



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 / \$17.50*

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 / \$19*

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 / \$26*

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 Pickled eggplant, 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 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, NO amplified Music after 10pm
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