



Harvest table

Assorted Italian and Domestic Cheeses, Cranberry walnut crisps and crackers
Crostinini with Tomato Basil, Eggplant Caponata, white bean
Grilled and marinated vegetables, Olives, Tri Color tortellini salad
May include seasonal varietal's

Tuscan table

Cured meats Italian Cheeses, Mortadella, Prosciutto, Coppa
House Giardiniera, Flat Breads
Crostinini with Eggplant Caponata, Ricotta, White bean
Mozzarella tomato salad, Grilled artichokes, Mushrooms, Ciabatta rolls

Cheeses & Brushetta

Domestic Cheeses with Crackers and toasted baguette with Classic and seasonal toppings

Grand Beginnings

Chicken Milanese Slider
Roasted pepper aioli

Seasonal Petite Arancini
mini rice balls

Crispy Calamari
w/ spicy marinara

Blue Crab cakes with remoulade

Swedish Cocktail meatball

Broccoli Rabe and sausage

Fanned Coconut Shrimp
Apricot-Dijon chutney

Baby shrimp and scallop Paella Style, with
saffron rice

Cordon Blu Bites

Stuffed mushroom caps
Seafood
Spinach and Sausage
Herbed cheese

Mozzarella en carrozza

Eggplant Rollatini

Mussels Posillipo

Polenta rounds
wild mushroom ragu
or asparagus w goat cheese

Vegetable spring rolls
sweet chili glaze

Duck Spring rolls

Steamed little neck clams
pancetta, lemon zest, fresh oregano

Clams Casino

Artichoke Florentine

Apple wood bacon wrapped scallops

Buffalo Chicken meatballs with pancetta and
gorgonzola

Crispy Shrimp Dumplings
honey soy glaze

Spanikopita

Scallops Rockefeller

“Pane Cotto”
Baked Escarole
Toasted rustic bread and white bean

Pesto Chicken Brochettes
w/ tzatziki



Family Style

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

Seated Dinner served Family Style

Antipasto (choose one)

GOV Chop Salad

Baby Spinach and Mixed greens with cucumbers, cherry tomato's, pickled onion and black olives
Fennel, Chic peas, carrots, celery, gorgonzola

Cold Antipasto

A delightful selection of seasonal grilled marinated vegetables,
Fire roasted red peppers and prosciutto wrapped melon. *add \$2.50

Insalata Caprese

Vine ripe tomato, Fresh Mozzarella, Arugula Pesto

Insalata Cesare

Romaine and raddichio, Grana parmesan and Focaccia croutons

Traditional Antipasto

Cured meats and cheese served with a house made Giardiniera.

Pasta Selection (Choose One)

Rigatoni alla Norma / Orreciette Piemontese

Cavatelli with Broccoli and Roasted garlic

Cavatelli Bolognese / Pasta "Calabrese" Amatriciana

Farfalle Contadina / Rigatoni alla Vodka

Pasta Sides (Choose One)

Angus Meatballs, Eggplant rollatini, San Marzano Short Ribs, Pork Bracirole

Choice of Two Entrée's

Fresh Yellow Tail Sole Involtni, Sherry, Ritz
Blue Crab stuffing

Sliced Beef Tenderloin Au Poivre
Peppercorn encrusted, finished in a Dijon
Brandy Cream

Grilled Salmon, Roasted Vegetable Cous Cous

Braised Beef Short Rib Noisettes

Herb Roasted Cod with Escarole and cannellini
beans, oven roasted tomato

Root vegetable, Gorgonzola Polenta, Port wine
demi

Stuffed Center cut Pork Loin

Prosciutto, spinach, sundried tomato, leeks,
smoked mozzarella, carrot fennel demi

Chicken Carciofo

Egg Battered, Roasted Cherry tomato,
Artichokes and Pancetta in a lemon Butter Sauce
*All of Our Chicken Breast is now an All
Natural Wayne's farm Product*

Pork Chops "Scarpiello Style"

Hot and sweet Peppers, House made Chicken
sausage, Madeira Brown sauce
*add \$2.75

Chicken Saltimbocca Roulade

Stuffed with Prosciutto, Fontina, spinach and
fresh sage in a Marsala wine Demi

Herb Grilled Flank Steak, balsamic sage onions

Entrée served with Chef's seasonal accompaniments

Plated Dessert

A Dessert selection from our Specialty Dessert Menu.

