Your New England love story begins today.....

Your special day deserves only the best.
At The Grand Oak Villa, we provide a gorgeous indoor and outdoor setting,
flavorful cuisine, and attention to every detail in between.

Wedding Reception Packages 2028

GRAND OAK VILLA
Wedding and Banquet Venue



860-945-0548 | events@thegrandoakvilla.net

Classic Reception

Eight Grand beginnings
Antipasto Table
Four Course Plated Dinner
Premium open bar

Plated Dinner

Salad Selection

Lemon Sorbet or Pasta Selection

Main Entree selection Of Three plus a Vegetarian

Dessert
Wedding cake with Table side coffee service



22% Admin / Operations fee and CT sales tax will be added to all menus

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Ever After Reception

Eight Grand beginnings
Tuscan Table
Four Course Plated Dinner
Premium open bar
Two Signature Drinks

Plated Dinner

Salad Selection

Lemon Sorbet or Pasta Selection

Main Entree selection Of Three plus a Vegetarian

Dessert
Wedding cake with Table side coffee service
Gelato Cart and Filled Cannoli





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Salad Selections

Estate Salad
Mixed greens, strawberries peaches, Goat cheese, Champagne Vinaigrette

Garden Salad
Baby leaf lettuce, seasonal vegetable Red wine vinaigrette

Burrata
Arugula, Tomato, basil oil

Classic Caesar
Romaine and radiccio with Creamy caesar and parmesan croutons

Honey Roasted Pear
Mixed greens Roasted anjo pear gorgonzola, balsamic

Autumn Salad
Dried Cranberries, Apple Mixed greens, Spiced Walnuts, Cider vinaigrette

Pasta

Fusilli Pomodoro
Pecorino Romano

Rigatoni a la Vodka
Roasted Garlic, Pomodoro Cream

Cavatelli Bolognese
Beef, pork and veal, Pomodoro

Entrees

Atlantic Salmon
Pan Seared, Citrus Herb butter

Seared Swordfish
Putanesca sauce

Classic Picatta
Pan Seared Statler Chicken Breast,
Spinach, Caper Lemon Butter

Baked Stuffed Shrimp
Blue crab and Ritz stuffing

Slow Roasted Prime Rib, Queen Cut
Seasonal Vegetable

Frenched Pork Chop
Seasonal Vegetable

Maple Leaf farms Duck
Honey Roasted roots, leeks, Demi

Beef and Blu
Grilled 7oz Filet Mignon, Gorgonzola Demi

Braised Short Rib
Roasted Roots , Red wine demi, Yukon mash

Land And Sea Duo
*6oz filet with two grilled or stuffed shrimp, *MP*

Filet Au Poivre
Grilled 7oz Filet, Au poivre Sauce,
Seasonal accompaniments

Polo di Bosco
Pan seared Statler Chicken breast
roasted mushroom medley

Vegetarian
Seasonal Preparation

All Entrees Served with Seasonal Chefs
Accompaniments





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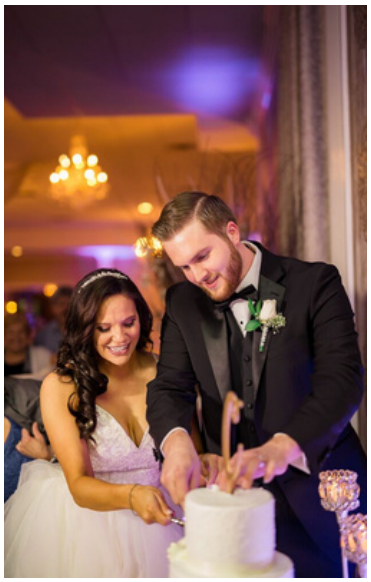
Wedding Cakes





Cake Flavor

White
Marble
Chocolate

Cake Filling

Chocolate Mousse
Strawberry Mousse
Vanilla Mousse
Oreo Mousse
Raspberry Mousse
Pineapple Mousse
Lemon Mousse





