



Plated Dinner

Five hour Ballroom Rental, Table Linens, All china ware, Chivari Ballroom Chairs
Custom Uniformed Wait Staff

Upon the Arrival of your Guest

Regional and International Cheese Display

Salad Choice

GOV House Salad / Insalata Caprese / Classic Caesar /
Roasted beet and baby kale

Pasta

Penne Pomodoro or Rig a la Vodka

Entrée Selection

Choose three entrées to be decided by your guest
You may also choose one Entrée for all or a Duo entrée at an additional cost

Prime Rib of Beef

Garlic and fresh pepper rubbed, Bordelaise sauce

C.A.B Sirloin

Certified Angus Beef, Pepperonata, roasted garlic mash

Filet AuPoivre

7oz Filet cooked to perfection, shallot Brandy cream
Roasted garlic Yukon Mash *add \$3
Two grilled shrimp add \$6.50
5oz Herb Butter Lobster tail \$M.P

Center cut Pork Chop

Apple Cider Brined and seared over sauteed Kale, Grain mustard sauce, seasonal potato

Lamb Nossette

chorizo and roasted vegetable matignon, smoked paprika demi *add \$4

Chicken

Picatta, Florentine, Marsala or Saltimbocca Roulade

Haddock Florentine

Egg battered, citrus butter, sautéed spinach

Grilled Atlantic Salmon

Sautéed Spinach and Leeks, Roasted vegetable Cous Cous, herb olive oil

Fresh Yellow Tail Sole Francaise

Citrus butter, Squash Coins

Seafood Trio

Stuffed shrimp, Seared Scallop and Cod *add \$3
(All entrees served with chefs accompaniments)

Dolce

A Dessert selection from our Specialty Dessert Menu.

An 18% Service charge and CT sales tax will be added to all menus

The Grand Oak Villa

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