



The Sand Dollar Wedding Package

Four and One Half Hours of our Premium Open Beverage Service
Champagne Toast and Tier Two Wine Offered to Guests during Dinner

Stationary Hors d'oeuvres

(Please Select One)

Deluxe Harvest Station

Blocks & Wedges of International Cheeses, Artistically Displayed with Seasonal Fruit, Garnished with Grapes and Berries and Served with Gourmet Crackers, along with Grilled Parmesan Herb Flat Breads and a Tapenade Trio
Double Cream French Brie baked in Flaky Pastry with a Sweet Plum Jam
Seasonal Vegetable Crudite with Roasted Garlic Tomato Basil and Curry Mango Dip

Antipasto Display with Gourmet Flat Bread Pizzas

Grilled Marinated Vegetables, Artichokes, Fresh Mozzarella, Grilled Balsamic Onions and Mushrooms, Roasted Red Peppers and Tomatoes, Peppercornini, Olives, Aged Provolone, Soppresatta, Prosciutto, Ciabatta and Focaccia alongside Crostinis and Hot Crab Dip
An Assortment of Aspen Flat Bread Pizzas to include Shrimp, Fig Puree, Black River Gorgonzola and Aged Balsamic
Grilled Chicken, Pesto, and Romano - Plum Tomato and Fresh Mozzarella with Basil Infused Olive Oil

Butlered Hors d'oeuvres

(Please Select Five)

Lemoncello Seared Scallops Served in an Asian Spoon with Mascarpone & Micro Greens - Shrimp Cocktail with Lemon Caper Aioli
Lobster and Roasted Shallot Tartlet - Brown Sugar Seared Figs with Balsamic Syrup and Roaring Forties Bleu
Waldorf Chicken Salad on Cinnamon Crisps with Apple Glaze - Vegetable Samosas with Tamarind Dip
Fresh Asparagus wrapped with Cracked Pepper Turkey, Boursin Cheese and Scallions -
Manchego & Quince Paste Skewers with Toasted Almonds - Mediterranean Tartlets, Fire Roasted Red Pepper, Olive and Aged Chevre

First Course

(Please Select One)

Crab and Butternut Bisque - Traditional Lobster Bisque - New England Clam Chowder with Oyster Crackers
Pumpkin Ravioli, Sage and Brown Butter Sauce - Lobster Ravioli, Tarragon Cream Sauce
Cheese Tortellini with Roasted Peppers, Spinach, Alfredo Sauce - Roasted Vegetable Cannelloni, Pomodoro
Classic Crab Cake with Lemon Caper Aioli - Sesame Seared Ahi Tuna, Wasabi Soy, Asian Greens
Ginger Seared Jumbo Stonington Sea Scallops, Glass Noodles, Yuzu and Macadamia

Salad Course

Served with Hearth Baked Breads with Sweet Butter

(Please Select One)

Classic Caesar Salad with Garlic Parmesan Croutons
Baby Lettuces with White Balsamic Vinaigrette, Crumbled Chevre, Dried Cranberries and Toasted Almonds
Vine Ripened Tomato & House Made Mozzarella Salad, Cracked Pepper and Basil Oil
Golden Beet Carpaccio, Arugula Salad, Walnut Brittle, Champagne Vinaigrette

Plated Entree Selections

(Please Select One)

Grilled New York Sirloin with Port and Roasted Demi glaze paired with Harissa and Honey Grilled Shrimp
Parmesan Herb Risotto Cake and Fresh Grilled Asparagus with Pink Sea Salt and Lemon Infused Olive Oil
Grilled Filet Mignon with Brandy Green Peppercorn Demi-glaze and Pan Seared Halibut with Roasted Corn Puree
Yukon Gold and Sweet Potato Mashed Blend, Roasted Root Vegetables with White Balsamic Honey Glace
Grilled Tenderloin with a Mushroom Bourbon Sauce paired with Lemoncello Seared Sea Scallops
Served with Mashed Yukon Gold Potatoes and Julienne Vegetables
Mustard Crusted Statler Breast of Chicken and Seared Salmon topped with Lobster Beurre Blanc
Mashed Potatoes, Fresh Vegetable Saute
Herb Crusted Lamb Chop with Vanilla Butter Poached Lobster Tail
Risotto Cake with Sweet Corn, Shitake Mushrooms and Snow Peas

