

*The Holiday Inn North Haven Presents*

## **The Grand Ballroom**

### *Wedding Reception*

*Enchanting Wedding Reception*

*(Served Dinner- Call for Price)*

*Unforgettable Wedding Reception*

*(Served Dinner- Call for Price)*

*Treasured Moments Reception*

*(Served Dinner- Call for Price)*

*Everlasting Impressions Reception*

*(Served Dinner- Call for Price)*

### *All 4 Packages Include the Following Amenities:*

*Personalized Maitre'D Service*

*Complimentary Ballroom*

*Fresh Floral Arrangements for Guest Tables of Glass Towers*

*White Linen Tablecloths and White Napkins*

*Champagne or Sparkling Cider Toast*

*Complimentary Receiving Room for Bridal Party*

*Cocktail Hour Featuring Open Bar with a Cheese, Fruit and Vegetable Display*

*Wedding Cake (Choice of Flavor and Style)*

*Complimentary King Size Room for the Bride and Groom, plus*

*Breakfast in Houlihan's the following Morning*

*Personal Wedding Consultant to Assist with the Planning of Your Special Day!*

*Special Rates Are Available on Overnight Accommodations for Out-of-Town Guests*

## **ENCHANTING WEDDING RECEPTION**

### **COCKTAIL HOUR**

Domestic and Imported Sliced Cheeses, Fresh Fruit and Crackers

Open Premium Bar

### **HORS D'OEUVRES: CHOICE OF 2**

Mozzarella Sticks with a Chardonnay Marinara Sauce

Clams Casino with Lemon Wedges

Vegetable Egg Rolls with Sweet and Sour Sauce

Crab Stuffed Mushrooms topped with Cheddar Cheese

### **APPETIZER: CHOICE OF 1**

Fresh Fruit Cup

Sliced Honey Dew Melon with

Prosciutto Ham

Penne Pasta with Marinara Sauce

(Served Family Style)

### **SALAD: CHOICE OF 1**

Garden Salad with Zinfandel Vinaigrette

Dressing

Classic Caesar Salad with Parmesan

Cheese and Croutons

### **ENTREES: CHOICE OF 2**

Marinated Flat Iron Steak with Mushroom Buttons

Baked Alaskan Sole Parmesan

Stuffed Breast of Chicken with Sausage and Sage Stuffing

Chicken Marsala

Roast Loin of Pork with Sweet and Sour Glaze

Sliced Roast Beef with a Wild Mushroom Hunter Sauce

New England Style Baked Scrod

### **POTATO: CHOICE OF 1**

Baked Potato with Sour Cream

Rice Pilaf

Roasted Red Potatoes

### **VEGETABLE: CHOICE OF 1**

Summer Squash and Zucchini

Medley

Green Beans in a Butter Sauce

Steamed Broccoli

Freshly Brewed Coffee, Decaffeinated and Herbal Tea

Wedding Cake

4 Total Hours of Premium Open Bar Service (Bar is Closed During Dinner)

### **CALL FOR PER PERSON PRICE**

All Food and Beverage Subject to 20% Gratuity and 6% Sales Tax

# **UNFORGETTABLE WEDDING RECEPTION**

## **COCKTAIL HOUR**

Domestic and Imported Sliced Cheeses, Fresh Fruit and Crackers

Open Premium Bar

## **HORS D'OEUVRES: CHOICE OF 4**

Fried Calamari with Fra Diavolo Sauce

Kibachi Beef Skewers

Vegetable Egg Rolls with Duck Sauce

Sesame Chicken with Honey Mustard Sauce

Cocktail Franks in Puff Pastry with Spicy Brown Mustard

Mini Chicken Cordon Bleu

Stuffed Clams Oreganato

## **APPETIZER: CHOICE OF 1**

Fresh Mozzarella, Tomato and Basil Drizzled with Balsamic Vinegar and Olive Oil

Fresh Fruit Cup

Penne Pasta Alla Vodka (Served Family Style)

## **SALAD: CHOICE OF 1**

Garden Salad with Zinfandel Vinaigrette Dressing

Classic Caesar Salad with Parmesan Cheese and Croutons

Mesculin Greens with Balsamic Vinaigrette

## **ENTREES: CHOICE OF 2**

8oz. Top Sirloin Steak with Sautéed Mushrooms and Vidalia Onions

Baked Stuffed Shrimp with Drawn Butter and Lemon

Boneless Stuffed Pork Chop with Cornbread and Andouille Sausage Stuffing Topped with

