



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

- 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 herb breadcrumbs and topped with asiago lemon sauce
- Herb Encrusted Pork Tenderloin
- 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

Price includes:

- Use of the Boathouse for a 5 hour reception including insurance coverage
- Floor Length Linens (Ivory or White) for seating and Hors D'oeuvres, plus cake linen
- 7 90x156 (Ivory or White) Linens – (food, dj, gift and placecard)
- Dinner Plates, Dessert Plate, Dinner Fork, Dinner Knife, Dessert Fork, Teaspoon, Water Goblet, Irish Coffee Mug, Cloth Napkin

*Available on Fridays and Sundays only, Price does not include beverage service or bartending fees. Price is subject to 18% Service Charge and 6% CT Sales Tax, 50 person minimum required

Upgrades are available.

Visit riverfront.org or call 860-713-3131 x 323
 for more information!

Winter Special

10% Off either Package Price if booked before 4/1/09!



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 Vegetable
- Mixed Green Salad
- French Bread, Rolls and Butter

Dessert

- Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Price includes:

- Use of the Boathouse for a 5 hour reception
- White Linens
- China, flatware and glassware for tables

*Available on Fridays and Sundays only, Price does not include beverage service or bartending fees. Price is subject to 18% Service Charge and 6% CT Sales Tax, 50 person minimum required

Upgrades are available.

Visit riverfront.org or call 860-713-3131 x 323
 for more information!

Winter Special

10% Off either Package Price if booked before 4/1/09!