



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 Crudit 



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



Appetizers (Plated Dinner)

(Please choose 1)

Penne A La Vodka

Penne Pasta served with our own delicious vodka sauce

Crab Cake

Genuine Maryland Crab blended with celery, onion, butter and Herbs, drizzled with a homemade remoulade

Rigatoni with a Marinara, Pesto Cream Sauce

Rigatoni pasta tossed in a tomato pesto cream sauce and blended cheeses

Bowtie Carbonara

Bowtie pasta tossed in our homemade Alfredo sauce with bacon and peas topped with shaved parmesan cheese



Salads

(Please choose 1)

House Salad

Mixed field greens topped with fresh tomatoes in a cucumber bowl and topped with our home made lemon herb dressing

Caesar Salad

Tossed in dressing and served with croutons and shaved parmesan cheese



Warm Rolls & Butter



Entrees (Plated Dinner)

(Please choose 2)

NY Strip

12 oz. of center-cut beef served with au jus

Sliced Top Sirloin

Thinly sliced top sirloin right off the slicer served with an Au Jus

Prime Rib (Additional \$6 pp)

Mildly seasoned and served with an Au Jus

Grilled Maui Chicken with Tropical Salsa

Marinated with fresh cilantro, pineapple juice, garlic and spices.
Grilled and topped with a mango, melon and sweet red onion salsa

Walnut and Apple Stuffed Chicken

Hand blended stuffing of Granny Smith apples, fresh sage and toasted walnuts

Chicken Piccata

Sautéed with lemon, white wine, capers, and butter

Pork Cutlet

Grilled pork cutlet served with herb butter

Grilled Salmon

Grilled salmon served with herb butter & lemon wedge

Baked Tilapia

Baked tilapia served with herb butter & lemon wedge

Grilled Vegetable Wellington

Fresh grilled vegetables baked in a pastry puff



Sides

(Please choose 1)

Red Bliss Garlic Mashed Potatoes

Roasted Red Bliss 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

