



Catering With A Personal Touch¹

Wedding - Table Station 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 a Zesty Cocktail Sauce (GF)

Station 1: Salad Station

Antipasto Salad (GF) * Second Salad of Your Choice * Fresh Baked Rolls and Butter

Station 2: Pasta Station

Butternut Squash Ravioli or Tortellini Served with Marinara, Vodka and Alfredo Sauces
or "Trio": Baked Ziti, Stuffed Shells and Eggplant Rollatini

Station 3: Buffet Station

Chicken Marsala Sautéed with Mushrooms * Potato Crusted Cod
Vegetable Medley of Summer: Squash, Broccoli and Mushrooms
Garlic Mashed Potatoes or Herb Roasted Potatoes

Station 4: Carving Station

Filet Mignon with Jus and Horseradish Crème
Roasted Breast of Turkey with Cranberry Chutney (GF)

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

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)

\$45 per guest

(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. Price is 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%.