Dessert and Coffee

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

\$129.95 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



Stonington Meadows

CONNECTICUT

Enhancements to The Sand Dollar Wedding Package

For the Cocktail Hour

Chef Attended Coastline Seafood Bar (add \$12.95pp)

A Seafaring Display of Colossal Shrimp, Freshly Shucked Little Necks and Oysters served with our Own Spicy Cocktail, Orange Mignonette, Habanero Sauce and Fresh Lemon

Sushi Station (add \$12.95pp)

A beautiful display of Maki Sushi Selections to include Smoked Salmon, Spicy Tuna, California and Unagi Rolls accompanied by Sashimi Selections to include Salmon and Mackerel Tuna, served with Pickled Ginger, Ponzu and Wasabi

Intermezzo Course (add \$2.50pp) **Lemon, Raspberry or Peach Sorbet**

Late Night Sweet or Savoury Snacks

Gelato Station (add \$7pp)

A selection from our extensive menu including Oreo Cookies and Cream, Apple Cobbler, Chocolate Hazelnut, Chambord and Berries, Creme d'orange, Mint Straciatella or S'mores
(this is just a sampling - other options available)

Artisan Cheese and Bread Station (add \$7pp)

Local and International Cheeses and Artisan breads presented by an attending chef. Selections may include Aged Stilton with Vintage Port, Brie D'Affinois, and Humboldt Fog with Crystallized Ginger, Spanish Manchego with Quince Paste or English Cheddar with Preserved Myer Lemon.

Dessert Fondue Station (add \$7pp)

Bittersweet Valrhona Chocolate, Caramel or Amaretto Mascarpone offered with Fresh Pineapple, Pretzels, Graham Crackers, Strawberries, Bananas, Marshmallows, Sponge Cake, Ginger Crisps or Dried Fruit

Butlered Snacks (add \$7pp)

Spicy Chicken Quesadilla with Avocado Cream
Coastal Gourmet Beef Sliders, Cheese, Lettuce and Tomato
Yukon Gold Potato Cake with Sharp Cheddar and Scallions
(this is just a sampling - other options available)



Stonington Meadows CONNECTICUT

Wedding Amenities

The Following are included for Your Wedding at Stonington Meadows

- Assorted Tables for Guest Seating, Service and Cocktail Hour
- Gold Chiavari Ballroom Chairs with Ivory Cushions
- White Round China, Stainless Flatware and Assorted Glassware
- Choice of Ivory or White Floor Length Linens and Napkins
- Exclusive use of Stonington Meadows for Four Hours (afternoon) or Five Hours (evening)
- Beautiful Garden Ceremony Area
- Outdoor Stone Patio for Cocktail Hour
- Indoor Ballroom with Gold Chandeliers and Elegant Wall Accents
- Private Bridal Suite for Pre-ceremony Preparation
- On-site Event Manager from Coastal Gourmet to oversee your Event
- Design Consultation with our Professional Pastry Chefs to Customize your Wedding Cake
- Professional Wait Staff and Bartenders and an Exceptional Culinary Team

Enhancements For Your Event

Ask Your Sales Representative about Pricing for the Following Enhancements

- 20'x50' Frame Tent for our Stone Patio
- Tent Lining or Specialty Lighting
- Ceremony Chairs
- Additional Hour for Ceremony
- Champagne Toast
- Tier Two Wine Service during Dinner
- Upgrade to Tier Two Wines at the Bar
- Signature Cocktails
- Specialty Linens
- Menu Cards for Guest Tables
- Sound Jammers, Stonington Meadows' Premier DJ Service
- Coastal Gourmet Custom Centerpieces
- Votive Candles for Guest Tables
- Additional Menu Selections
- Coat Room Attendant
- Ceremony and Rehearsal Coordination Package
- White Gloves Service

*Book your Rehearsal Dinner with Coastal Gourmet at Stonington Meadows, or one of our Off-Premise Catering Venues and receive 10% Off your Food for the Rehearsal Dinner!

Aspen Restaurant in Old Saybrook and Latitude Restaurant at Mystic Seaport

Special Conditions May Apply – Ask your Sales Representative for More Information