummus

Bruschetta Station

Grilled Rustic Country Breads with Spinach-Artichoke Spread, Fire-Roasted Tomatoes and Pesto, Fig and Goat Cheese Jam with Walnuts, and Fresh Mozzarella

Butler Passed Hors d'oeuvres

Spicy Vegetable Spring Rolls with Soy Dipping Sauce
Roasted Tomato and Fresh Mozzarella Crostini
Crab stuffed Mushrooms
Spinach and Boursin Stuffed Mushrooms
Raspberry & Apple Brie Puffs
Scallops Wrapped in Bacon with Honey Mustard Sauce
Chicken and Lemongrass Pot Stickers
Thai Vegetable Spring Roll
Beef Wellington with Bordelaise Sauce
Piglets Wellington with Honey Mustard Dipping Sauce
Teriyaki Chicken Skewers
Philly Cheesesteak Spring Roll
Spanakopita
Fig and Goat Cheese Crostini
Buffalo Chicken Flatbread
Crispy Roasted Corn Polenta with Blue Cheese Dip
Lobster Salad Stuffed Endive
Beef Tenderloin Crostini
Maple Mustard Brussels Sprouts Skewers (V)
Vegetable Flatbread (V)

(V) - Vegan, (VG) - Vegetarian, (GF) - Gluten Free, (DF) - Dairy Free

All pricing is subject to a 22% taxable service charge and 7.35% Connecticut State Sales tax.
Prices subject to change without notice

PLATED DINNER SELECTIONS

Salad Course (Select One)

House Garden Salad

Mixed greens, tomatoes, fresh mozzarella, red onion, croutons, and creamy herb dressing

Wedge Salad

Iceberg Wedge, Crispy Bacon, Croutons, and Blue Cheese Dressing

Strawberry Salad

Mesclun greens, strawberries, toasted almonds, goat cheese, red onion, and raspberry vinaigrette

Caesar Salad

Hearts of Romaine tossed in Caesar dressing with seasoned croutons and aged Parmigiano-Reggiano

Harvest Salad

Mesclun greens, golden raisins, dried cranberries, candied pecans, goat cheese, and aged honey cider vinaigrette

Appetizer Course (Select One)

Apple Butternut Squash Bisque

Topped with crème fraîche

Lobster Bisque

Topped with fresh lobster meat, Portuguese Madeira wine, and fresh cream

Jumbo Lump Crab Cake

With a roasted tomato remoulade

Stuffed Portabella Mushroom

Spinach, goat cheese and roasted tomato stuffing with balsamic drizzle

Penne Pasta

With Choice of: Alfredo, Marinara, Pesto, or Vodka sauce

Charred Pineapple Shrimp Ceviche

with Plantain Crisp

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PLATED DINNER SELECTIONS

Entrée Course

(Select Three Standard Options & 1 Vegetarian/Vegan)

Statler Chicken Sorrentino

Prosciutto, Eggplant & Aged Provolone Cheese Stuffing, and Tomato Marsala Sauce

Pan Roasted Statler Chicken Breast

Herb Infused Olive Oil and Seasonal Vegetable Ragout

Statler Chicken and Cherries

Chicken Breast Stuffed with Sweet & Dry Cherries, Finished with a Tarragon Cream Sauce

Fresh Salmon Filet

Topped with a Lemon Beurre Blanc

Baked Stuffed Filet of Sole

Local Sole with a Crabmeat Stuffing, Topped with Sherry Lobster Cream Sauce

Grilled Filet Mignon - Black Angus Filet of Beef Tenderloin

Crumbled Gorgonzola, Port Wine Reduction

Prime Rib of Beef

Slow Roasted with a Caramelized Garlic and Fresh Rosemary au Jus

Pappardelle Pasta (VG)

Roasted Seasonal Vegetables, Brown Butter, Parmesan Breadcrumbs

Vegetable Szechuan (V)

With a Zesty Ginger Citrus and Soy Broth over Jasmine Rice

Pasta (GF, DF)

Gluten Free Pasta with Grilled Chicken and Fresh Herbs

Eggplant Parmesan (VG)

Gnocchi (V)

with Fresh Basil and Slow-Roasted Tomato Sauce

Teriyaki Tofu (V)

with Seasonal Vegetables over Jasmine Rice

Starch: Select One (Must be the same for all entrees)

Garlic Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf with Fresh Herbs

Vegetable: Select One (Must be the same for all entrees)

Roasted Vegetable Medley

Seasoned Green Beans with Roasted Red Peppers

Roasted Asparagus with a Lemon Butter sauce

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WEDDING STATION DINNER OPTIONS

Add \$7 per person to the standard package price

35 person minimum and 125 person maximum

Build-Your-Own Salad Station (Included)

House Selection of Greens or Lettuce, Tomatoes, Red Onion, Shredded Cheese, Carrots, Croutons, Cucumbers, Dried Cranberries, Candied Pecans and Choice of 2 Dressings

Deluxe Carving Station (Included) Select One:

Roast Tenderloin of Beef with Horseradish Cream Sauce

Prime Rib with Au Jus

Statler Turkey Breast with Sage Gravy and Cranberry Chutney

Herb Crusted Pork Tenderloin with Cider Mustard Sauce

Includes Rolls and Butter

Side Station (Included) Select Two:

Boursin Cheese Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf with Fresh Herbs

Baked Macaroni and Cheese

Penne a la Vodka

Roasted Vegetable Medley

Seasoned Green Beans with Roasted Red Peppers

Roasted Asparagus with a Lemon Butter

CHOOSE EITHER:

Entrée Station:

