



NEW YEARS EVE 2020

BLACK TIE MASQUERADE

COCKTAIL HOUR 6:30-8PM

RAW BAR

Jumbo shrimp Cocktail, Clams On the ½ shell
Oysters, Seafood salad, Smoked Salmon

TUSCAN TABLE

Sliced meats, cheeses, grilled vegetables, Giardenera
Roasted peppers, grilled artichokes, cece
Mozzarella and tomato

STATIONARY HOT APPETIZERS

Sausage spinach stuffed mushrooms / Mussels Pomodoro
Crispy Calamari / Crab Cakes
Spinach artichoke tarts / Chicken brochette
Broccoli rabe and sausage
Bacon wrapped scallops
Eggplant rollatini

PASSED BITES

Mini tomato soup and grilled cheese
Wellington Bites
Lobster fritters

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PLATED DINNER

“Masked” Salad

Assorted Greens, Persimmon and orange segments,
pomegranate, toasted pepita seeds
Finished with aged balsamic, EVOO

Cavatelli Pomodoro

Herbed bread crumb, roasted tomato, pesto Genovese, straciatella

Surf and turf

Filet Mignon Bernaise, herbed Jumbo Shrimp
Twice Baked Potato, Asparagus bundles

Dessert

A Masquerade of plated sweets
Coffee, Tea

LATE NIGHT

Hot breakfast selections
Sfogliatelle, Cannoli and Fruit assortment

\$130 per guest cash / \$135 Credit Card

Menu items subject to change

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