



Wedding and Banquet Venue

*Weekend Dinner
Packages
2024*



Plated or Family Style

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

Grazing Table

Assorted cheeses, dried and fresh fruits, salumini, crudite, hummus, assorted olives

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

Insalata Caprese

Vine ripe tomato and Fresh Mozzarella,
Basil olive oil

Carmelized Pear

Pecans, gorgonzola, honey balsamic

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

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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



GRAND
OAK
VILLA

Wedding and Banquet Venue

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

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