

## ENJOY THE FOLLOWING AMENITIES

**Chef's Consultation**  
**Trusted Vendor Referrals**  
**Complimentary Menu Tasting for 2**  
**Elegant Table Linens & Napkins**  
**Complimentary Dance Floor Set-up**  
**Double Tree Candle Centerpieces**  
**Private Hospitality Suite for the Bridal Party**  
**Reception Table of Regional Cheeses, Fruits & Vegetables**  
**Butler Passed Deluxe Hand Crafted Hors d'Oeuvres**  
**Five-Hour Hosted Bar**  
**Champagne Toast**  
**Tableside Wine Service**  
**Customized Plated or Buffet Dinner Options**  
**Cake Cutting Ceremony**  
**Wedding Night Bridal Suite & Breakfast**  
**First Year Anniversary Suite & Celebration Dinner**

## CELEBRATE

At The Oaks Ballroom, we make dreams become reality. Celebrate your wedding with friends and family in our beautiful and romantic ballroom. Enjoy an evening of elegant farm-to-table cuisine created by our talented chefs.

Our event coordinators offer personalized planning service to assist with every step of your wedding journey.

## Reception Table

Seasonal Fruits & Garden Crudité  
Artisinal Cheese, Charcuterie & Antipasti Selections  
Housemade Crostini, Crackers, Flatbreads & Crisps  
Olives, Pickles, Dips, Dressings & Hummus

### Deluxe Hand Crafted Hot Hors d'oeuvres Options

Melted Leek Fondue Tartlet  
Parmesan Risotto Cakes, Basil Aioli  
Petite Grilled Cheese with Tomato Bisque  
Soy Ginger Marinated Beef, Pork or Chicken Satay  
Pastrami on Rye, Balsamic Honey Dijon & Arugula  
Crispy Vietnamese Spring Roll, Nuoc Cham  
Artichoke Fritter, Lemon Pepper Aioli  
Latke, Sour Cream & Chive  
Mushroom & Parmesan Tartlet

### Deluxe Hand Crafted Cold Hors d'oeuvres Options

Tomato, Basil, Garlic Bruschetta  
Fig & Goat Cheese Crostini, Balsamic Reduction  
Beef Carpaccio, Parmesan Snow, Truffle Oil, Focaccia Crisp  
House Cured Salmon, Rye Crouton, Crème Fraîche & Caviar  
Caprese Skewers Bocconcini, Mozzarella, Tomato, Basil  
Tapenade Crostini, Marinated Eggplant & Feta  
Curried Chicken Salad on Toasted Potato Roll  
Prosciutto & Melon Skewers

### Premium Hand Crafted Hot Hors d'oeuvres

(Price Per Piece, 50 Piece Minimum)  
Tempura Battered Shrimp, Ponzu Dipping Sauce \$3.5  
Open Faced Pulled Pork Slider, Brioche Bun, Carrot Slaw \$2.5  
Bacon Wrapped Scallops, Maple Horseradish Glace \$3.5  
Maryland Style Crab Cake, Remick Sauce \$3  
Chicken Saltimbocca Bites \$2.5

### Premium Hand Made Cold Hors d'oeuvres

(Price Per Piece, 50 Piece Minimum)  
Lobster BLT, Avocado Aioli \$3.5  
Tuna Tartar, Ponzu, Scallion, Pickled Ginger, Wonton Crisps \$3  
Crab Salad, Cucumber & Watermelon \$2.5

## WEDDING BUFFET

### Cocktail Hour Reception Table

*(Your Choice of Six Hand Crafted Hors d'oeuvres)*

#### Soup & Salad (Your Choice of Two)

Chef's Inspiration Soup, Hot or Chilled  
Maine Lobster Bisque, Herb Infused Oil  
Baby Field Greens Salad, Champagne Vinaigrette  
Española Salad, Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Vinaigrette  
Classic Caesar Salad, Romaine Hearts, Parmesan, Croutonettes  
The Oaks "Romance" Salad, Organic Greens, Grilled Asparagus,  
Teardrop Tomatoes, Flower Petals, Champagne Vinaigrette

