



*Wedding and Banquet Venue*

*Weekend Dinner  
Packages  
2023*



# Plated or Family Style

Five hour Ballroom Rental, Table Linens, All china ware, Chivari Ballroom Chairs  
Custom Uniformed Wait Staff  
*Upon your guest arrival*

## **Tuscan Antipasto Table**

*Assorted Italian Cheeses, Prosciutto  
Cured Meats, House pickled Vegetables  
Rustic Crostini with condiments  
Assorted antipasto salads*

## **Choice of Six Stationary Grand Beginnings**

From our enhancement menu

Seated Dinner Served Individual or Family Style

## **Salad Choice**

### **GOV House Salad**

Mixed Greens with cucumbers,  
watermelon radish, pickled onion,  
grape tomato

### **Classic Caesar**

Romaine and radicchio with Creamy  
caesar and parmesan croutons

### **Carmelized Pear**

Pecans, gorgonzola, honey balsamic

### **Insalata Caprese**

Vine ripe tomato and Fresh Mozzarella,  
Basil olive oil

### **Roasted beet and baby kale**

Crumbled goat cheese, shaved fennel  
and cabbage

## **Pasta**

Cavatelli or Penne Pomodoro / Rig a la Vodka

## **Entrée Selection**

**Plated** ~ Choose three entrées to be decided by your guest ~

**Family Style** Choose two to be shared

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,  
Queen cut  
Bordelaise sauce

**NY Sirloin**

12oz Angus Beef, Pepperonata, roasted  
garlic mash

**Filet AuPoivre (plated)**

7oz Filet cooked to perfection, shallot  
Brandy cream  
Roasted garlic Yukon Mash  
Two grilled u10 shrimp add \$8  
5oz Herb Butter Lobster tail \$M.P

**Frenched Pork Chop**

Seasonal accompaniments

**Fresh Yellow Tail Sole Francaise**

Citrus butter, Squash Coins

**GOV Cordon Bleu**

Prosciutini and fontina stuffed chicken,  
Panko crust, roasted tomato béchamel

**Chicken Marsala**

Roasted mushroom medley, Marsala  
wine demi,

**Grilled Atlantic Salmon**

Sautéed Spinach and Leeks,  
Roasted vegetable  
Cous Cous, herb olive oil

**Stuffed Shrimp Trio**

Stuffed shrimp and sautéed spinach

**Braised Beef Short Rib**

Roasted Root Veg

(All entrees served with chefs accompaniments)

**Dolce**

A Dessert selection from our Specialty Dessert Menu.

Package Available Friday and Saturday Evenings



# Stationary

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Chivari Ballroom Chairs, Custom Uniformed Wait Staff

*Upon your guest arrival*

## **Tuscan Antipasto Table**

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From our enhancement menu

## **For your Dinner**

Pasta and Risotto Table (Choice of two)

*Rigatoni alla Norma  
Orreciette Piemontese  
Cavatelli Pomodoro  
or w/ Broccoli and Roasted garlic  
Gemelli w/ roasted mushroom ragu*

*Rigatoni Bolognese  
Penne alla Vodka  
Baby shrimp pesto risotto  
Truffled Mushroom risotto  
Pancetta and Corn risotto*

Served in chafing dish or Station chef fee applies

## **Chicago Steak House Carving**

Thick Cut Angus N.Y Sirloin sliced In front of your guest  
Served with Roasted Yukon potato, Salsa Verde and creamed  
horseradish

*Chafing Dish Dinner Accompaniments*



**Chicken (Choose One)**

Saltimbocca ~ Marsala ~ Piccata ~ Carciofo

**Fish (Choose One)**

Grilled Salmon  
Sundried tomato crema

Roasted Cod  
*over Escarole and white bean,  
oven roasted tomato*

Yellow tail Sole Involtini

*Haddock Francaise*

**Seasonal Sides (Choose One)**

French Beans and mixed vegetable  
Creamed Cauliflower and spinach  
Broccoli and mini sweet peppers

**Salad Bar**

Seasonal Greens, assorted dressings and classic toppings

**Plated Dessert:**

A Dessert selection from our Specialty Dessert Menu.

**Beverages**

Soda ~ Water ~ Cash bar available  
Inquire for open bar and table top bottled wine pricing

*An 20% Service charge and CT sales tax will be added to all menus*

Package Available Friday and Saturday Evenings

