PLATED LUNCH

UPON ARRIVAL
ANTIPASTO TABLE
ASSORTED CHEESES, DRIED AND FRESH FRUITS, SALUMINI,
CRUDITE, HUMMUS, ASSORTED OLIVES

SALAD CHOICE
GOV HOUSE SALAD, MIXED GREENS WITH CUCUMBERS,
GRAPE TOMATO

INSALATA CAPRESE, VINE RIPE TOMATO AND FRESH
MOZZARELLA, BASIL OLIVE OIL

CLASSIC CAESAR, ROMAINE WITH CREAMY CAESAR
AND CROUTONS

HONEY ROASTED PEAR, PECANS, GOAT CHEESE, BALSAMIC

SERVED WITH ROLLS AND BUTTER

ENTREE SELECT TWO

FRENCHED PORK CHOP

SEARED CHICKEN, LEMON BUTTER,
SPINACH

CHICKEN MARSALA
MUSHROOM, MARSALA WINE DEMI

SEARED ATLANTIC SALMON

SWORDFISH, FENNEL, CITRUS, OLIVE

12OZ NY SIRLOIN, AU POIVRE

(ALL ENTREES SERVED WITH CHEFS
ACCOMPANIMENTS)

PLATED DESSERT
SHEET CAKE SELECTION SERVED WITH COFFEE / TEA

FOUR HOUR BALLROOM RENTAL, WHITE
TABLE LINENS

AN ADMIN / OPERATIONS CHARGE OF 22%
AND CT SALES TAX WILL BE ADDED TO ALL MENUS

GRAND OAK VILLA
Wedding and Banquet Venue

BUFFET LUNCH

UPON ARRIVAL

ANTIPASTO TABLE

ASSORTED CHEESES, DRIED AND FRESH FRUITS, SALUMINI, CRUDITE
HUMMUS, ASSORTED OLIVES

PENNE POMODORO
EGGPLANT ROLLATINI
SEASONAL VEGETABLE
GREENS SALAD WITH RED WINE DRESSING
BREAD / BUTTER

ENTRÉE SELECTION OF TWO

ROASTED PORK AND PEPPERS WITH RICE
PORK ROAST, FENNEL, CARROT AND POTATO GIAMBOTTA
CHICKEN FLORENTINE
CHICKEN MARSALA
MEATBALLS
GRILLED FLANK STEAK, BALSAMIC ONIONS, SALSA VERDE

BEVERAGES

SODA / WATER / COFFEE STATION

FOUR HOUR BALLROOM RENTAL,
WHITE TABLE LINENS

AN ADMIN / OPERATIONS CHARGE OF 22%
AND CT SALES TAX WILL BE ADDED TO ALL MENUS

GRAND OAK VILLA
Wedding and Banquet Venue

REV 8/26