#### Regional Pasta Selection (Your Choice of Two)

Cavatappi Bolognese, Beef, Pork & Veal Ragú, Ricotta  
Farfalle Primavera, Le Cirque's Original Preparation  
Orecchiette, Sausage, Broccoli Rabe, Garlic & Olive Oil  
Mediterranean Gemelli, Roasted Tomatoes, Artichokes, Olives, Feta, White Wine Sauce  
Penne Pomodoro, San Marzano Tomatoes, Garlic & Basil  
Risotto Milanese, Reggiano Parmesan

#### From the Sea (Select One)

Grilled Atlantic Swordfish, Pineapple Infused Barbeque Sauce  
Pan Seared Pepper Crusted Ahi Tuna, Wasabi Watercress Aioli  
Grilled Fillet of Salmon, Charmoula, Roasted Tomatoes & Fennel  
Roasted Atlantic Cod, Lemongrass, Ginger & Coconut Milk Broth  
Sugarcane Skewered Jumbo Shrimp, Thai Chili Lime Glaze

#### From the Land (Select One)

Roasted Frenched Chicken Breast, Tarragon Dijon Cream  
Pan Seared Maple Leaf Farms Duck Breast, Orange Brandy Glaze  
Farmhouse Chicken, Cornbread Sausage Stuffing, Apple Reduction  
Pan Seared Chicken Breast Medallions, Lemon Caper Beurre Blanc  
Hibachi Style Sesame, Ginger & Soy Glazed Chicken Breast

#### Hand Carved (Select One)

Char Grilled Bone-In Cowboy Ribeye Steak  
Roasted Certified Black Angus Prime Rib of Beef  
Oven Roasted Certified Black Angus Filet of Beef Tenderloin  
Oven Roasted Breast of Natural Turkey  
Roasted Steamship of Pork  
Complemented with the Chef's Selection of Hot & Chilled Sauces

#### Accompaniments (Select Two)

Truffled Potato Purée • Herb Roasted Micro Potatoes • Jaded Jasmine Rice • Rice Pilaf Milanese  
Haricots Verts Sauté • Asparagus Provençale • Roasted Baby Vegetable Medley • Tuscan Style Broccoli

\$135 per guest

## DIAMOND RECEPTION

### Cocktail Hour

### Reception Table

Your Choice of Four Hand Crafted Deluxe Hors d'oeuvres

### Salad Course

Baby Field Greens Salad, Champagne Vinaigrette  
Classic Caesar Salad, Romaine Hearts, Parmesan, Crostini  
Tomato Mozzarella, Fresh Tomato, Hand-Spun Mozzarella, Basil

### Entrée

Herb Roasted Bone-In Chicken Breast  
Natural Jus, Steamed Basmati Rice, Baby Vegetables

Chicken Florentine  
Stuffed with Ricotta Salata & Spinach, Lemon Caper Beurre Blanc  
Toasted Orzo, Oven Roasted Vegetables

Grilled Petite Filet of Beef Tenderloin  
Merlot Demi-Glace, Oven Roasted Red Bliss Potatoes, Grilled Asparagus

Cedar Grilled Salmon  
Teriyaki Glazed or Citrus-Honey & Herb Glazed, Wild Rice Pilaf,  
Roasted Vegetables, Crab Stuffed Shrimp

Lemon Dill Butter, Creamy Mashed Potatoes,  
Baby Vegetable Sauté

Roast Prime Rib of Beef  
Au Jus & Horseradish Cream, Truffled Mashed Potatoes, Haricot Verts

Surf & Turf  
Petite Filet of Beef, Crab Stuffed Shrimp, Herb Butter  
Buttery Herbed Mashed Potatoes, Vegetable Julienne  
(market price, please inquire)

Baked Vegetable Lasagna  
Tomato Sauce & Garlic Crostini  
Wild Mushroom & Goat Cheese Streudel

\$95 per guest

All pricing is subject to a 22% administration fee and current CT Sales Tax

## WEDDING PACKAGE ENHANCEMENTS

### Mashed Potato Bar

Whipped Sweet & Yukon Gold Potatoes with Bacon,  
Cheddar, Sour Cream, Roasted Garlic, Scallions & Other Toppings \$3