Baked New England Cod with herb crumb topping

Salmon with lemon beurre blanc

Chicken stuffed with cherries, leeks, apples with a cognac sauce

Pan roasted chicken with honey bourbon sauce

Butternut Squash Ravioli with pecan gremolata

Penne Chicken Alfredo with spinach and fire-roasted tomatoes

Chicken and Gemelli with artichoke pesto and parmesan

Wild Mushroom Ravioli with Sauce Carbonara

Pasta LIVE ACTION Station- Chef Attended

Prepared to order with choice of toppings to include:

shrimp, chicken, fresh vegetables, garlic, chopped herbs, red pepper flakes & grated Asiago cheese

Select (2) pastas:

Penne, cheese Tortellini, Gemelli, Orecchiette, & Gluten-Free Pasta

Select (2) sauces:

Marinara, Alfredo or Pink Vodka

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COCKTAIL HOUR ENHANCEMENTS

(PRICING IS IN ADDITION TO YOUR STANDARD PACKAGE)

Haley Mansion Charcuterie Board

A Selection of Sweet Soppressata, Prosciutto and Pepperoni, Imported and Domestic Cheeses, Cured Olives, Artichoke Hearts and Cherry Peppers; Finished With Dried Fruit, Candied Pecans and Fig Jam Cheese Spread. Served With a Toasted Baguette Crostini

(\$18 per person)

Haley Mansion Raw Bar

Local Selection of Fresh Shucked Oysters, Clams & Ceviche Served With Mignonette Sauce and Jumbo Poached Shrimp Served With Horseradish and Cocktail Sauce, and Lemon

(\$27 per person)

Mashed Potato Station

Sides Added: Cheddar Cheese, Colby Jack, Bacon, Sour Cream, Chives, Broccoli, Butter, Maple Syrup, Candied Pecans, Brown Sugar & Mini Marshmallows

(\$15 per person)

Additional Menu options:

Shredded BBQ Chicken / \$8 per person

Slow Roasted Short Ribs / \$14 per person

Slider Station

Miniature Sliders served with Homemade Potato Chips & Appropriate Sides

Options: Meatball, Hamburger, BBQ Chicken, Crab Cake

(Pick Two: \$17 per person)

Jumbo Shrimp Platter

25 Shrimp - \$100.00

50 Shrimp - \$200.00

100 Shrimp - \$375.00

Taco Station | \$18 per person

Baja Fish, Beef, Chicken, Carnitas, & Fried Plantains

Corn & Flour Tortillas, Toppings: Lettuce, Tomato, Slaw, Mixed Cheeses, Onions, Sour Cream, Aioli, Pico de Gallo, Salsa Verde

Add Guacamole | \$3 per person

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DESSERT ENHANCEMENTS

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Dessert Display: Pick Three

Cup of Seasonal Fresh Fruit
 Flourless Chocolate Torte
 Tiramisu
 New York Style Cheesecake with Seasonal Berries
 Homemade made Apple Crisp a la mode
 Homemade Seasonal Fruit Bread Pudding
 Homemade Key Lime Pie

(\$14 per person)

Sundae Bar

Choice of Two Ice Creams and One Sorbet or Frozen Yogurt, Candy Toppings,
 Whipped Cream, Nuts, Cherries, Jimmies, Hot Fudge, Caramel Sauce & Brownies

Mini Dessert Station: Pick Four

Assorted Macaroons
 Petit Fours
 Chocolate Mousse Cups
 Mini Fruit Custard Tarts
 Cannoli Chips
 Mini Cheesecake
 Mini Eclairs
 Mini Churros

(\$17 per person)

WEDDING PACKAGE ENHANCEMENTS

(PRICING IS IN ADDITION TO YOUR STANDARD PACKAGE)

Additional Signature Drink

Liquor Cocktail **(\$19 per person)**
 Martini **(\$14 per person)**

Ceremony Welcome Table Lemonade or Iced Tea Station **(\$14 per person)**

Additional Champagne Toast **(\$7 per person)**

Additional 30 Minutes of Open Bar

House **(\$15 per person)**
 Gold **(\$17 per person)**
 Premium **(\$19 per person)**

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BEVERAGE SELECTIONS

Four Hour Open Standard Bar

Beer:

Bud Light
Coors Light
Corona Extra
Heineken
Sam Seasonal
Heineken Zero - Non-Alcoholic
Hard Seltzer
Rotating Craft Beer

Liquors

House Vodka
House Tequila
House Gin
House Rum
House Whiskey
Liqueurs and Cordials

House Selection of Wines:

White:

Chardonnay
Pinot Grigio
Sauvignon Blanc

Reds:

Cabernet
Pinot Noir
Rosé

Champagne

Four Hour Open Gold Bar

Includes Standard Package *PLUS*

Liquors:

Tito's Vodka	Jack Daniels Whiskey
Tanqueray Gin	Dewar's Scotch
Captain Morgan Rum	Jim Beam Bourbon
Bacardi Rum	Patron Silver
Malibu Coconut Rum	Liqueurs & Cordial
Goslings Dark Rum	

Four Hour Open Platinum Bar - Additional \$20 per person

Includes Gold Package *PLUS*

Liquors:

Ketel One Vodka
Hendrick's Gin
Gentleman Jack Whiskey
Johnnie Walker Black
Maker's Mark Bourbon
Casamigos Tequila
Liqueurs & Cordials

Beer:

Bud Light
Coors Light
Corona Extra
Heineken
Sam Seasonal
Heineken Zero - Non-Alcoholic
Hard Seltzer
Rotating Craft Beer

TABLESIDE WINE OPTION

House Red & White served at table
\$14 per person

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