Beverages

Soda, Water / Cash Bar available

Inquire for open bar and table top bottled wine pricing

The Grand Oak Villa

550 Sylvan Lake Rd, Oakville, CT, 06779 | (860) 945-0548 | events@thegrandoakvilla.net



Plated Dinner

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

Seated Dinner Served Individual

Salad Choice

GOV House Salad

Mixed Greens with cucumbers, watermelon
radish, pickled onion, grape tomato

Insalata Caprese

Vine ripe tomato and Fresh Mozzarella, Basil
olive oil

Classic Caesar

Romaine and radicchio with Creamy caesar and
parmesan croutons

Carmelized Pear

Pecans, gorgonzola, honey balsamic

Roasted beet and baby kale

Crumbled goat cheese, shaved fennel and
cabbage

Pasta

Cavatelli or Penne Pomodoro / 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

Two grilled shrimp add \$6.50

5oz Herb Butter Lobster tail \$M.P

Frenched Pork Chop

Peach Chutney, Swiss Chard, Rosemary
Fingerling Potato

Chicken Stagionata

Zucchini and Tomato quinoa, Leeks. Rainbow
Chard and Crispy Smoked Prosciutto, Thyme
Demi

Chicken Marsala

Roasted mushroom medley, Marsala wine demi,

Grilled Atlantic Salmon

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

Fresh Yellow Tail Sole Francaise

Citrus butter, Squash Coins

Baked Stuffed Shrimp

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



Jubilee Dinner Package

*Five Hour Facility Rental, Ballroom up lighting
Specialty Linen, Chiavari Chairs*

*Exclusive Facility Rental 150 – 225+ Guest with separated Cocktail area
and High top tables*

Upon the arrival of your guest a selection of:

~Tuscan Table~

Or

~Harvest Table~

~ Choice of Six Stationary Grand beginnings ~

~ Four Course Plated Dinner Menu Selections ~

~ Plated Specialty Cake selection with Coffee service ~

Selection of:

Pastry on guest table

Or

~ Dessert Station Choice ~

Gelato and Sorbet ~ Bananas Foster

~ Beverages ~

*Premium Open Bar, Red and White Bottled Wine On guest tables
Soda, Water and Sparkling mineral water*



Stations Dinner

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

Upon your guest arrival

~Tuscan Table~

Choice of Six Stationary Grand Beginnings

From our enhancement menu

For your Dinner

Pasta and Risotto Table (Choice of two)

<i>Rigatoni alla Norma</i>	<i>Fusilli Bolognese</i>
<i>Orreciette Piemontese</i>	<i>Farfalle Contadina</i>
<i>Cavatelli Pomodoro</i>	<i>Rigatoni alla Vodka</i>
<i>or</i>	<i>Baby shrimp pesto risotto</i>
<i>w/ Broccoli and Roasted garlic</i>	<i>Truffled Mushroom risotto</i>
<i>Fusilli w/ roasted mushroom ragu</i>	<i>Pancetta and Corn risotto</i>

Served in chafing dish or Station chef fee \$50

Chicago Steak House Carving

*Thick Cut Angus N.Y Sirloin sliced In front of your guest
Served with Roasted Yukon potato, Salsa Verde and creamed horseradish*

~Chafing Dish Dinner Accompaniments~

Chicken (Choose One)

Saltimbocca ~ Marsala ~ Piccata ~ Carciofo

All of Our Chicken Breast is now an All Natural Wayne's farm Product

Fish (Choose One)

Grilled Salmon over roasted vegetable cous cous

Yellow tail Sole Involtini

Haddock Francaise

Roasted Cod over Escarole and white bean, oven roasted tomato

Seasonal Sides (Choose One)

French Beans and mixed vegetable

Creamed Cauliflower and spinach

Broccolini and mini sweet peppers

Salad Bar

Seasonal Greens, assorted dressings and classic toppings

Plated Dessert:

A Dessert selection from our Specialty Dessert Menu.

