

*Holiday Inn Springfield Enfield*  
**Essential 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*

*Cash Bar*

*Champagne or Sparkling Cider Toast*

*(optional)*

**Salad Selection**

*(select one)*

*Classic Caesar*

*Fresh Garden Salad with Two Dressings*

**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 Gorgonzola, Grilled Breast of Chicken with a Gorgonzola Cream Sauce*  
*Marinated Grilled Chicken with Balsamic Demi-glaze*  
*Chicken Cordon Blue*  
*Chicken Francaise*

**Beef/Pork:**

*Angus sliced Sirloin of Beef with a fresh Thyme Cabernet Sauce*  
*Marinated London Broil with Mushroom and Roasted Garlic Demi-glaze*  
*Braised Beef Bourguignon*  
*Roasted Pork Loin with Apple Brandy Sauce*  
*Honey Glazed Virginia Ham Steak*  
*Smothered Pork Chops with Peppers & Onions and Mushroom Gravy*

**Seafood:**

*Baked Scrod Polonaise with White Wine and Butter*  
*Stuffed Sole with Crabmeat & Shrimp and a Sun-dried Tomato Cream Sauce*

**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 black or ivory napkins*

\$39.00

*\*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*