



## SIT DOWN DINNER

All Dinners Include: salad, choice of potato, fresh vegetables, bread & butter china, silverware, stemware, coffee, decaf and hot tea

### **Entrees** (choose three)

Salmon . . . Broiled with Montreal seasoning, butter and white wine sauce

Baked Cod . . . Baked in the oven with seasoned bread crumbs and fish stock

Baked Stuffed Shrimp . . . Three U/8 shrimps stuffed with crab meat stuffing

Stuffed Filet of Sole . . . Stuffed with crab meat stuffing and topped with sherry Newburg sauce

Grilled Sword Fish . . . With butter white wine sauce or blackened Cajun style

Surf & Turf . . . 6oz Lobster tail and 6oz filet mignon

Prime Rib (Choice 12 oz) . . . Au jus and horse radish sauce

New York Steak (Choice 10 oz) Grilled with herb butter

Filet Mignon . . . Grilled with Cabernet demi glaze or demi mushroom sauce

Roast Rack of Lamb . . . Glazed with mango chutney

Blackened Pork Tenderloin . . . Cajun spices and honey demi glaze

Chicken Francaise . . . Egg batter, butter, white wine, lemon juice and sun dried tomato

Chicken Marsala . . . Demi glaze, Marsala wine and mushrooms

Grilled Chicken . . . Sherry Dijon cream sauce reduction

Chicken Piccata . . . Butter, lemon juice, chicken stock, capers and sun dried tomatoes

Chicken Cordon Bleu . . . Chicken breast stuffed with ham Swiss and American cheese breaded and topped with supreme sauce

### **Salads** (choose one)

Caesar Salad, Baby Field greens or Spinach Salad

Please add 6% tax and 20% gratuity



## BUFFET DINNER

All Dinners Include: salad, choice of potato, fresh vegetables, bread & butter china, silverware, stemware, coffee, decaf and hot tea

### **Entrees** (choose three plus a pasta dish)

Salmon . . . Broiled with Montreal seasoning, butter, white wine Sauce

Baked Cod . . . Baked in the oven with Seasoned bread crumbs, and fish stock

Stuffed Filet of Sole . . . Stuffed with crabmeat stuffing and topped with sherry Newburg sauce

Pan Seared Scallops . . . U/10 Scallops pan seared with red pepper essence

Grilled Sword Fish . . . With butter white wine sauce or blacken Cajun style

Prime Rib (Choice, curving station). . . Au jus, horse radish sauce

Oven Roast Turkey . . . (Curving Station) Cranberry sauce, stuffing and gravy

Oven Roast Ham . . . (Curving Station) With pineapple salsa

Blackened Pork Tenderloin . . . Cajun style and honey demi glaze

Chicken Francaise . . . Egg batter, butter, white wine, lemon juice, sun dried tomato

Chicken Marsala . . . Demi glaze, Marsala wine and mushrooms

Grilled Chicken . . . Sherry Dijon cream sauce reduction

Chicken Piccata . . . Butter, lemon juice, white wine, capers, sun dried tomatoes

Chicken Cordon Bleu . . . Chicken breast stuffed with ham, Swiss and American Cheese breaded and topped with supreme sauce

### **Pasta**

Meat or vegetable lasagna, tortellini primavera, farfalle, penne ala vodka cream sauce, wild mushroom ravioli, cheese ravioli, pasta with alfredo sauce

### **Salads** (choose one)

Caesar Salad, Baby Field greens or Spinach Salad

Please add 6% tax and 20% gratuity

Village Tavern Catering

233 Main Street, Wethersfield, CT 06109 (860) 563-1513 [www.villagetavernct.com](http://www.villagetavernct.com)



## PLATINUM BAR SERVICE

\$19.95 per person plus tax and tip

Open Bar for four (4) hours; additional hour is \$3.00 per person (two bartenders)

**Choose three brands of beer from our bar menu**

**Choose two house wines from our bar menu**

Merlot, Cabernet Sauvignon, Shiraz, Pino Grigio, Chardonnay, White Zinfandel

**Premium Liquors**

Absolut, Smirnoff Vodka, Tanageray Gin, Beefeater or Bombay Sapphire, Seagram VO, Canadian Club, Dewar's White Label, Johnnie Walker Red, Captain Morgan, Bacardi Light Rum, Jose Cuervo Tequila, Jack Daniels

**Setup Includes:**

Lemons, limes, cherries, olives, cola, diet, Sprite, ginger ale, tonic, club soda, cranberry juice, orange juice, grapefruit juice, pineapple juice, bloody mary, sour mix, water and milk, cups, stirrers, straws, and cocktail napkins

Other bar items available upon request

**Our Responsibilities**

John & Art along with our experienced staff are responsible for set up and break down of bar.

