



~PLATED WEDDING~

*Cheese & Fruit Display

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

Served with Fresh Baked Artisan Bread and Garlic Dipping Oil

SALADS

Tossed Salad

Caesar Salad

The Wedge iceberg lettuce, 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 glaze **\$1.00**

PASTA

Penne Marinara

Penne alla Vodka

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

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

CHOICE OF THREE ENTREES

Roast Prime Rib of Beef with Herb Au Jus slow roasted served with herb au jus

Filet Mignon grilled to perfection served with a port wine demi-glaze **\$4.00**

Surf and Turf filet and stuffed shrimp **\$7.00**

Twin Lobster Tails served with drawn butter \$ _____

Baked Stuffed Shrimp with crabmeat and scallop stuffing

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 slow roasted bone-in 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

Baked Potato

Roasted Shallot and Rosemary Mashed Potatoes

Roasted Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Mashed Sweet Potato 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~

~WEDDING BAR PACKAGES~

5 HOURS

Includes Champagne Toast and Unlimited Soda

***CLASSIC BAR**

***(Included)**

Well Liquors, House Wine & Domestic Drafter Beer

PREMIUM BAR

\$5.00 per person

Call Liquors (such as Absolut, Stoli, Jack Daniels, Captain Morgan, Dewars;
House Wines plus 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 Under 21 Guests

~\$87.99 per person~

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.seasonsathetradition.com

