



Beverage Service

BEVERAGE SERVICE

Up to five and a half hours of top shelf open bar featuring seasonally handcrafted signature cocktails, local draft beers, select wines, liquors, tableside wine service & champagne toast.

SIGNATURE COCKTAILS

Select One



Staff Favorite

THE 616

gin, fresh grapefruit juice, basil simple syrup, basil garnish

STRAWBERRY BASIL MARGARITA

silver tequila, strawberry & basil infused simple syrup, fresh lime juice, strawberry garnish

RASPBERRY BASIL SWEET TEA

raspberry vodka, housemade sweet tea, lemon garnish

YES WAY, ROSÉ!

rosé wine, cherry & lavender liqueur, plum bitters, fresh lemon juice, sparkling water, lemon garnish

SPRING BOURBON FIZZ

bourbon, white grape juice, lemon juice, ginger beer

**Please Note: Only one signature drink is included. A second signature drink may be added for an additional charge. You may come up with your own signature drink idea. It must be a simple mixed drink using liquors we already carry. We won't be able to do martinis or muddle fruit, like in a mojito. Please contact a wedding planner with Connecticut Wedding Group to see if your signature drink idea can be accommodated. Additional fees may apply for alternate signature drink ideas.*



Spring Cocktail Hour



TEN PASSED HORS D'OEUVRES

Chicago Dog

honey dijon mustard, pickles, puff pastry

Cauliflower Bites

fresh garlic, Parmesan cheese

Sesame Seared Tuna

wasabi cremé, pickled tomato, wonton crisp

Shredded Beef Taco

chimichurri sauce, shaved red cabbage

BBQ Chicken Flatbread

red onion, goat cheese, honey drizzle

Maryland Style Crab Cake

spicy remoulade sauce

Sweet Chili Chicken Meatball

fresh scallions, sesame seeds

Classic Shrimp Cocktail

horseradish, fresh lemon

Crispy Deviled Eggs

smoked bacon, fresh chives

Cheeseburger Sliders

baby Swiss, roasted mushrooms, smoked mayo

Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season.

Subject to availability and may change at the discretion of the chef.

THE FARM STAND

A seasonal selection of charcuterie dry cured meats, cheese, raw & marinated vegetables, local fruits, dips, crackers, and crisps. The Farm Stand is ready as guests arrive and is replenished throughout cocktail hour.



ITALIAN PROSCIUTTO CARVING EXPERIENCE ♦

The ultimate Eataly inspired experience brought to life! Delicate dry aged prosciutto, thinly carved to order, and paired with the most delicious Italian cheeses and fresh luscious melon!

THE CHEESE WHEEL EXPERIENCE ♦

Freshly made pasta sautéed in a giant wheel of Parmesan cheese! Add cracked black pepper for a delicious cacio e pepe - chef's kiss!

THE BURRATA BAR ♦

Fresh, creamy burrata paired with a variety of toppings to make your perfect burrata salad including roasted tomatoes, fresh arugula, cracked black pepper, local honey, roasted peppers, shaved prosciutto, panko bread crumbs, and garlic toast points.



SALAD COURSE

Select One

SPRING BEET SALAD

fresh greens, golden beets, pickled onion,
goat cheese, toasted almonds, white balsamic
vinaigrette

SUGAR SNAP PEA SALAD

field greens, sugar snap peas, bell peppers, fennel,
Asiago cheese, lemon vinaigrette

FARMHOUSE SALAD

field greens, red onions, tomatoes, cucumbers,
carrots, Parmesan crusted toast point,
fresh herbed vinaigrette

ENTRÉE COURSE

Select Three

FILET MIGNON ♦

garlic & chive whipped potato, grilled asparagus,
shallot bordelaise

BRAISED SHORT RIB

garlic & chive whipped potato, grilled asparagus, ancho
chili & molasses reduction

THE PRIME ♦

grilled USDA Prime NY strip, Parmesan smashed potato,
roasted mushroom & shallot demi-glace

PAN SEARED CHICKEN

spinach, artichokes, crisp prosciutto, shaved Asiago,
wild rice pilaf, lemon herb pan sauce

CHICKEN JACQUELINE

Milanese style, traditional piccata sauce,
fresh greens salad, Pecorino & fresh lemon

HERB ROASTED CHICKEN BREAST

roasted fennel & potatoes, garlic thyme jus lié

GRILLED PORK CHOP

garlic & basil rub, new potato & vegetable hash, honey
balsamic drizzle

ATLANTIC SALMON

Moroccan spices, chickpeas & blistered tomatoes,
orange glaze

SHRIMP & GRITS ♦

chorizo cornbread stuffing, spiced grits,
roasted tomato saffron butter

STONINGTON DAY BOAT SCALLOP ♦

bell pepper & spring pea couscous, Meyer lemon butter

Plant based option available upon request

ROASTED CORN POLENTA BOWL

asparagus, mushroom, tomatoes, sautéed kale,
& fresh herbs

In Addition To Three Entrées