Our staff is required by state law to check id's and serve only people who are at least 21 years of age.

As always, village tavern reserves the right to refuse service to anyone who is under age or who seems to be intoxicated.

The village tavern is licensed and fully insured.

Thank you for choosing us to cater your party,

John & Art Tsombanos

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## GOLD BAR SERVICE

\$17.95 per person plus tax and tip

Open Bar for four (4) hours; additional hour is \$3.00 per person (two bartenders)

### **Choose three brands of beer from our bar menu**

Budweiser, Bud Light, Miller Lite

### **Choose two house wines from our bar menu**

Merlot, Cabernet Sauvignon, Shiraz, Pinot Grigio, Chardonnay, White Zinfandel

### **Premium Liquors**

Smirnoff Vodka, Bellows Gin, Canadian Club, Dewar's White Label, Captain Morgan, Bacardi Light Rum, Tequila, Jack Daniels

ASK US ABOUT FROZEN DRINKS & MARTINIS

### **Setup Includes:**

Lemons, limes, cherries, olives, cola, diet, Sprite, ginger ale, tonic, club soda, cranberry juice, orange juice, grapefruit juice, pineapple juice, bloody mary, sour mix, water and milk, cups, stirrers, straws, and cocktail napkins

Other bar items available upon request

### **Our Responsibilities**

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## SILVER BAR SERVICE

\$15.95 per person plus tax and tip

Open Bar for four (4) hours; additional hour is \$3.00 per person (two bartenders)

### **Choose three brands of beer from our bar menu**

Budweiser, Bud Light, Miller Lite

### **Choose two house wines from our bar menu**

Merlot, Cabernet Sauvignon, Shiraz, Pinot Grigio, Chardonnay, White Zinfandel

### **Setup Includes:**

Lemons, limes, cups and cocktail napkins

Other bar items available upon request

### **Our Responsibilities**

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## PARTY MORS D'OEUVRES

### **Hand passed hot and cold hors d'oeuvres**

Spanakopita Spinach . . . Feta cheese, fresh dill, baked in a filo triangle

Scallops Wrapped in Bacon . . . Scallops wrapped in bacon and glazed with mango sauce

Stuffed Mushroom Caps . . . Stuffed with crabmeat stuffing or vegetable stuffing

Chicken Quesadillas . . . Hand passed with guacamole dip

Beef Sate . . . Marinated beef in soy and teriyaki sauce, served on skewer with red and green pepper and pineapple

Mini Egg Rolls . . . Stuffed with vegetables, soy sauce and Chinese spices deep fried and served with sweet and sour sauce

Pigs in a Blanket . . . Mini franks wrapped in a flaky puff pastry

Spicy Chicken Tenders . . . Served with blue cheese for dipping

Assorted Mini Quiche . . . Classic style spinach, mushroom, and cheese

Fried Calamari (served in a chafar dish) . . . With calamata olives, cherry peppers in a white wine butter sauce

Swedish Meatballs . . . Miniature meatballs served in a rich sour cream and brown gravy

### **Crudités and Dip**

A variety of crisp, fresh vegetables served with ranch dressing

### **International Cheese Display**

Imported and domestic cheese with assorted gourmet crackers

### **Fresh Fruit Display**

Watermelon, cantaloupe, honeydew, strawberries, pineapple and grapes displayed and served with raspberry flavored whipped cream



## PARTY LUXURY MORS D'OEUVRES

### **Luxury hot and cold hors d'oeuvres**

Asparagus Spears . . . Wrapped with prosciutto di Parma \*

Skewered Jumbo Shrimp . . . With our own chipotle aioli \*

Salmon Rilette . . . On French baguette \*

Grilled Portobello Mushrooms . . . On a garlic crostini with roasted red & yellow peppers, topped with goat cheese \*

Grilled Portobello Mushroom Cap . . . Stuffed with Boursin cheese and spinach \*

Champagne Chicken Salad on a Garlic Crostini . . . Topped with diced apricots \*

Marinated Grilled Beef Skewers . . . With a horseradish sauce \*

Marinated Grilled Pork Skewers . . . With tzatziki sauce \*

Breaded Sesame Chicken Sates . . . With spicy ranch sauce \*

Bruschetta . . . On a garlic crostini with artichoke hearts, tomato, fresh mozzarella and kalamata olives \*

Shrimp Cocktail . . . Chilled and served with cocktail sauce

Raw Bar . . . Market price

\* Hand passed