

# Grandioso Wedding

*Five Hour Reception with Five Hour Top Shelf Open Bar  
Includes Venue Fee, Champagne Toast, White or Ivory Linens, Event Coordinator,  
Private Bridal Suite and Private Label Red & White Wine on Tables*

## Cocktail Hour

*Champagne Fountain with Strawberry Garnish*

*Raw Bar featuring Cracked Snow Crab Claws, Chilled Jumbo Shrimp, Clams on the Half Shell, Oysters on the Half Shell*

*Fresh Seasonal Fruit Display*

*Pasta Station with choice of two of the following Pastas*

*Penne a la Vodka*

*Cavatelli with Pesto Sauce    Bowtie with Fresh Tomato, Basil & Olive Oil*

*Tortellini Carbonara*

*Bowtie Primavera*

*Ravioli Alfredo*

## *Choice of 8 of the following Hors d' Oeuvres*

*Stuffed Mushrooms*

*Fried Calamari (Plain or Spicy)*

*Eggplant Rollontini*

*Clams Casino*

*Garlic Knots with Pesto Dipping Sauce*

*Stuffed Breads*

*Scallops Wrapped in Bacon*

*Lamb Lollipops*

*Coconut Shrimp*

*Shrimp Cocktail*

*Mozzarella with Tomato & Basil*

*Seafood Salad (Cold)*

*Spanakopita*

*Bruschetta with Prosciutto*

*Mini Crab Cakes*

*Lobster Filo Cups*

*Smoked Salmon & Cream Cheese on Toast Points*

*Chicken Satay*

## *Salad Course Choice of One*

*Caesar Salad*

*Garden Salad with Italian Dressing*

*Mescaline Salad with Balsamic Vinaigrette*

## *Main Course*

*All Entrées served with Vegetable and Potato (choose three)*

*Prime Rib of Beef au jus – 16 oz. cut*

*Filet Mignon with Beef Demi-Glaze – 8 oz.*

*Petit Filet Mignon and Two Baked Stuffed Shrimp*

*Petit Filet Mignon with Stuffed Lobster Tail (add \$4.00)*

*Beef Wellington – Filet coated with Liver Pate and Duxelles then wrapped in Puff Pastry*

*Veal a La Luna – Sautéed Medallion of Veal topped with Mozzarella, Fresh Tomato & Peas*

*Baked Stuffed Shrimp – Jumbo Shrimp with Seafood Stuffing*

*Salmon a Grate – Salmon baked with Bread Crumbs*

*Chicken Cordon Bleu*

*Lamb Chops*

## *Dessert*

*Coffee – Tea - Decaf*

*Wedding Cake*

*Venetian Table including*

*Cordials Station with Sambuca, Drambuie, Cognac, Amaretto, Anisette, Grand Marnier served in Chocolate Cordial Cups*

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# Bill Miller's Castle

834 East Main St., Branford, CT 06405  
(203) 488-4583 [www.billmillerscastle.com](http://www.billmillerscastle.com)

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