

Outdoor 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 / \$19*

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 / \$23*

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
Roasted Chicken
Fresh from the Grill
Grilled Rib eye steak sandwich, Angus burgers, Hot Dogs
Soda, water, condiments / \$28*

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 \$4

Italian Antipasto
Mortadella, coppa, dried sausage and provolone,
Giardenera, Olives and roasted peppers \$6

Raw Bar
Fresh shucked Clams and Jumbo oysters, Shrimp
Cocktail M.P

Grilled Rib eye Steak sandwiches \$5

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 \$5

House Porchetta
Cured Pork belly rolled and seasoned
with fresh herbs, 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

