

## 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, Aiolis, 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)**

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## BEVERAGE SELECTIONS

### Four Hour Open Standard Bar

**Liquors**

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

**Beer:**

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

**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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