

KINSMEN WEDDING PACKAGE

**FOUR HOUR RECEPTION INCLUDING: TOP SHELF OPEN BAR,
CHAMPAGNE TOAST, ELEGANT BUFFET DINNER AND A PRIVATE BRIDAL SUITE.**

\$125 PER PERSON (PRICING REFLECTS 150+ GUESTS*)

** PRICE PER PERSON WILL INCREASE FOR WEDDINGS WITH LESS THAN 150 GUESTS - PLEASE CONTACT US FOR MORE INFORMATION.*



COCKTAIL HOUR

**VARIETY OF IMPORTED & DOMESTIC CHEESES, CRISP RAW VEGETABLES AND DIP,
CRACKERS AND PEPPERONI**

APPETIZER

(CHOICE OF ONE)

CAPRESE SKEWERS, STUFFED MUSHROOMS, BRUSHETTA OR MINI QUICHE

SALAD

(CHOICE OF ONE)

HOME GARDEN SALAD :

choice of house creamy Italian or balsamic vinaigrette

FRESH FIELD GREEN SALAD :

plum tomatoes, fresh mozzarella, almonds and raspberry vinaigrette dressing

TRADITIONAL CAESAR SALAD :

fresh romaine lettuce, shaved parmesan cheese and croutons in our house Caesar dressing

ARUGULA SALAD :

arugula tossed with thinly sliced pineapple and red onions in an apple cider and maple vinaigrette

PASTA

(CHOICE OF ONE)

PENNE PASTA :

with house made tomato sauce

RIGATONI BOLOGNESE :

rigatoni tossed in our house meat sauce finished with a splash of cream, parmesan cheese and fresh basil

PENNE ALL VODKA :

penne pasta sautéed in a vodka infused tomato cream sauce with sun-dried tomatoes

PASTA PRIMAVERA :

Campanella pasta tossed with broccoli, squash, zucchini,
red onion and red pepper in a light parmesan cream sauce

ENTREES

(CHOICE OF TWO)

CHICKEN FRANCAISE :

thin sliced battered chicken breast sautéed white wine,
lemon and butter sauce

CHICKEN MARSALA :

herb-marinated grilled chicken breast topped with Marsala wine

ROASTED PORK LOIN :

hand-cut, marinate and served in a warm apple maple compote

ROAST BEEF :

top round slow-roasted beef thinly sliced and served in brown beef gravy

BAKED HALIBUT :

seasoned Halibut baked with lemon and a buttered cracker topping

SIDE DISHES

(CHOICE OF ONE)

ROASTED POTATOES :

seasoned with herb, garlic and olive oil

MASHED POTATOES :

whipped with fresh cream, butter, salt and pepper

AU GRATIN POTATOES :

oven baked with a cheddar parmesan cheese sauce

RICE PILAF :

light and fluffy rice pilaf seasoned with onion and garlic and steamed to perfection

VEGETABLES

(CHOICE OF ONE)

ROASTED VEGETABLES :

seasoned broccoli, cauliflower, yellow squash, zucchini, red onions and peppers roasted with olive oil

STEAMED BROCCOLI :

steamed to perfection and drizzled with olive oil

GREEN BEANS ALMANDINE :

fresh green beans baked with almonds and parmesan cheese

TO ADD ULTRA PREMIUM LIQUORS (GREY GOOSE AND PATRON) - \$2.00 PER PERSON

TO ADD HOT HORS D'OEUVRE - \$5.50 PER PERSON

TO ADD VIENNESE TABLE

\$12.00 PER PERSON (WITHOUT DESSERT COURSE)

\$14.00 PER PERSON (WITH DESSERT COURSE)

RULES ATTENDEES MUST BE 21 YEARS OF AGE UNLESS ACCOMPANIED BY PARENT OR GUARDIAN. PROOF OF AGE IS REQUIRED. NO ONE UNDER THE AGE OF 21 WILL BE PERMITTED TO SAMPLE ANY BEER OR ALCOHOL

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

PLEASE ADD 20% SERVICE CHARGE PLUS CONNECTICUT SALES TAX