



~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 citric 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 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
Mashed Sweet Potatoes *with cinnamon honey-butter*
Rice Pilaf

CHOICE OF ONE VEGETABLE

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

~DESSERT~

Personalized Wedding Cake

Cakes provided by Seasons are from the standard selections and are sized according to the number of your guests. Any costs for oversized cakes and/or extras including but not limited too; cake tops, fresh flowers, etc. are not included in any standard wedding cake.

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 Seasons provides); Any of our 'By the Glass' Wines &
Imported and Domestic Draft & Bottled Beer

SEASONS OFFERS A NUMBER OF BAR ENHANCEMENTS

~Wine Selections Available

~Requested Domestic or Imported Draft Beer and Bottles

~Unlimited Soda & Juice for Guests Under 21

~\$79.99 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 12/31/16

www.seasonsatthetradition.com

