



Sit Down Wedding Dinner

All Dinners Include: salad, choice of potato, fresh vegetables, bread & butter
four (4) hours open bar, china, silverware, stemware, coffee, decaf and hot tea

Entrees (choose three)

- Salmon... Broiled with Montreal seasoning, butter and white wine sauce... \$49.95
- Baked Cod... Baked in the oven with seasoned bread crumbs and fish stock... \$49.95
- Baked Stuffed Shrimp... Three U/8 shrimps stuffed with crab meat stuffing... \$50.95
- Stuffed Filet of Sole... Stuffed with crab meat stuffing and topped with sherry Newburg sauce... \$49.95
- Grilled Sword Fish... With butter white wine sauce or blackened Cajun style... \$49.95
- Surf & Turf... 6oz Lobster tail and 6oz filet mignon... \$53.95
- Prime Rib (Choice 12 oz)... Au jus and horse radish sauce... \$49.95
- New York Steak (Choice 10 oz) Grilled with herb butter... \$49.95
- Filet Mignon... Grilled with Cabernet demi glaze or demi mushroom sauce... \$50.95
- Roast Rack of Lamb... Glazed with mango chutney... \$50.95
- Blackened Pork Tenderloin... Cajun spices and honey demi glaze... \$48.95
- Chicken Francaise... Egg batter, butter, white wine, lemon juice and sun dried tomato... \$47.95
- Chicken Marsala... Demi glaze, Marsala wine and mushrooms... \$47.95
- Grilled Chicken... Sherry Dijon cream sauce reduction... \$47.95
- Chicken Piccata... Butter, lemon juice, chicken stock, capers and sun dried tomatoes... \$47.95
- Chicken Cordon Bleu... Chicken breast stuffed with ham Swiss and American cheese breaded and topped with supreme sauce... \$48.95

Salads (choose one)

Caesar Salad, Baby Field greens or Spinach Salad

Please add 6% tax and 20% gratuity

Additional Options:

Champagne Toast... \$60.00

Linens... \$260.00



Buffet Wedding Dinner

All Dinners Include: salad, choice of potato, fresh vegetables, bread & butter
four (4) hours open bar, 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

Cost per person: \$49.95 plus 6% tax & 20% gratuity

Additional Options:

Champagne Toast . . . \$60.00

Linens . . . \$260.00

Village Tavern Catering

233 Main Street, Wethersfield, CT 06109 (860) 563-1513 www.villagetavernct.com



Wedding Open Bar

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 three house wines from our bar menu

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

Premium Liquors

Absolut, Smirnoff Vodka, Tangueray 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 wait staff & chef are responsible for setting up all the tables (tablecloths, napkins, water glasses, wine glasses, champagne glasses and silverware). We will also serve your wedding cake and anything else that is needed.

OUR STAFF ARE REQUIRED BY STATE LAW TO CHECK I.D.'S AND SERVE ONLY PEOPLE WHO ARE AT LEAST 21YEARS OF AGE

The Village Tavern is fully insured



Wedding Hors D'Oeuvres

Hand passed hot and cold hors d'oeuvres

Select any 3 items — additional items \$.75 each, minimum of 50

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

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Wedding Luxury Hors D'Oeuvres

Luxury hot and cold hors d'oeuvres

Asparagus Spears . . . Wrapped with prosciutto di Parma \$1.75 each*

Skewered Jumbo Shrimp . . . With our own chipotle aioli \$2.25 each*

Salmon Rilette . . . On French baguette \$2.25 each*

Grilled Portobello Mushrooms . . . On a garlic crostini with roasted red & yellow peppers, topped with goat cheese \$2.25 each*

Grilled Portobello Mushroom Cap . . . Stuffed with Boursin cheese and spinach \$2.25 each*

Champagne Chicken Salad on a Garlic Crostini . . . Topped with diced apricots \$2.25 each*

Marinated Grilled Beef Skewers . . . With a horseradish sauce \$2.25 each*

Marinated Grilled Pork Skewers . . . with tzatziki sauce \$1.75 each*

Breaded Sesame Chicken Sates . . . With spicy ranch sauce \$2.25 each*

Bruschetta . . . On a garlic crostini with artichoke hearts, tomato, fresh mozzarella and kalamata olives \$2.25 each*

Shrimp Cocktail . . . Chilled and served with cocktail sauce \$2.25 each

Raw Bar . . . Market price

* Hand passed