

TAMARACK

L O D G E
&
GLAMPING RESORT

Wedding Menus 2024-2025

TIER 1

Price per person: \$87.00 (Plus 20% Service Charge & 7.35% CT Sales Tax)

Salads (Please select one)

- **Assorted Greens Salad:** Fresh garden vegetables and choice of two dressings
- **Traditional Caesar salad:** Crisp romaine lettuce, freshly-grated Parmesan, seasoned croutons and Caesar dressing
- **Strawberry Fields Salad:** Zesty arugula and hearty spinach tossed in a feta and balsamic dressing with strawberry slices and pecans (pecans optional)

Pasta (Please select one)

- **Baked Ziti:** Layered with fresh tomato sauce and lots of cheeses baked to bubbly perfection
- **Creamy Tuscan Pasta:** Penne tossed with Italian sundried tomato and spinach and finished with garlic cream sauce
- **Lemon Pesto Pasta Primavera:** Angel hair pasta with fresh basil pesto, farm-fresh spring vegetables, including asparagus, spinach, carrots, and sugar-snap peas
- **Penne alla Vodka:** Penne simmered in heavy cream and heaps of garlic, with a sprinkling of red pepper flakes

Entrees (Please select two)

- **Chicken Marsala:** Golden chicken cutlets and mushrooms bathed in a rich wine sauce
- **Lemon Pepper Chicken:** Pan-seared chicken in a peppery lemon and butter sauce
- **Honey Balsamic Pork Tenderloin:** Tenderloin dressed in a sweet balsamic honey jam sauce
- **Lemon Garlic Baked Salmon:** Perfectly tender salmon packed with flavor
- **New England Style Baked Cod:** A traditional family favorite, featuring seasoned breadcrumbs and butter

Side Dishes (Please select two)

- Chef's choice of freshly-prepared seasonal vegetables
- Coconut Rice with Lime
- Buttery Rice Pilaf
- Garlic Herb Mashed Potatoes
- Crispy Herb-Roasted Potatoes

TIER 1 SPECIAL ADDITIONS:

Carving Station - Chef Attended

- **Flank Steak** ~ Grilled Flank Steak with Chimichurri Sauce (add \$15/PP)
- **Prime Rib** ~ Roasted Prime Rib with AuJus (add \$20/PP)

Tier 1 also includes fresh baked rolls with whipped salted butter

TIER 2

Price per person - \$98.00 (Plus 20% Service Charge & 7.35% CT Sales Tax)

Salad Station (Please select one)

- **Assorted Greens Salad:** Fresh garden vegetables and choice of two dressings
- **Traditional Caesar salad:** Crisp romaine lettuce, freshly grated Parmesan, seasoned croutons and Caesar dressing
- **Strawberry Fields Salad:** Zesty arugula and hearty spinach tossed in a feta and balsamic dressing with strawberry slices and pecans (pecans optional)

Premium Pasta (Please select one)

- **Creamy Tuscan Pasta:** Penne tossed with Italian sundried tomato and spinach and finished with garlic cream sauce
- **Lemon Pesto Pasta Primavera:** Angel hair pasta with fresh basil pesto, farm-fresh spring vegetables, including asparagus, spinach, carrots, and sugar-snap peas
- **Penne alla Vodka:** Penne simmered in heavy cream and heaps of garlic, with a sprinkling of red pepper flakes
- **Vegetarian Lasagna:** Layered with mushrooms, slices of eggplant, zucchini and tomatoes, rich Ricotta and marinara sauce

Entrées (Please select one)

- **Chicken Marsala:** Golden chicken cutlets and fresh mushrooms bathed in a rich wine sauce
- **Baked Tuscan Chicken Breasts:** Creamy chicken accented with sundried tomatoes and fresh spinach
- **Lemon Garlic Baked Salmon:** Perfectly tender salmon packed with flavor
- **New England Style Baked Cod:** A traditional family favorite, featuring seasoned breadcrumbs and butter
- **Honey Balsamic Pork Tenderloin:** Tenderloin dressed in a sweet balsamic honey jam sauce
- **Coconut Lime Thai Chicken:** Savory chicken in a sauce spiked with fresh lime and ginger
- **Chicken Parmesan:** Crispy chicken topped with tomato sauce and melted mozzarella and provolone

Carving Station - Chef Attended (Please select one)

- **Glazed Ham** - Honey-Glazed Ham
- **Flank Steak** - Grilled Flank Steak with Chimichurri Sauce
- **Roasted Turkey** - Roasted Turkey Breast with Gravy
- **Prime Rib** - Roasted Prime Rib with AuJus

Side Dishes (Please select two)

- Chef's choice of freshly-prepared seasonal vegetables
- Crispy broccoli
- Coconut Rice with Lime
- Cilantro Basmati Rice
- Buttery Rice Pilaf
- Garlic Herb Mashed Potatoes

Tier 2 also includes fresh baked rolls with whipped salted butter

TIER 3

Price per person - \$120.00 (Plus 20% Service Charge and 7.35% CT Sales Tax)

Salad (Please select one)

