



The Pavilion

Weekend Barbeque

Chimichurri Chicken, Hot dogs, Angus Burgers, fresh Corn
La Molisana Sausage patties
Peppers and onions
Baked beans, Cole slaw and Potato salad
Soda, water, condiments / \$17

All American Barbeque

Slow roasted St. Louis Ribs, Angus Burgers, Hot Dogs,
Pulled Pork, Chimichurri Chicken
Fresh Corn, Baked Beans and Pasta and Potato salad
Soda, water, condiments / \$18.50

Italian Festival

Pasta Selection:

Penne Pomodoro, Gnocci Bolognese, Rigatoni al Vodka

Choose one:

Meatballs, Soffritto, Eggplant rollatini, Sausage and Peppers

Choose one:

Roasted Chicken, Chicken Francaise, Picatta or Marsala

Choose two sides:

Herb Roasted Potato ~ Green beans ~ Seasonal Mix Vegetable
White bean and escarole ~ Broccoli di Rabe

Also:

Garden salad, Bread and butter

From the Grill

Angus Burgers, Hot Dogs, La Molisana Sausage Patties
Soda, water, condiments / \$22.50

New England Clam Bake

Creamy New England Chowder, Little neck steamers
Mussels Posillipo, Fresh Corn, Baked Beans and Pasta salad
Smoked Kielbasa with caramelized onion and Dijon potato

Fresh from the Grill

Grilled Rib eye steak sandwich, Angus burgers, Hot Dogs
Soda, water, condiments / \$24.95

Enhancements:

1 & 1/4 lb steamed Lobsters MP

Grilled jumbo shrimp (U10) \$4 each

Shrimp cocktail: 5 dozen = \$150 / 10 dozen = \$290

Grilled shrimp skewers \$5 each (3 on each)

Clams on the 1/2 shell (200ct) \$220 opened



Additions

Caprese Antipasto

Fresh Mozzarella, Tomato, Basil Oil
/\$3

Italian Antipasto

Mortadella, coppa, dried sausage and
provolone, Giardenera, Olives and
roasted peppers
\$4

Raw Bar

Fresh shucked Clams and Jumbo
oysters, Shrimp Cocktail M.P

Grilled Rib eye Steak sandwiches \$4

Assorted Italian Ice's

Lemon, watermelon, mango \$3

Sheet cakes

Vanilla, chocolate or marble with
choice of filling \$2.25

Fresh filled Cannoli and sfogliatelle

\$18 dozen

S'mores Station

Create your own S'mores with this
unique display \$3

Prosciutto Salumaria

Station attendant sliced, served with oil
cured tomato, provolone
Cherry pepper relish
Balsamic and sage Onions
\$4

House Porchetta

Cured Pork belly rolled and seasoned
with fresh herbs, open charcoal
roasted, served with salsa verde and
ciabatta rolls / \$7
With linguine Aglio e' Olio / \$8

Fresh fruit assortment

Strawberry, pineapple, cantaloupe,
honey dew
\$3

Lavazza Espresso Station \$3

With Sambucca \$4

Bottled Spring or Sparkling Water

\$1

Beer battered Baccala Sandwiches

With hot and sweet peppers and rolls /
\$6

THE PAVILION CAN ACCOMMODATE UP TO 150 PEOPLE
PLUS ADDITIONAL OUTDOOR SEATING 300+

BOCCI AND HORSE SHOE AVAILABLE / MENUS SHOWN ARE BUFFET STYLE

ALL PRICES SUBJECT TO MARKET CHANGE, 50 PEOPLE MINIMUM, Price is based on 4 1/2 hour rental

A \$300.00 NON REFUNDABLE DEPOSIT REQUIRED AT TIME OF BOOKING

PAYMENT REQUIRED IN FULL ON DAY OF EVENT

PRICES DO NOT INCLUDE PAVILION RENTAL FEE OF \$300.00 or CT sales tax

If music (Band, D.J, etc.) is provided for the event, client must comply with
management's noise regulations, POWER WILL BE TERMINATED

Balance is based on final count given to The Grand Oak Villa
Guaranteed minimum or number of people in attendance. Whichever is greater.

Client is responsible to provide disposable ware for any extra Products
(Cake, beverages, etc) brought to the event by the client or can be supplied for an
additional cost

The Grand Oak Villa

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