

# Candlelight Wedding Package

Six-Hour Reception

## Our New York-Style Cocktail Hour

Extended Cocktail Hour (1-1/2 Hours)

All beautifully decorated and garnished around a sparkling Ice Sculpture

**Imported and Domestic Cheeses w/ Crisp  
Crudit  & Dip and Fresh Fruit Platters**

### An Antipasto Bar with

Fresh Buffalo Mozzarella, Tomato & Basil  
Marinated Mushrooms - Fire Roasted Pepper  
Artichoke Hearts in Vinaigrette - Sliced Pepperoni  
Calamari Salad - Fresh Pasta Salad  
Tuscan-Style Bruschetta

**Raw Bar** with Iced Shrimp Cocktail,  
Fresh Shucked Clams, Marinated New Zealand Mussels

**Butler Style Hors d'oeuvres passed featuring  
Freshly prepared items including. . .  
Indoor and Outdoor Private Settings**

|   |                            |
|---|----------------------------|
| Clams Casino                                    | Scampied Shrimp Puffs      |
| Fried Calamari                                  | Coconut Shrimp             |
| Stuffed Mushroom Caps                           | Franks 'n Blanket          |
| Eggplant Rollatini w/<br>Prosciutto & Provolone | Teriyaki Kebobs            |
| Sweet & Sour Meatballs                          | Crab Rangoons              |
| Stuffed Rigatoni                                | Scallops in Bacon          |
| Oriental Pot stickers                           | Stuffed Risotto (Arancini) |
| Vegetarian Spring Rolls                         | Greek Spanakopita          |
| Fresh Mozzarella in Prosciutto                  | Cheese Puffs               |
| Our Own Grilled Pizzas . . . and much more!     | Orange Ginger Salmon Puffs |

### Bar

**Six (6) Hours unlimited Open Bar  
Including Premium Top Shelf Liquors, Wine & Beer**

**Table Setting** includes a choice of napkin color with a champagne overlay

**We Provide:** Your Own Personalized Wedding Cake - Centerpiece Crystal Torch Lamp with candles  
Floor and Seating Plan - Direction Sheet and Place Cards - **Reception Coordinator – Maitre D'**

## Dinner Menu

### Champagne Toast

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### Appetizer

Fresh Fruit Medley, Melon & Prosciutto,  
or Fresh Pineapple with Strawberries

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### Pasta

Penne Ala Vodka, Cavatelli & Broccoli,  
Or Farfalle with Seafood Alfredo

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### Mixed Green Salad or Caesar Salad

Our own Fresh Baked Bread & Whipped Butter and served  
throughout dinner

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### Entrees

Choice of Three:

King Cut Roast Prime Rib of Beef  
Sliced Roasted Strip Loin with two Jumbo Stuffed Shrimp  
Filet Mignon au Mushroom Cap  
Baked Stuffed Jumbo Shrimp (seafood dressing)  
Grilled Salmon with Citrus Salsa  
Boneless Breast of Chicken "Francaise"  
Boneless Breast of Chicken "Marsala"

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### Choice of Potato

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### Choice of Seasonal Vegetable

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### Dessert

Coffee, Tea and Decaffeinated Coffee

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### Our Deluxe Venetian Hour



**TASHUA KNOLLS**

Golf Club • Banquets

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

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