Beverages

Soda ~ Water ~ Cash bar available

Inquire for open bar and table top bottled wine pricing

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



Dinner Buffet

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

Pasta Selection of One

*Rigatoni alla Norma
Orreciette Piemontese
Cavatelli w/ Broccoli and Roasted garlic
Cavatelli Pomodoro*

*Penne Bolognese
Farfalle Contadina
Rigatoni ala Vodka*

Pasta Side Selection of One

*Angus Meatballs
Eggplant rollatini with prociutto
San Marzano Short ribs
Stuffed Squash with ricotta and smoked Mozzarella
Escarole white bean Sautee*

Entrée Selection of Two

*Grilled Atlantic Salmon
Topped with Herb Butter over a roasted
vegetable Cous Cous*

*Fresh Yellow Tail Sole Involtini
Sherry, Ritz Blue Crab stuffing*

*Stuffed Center cut Pork Loin
Prosciutto, spinach, sundried tomato,
leeks, smoked mozzarella, carrot fennel
demi*

*Pork Chops "Scarpiello Style"
Hot and sweet Peppers, House made
Chicken sausage, white wine herb demi
(add \$2)*

*Braised Beef Short Rib Noisettes
Root vegetable, Gorgonzola Polenta,
Port wine demi
Sliced Beef Tenderloin Au Poivre
Peppercorn encrusted, finished in a
Dijon Brandy Cream*

*Chicken Carciofo
Egg Battered, Roasted tomato,
Artichokes and Pancetta, lemon Butter
Sauce*

**All of Our Chicken Breast is now an All
Natural Wayne's farm Product**

*Chicken Saltimbocca roulade
Stuffed with Prosciutto fontina and sage
finished with a Marsala wine Demi*

*Chicken Picatta
Pan Seared, Caper lemon Butter*

Sides (Choose two)

*Herb Seasoned Yukon Potato
Vegetable rice
Roasted Garlic mashed
French Bean and Seasonal Vegetable*

*Brocolini and mini sweet peppers
Chive and mascarpone petite twice
baked potato
Creamed cauliflower and spinach*

Salad Station

*Fresh Greens with assorted Dressings and Classic Toppings
Rolls and Butter*

Dessert

Choice from our Dessert Menu served with Coffee, Tea

Beverages

Soda, water, Cash bar available



Prom Packages

*Includes 5 hour facility rental
White floor length table linen and choice of napkin color*

Buffet

*Mezzo Rigatoni alla Vodka, Three
cheese ravioli,
Chicken Franciase, Sole Involtini,
Carving Station
Fresh Herb encrusted Center cut Pork
Loin
Seasonal vegetables, oven roasted
potato
Customized Salad Bar
Soda, water, rolls, butter,
Dessert
Plated cake Selection
\$35 per person*

Plated Dinner

*Mixed Greens Salad
Penne with House Sauce or a la vodka*

Entrée Choice of Four

- * Prime Rib of Beef, Bordelaise Sauce*
- *Chicken Picatta, Lemon Caper Butter*
- *Baked Stuffed Jumbo Shrimp, Ritz
crab stuffing*
- *Vegetarian Option*

*Entrees served with chefs seasonal
accompaniments
Soda, water, rolls, butter
Dessert
Plated Cake selection
\$44 per person*

*Menus do not include an 18% admin operations fee or CT state tax
Tax exempt cert required*



Additional Enhancements

Interactive Stations

Sushi Station

California Rolls, Spicy Tuna, Salmon,
fresh Ginger and Wasabi / M.P

Stir Fry Station

Chicken Lo mein, Asian vegetables /
Sesame Ginger Beef and broccoli,
jasmine rice / \$ 6

Salumeria

Deli Sliced Prosciutto, Coppa, mini
Italian rolls
Long hot peppers, provolone, pickled
eggplant, oil cured Tomato's / \$6

Pasta or Risotto Station

Choice of two pastas or risotto prepared
before your guest
By our Station Chef / \$5

Fajita Station

Shredded Chicken, teriyaki Beef, pepper,
onion, mushroom
Flour tortillas, shredded cheese, sour
cream and guacamole /\$6

