



\$49.95
Per Person!*

WEDDING SPECIAL!
Your five hour wedding event includes:
facility rental fee, choice of buffet
dinners, dessert, coffee and tea!

Special Wedding Package-A

Ascot Catering

Reception

Selection of Domestic and International Cheeses served with Assorted Crackers
Seasonal Fresh Cut Vegetables with Dipping Sauces
(clear plastic plates and white cocktail napkins)

Buffet Dinner

Please choose three entrees

Herb Encrusted Pork Tenderloin

Chicken Piccata – thinly sliced breast of chicken, lightly floured and sautéed in butter with lemons and capers

Chicken Marsala – boneless breast of chicken in a marsala wine sauce
Chicken Asiago – boneless breast of chicken dusted with Italian herbs breadcrumbs and topped with asiago lemon sauce

Baked Scrod – dusted with herb bread crumbs and topped with a white wine lemon sauce

Mediterranean Pasta – Farfalle pasta with sundried tomatoes, mushrooms and scallions with a white wine, olive oil and garlic sauce
Gemelli Pasta - with a light pesto cream sauce

Pasta Pomodoro - Penne pasta with tomato, garlic, olive oil, basil and oregano
Beef Sirloin served with a horseradish cream and merlot sauce

Carved Oven Roasted Turkey

Carved Ascot Glazed Ham

The above served with

Mixed Greens Salad with Balsamic Vinaigrette

Chef's Medley - Roasted Seasonal Vegetables with the Chef's special touch

Rice Pilaf OR Oven Roasted Red Bliss Potatoes

Fresh Baked Rolls and Whipped Butter

Dessert

Assorted Gourmet Bars

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Upgrades are available.



Special Wedding Package-B

Krause Caterers

Reception

Cheese and Crackers

Buffet Dinner

Please choose one carved item

Roast Beef

Roast Breast of Turkey

Apricot Roast Pork Loin

Choice of Chicken

Breast of Chicken with Apple Stuffing

Breast of Chicken Marsala

Breast of Chicken Piccata

Choice of Potato

Oven Brown Red Potatoes with Rosemary

Garlic Mashed Potatoes

Candied Sweet Potatoes

Sweet Potato and Apple Casserole

Long Grain and Wild Rice Blend

Choice of Pasta

Penne Pasta with Marinara Sauce

Cheese Tortellini Alfredo

Vegetarian Lasagna

The above served with

Fresh Seasonal Vegetables

Mixed Green Salad

French Bread, Rolls and Butter

Dessert

Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Upgrades are available.

* Price is subject to 18% Service Charge and 6% CT Sales Tax, 100 person minimum required on Saturdays, 75 person minimum on Fridays and Sundays. Price does not include beverage service or bartending fees.

Visit riverfront.org, call 860-713-3131 x 323
or email vsedor@riverfront.org for more info!