



## *Weekday Luncheons*

### **Breakfast Buffet**

*French Toast with Maple syrup  
Apple smoked bacon / Petite Sausage links  
Scrambled Eggs  
Home style Potato  
Rolls, croissants, butter  
Coffee station with Orange and Cranberry juice  
Tables are set with white table linen  
\$17 plus tax (two hour facility rental)  
Add pasta and a chicken to make a Brunch for \$5*

### **Lunch Buffet**

*Penne Pomodoro or Rigatoni a la Vodka*

*Eggplant Rollatini*

### **Entrée Selection of two**

*Stewed Veal with rosemary, carrots, peas and  
prosciutto*

*Italian Sausage and Peppers*

*Pork Scaloppini*

*Apricot, Sundried tomato chutney, Crispy  
Eggplant*

*Pork Milanese with Cherry pepper arugula  
relish on the side*

*Chicken Florentine*

*Chicken Marsala*

*Angus Beef Meatballs*

*Shaved prime rib Panini*

### **Also**

*Seasonal Vegetable*

*Mixed Green Salad*

*Bread, butter*

*Soda, Water, Coffee, tea*

*Tables are set with white table linen*

*\$22 plus tax (3 hour facility rental)*

*Gratuuity not included but appreciated*

### *Additions to Luncheons*

#### **Antipasto Display**

*Deli meats and cheeses with rolls and condiments \$5*

*House wine per bottle \$16 or \$4 pp*

*Beer and House wine \$6 pp*

*Host tab bar \$75*

*Open bar \$12 pp*

*Cannoli and sfogliatelle pastry platters for the table \$25 each*

**The Grand Oak Villa**

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



## Plated Luncheon

Three hour Ballroom Rental, Table Linens, All china ware, Chiavari Ballroom Chairs  
Custom Uniformed Wait Staff, Microphone, podium and background music if needed

### **Cheeses, crudités, flat breads and brushetta Upon Arrival**

*Seated Luncheon 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

#### **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

##### **Steak AuPoivre**

Twin 4oz tenderloin 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.*

\$25 ++



## *Weeknight Ballroom*

*Great for fundraisers, Stags, retirements or any special event!*

### ***Salumaria Station***

*Prosciutto slicing with mortadella  
Long hots, fresh mozzarella, tomato, pickled eggplant  
Rolls, Grilled squash*

### ***Chafing Dish Entrée Items***

*Rigatoni alla Norma  
roasted eggplant, pomodoro, shallots, fresh basil*

*Baby shrimp and pesto risotto*

*Chicken Milanese  
cherry pepper, arugula relish*

*Roasted Pork loin  
Carrot, fennel demi*

### ***Choose Two:***

*Soffritto / Meatballs / Eggplant Rollatini*

*Green Salad*

*Carafe wine on table*

*\$28 per guest, 100 guest Min / \$30 under 100 guest  
CT sales tax not included.*



## *Networking Soiree*

*Cheese and Brushetta Station*

### ***Five Chafing Dish Appetizers***

*Artichoke Florentine ~ Sausage and spinach stuffed mushrooms  
Crispy Calamari ~ Eggplant Rollatini ~ Chicken CordonBlu Bites*

### ***Pasta and Risotto Table***

*Seasonal preparation of One pasta and One risotto  
(Chef Attendant \$75 per station)*

### ***Entree Station*** *(select one)*

*Balsamic Herb grilled Flank steak  
Roasted Fingerling Potato, roasted roots, salsa verde, Ciabatta rolls*

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### ***Spiced Rubbed Pork Tenderloin***

*Pineapple jalapeno relish, Carrot and cranberry French Bean  
Mini cheddar croquette*

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### ***Stuffed Chicken or Turkey Roulade***

*Butternut Mash Potato / Grilled Asparagus*

### ***Dessert***

*Coffee Station*

*Chocolate Cannoli / Seasonal Panna Cotta*

### ***Beverages***

*Soda, water, cash bar*

*\$26 per guest 80 guest min*

*50-79 guest \$28*

*3 hour rental / 1&1/2 hour food*

*Available Mon-Thurs & Sunday*

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## *It's a Cocktail Party*

### ***Harvest table***

*Display of Assorted Cheeses, Olives and Brushetta with crostini  
Grilled Vegetables, Marinated artichokes and Seasonal Fruit*

*~ Choice of Eight Grand Beginnings ~*

*Includes 3 Hour facility rental, 1 ½ Hour food, linens, china ware,  
Soda, water, Cash bar*

*\$22 per guest. ++*

*Does not include 18% administrative charge or CT sales tax*

*Monday – Thursday only*

***Great for Weeknight fundraisers, meetings or just a company gathering!***

## *Grand Gala*

### ***Harvest table***

*Display of Assorted Cheeses, Olives and Brushetta with crostini  
Grilled Vegetables, Marinated artichokes and Seasonal Fruit*

*Selection of Four Stationary Grand Beginnings*

*Selection of three Passed Hors d Oeuvre*

### ***Chefs Seasonal Risotto Station Duo***

*(Sample) Baby shrimp pesto / Truffled Mushroom*

*Prepared a la Minute*

### ***Chicago Steakhouse Carving***

*Thick Cut Angus N.Y Sirloin sliced In front of your guest*

*Served with Ciabatta bread, Salsa Verde and creamed horseradish*

*Includes three and a half hour facility rental, 2 Hour food, linens, china ware*

*Soda, water, Cash bar*

*\$32 per guest. Does not include 18% administrative charge or CT sales tax*

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