

# Grandbelle 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  
Crudité & 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

Butler Style 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/ Teriyaki Kebobs	Crab Rangoon
Prosciutto & Provolone	Scallops in Bacon
Sweet & Sour Meatballs	Stuffed Risotto (Arancini)
Stuffed Rigatoni	Greek Spanakopita
Oriental Pot stickers	Cheese Puffs
Vegetarian Spring Rolls	Orange Ginger Salmon Puffs
Fresh Mozzarella in Prosciutto	
Our Own Grilled Pizzas . . . and much more!	

**Indoor and Outdoor Private Settings**

## Bar

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

## PHOTOBOOTH INCLUDED

PROPS, PRINTING, AND MASTER DVD  
BY: **SPETRINO PICTURES**

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

**We Provide:** Your Own Personalized Wedding Cake - Crystal Vase centerpieces with candle,  
Floor and Seating Plan - Direction Sheet and Place Cards - **Reception Coordinator – Maître D'...** and Beautiful  
**Picturesque grounds for Photography**

## Dinner Menu

### Champagne Toast

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### Appetizer

Fresh Fruit Medley or Melon & Prosciutto

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### Pasta

Baked Manicotti or Penne Marinara

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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 \$3.50)

Filet Mignon (Add \$5.50)

Stuffed Boneless Breast of Chicken

Boneless Breast of Chicken "Francaise"

Boneless Breast of Chicken "Marsala"

Stuffed Filet of Sole in Champagne Lobster Sauce

Baked Stuffed Jumbo Shrimp (Seafood dressing)

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### Choice of Potato

\*

### Choice of Seasonal Vegetable

\*

**Dessert Options:** Your Choice of a **Personalized  
Wedding Cake OR Dessert Hour** featuring **Ice  
Cream Sundae Bar with your Favorite Toppings  
and Trays of French Butter Cookies**



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