



Catering With A Personal Touch
CATERING WITH A PERSONAL TOUCH

Wedding - Plated Dinner Package

Hors D'Oeuvres

Fresh Fruit Platter with Bavarian Cream Dip
Garden Vegetable Platter with Ranch Dip
Assorted Cheeses and Pepperoni Served with Crackers
Cocktail Meatballs
Shrimp Cocktail Served with Zesty Cocktail Sauce
Butternut Squash Ravioli or Tortellini Served with Marinara, Vodka and Alfredo Sauces
Antipasto Salad

Entrée Options (Choice of 3) (\$ per person)

Chicken Cordon Bleu	Prime Rib (GF) \$44
Chicken Florentine	Filet Mignon (GF) \$48
Chicken Parmesan	Potato Crusted Cod \$43
Chicken Marsala	Baked Stuffed Shrimp \$44
Lemon Chicken Breast	Filet of Sole Stuffed with Seafood \$43
Chicken Divan with Broccoli	Salmon (GF) \$44
All Chicken Dishes \$39	Eggplant Parmesan \$39

All Prices are Per Plate *Other Vegetarian Dishes Available*

All Entrees include Salad, Rolls and Butter, Choice of Vegetable, and a Choice of Potato.

Dessert

Dessert Table: Mini Bite Size Cheese Cakes, Eclairs, Mousse Shooters, Cream Puffs, Cannoli's, Petit Fours, Mini Cup Cakes, Assorted Gourmet Cookies and Brownies
2-Tier Vanilla Cake for Ceremonial Cutting
Coffee and Tea Station

Linen Tablecloths, Linen Napkins and Silverware Included
High Quality Polystyrene Plates Disposable Plates and Plastic Cups for Water

(China Dishware and Glassware included in price, but available only at The Mountain Room, Plantsville)

(Please include a Service Fee of 20% and CT Sales Tax of 7.35%)

This sample menu has a minimum guest count of 50 people. Prices are good for events booked in 2022 and 2023. Price for events booked in 2024 may change, but we guarantee it will not go up by more than 5%.