Frosting

Vanilla
Chocolate
Oreo

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Grand Beginnings

Stationary and passed

Clams Casino

Spinach and Sausage mushroom caps

Herb cheese mushroom caps

Shrimp Ceviche

Shrimp and Chorizio Skewer

Bacon wrapped scallops

Teriyaki Chicken Brochette

Short rib Taco

Eggplant Meatball, caponata

Steak crostini, blu cheese, onion marmalade

Tuna tartare putanesca

Buffalo Chicken Meatball

Seared Scallop, seasonal salsa

Arancini

Grilled Cheese Toast Points and tomato sip

Crab cakes, lemon dijon

Coconut Shrimp, sweet chili

Mozzarella en carrozza

Zucchini rollato, smoked mozz, ricotta

Fig tartlet, Prosciutto, manchego

Vegetable wonton bundles

Tempura Cauliflower agrodolce

Pork Belly, onion jam gougere

Crispy Calamari

Butternut apple bisque sips

Mussels in Bianco

VEGETARIAN GLUTEN FREE

Antipasto Table

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

Tuscan Table

Prosciutto, Mortadella, soppressata, sundried tomato, fresh mozzarella,
marinated artichokes, olives, roasted beets, grilled zuchini
Imported Cheeses, Roasted red Peppers, rolls

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Captain Stations

Add on

Napolitan Style Pizza $7
Margarita, soppresatta, seasonal selection

New England $11
Clam chowder, clam strips, mini boule

Slider Station $7
Beef Sliders, bacon, cheddar, alioli

Rosticceria $7/$11
Herb seared Pork tenderloin or lamb Chops, salsa verde, roasted shishito

Salumaria $11
Prosciutto d parma, Mortadella, Provolone Fresh mozzarella, roasted red peppers, pickled eggplant, rolls

Pasta Trattoria Station $9
(Sel 2)
Rigatoni Vodka
Gnocci Pesto
Bolognese
Classic Pomodoro

Sushi $20
Spicy Tuna, California roll, salmon, shrimp sample selections

Mac and Cheese $7
Parm sauce, campanelle pasta, toppings

Steak House
Bone in Cowboy Rib eye carving horseraddish crema / market price ++

Seafood paella $14
Shrimp, calamari, mussels, saffron rice chorizio

Classic Seafood Display $14
Shrimp Cocktail, Clams On the 1/2, Horseraddish Cocktail, lemon, tabasco

Premium Seafood Display $18
Clams, Oysters, Shrimp Cocktail Seafood salad , Polpo

Mashed Potato Bar $8
Yukon and Sweet potato classic Toppings



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Something Sweet

Gelato $6
Vanilla / Chocolate / Pistachio / Cherry /
sample selections

Italian Pastry Platter $8
Assortment of Cannoli and mini sfogliatelle
for the guest tables

Bomboloni $10
Mini Vanilla doughnuts, Bourbon flambe,
vanilla ice cream

S'mores $5
Hershey's chocolate, marshmallows and
graham crackers

"Donut Mind If I Do" $5
Sprinkled Donuts displayed on our stand for
your guest to enjoy!

Final Bites

BEC $9
Bacon egg and cheese rolls
Crispy tots

Wings $10
Buffalo and sweet chili
blu cheese

Soft Pretzels $4
grain and yellow mustard

Buttered Popcorn $4

Hot Chocolate and chocolate
chip cookies $7

Patatine fritte $8
waffle, sweet and curly fries
ketchup and honey dijon aioli



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Bar Offerings Included

Premium Bar

Kettle One and Titos Vodka
Raspberry and Citrus flavored Vodka
Tanqueray, Bacardi, Captain Morgan, Southern Comfort
Seagram 7, Dewars, Makers Mark, Jim Beam
Jack Daniels, Johnny walker Red and black
Malibu, Lunazul Tequila Blanco
Sweet and Dry Vermouth, Triple sec, Peachtree
Kamora, Baileys, Campari, Aperol

Wines

Cabernet Sauvignon
Merlot
Chianti
Pinot noir
Chardonnay
Pinot grigio
Sauvignon Blanc
Rose
Prosecco

Beer

Sam Adams Boston
Peroni
Modelo
Bud lt
Stella
Corona

NA Beer and Spirits available

All Brands are house labels / Varietals' subject to change

** Ceremony add on

Spritz Station

Aperol and lemon, Prosecco, Soda water
$500



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