



# The Cove Wedding Package

Four Hours of our Premium Open Beverage Service

Stonington Meadows  
CONNECTICUT

## Harvest Table

Blocks & Wedges of International Cheeses, Artistically Displayed with Seasonal Fruit,  
Garnished with Grapes and Berries and Served with Gourmet Crackers  
Grilled Parmesan Herb Flat Breads served with a Tapenade Trio

## Butlered Hors d'oeuvres

*(Please Select Five)*

Spicy Chicken Quesadilla with Avocado Cream - Cajun Beef Skewers, Gorgonzola Dipping Sauce  
Baked Seafood Stuffed Mushrooms - Sun Dried Tomato Quiche  
Chicken Sate with Spicy Peanut Sauce – Spanikopita with Spinach and Feta Phyllo  
Sun Dried Tomato & Fresh Mozzarella Bruschetta  
Smoked Atlantic Salmon on a Pumpnickel Canapé, Herbed Cream and Capers  
Vegetable Spring Rolls with Spicy Plum Sauce –  
Grilled Vegetable Gazpacho or Butternut Crab Bisque Sippers

## Served Salad Course

Hearth Baked Breads and Whipped Butter  
Field Greens with Tomatoes, Cucumbers & Carrots with a Choice of Dressing  
Balsamic Vinaigrette or Lemon Honey Mustard Vinaigrette

## Plated Entree Selections

*(Please Select Two)*

Grilled Bistro Filet, Roasted Mushroom Demi-glace  
Braised Beef Brisket, Honey Molasses Chipotle Glaze  
Fresh Grilled Fillet of Salmon with a Glaze of Cognac, Lemon and Thyme  
Roast Native Cod Loin wrapped in Zucchini, topped with a Warm Tomato Olive Salsa  
Hazelnut and Crumb Crusted Chicken with Orange Frangelico Cream  
Traditional Chicken Marsala with Shallots, Porcini and Native Mushrooms  
Chicken Francaise with Fresh Lemon, Chardonnay, Capers and Sweet Butter  
Grilled Vegetable Cannelloni with Roasted Tomato Sauce  
Classic Shrimp Scampini with Garlic, Herbs and Fresh Lemon, over Linguini

## Accompaniments

*(Please Select Two)*

Herb Grilled Seasonal Vegetables - Herb Roasted Red Potatoes  
Wild Rice and Wheat Berry Pilaf - Herbed Cous-Cous with Roasted Vegetables  
Confetti Basmati Rice - Garlic Mashed Yukon Gold Potatoes

## Dessert

Custom Designed Wedding Cake  
Freshly Brewed Coffee, Decaf and Select Teas

\$89.95 per person plus 20% Service Charge and 6% Sales Tax  
(A minimum guest count of 100 is required)

Special Pricing may apply for Friday and Sunday Evening Events and Afternoon Events