

# KINSMEN WEDDING PACKAGE

FIVE HOUR RECEPTION INCLUDING: TOP SHELF OPEN BAR,  
CHAMPAGNE TOAST, COCKTAIL HOUR AND ELEGANT BUFFET DINNER.

**\$150 PER PERSON\***

\*PRICING REFLECTS 160+ GUESTS - PRICE PER PERSON WILL INCREASE FOR WEDDINGS WITH LESS THAN 160 GUESTS - PLEASE CONTACT US FOR MORE INFORMATION.



## COCKTAIL HOUR

Variety of Imported & Domestic Cheeses,  
Crisp Raw Vegetables and Dip, Crackers  
and Cured meats

## APPETIZER (CHOICE OF TWO)

Caprese Skewers, Stuffed Mushrooms,  
Brushetta, Mini Quiche, Mascarpone &  
salmon crostini, mozzarella & bacon crostini,  
sweet potato puffs, cheesy sausage puffs  
or Sweet & Sour meatballs

## SALAD (CHOICE OF ONE)

**HOUSE GARDEN SALAD**  
choice of our house creamy Italian  
or balsamic vinaigrette

## FRESH FIELD GREEN SALAD

plum tomatoes, fresh mozzarella, almonds  
with a 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 tossed in an apple cider  
and maple vinaigrette

## PASTA (CHOICE OF ONE)

### PASTA PRIMAVERA

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

**PENNE PASTA**

Penne with house made tomato sauce  
flavored with beef and pork

**RIGATONI BOLOGNESE**

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

**PENNE ALLA VODKA**

Penne pasta sautéed in a vodka infused  
tomato cream sauce

**TUSCAN PASTA**

Rigatoni tossed in a spicy sausage, tomato,  
spinach and cream sauce

**LASAGNA ROLLS (+ \$2 PER PERSON)**

covered in a creamy bechamel sauce

**ENTREES** (CHOICE OF TWO\*)**CHICKEN FRANCAISE**

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

**CHICKEN MARSALA**

herb-marinated grilled chicken breast  
topped with mushrooms and a Marsala  
wine sauce

**ROASTED PORK LOIN**

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

**ROAST BEEF**

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

**BAKED COD**

seasoned Cod baked with lemon and  
a buttered cracker topping

**BEEF TENDERLOIN (MARKET PRICE)\***

whole tenderloin of beef seasoned and  
roasted with garlic and rosemary

**SIDE DISHES** (CHOICE OF ONE)**ROASTED POTATOES**

seasoned with herbs, 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, zucchini,  
red onions and peppers roasted with  
olive oil

**STEAMED BROCCOLI**

steamed broccoli drizzled with olive oil

**GREEN BEANS ALMONDINE**

fresh green beans steamed & tossed  
with almonds and parmesan cheese

**BOURBON GLAZED CARROTS**

sliced carrots cooked and tossed in  
a sweat bourbon glaze

**ZUCCHINI & ONIONS**

seasoned and roasted with olive oil

**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**