

CT National Wedding Package

Your Wedding package is priced at \$53.95 for two individual selections or for a duo selection. Your package includes the following – choice of salad, starch, vegetable and two entrees. And all services listed below.

(Site Fee of \$2,000, Tax and service is additional)*

Additional Services Provide in your Package

- 5 Hour Reception in the Overlook Reception Room
- Use of Bridal Suite Day of the event
- Personal Wedding planner to help you plan and execute your Wedding (including Day of Wedding)
- Chiavari Chairs
- Bartender(s)
- Champagne Toast
- Linins, Chairs, stemware, silverware
- Coat Check
- Access to a 500-hundred-acre property for photos
- Preferred Vendor Referrals
- Arbor
- Greeter
- Easel for portrait or seating chart
- Set-up & clean-up

Connecticut National Golf Club

Wedding Menu: \$53.95 (for two choices or for duo choice)

This menu is just a template as we can create any style menu that you would desire.

We also can create vegetarian and vegan menus upon request

Stationary Appetizer Table Display \$9.95

Assorted artisan cheese board customized to your event, Mediterranean tortellini salad, olive tapenade, tomato bruschetta, lemon roasted garlic hummus, southwest spiced hummus, baby carrot platter with cusabi dip, cinnamon chipotle tortilla chips, Italian herbed crostini's, roasted corn guacamole

Additional Tapas Options:

To accompany the stationary tapas after party pizza, pretzels, cinnamon buns for an additional \$15.95 per person.

Passed Menu	Minimum Number of Pieces	
Seafood		
Coconut Shrimp	100	\$250.00
Maryland Style Crab Cakes	100	\$275.00
Shrimp Rangoon's **	100	\$225.00
Shrimp Satay	100	\$230.00
Scallops Wrapped in Bacon	100	\$250.00
Beef/ Pork		
Korean Beef **	100	\$200.00
Barbeque Beef Shumai **	100	\$200.00
Beef Teriyaki **	100	\$200.00
Pulled Pork Spring Rolls **	120	\$225.00
Vegetable		
Stuffed Mushrooms **	100	\$200.00
Spanakopita **	200	\$200.00
Vegetable Pot stickers	120	\$195.00
Chicken		
Chicken Satay **	100	\$200.00
Ginger Pineapple Chicken Kabob*	100	\$200.00

Cheese Ravioli - with Marinara or Vodka Sauce and Shaved Parmesan \$6.00

Lobster Ravioli- with a Seafood Bisque
\$7.00 upcharge

Grilled Vegetable Ravioli -with Roasted red Pepper Sauce
\$6.00 upcharge

Seasonal- Butternut Squash or Pumpkin Ravioli- with a sage Brown Butter Sauce
\$6.00 upcharge

Salads (Choice of One Included in Package)

Garden Salad: Spring Mix, Carrots, Cucumber, Red Onion, Grape Tomato finished with a in house Balsamic Vinaigrette

Classic Caesar- Hand Torn romaine Hearts with Parmesan Croutons in our Chefs own Creamy Dressing

Strawberry Salad- *Spring/Summer*- Spring Mix, Red Onion, Strawberry Slices, Toasted Almonds finished with a Raspberry Vinaigrette

Greek Salad- Crisp Romaine, Red Onions, Bacon, Grape Tomatoes, Olive, Cucumber and finished with a unique in house made Greek Dressing

Fall Salad – Sweet Potato and Pear Hash over baby field greens dressed with an apple cider vinaigrette

(Seasonal Salads such as the Strawberry and Fall vary depending on time of year)

Entrees

Sample Plate Ideas

Option 1:

Slow braised short rib w. Sherry Demi glacé

Seared herbed chicken with Gouda cream.

Seared garlic green beans

Roasted truffle baby potatoes

Option 2:

French onion stuffed chicken (stuffed with caramelized onions, mozzarella & Swiss cheese topped w. A balsamic glaze)

Roasted garlic mashed potatoes.

seared asparagus

Option 3:

Baked cod topped with a buttery ritz cracker crumb topped with white wine & lemon reduction.

Long grain wild rice

Roasted broccoli

Option 4:

Seared herb crusted filet topped with a great hill farms bleu cheese demi.

Smashed red bliss potatoes.

Honey balsamic roasted Brussels sprouts

Option 5:

Sliced pork tenderloin, with a caramelized leek & apple compote topped with an apple cider reduction. Served with potatoes au gratin potatoes & roasted cauliflower.

CT Nationals Cordon Bleu

(Filled with apple and pancetta finished with a gorgonzola crème)

Ginger and Wasabi glazed breast

Additional Options

Chicken Options

Grilled chicken breast with a pineapple mango salsa

Stuffed chicken breast with asparagus and finished with a gruyere sauce.

Seasonal Stuffed Chicken Breast (Examples Below *)

* Spring/Summer – Strawberry compote and goat cheese

* Fall- filled with sweet potato and pear finished with apple cider demi

Bourbon glazed chicken breast.

Fish

Miso and Ginger Glazed Grilled Salmon

Seafood encrusted cod finished with a lobster bisque sauce (\$2 up charge)

Two Baked Stuffed Shrimp

Lemon and Bread crumb topped fresh caught Atlantic Cod

Beef

Sliced Tenderloin

(Certified Angus Beef) finished with a choice of sauce listed below.

Filet Mignon

6oz CAB finished with choice of sauces.

Gorgonzola crème, Maple Bourbon, Oregon Cherry Sauce

Short Rib

Slow braised and finished with a sherry demi or maple bourbon

Pork

Blackberry Glazed Pork Tenderloin

Stuffed Pork Loin with an apple cranberry chutney

Starches

(Choice of 1 Included in Package)

Garlic Mashed Potatoes

Butter Milk Mashed Potato

Vanilla Mashed Sweet Potato

Long Grain Wild Rice

Vegetables (Choice of 1 Included in Package)

Roasted Asparagus

Green Beans with candied pecan

Broccoli with Brown Butter

Roasted Vegetables

Candied Baby Carrots