- **Spinach Salad:** Fresh greens with candied walnuts, garlic croutons, applewood bacon bits and honey dijon vinaigrette
- **Caesar Salad:** Crisp romaine lettuce, Asiago cheese, seasoned croutons and Caesar dressing
- **Mixed Greens Salad:** Garden-fresh greens with tomatoes, carrots and cucumbers tossed with balsamic vinaigrette
- **Caprese Salad:** Sliced fresh mozzarella, extra-virgin olive oil, cherry tomatoes, chopped basil dressed with a balsamic glaze

Premium Pasta (Please select one)

- **Penne alla Vodka:** Penne tossed with creamy pink vodka sauce and fresh basil
- **Linguine:** Linguine prepared with ripe cherry tomatoes, shreds of basil and brie
- **Primavera:** Pasta tossed with roasted Garlic, extra-virgin olive oil, fresh vegetables and herbs
- **Ravioli:** Cheese-filled ravioli dressed with sun-dried tomato cream sauce

Entrées (Please select two)

- **Wedding Chicken:** Chicken bathed in a savory marinade and roasted
- **Italian Herb Bruschetta Chicken:** Seared chicken topped with flavorful bruschetta and drizzled with balsamic
- **Creamy Tuscan Salmon:** Salmon prepared with Italian sundried tomato and spinach and finished with garlic cream sauce
- **Petit Filet Mignon** paired with **Baked Stuffed Shrimp** and served with drawn butter

Carving Station - Chef Attended (Please select one)

- **Glazed Ham** - Glazed Pit Ham with Dijonnaise
- **Flank Steak** - Grilled Flank Steak with Chimichurri Sauce
- **Roasted Turkey** - Roasted Turkey Breast with Gravy
- **Prime Rib** - Roasted Prime Rib with AuJus
- **Beef Tenderloin:** Slow Roasted Beef Tenderloin with Horseradish Cream (add \$15.00 per person)

Side Dishes (Choice of three)

- Chef's choice of freshly-prepared seasonal vegetables
- Roasted Asparagus
- Roasted Red Bliss Potatoes
- Rice Pilaf
- Garlic Herb Mashed Potatoes
- Crispy Herb Roasted Potatoes

Tier 3 also includes fresh baked rolls with whipped salted butter

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify a Tamarack Lodge staff member of any food allergies. Please note that food prices may be subject to change within a 10% margin due to market cost.

HORS D'OEUVRES

Prices are per person

International cheese display with imported and domestic cheeses, presented with fresh fruits and assorted seasoned crackers, and garden-fresh vegetable crudité's with herbed dip (Vegetables only: \$8/per person. Vegetables, fruits and cheeses: \$10/per person)

Spanakopita: Flaky pastry triangles filled with spinach and feta cheese (\$2.25)

Franks in a Blanket: All-beef cocktail franks wrapped in puff pastry served with honey mustard sauce (\$1.75)

Bacon-Wrapped Scallops: Tender sea scallops wrapped in crisp bacon (\$5.25)

Teriyaki Beef Skewers: Tenderloin tidbits marinated in teriyaki glaze, skewered and grilled Hibachi-style (\$5.25)

Stuffed Mushrooms: Mushroom caps stuffed with parmesan and garlic-flavored panko crumbs (\$4.00)

Swedish Meatballs - Served in a swedish cream sauce (\$2.75)

Sweet Chili Meatballs - Served in sweet chili swedish cream sauce (\$2.85)

Chicken Skewers with Peanut Sauce - Chicken brochettes with spicy spring onion and peanut dipping sauce (\$6.75)

Mini Monte Cristos - Warmed ham and melted cheese tucked into puff pastry (\$2.85)

Bruschetta Slices - Garlic Italian rounds with a savory tomato topping seasoned with herbs and cheese (\$2.85)

Mini-Grilled Cheese: Buttery sourdough slices of cheesy goodness served with tomato soup shots (\$3.25)

Buffalo Chicken Spring Rolls: served with a blue cheese dipping sauce (\$4.75)

Chicken Cashew Spring Rolls: served with a peanut dipping sauce (\$6.50)

BEVERAGES

Price per person includes beverages described, one (1) bartender, disposable glasses, napkins, straws, and garnishes and ice. Please note that one (1) bartender is required for every thirty (30) guests. Add \$150 for each additional bartender. Please note that the bar must be shut down 30 minutes prior to the end of the event. Shots are not permitted. Sales tax (7.35%) and service charge (20%) will be automatically calculated and included for all beverage packages.

BEVERAGES – NON ALCOHOLIC...\$7/PERSON Coffee, tea, soft drinks, lemonade and bottled water

OPEN BAR – BEER & WINE only: \$50/PERSON

OPEN BAR (Standard)– BEER, WINE, LIQUOR: \$60/PERSON

OPEN BAR (Top Shelf)– BEER, WINE, LIQUOR: \$70/PERSON

CONSUMPTION BAR: The client can specify the amount covered and the items that will be covered under the consumption bar, as well as change the amount during the event if the client would like to increase the amount.