

Traditional Wedding Package Special

Our New York-Style Cocktail Hour

All beautifully decorated and arranged
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

NOW INCLUDING OUR N.Y STYLE HOT HORS D'OEUVRES

Butler Style Hot Hors d'oeuvres passed featuring freshly
prepared items including...

Clams Casino	Scampied Shrimp Puffs
Fried Calamari	Coconut Shrimp
Stuffed Mushroom Caps	Franks 'n Blanket
Eggplant Rollatini w/ Prosciutto & Provolone	Teriyaki Kebobs
Sweet & Sour Meatballs	Crab Rangoon
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

Indoor and Outdoor Private Settings

Bar

Five (5) Hours unlimited Open Bar
Including Premium Top Shelf Liquors, Wine & Beer

Dinner Menu

Champagne Toast

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Appetizer

Fresh Fruit Medley or Melon & Prosciutto

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Mixed Green Salad

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

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Entrees

Choice of Three:

Roasted N.Y. Sirloin

King Cut Roast Prime Rib of Beef (Add \$3.00)

Filet Mignon (Add \$5.00)

Baked Stuffed Jumbo Shrimp (seafood dressing)

Stuffed Boneless Breast of Chicken

Boneless Breast of Chicken "Francaise"

Boneless Breast of Chicken "Marsala"

Stuffed Filet of Sole in Champagne Lobster Sauce

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Choice of Potato

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Choice of Seasonal Vegetable

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Dessert

Your Wedding Cake will be cut and served with
Coffee, Tea and Decaffeinated Coffee

We Provide: Crystal Torch Lamp Centerpieces with candles, Floor and
Seating Plan- Direction Sheet and Place Cards, Reception Coordinator-
Maitre D'. . . and **Beautiful Picturesque grounds for Photography**

TASHUA KNOLLS

Golf Club • Banquets

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

On Premise Catering for

Weddings • Anniversaries • Corporate Events • Golf Outings • Showers • Bar/Bat Mitzvahs
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