### Grilled Vegetable Platter

A Colorful Array of Garden Vegetables  
Splashed with Extra Virgin Olive Oil & Balsamic, Feta Crumbles \$3.5

### Deluxe Raw Bar

Jumbo Gulf Shrimp, Clams & Oysters on the Half Shell  
Accompanied by a Classic Cocktail Sauce, Mignonette, Remoulade, Lemon & Seaweed \$market

### Premium Raw Bar

Includes the Deluxe Raw Bar, Plus a Choice of Two of the Following...  
Alaskan King Crab, Stone Crab Claws, Prince Edward Island Mussels  
or Lobster Tails with all the accoutrements \$market  
*(additional charges apply based upon selections)*

### Antipasto & Charcuterie Platter

Marinated Olives, Artichoke Hearts, Roasted Red Peppers,  
Italian Marinated Mushrooms, Buratta, Stuffed Cherry Peppers & Pepperoncini \$6.5

### Chef's Selection of Regional & Imported Cheeses

Prosciutto di Parma, Aged Salami, Soppressata

### Sweets & Treats Bar

Let us create an incredible color-coordinated candy display for your guests to enjoy \$7

### Viennese Table

Chocolate Mousse, Tiramisu, Mascarpone with Fresh Strawberries  
Freshly Baked Assorted Cookies, Italian & French Mini Pastries  
Fruit Tarts, Petit Fours & Chocolate Dipped Strawberries \$10

### S'mores & Popcorn Station

House Made Marshmallows & Graham Crackers, Assorted White & Dark Chocolate Bark  
Caramel, Kettle & White Cheddar Popcorn \$4

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## PLATINUM RECEPTION

### Cocktail Hour

### Reception Table

Your Choice of Six Hand Crafted Deluxe Hors d'oeuvres

### First Course

Cavatappi Bolognese, Beef, Pork & Veal Ragú, Ricotta  
Maryland Style Jumbo Lump Crab Cake, Remick Sauce, Herb Oil  
Eggplant Roulade or Napoléon Ricotta, Mozzarella, Sundried Tomatoes with Creamy Pesto Sauce  
Seasonal Risotto, Chef's Creation Based on Seasonal Ingredients  
Ravioli Florentine Spinach, Ricotta and Spinach Beurre Blanc  
Chef's Inspiration Soup, Hot or Chilled

### Salad Course

Classic Caesar Salad, Romaine Hearts, Parmesan, Crostini  
The Oaks "Romance" Salad, Organic Greens, Grilled Asparagus,  
Teardrop Tomatoes, Flower Petals, Champagne Vinaigrette  
Española Salad, Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Vinaigrette  
Tomato Mozzarella, Fresh Tomato, Hand-Spun Mozzarella, Basil  
Baby Field Greens Salad, Champagne Vinaigrette

### Entrée

#### Chicken Nantua

Boneless Breast of Chicken Stuffed with Shrimp & Lemon Tarragon Butter,  
Nantua Sauce, Pilaf Milanese, Haricot Verts & Shallot Sauté

#### Char Grilled New York Strip

Horseradish Mustard Crust, Roasted Fingerling Potatoes, Seasonal Baby Vegetable Sauté

Herb Roasted Frenched Chicken Breast, Steamed Basmati Rice, Baby Vegetables, Natural Jus

Grilled Fillet of Salmon, Charmoula, Roasted Tomatoes & Fennel

Crab Stuffed Shrimp, Lemon Dill Butter, Creamy Mashed Potatoes, Roasted Baby Vegetables

#### Grilled Petite Filet of Beef Tenderloin

Merlot Demi-Glace, Oven Roasted Red Bliss Potatoes, Grilled Asparagus

Baked Vegetable Lasagna, Tomato Sauce & Garlic Crostini

Wild Mushroom & Goat Cheese Strudel

### Surf & Turf

Petite Filet of Beef, Crab Stuffed Shrimp, Herb Butter

Whipped Mashed Potatoes, Vegetable Julienne

*(market price, please inquire)*

\$110 per guest

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