Paella Station

Saffron rice, Chorizo, scallop, shrimp,
tomato, bell pepper Sautéed ala minute/
\$6

Mashed Potato Station

Yukon Gold and Sweet Potato served in Silver Domed Chafing
Dishes with the following accompaniments for toppings:
Sour Cream ~ Whipped Goat Cheese ~ Shredded Cheddar
Crumbled Gorgonzola ~ Sautéed Mixed Mushrooms
Diced Chorizo sausage ~ Pancetta Lardon ~ Roasted garlic
Rosemary Bordelaise sauce ~ Chives / \$5 per guest

Additional add on Ideas

Butter Poached Lobster or crab, Crispy Chicken Bites
Petite Short Ribs

Zupetta Sautee

Sautéed shrimp, calamari and scallops
with clams and mussels in a lobster
broth, fresh herbs and saffron risotto \$6
.....Add lobster tails @ M.P

The Butcher Block

Porchetta, Virginia ham, Stuffed Pork
Loin, Roasted Turkey
Leg of Lamb, Rack of lamb, Beef
tenderloin, Prime Rib of Beef
\$ Priced by selection \$

Seafood Display

Displayed on frigid ice, consisting of
Oysters, clams on the ½ shell, jumbo
shrimp cocktail,
Insalata di mare and Alaskan king crab
legs (Market price)

Chicago Steak House

Thick Cut Angus N.Y Sirloin grilled to
perfection and sliced before your guest.
Served with Ciabatta bread, Salsa Verde
and creamed Horseradish \$6



Desserts

Package Cakes

Italian Rum Cake
Triple Chocolate
Red Velvet
Fresh Fruit

Berry Mousse and ricotta
Tiramisu
Carrot
White, Chocolate or Marble cake with
Any Filling

Seasonal Gelato selection with Cake

Caramel sea salt, Gianduaia, Amarena cherry
Vanilla bean, Pistachio, Pumpkin
(Sample selections)
Served On cake, additional \$2 or in place of Cake included



Late night....Or just because!

Sweet and Savory

La Creperie*

Chef made sweet crepes with seasonal fillings and Chantilly

“Sophisticated” grilled cheese*

Lobster Gruyere ~ Fresh mozzarella and basil ~ Prosciutto and fontina

Gelato*

All the favorites plus seasonal varietals hand scooped to order

Bananas Foster

Made fresh by a station chef over Vanilla Gelato

\$5

Rosticceria*

*Sliced House made Porchetta, crispy skin,
Chiabatta Rolls, salsa verde, pickled onion, lots of love!*

Salumaria*

*Imported Prosciutto, Mortadella, Provolone
Fresh Mozzarella and tomato, roasted peppers and balsamic sage onions
Italian style rolls*

Slider Station*

Angus Beef sliders with condiments, steak fries, sweet potato fries

Pork Belly Tacos*

*Flour tortillas, slow roasted Pork Belly,
Pickled cubanelle peppers and baby arugula*

Italian pastry

Platter for the guest tables assortment of Sicilian Cannoli and mini sfogliatelle

\$4 per guest

Pastry Table

*Assorted Italian pastry, espresso pastry cream filled puffs, mini carrot cakes, and seasonal specialties
served stationary with coffee*

\$5 per guest

Apple Crisp Station

With Sea salt Caramel Gelato / \$4

Viennese Table

A sweet tooth's fantasy with chocolate covered fruits, Italian pastry, Cheesecake, tarts, cookies

Seasonal fresh cut fruit, Gelato selection with fresh made Belgian waffles

Lavishly decorated / lighted Ice carving

\$12

Chocolate Fountain

*Seasonal fruit displayed on our fruit palm tree, marshmallows, pretzels and chocolate chip cookies
arranged around our flowing milk chocolate fountain*

\$500.00 flat fee / accommodates 150 -175 people

175 or more \$3.00 per person

S'mores Station*

Create your own S'mores with this unique display of opened flamed burners

Hershey's chocolate, marshmallows and graham crackers

\$300 flat fee 125 guest and under / 125 and over \$3 per guest

The Grand Oak Villa

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