



# *Emerald Package*

*Upon the arrival of your guest*

Choice of three passed gourmet Hors d' Oeuvre and Six Grand beginnings

## *~ Tuscan Table ~*

Assorted Italian Cheeses, Prosciutto Cured Meats, House-Pickled Vegetables, Rustic Crostini and Flatbread with Condiments, Ricotta, Caponata, Pancetta White Bean.

Upon completion of your first dance and Spumante toast

## *Plated Dinner*

### **Antipasto / Salad Choice**

**GOV House Salad**

Baby greens, grape tomato, watermelon raddish, pickled red onion,  
red wine vinaigrette

**Burratina Caprese**

Creamy Burrata cheese, Vine ripe tomato, Arugula pesto

**Classic Caprese**

Fresh Mozzarella, Vine ripe Tomato, Balsamic, Basil Oil

**D.C Salad**

Baby Kale, Arugula, roasted beets, shaved fennel, goat cheese, mandarin vinaigrette

**Caramelized Pear**

Candied pecans, baby greens, crumbled gorgonzola, honey balsamic

**The Grand Oak Villa**

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## *Pasta*

Choice of one pasta

Cavatelli Pomodoro or Mezzo Rigatoni ala Vodka

## *Entrée Selection*

Choice of three entrées to be decided by your guest

### **Slow Roasted Prime Rib of Beef**

Garlic and fresh pepper rubbed  
Bordelaise sauce

### **Chipotle rubbed C.A.B Sirloin**

Certified Angus beef N.Y strip, pepperonata,  
gorgonzola mash

### **Filet AuPoivre**

8oz. cracked pepper encrusted, cooked to  
perfection, shallot brandy cream,  
Roasted garlic Yukon mash

### **Land and Sea Duo**

6oz Filet  
With two stuffed or grilled shrimp\*add \$6  
or Grilled Herb Buttered Lobster Tail M.P

### **Lamb Nossette**

Chorizo and roasted vegetable matignon,  
smoked paprika demi

### **Center Cut Pork Chop**

Apple cider brined and seared over sautéed  
kale, grain mustard glaze, seasonal potato

### **Statler Chicken**

Picatta, florentine or marsala

### **Saltimbocca Chicken Roulade**

stuffed with spinach, fontina and prosciutto

### **Harvest Chicken Roulade**

Stuffed with apples, leeks, fontina and  
pancetta, sage veloute

### **Grilled Atlantic Salmon**

Roasted vegetable CousCous, herb oil

### **Sole Francaise**

Egg batter, citrus butter, squash coins,  
herb gremolata

### **Swordfish Putanesca**

Roasted Tomato, Caper, Green Olive,  
Fresh Herb Risotto

### **Seafood Trio**

Stuffed shrimp, Seared Scallop and Cod  
*\*All entrees served with chefs accompaniments*

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## *Dessert*

Specially chosen three tier wedding cake, coffee and tea

## *Late Night Enhancement Stations*

Choice of two stations

### Pork Belly Tacos

Slow roasted pork belly, flour tortillas, arugula and  
pickled banana pepper

### “Sophisticated” Grilled Cheese

Cheddar tomato multi grain ~ Fresh mozzarella and basil ~ Fontina prosciutto

### Salumaria

Imported prosciutto, mortadella, provolone fresh mozzarella and tomato,  
roasted peppers and balsamic sage onions, Italian style rolls

### Rosticceria

Sliced house-made porchetta, crispy skin, ciabatta rolls, salsa verde,  
Pickled onion, lots of love!

### Banana Foster with Gelato

Flambéed Banana in a butter rum sauce served warm over Vanilla gelato

### Zeppole

Ricotta pillows with blueberry coulis or seasonal preparation

### La Creperie

Chef made sweet crepes with seasonal fillings and chantilly

### Pasticceria

Italian pastry, tarts and attendant filled cannoli

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