



## *Wedding Package*

Michael's at the Grove is the wedding catering hall that embodies the best of the old world and the new.

Gourmet cuisine and modern ambiance come together in a restored historic banquet hall that's been serving up delicious hospitality since the 1930s, nestled in the park like setting of Michael's at the Grove.

Brides and event organizers consider Michael's at the Grove among the best mid-size wedding reception venues in CT because we strive on focusing our undivided attention on you and your guests.



Our Weddings are Five Hour Events

Premium Brand Open Bar

Champagne Toast

Centerpieces

Place Cards for seating

Direction Cards for your Invitations

Cocktail Hour with stationary and butlered hors d'oeuvres

Select between an elegant sit down or a gourmet buffet

Your choice of complimenting tablecloth and napkin colors

Beautiful bridal room with private Hors d'Oeuvres service & complimentary Champagne

Photo opportunities featuring our manicured gardens



We offer you the choice of our Elegant Ballroom or our Rustic Pavilion

## *Cocktail Hour*

*(Cocktail Hour is included in both packages)*



## ***International Cold Display***

An Array of Imported Cheeses,  
Seasonal Fruits and Crudité



## ***Hors D'oeuvres***

*(Please choose 5 to be butlered for your guests)*

Coconut Shrimp

Savory Stuffed Mushrooms *(Vegetarian or Crabmeat stuffing)*

Miniature Crab Cakes topped with a Remoulade sauce

Warm Brie with Fresh Raspberry in a Phyllo Cup

Spinach and Feta Cheese Warmed in a Phyllo Cup

Sesame Seed Chicken Bites with side Peanut sauce

Homemade Swedish Meatballs

Antipasto Crostini

*(Ham, pepperoni, salami, provolone & sliced olives on toasted garlic round)*

Fresh Homemade Bruschetta on Garlic Rounds

Homemade Potato Crisps topped with thinly sliced Beef Filet and our fresh Horseradish Sauce

Mini Montana Burgers topped with BBQ Sauce, pickle, plum tomato

Pulled Pork Sliders

Franks Wrapped in Puff Pastry

Vegetable Spring Rolls with a Soy Sauce dip



# Wedding Dinner Buffet Menu

*Dinner buffet includes choice of salad, entrées, pasta, side dish, and vegetable*



## Salads

House Salad with 2 dressings  
or Caesar Salad  
*Served with warm rolls and butter*



## Entrées

(Please choose two)

Thinly Sliced Top Sirloin  
Sliced Roasted Pork  
Chicken Piccata  
Chicken Parmesan  
Chicken Marsala  
Walnut Apple Stuffed Breast of Chicken  
Grilled Herb Salmon  
Baked Tilapia  
Stuffed Filet of Sole



## Pastas

(Please choose one)

Penne a la Vodka  
Cheese Tortellini Alfredo  
Penne with Broccoli and Peppers in a Garlic Butter Sauce



## Side Dishes

(Please choose one)

Red Bliss Garlic Mashed Potatoes  
Red Bliss Roasted Potatoes  
Rice Pilaf



Fresh Vegetable Medley



## *Additional Wedding Selections*

### **Carving Station**

*(Please choose one ♦ additional fee)*

French Cut Turkey Breast  
Black Forest Ham  
Top Round London Broil  
Herb Roasted Pork Loin



### **Dessert Stations**

*(Please choose one ♦ additional fee)*

#### **Venetian Table**

*Mini pastries, cookies and cakes*

#### **Build Your Own Sundae Bar**

*Build your own ice cream sundae with sweet and crunchy toppings, whipped cream and cherries*

#### **Sweet Candy Spread**

*Variety of candy classics*

#### **Cookies and Pastries**

*Tray of assorted pastries and cookies on each table*

#### **Cupcake Bar**

*Top your cupcake with an assortment of sweet treats*

