

KINSMEN WEDDING PACKAGE

FOUR HOUR RECEPTION INCLUDING: TOP SHELF OPEN BAR,
CHAMPAGNE TOAST, COCKTAIL HOUR AND ELEGANT BUFFET DINNER.

\$155 PER PERSON (PRICING REFLECTS 150+ GUESTS*)

* PRICE PER PERSON WILL INCREASE FOR WEDDINGS WITH LESS THAN 150 GUESTS - PLEASE CONTACT US FOR MORE INFORMATION.



COCKTAIL HOUR

VARIETY OF IMPORTED & DOMESTIC CHEESES, CRISP RAW VEGETABLES AND DIP,
CRACKERS AND CURED MEATS

APPETIZER (CHOICE OF ONE)

CAPRESE SKEWERS, STUFFED MUSHROOMS, BRUSHETTA, MINI QUICHE,
MASCARPONE & SALMON CROSTINI, MOZZARELLA & BACON CROSTINI, SWEET POTATO PUFFS,
CHEESY SAUSAGE PUFFS OR SWEET & SOUR MEATBALLS

SALAD (CHOICE OF ONE)

HOUSE GARDEN SALAD :

choice of our house creamy Italian or balsamic vinaigrette

FRESH FIELD GREEN SALAD :

plum tomatoes, fresh mozzarella, almonds with a raspberry vinaigrette dressing

TRADITIONAL CAESAR SALAD :

fresh romaine lettuce, shaved parmesan cheese and croutons in our house Caesar dressing

ARUGULA SALAD :

arugula tossed with thinly sliced pineapple and red onions tossed in an apple cider and maple vinaigrette

PASTA (CHOICE OF ONE)

PASTA PRIMAVERA :

Campanella pasta tossed with broccoli, zucchini, red onion and red pepper in a light parmesan cream sauce

PENNE PASTA :

Penne with house made tomato sauce flavored with beef and pork

RIGATONI BOLOGNESE :

Rigatoni tossed in our house meat sauce finished with a splash of cream, parmesan cheese and fresh basil

PENNE ALLA VODKA :

Penne pasta sautéed in a vodka infused tomato cream sauce

TUSCAN PASTA :

Rigatoni tossed in a spicy sausage, tomato, spinach and cream sauce

LASAGNA ROLLS : (+ \$2 PER PERSON)

covered in a creamy bechamel sauce

ENTREES (CHOICE OF TWO*)

CHICKEN FRANCAISE :

thin sliced battered chicken breast sautéed in a white wine,
lemon and butter sauce

CHICKEN MARSALA :

herb-marinated grilled chicken breast topped with mushrooms and a Marsala wine sauce

ROASTED PORK LOIN :

hand-cut, marinated and served in a warm apple maple compote

ROAST BEEF :

top round slow-roasted beef thinly sliced and served in brown beef gravy

BAKED COD :

seasoned Cod baked with lemon and a buttered cracker topping

BEEF TENDERLOIN : (MARKET PRICE)*

whole tenderloin of beef seasoned and roasted with garlic and rosemary

SIDE DISHES (CHOICE OF ONE)

ROASTED POTATOES :

seasoned with herbs, garlic and olive oil

MASHED POTATOES :

whipped with fresh cream, butter, salt and pepper

AU GRATIN POTATOES :

oven baked with a cheddar parmesan cheese sauce

RICE PILAF :

light and fluffy rice pilaf seasoned with onion and garlic and steamed to perfection

VEGETABLES (CHOICE OF ONE)

ROASTED VEGETABLES :

seasoned broccoli, cauliflower, zucchini, red onions and peppers roasted with olive oil

STEAMED BROCCOLI :

steamed broccoli drizzled with olive oil

GREEN BEANS ALMONDINE :

fresh green beans steamed & tossed with almonds and parmesan cheese

BOURBON GLAZED CARROTS :

sliced carrots cooked and tossed in a sweat bourbon glaze

ZUCCHINI & ONIONS :

seasoned and roasted with olive oil

**RULES: ATTENDEES MUST BE 21 YEARS OF AGE UNLESS ACCOMPANIED BY PARENT OR GUARDIAN.
PROOF OF AGE IS REQUIRED. NO ONE UNDER THE AGE OF 21 WILL BE PERMITTED TO SAMPLE ANY BEER OR ALCOHOL**

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

PLEASE ADD 20% SERVICE CHARGE PLUS CONNECTICUT SALES TAX