

# *Memories.....* **AT THE TRADITION GOLF CLUB**

## ~WEDDING BUFFET~

### \*CHEESE & FRUIT DISPLAY

\*Includes an assortment of imported cheese, pepperoni, crackers and fresh fruit

### CHOICE OF ONE SALAD

Served individually to your guests with Fresh Baked Artisan Bread and Garlic Dipping Oil

#### **Tossed Salad**

#### **Caesar Salad**

**The Wedge** iceberg lettuce with crumbled bleu cheese, fresh bacon, diced tomato and bleu cheese dressing **\$1.00**

**Caprese Salad** vine ripe tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic vinegar **\$1.00**

### CHOICE OF ONE PASTA

#### **Penne Marinara**

#### **Penne ala Vodka**

**Farfalle** with Roasted Garlic Cream Sauce **\$1.00**

**Penne** with Pesto Cream Sauce **\$1.00**

### CHOICE OF THREE ENTREES

**London Broil** served with herb au jus

**Roast Beef** with a mushroom demi-glaze **\$1.00**

**Cod Mediterranea** pan seared with roasted roma tomatoes and fresh basil in a garlic wine sauce

**Salmon Filet** oven-braised with a dill sauce OR a citrus glaze

**Chicken Francaise** egg dipped with lemon wine sauce

**Chicken Delaney** lightly breaded with eggplant, prosciutto, fresh mozzarella, and roasted red pepper buer blanc

**Chicken Scaloppini** topped with mushroom, artichoke hearts, prosciutto, sun dried tomato and fresh basil in a light garlic wine sauce

**Honey Pepper Chicken** Slow roasted twin breast chicken with a black pepper honey glaze

**Roasted Pork Loin** apple cider marinated with spiced apple cranberry chutney

**Pasta Primavera** penne pasta and grilled vegetables with a light cream sauce

**Eggplant Parmesan** our own marinara sauce and fresh mozzarella

**Vegetable Risotto** creamy risotto with roasted seasonal vegetables

### **CHOICE OF ONE STARCH**

**Roasted Shallot and Rosemary Mashed Potatoes**  
**Roasted Garlic Mashed Potatoes**  
**Roasted Red Bliss Potatoes**  
**Rice Pilaf**

### **CHOICE OF ONE VEGETABLE**

**Oven Roasted Medley**  
**Broccoli in Garlic Butter**  
**Green Beans Amandine**  
**Country Style Green Beans**  
**Glazed Baby Carrots**

**Coffee and Tea Served**

**~Desserts may be brought in but must be approved by your Event Coordinator**

## **~WEDDING BAR PACKAGES~**

**5 HOURS**

**Includes Champagne Toast and Unlimited Soda**

### **CLASSIC BAR**

**(Included)**

**Well Liquors, House Wines & Domestic Draft Beer**

### **PREMIUM BAR**

**\$5.00 per person**

**Call Liquors (such as Absolut, Stoli, Jack Daniels, Captain Morgan & Dewars);**  
**House Wines, Pinot Grigio, Sauvignon Blanc &**  
**Imported Domestic & Draft Beer**

### **SUPER PREMIUM BAR**

**\$10.00 per person**

**All liquors (that Memories provides); Any of our 'By the Glass' Wines &**  
**Imported and Domestic Draft & Bottled Beer**

## **MEMORIES OFFERS A NUMBER OF BAR ENHANCEMENTS**

**~Wine Selections Available**

**~Requested Domestic or Imported Draft Beer and Bottles**

**~Unlimited Soda & Juice for Guests Under 21**

**~\$85.99 per person~**

**BUFFET with Carving Station**

Choose one of the following entrées to be carved at an elegant station by our Chefs.

**Roast Beef** *with a mushroom demi-glaze* **\$6.00**

**London Broil** *with a herb au jus* **\$5.00**

**Baked Ham** *with a pineapple honey glaze* **\$4.00**

**Roasted Turkey** *with Seasons' home-style gravy* **\$4.00**

**Pork Loin** *apple cider marinated served with spiced apple cranberry chutney* **\$4.00**

\*With the carving station, only two entrées from the buffet menu are to be selected.

Due to availability, **all prices are subject to change.** An  
18% service charge and CT sales tax will be added to your final price.  
**Effective thru 12/31/17**