Cranberry Sauce

Baked Stuffed Sole with Crabmeat and Scallop Stuffing

12oz. Prime Rib of Beef Au Jus

## **POTATO: CHOICE OF 1**

Baked Potato with Sour Cream and Butter

Roasted Red Potatoes

Rice Pilaf

## **VEGETABLE: CHOICE OF 1**

Summer Squash and Zucchini

Medley

Green Beans in a Butter Sauce

Steamed Broccoli

Freshly Brewed Coffee, Decaffeinated and Herbal Tea

Wedding Cake

4 Total Hours of Premium Open Bar Service (Bar is Closed During Dinner Service)

## **CALL FOR PER PERSON PRICE**

All Prices are Subject to 20% Gratuity and 6% Sales Tax

## **TREASURED MOMENTS WEDDING RECEPTION**

### **COCKTAIL HOUR**

Domestic and Imported Sliced Cheeses, Fresh Fruit and Crackers

Open Premium Bar

### **HORS D'OEUVRES: CHOICE OF 6**

Fried Artichoke Hearts with  
Parmesan Cheese

Scallops Wrapped in Bacon

Petite Maryland Crab Cakes

Clams Casino

Crab Meat Stuffed Mushrooms  
Topped with Cheddar Cheese

Chilled Shrimp Cocktail with Cocktail Sauce  
and Lemon Wedges

Teriyaki Beef Brochettes

Coconut Shrimp with Duck Sauce

Assorted Cold Canapes

Smoked Chicken Quesadilla's  
with Salsa and Sour Cream

### **APPETIZER: CHOICE OF 1**

New England Clam Chowder

Fresh Fruit Cup

Honey Dew Melon with  
Prosciutto Ham

### **PASTA COURSE: CHOICE OF 1 FAMILY STYLE**

Penne Alla Vodka

Rigatoni with Marinara or Bolognese Sauce

Manicotti Alla Napolitano

Cheese Tortellini in a Pesto Cream Sauce

### **SALAD: CHOICE OF 1**

Garden Salad with Zinfandel Vinaigrette Dressing

Mesculin Greens with Balsamic Vinaigrette

Fresh Spinach Salad with a Hot Sweet and Sour Dressing Topped with Bacon Bits and  
Chopped Hard Boiled Egg

### **ENTREES: CHOICE OF 2**

10oz. Charbroiled New York Strip Topped with Grilled Onions and Mushrooms

Baked Stuffed Shrimp with Drawn Butter and Lemon Wedges

Pan Seared Salmon with Wasabi Aioli

12oz. Prime Rib of Beef Au Jus

Stuffed Chicken Breast with Sausage and Sage Stuffing

### **POTATO: CHOICE OF 1**

Baked Potato with Sour Cream and Butter

Roasted Red Potatoes

Rice Pilaf

### **VEGETABLE: CHOICE OF 1**

Summer Squash and Zucchini Medley

Green Beans in a Butter Sauce

Steamed Broccoli

Freshly Brewed Coffee, Decaffeinated and Herbal Tea  
Wedding Cake

4 Hours of Premium Open Bar Service (Bar is Closed During Dinner)

### **CALL FOR PER PERSON PRICE**

All Prices are Subject to 20% Gratuity and 6% Sales Tax

# **EVERLASTING IMPRESSIONS WEDDING RECEPTION**

## **COCKTAIL HOUR**

Domestic and Imported Sliced Cheeses, Fresh Fruit and Crackers

Open Premium Bar

## **HORS D'OEUVRES: CHOICE OF 8**

Spanikopita with Creamy Cucumber Sauce	Beer Battered Fried Mushrooms with
Chicken and Pineapple Teriyaki Brochettes	Horseradish Sauce
Mini Beef Wellington with a Merlot Demi-Glaze	Crab Rangoon's
Fried Mozzarella with Marinara Sauce	Clams Oreganata
Tomato Bruschetta on Garlic Toast Topped with Parmesan Cheese	Jalapeno's Poppers Stuffed with Cream Cheese
Vegetable Egg Rolls with Sweet and Sour Sauce	Southwestern Egg Rolls with Spicy Ranch Dressing

## **APPETIZER: CHOICE OF 2**

Stuffed Breads: Spinach and Mozzarella, Broccoli and Cheddar Pepperoni and Cheese (Served Family Style)	Antipasto: Cary Pepperoni, Salami, Provolone, Asiago Cheese, Peppercini, Hot Cherry Peppers, Kalamat Olives and Sliced Italian Bread (Served Family Style)
Fresh Mozzarella, Tomato and Basil with Balsamic and Olive Oil Drizzle	Fresh Mozzarella with Prosciutto Ham and Basil

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges

## **INTERMEZZO: LEMON SORBET**

## **ENTREES: CHOICE OF 3**

Filet Mignon with Mushroom Buttons	Surf and Turf with 8oz. Top Sirloin and 3 Stuffed Shrimp
Chicken Marsala	Chicken Cordon Bleu
Stuffed Sole with Crabmeat and Scallop Stuffing topped with Mornay Sauce	16oz. Prime Rib of Beef Au Jus

## **POTATO: CHOICE OF 1**

Baked Potato with Sour Cream and Butter  
Roasted Red Potatoes  
Rice Pilaf

## **VEGETABLE: CHOICE OF 1**

Summer Squash and Zucchini Medley  
Green Beans in a Butter Sauce  
Steamed Broccoli

Freshly Brewed Coffee, Decaffeinated and Herbal Tea

Wedding Cake

4 Total Hours of Open Premium Bar Service (Bar is Closed During Dinner)

## **CALL FOR PER PERSON PRICE**

All Prices are Subject to 20% Gratuity and 6% Sales Tax