

# Outdoor Pavilion

## **Weekend Barbeque**

*Chimichurri Chicken, Hot dogs, Angus Burgers, fresh Corn  
Sausage links with Peppers and onions / rolls  
Pasta salad, Cole slaw and Potato salad  
Soda, water, condiments / \$25*

## **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 / \$27*

## **Italian Festival**

*Pasta Selection:  
Penne Pomodoro, Gnocci Bolognese, Rigatoni alodka  
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 / \$27*

## **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 / \$35*

## **Enhancements**

*Grilled jumbo shrimp (U10) \$4.50 each  
Shrimp cocktail: 5 dozen = \$150 / 10 dozen = \$290  
Grilled shrimp skewers \$5 each (3 on each)  
Clams on the ½ shell - MP*



# Additions

Caprese Antipasto  
*Fresh Mozzarella, Tomato, Basil Oil \$4*

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

Grilled Rib eye Steak sandwiches  
on rolls \$7

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  
\$25 dozen

S'mores Station  
*Create your own S'mores with this  
unique display \$4*

Salumaria  
*Platers of Prosciutto, Salumini and  
Mortadella with Pickled eggplant,  
Provolone, Roasted peppers,  
Grilled Onions, Rolls \$8*

House Porchetta  
*Cured Pork belly rolled and seasoned  
with fresh herbs, roasted,  
served with salsa verde  
and ciabatta rolls / \$10  
With linguine Aglio e' Olio / \$12*

Fresh fruit assortment  
*Strawberry, pineapple, cantaloupe,  
honey dew \$3*

Lavazza Espresso Station \$3  
*With Sambucca \$4*

Bottled Spring Water \$1

Beer battered Baccala Sandwiches  
*With hot and sweet peppers and rolls / \$9*

Speaker with microphone Rental  
*bluetooth capable \$80*

*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 Adult MINIMUM,  
Price is based on 4 hour rental  
A \$300.00 NON REFUNDABLE RETAINER 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*

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