

Holiday Inn Springfield~Enfield

Simply Elegant Wedding Package

Cocktail Reception

Display of International Cheese and Crudités Table

With assorted flatbreads and crackers

Sliced seasonal tropical and local fresh fruits and berries

Served with yogurt dipping sauce

An array of fresh vegetables served with assorted dips

One-Hour Open Bar

Hors d'oeuvres

Choice of Three, White Glove Passed

Choice of Two, Hors d'oeuvres Station

Champagne or Sparkling Cider Toast

(optional)

Salad Selection

(select one)

Classic Caesar

Fresh Garden Salad with Two Dressings

Medley of Baby Greens with Burgundy Vinaigrette

Entrée & Vegetarian Selections

(Choice of two entrees and one vegetarian)

Pasta:

Penne Ala Vodka with Chicken & Sausage
Shrimp & Scallop with Sun-dried Tomato Alfredo
Grilled Chicken with Roasted Red Pepper Cream Sauce
Roasted Pepper and Italian Sausage with fresh Basil Marinara

***Vegetarian:** *Gnocchi pasta with Grilled Vegetables and Asiago Cheese*
Rigatoni Marinara,

****Portobello Mushroom and Tomato & Mozzarella Napoleon with Balsamic Demi-glaze**
Pasta Primavera

Chicken:

Stuffed Chicken Breast with Apples & Cranberries and Supreme Sauce
Chicken Marsala
Chicken Gorgonzola, Grilled Breast of Chicken with a Gorgonzola Cream Sauce
Marinated Grilled Chicken with Balsamic Demi-glaze
Chicken Cordon Blue
Chicken Francaise
Roast Duck with Mixed Berry Demi-glaze

Beef/Pork/Veal:

Prime Rib of Beef with Au Jus
Filet Mignon wrapped with Smoked Apple Bacon
New Zealand Rack of Lamb with Rosemary Balsamic Demi-glaze
Grilled Sirloin with Brandy Peppercorn Sauce
Roasted Pork Loin with Apple Brandy Sauce
Honey Glazed Virginia Ham Steak
Smothered Pork Chop with Peppers & Onions with a Mushroom Gravy
Veal Scaloppini
Veal Marsala

Seafood:

Baked Scrod Polonaise with White Wine and Butter
Maple Grilled Salmon with Pineapple Mango Chutney
Grilled Swordfish
Stuffed Sole with Crabmeat & Shrimp and a Sun-dried Tomato Cream Sauce
Sole Florentine
Surf & Turf – Baked Stuffed Shrimp & Filet Mignon

All Entrees are Accompanied by:

White Glove Service

Chef's choice of Vegetables and Starch

Warm Dinner Rolls with Butter

Complimentary Cutting of your Cake or Chef's Dessert

Freshly Brewed Regular and Decaffeinated Coffee and Traditional Herbal Teas

Choice of napkin color

\$68.00

**vegetarian selection, amount is prepared for the number of vegetarian guests*

***Portobello mushroom and tomato & mozzarella on buffet is made as lasagna*

All prices are subject to 18% service charge and 6% CT sales tax