Grand Brunch

BELLINI AND MIMOSA STATION

COMPOSE YOUR OWN MIMOSA WITH FRESH BERRIES, PEACH OR ORANGE JUICE

HOT BUFFET FAVORITES

THICK CUT HOUSE BATTERED FRENCH TOAST, SYRUP
APPLE WOOD SMOKED BACON
PETITE SAUSAGE LINKS
HOME STYLE POTATOES

~CHOICE OF ONE~

BROCCOLI CHEDDAR QUICHE
CHEESE BLINTZ OR EGG SCRAMBLE

~PASTA CHOICE~

PENNE WITH BROCCOLI / CAVATELLI POMODORO
RIGATONI A LA VODKA

~CHICKEN CHOICE~

CHICKEN FLORENTINE OR PICATTA

MIXED SALAD GREENS, RED WINE VINAIGRETTE

FRESH CROISSANTS, ASSORTED DANISH

~BEVERAGES~

COFFEE / TEA

COLOR COORDINATED LINEN
SUNDAY THRU FRIDAY
PACKAGE NOT AVAILABLE ON SATURDAY 50-60 GUEST ADD IN A $200 RENTAL FEE

AN ADMIN / OPERATIONS CHARGE OF 22%
AND CT SALES TAX WILL BE ADDED TO ALL MENUS
HOURS 11AM-2PM

GRAND OAK VILLA
Wedding and Banquet Venue

EXECUTIVE BRUNCH

BELLINI AND MIMOSA STATION

COMPOSE YOUR OWN MIMOSA WITH FRESH BERRIES, PEACH OR ORANGE JUICE

CONTINENTAL

BAGELS, SCONES, PAIN AU CHOCOLAT, DANISH, MUFFINS
FRESH FRUIT MARTINIS

HOT BUFFET FAVORITES

APPLE WOOD SMOKED BACON / PETITE SAUSAGE LINKS
HOME STYLE POTATO

~CHOOSE FOUR~

LEMON PANCAKES OR BELGIAN WAFFLES
CRÈME BRULEE FRENCH TOAST WITH FRESH BERRIES AND SWEET RICOTTA,
EGG SCRAMBLE / BROCCOLI CHEDDAR QUICHE /
EGGS BENEDICT+$2
CHICKEN FLORENTINE / PICATTA
COD LOIN OREGANATA
SEARED SALMON, ROASTED TOMATO, SPINACH CREMA
LEMON BUTTER SHRIMP, VEGETABLE RICE
CAVATELLI POMODORO / RIGATONI A LA VODKA

SALAD BAR DISPLAY

BEETS, CHIC PEAS, CUCUMBER, TOMATO, FRESH MOZZARELLA
CEASAR, RED WINE, BALSAMIC

PLATED DESSERT SPECIALTY CAKE SELECTION

COFFEE, SODA, WATER
COLOR COORDINATED LINEN

AVAILABLE SUNDAY THRU THURSDAY 11:00AM – 3PM
SATURDAY SEASONAL
50 GUEST MINIMUM
AN ADMIN / OPERATIONS CHARGE OF 22%
AND CT SALES TAX WILL BE ADDED TO ALL MENUS

GRAND OAK VILLA
Wedding and Banquet Venue

Champagne Brunch

BELLINI AND MIMOSA STATION

COMPOSE YOUR OWN MIMOSA WITH FRESH BERRIES, PEACH OR ORANGE JUICE

CONTINENTAL

FRESH FRUIT, DANISH, MUFFINS AND SCONES

~PLATED SALAD SELECTION OF ONE~

BURATTA CAPRESE, BABY TOMATO, BASIL OIL +$2

CLASSIC CAESAR SALAD, FOCACCIA CROUTONS

HONEY ROASTED PEAR, BALSAMIC, GORGONZOLA

GARDEN SALAD, RED WINE VIN
SERVED WITH ROLLS AND BUTTER

~CHOOSE FOUR SERVED STATIONARY~

SEASONAL QUICHE / LEMON PANCAKES / CREME BRULEE FRENCH TOAST
HAM AND SWISS CROISSANTS / EGGS BENEDICT
CLASSIC POTATO FRITTATA, PARM CREMA

DESSERT:
GELATO CART: FOUR SEASONAL GELATO FLAVORS

~BEVERAGES~
HOUSE BOTTLED RED AND WHITE WINE ON GUEST TABLES
COFFEE AND TEA STATION

COORDINATED LINENS
AVAILABLE SUNDAY THRU THURSDAY
SATURDAY SEASONAL
AN ADMIN / OPERATIONS CHARGE OF 22%
AND CT SALES TAX WILL BE ADDED TO ALL MENUS
HOURS 11AM-3PM

GRAND OAK VILLA
Wedding and Banquet Venue

Captain Stations

OMELETS

EGG OMELETS WITH FILLINGS TO CHOOSE FROM
HAM, TOMATO, CHEESE, SPINACH, MUSHROOM, BROCCOLI
$5 + $150 STATION FEE

BELGIAN WAFFLES

FRESH BERRY TOPPING, SYRUP AND FRESH WHIPPED CREAM.
$5

APPLES A LA MODE

SAUTÉED SLICED APPLES WITH BROWN SUGAR AND RUM SERVED OVER VANILLA GELATO
$6 + $150 STATION FEE

MINI PARFAITS

GREEK YOGURT AND FRESH BERRIES WITH GRANOLA
$5

GELATO CART

FOUR SEASONAL FLAVORS
$5

CREPES

ASSORTED CLASSICS
FRESH WHIPPED CREAM, NUTELLA, BANANA, APPLE BUTTER RUM, FRESH BERRIES
$5 + $150 STATION FEE

CAPTAIN STATIONS DO NOT INCLUDE SET UP FEE IF APPLICABLE
ALL PRICES SUBJECT TO MARKET CHANGE

GRAND OAK VILLA
Wedding and Banquet Venue

PLANNING AND DAY OF GUIDE

SET UP WITH YOUR PACKAGE

ONE 4' CHECK IN TABLE / ONE 8' GIFT TABLE / ONE 8' DESSERT TABLE
ONE 4' CAKE TABLE OR COMPARABLE
LINEN DRESSED
ADDITIONAL TABLES $25 EACH WITH LINEN

ARRIVAL

HOST AND VENDORS MAY ARRIVE ONE HOUR PRIOR TO CONTRACTED START TIME. IF ADDITIONAL TIME IS NEEDED PLEASE CONTACT YOUR EVENT LEAD TO CONFIRM.

GUEST SEATING

IF A SEATING CHART IS PROVIDED PLEASE SIT 8-12 GUEST PER TABLE
IF NO SEATING ARRAINGMENT IS PROVIDED WE WILL PLACE THE AMOUNT OF GUEST AT TABLES OF TEN WITH ONE ADDTIONAL EXTRA GUEST TABLE

DECOR

WE DO NOT ALLOW CONFETTI, GLITTER OR SCATERED COMPARABLE MATERIAL
BALLOONS FILLED WITH CONFETTI, GLITTER ARE NOT TO BE POPPED ON SITE
DECOR IS **NOT** ALLOWED TO BE ATTACHED TO INTERIOR WALLS, FLOORING OR CEILINGS.
CANDLES MUST BE ENCOLSED IN A GLASS VOTIVE
ARCHES AND BACKDROPS MUST BE FREE STANDING
CLIENT IS RESONSIBLE FOR REMOVAL OF ANY DECOR AND OR BALLON ARCHES, BACKDROPS. THERE IS A $100 TRASH / REMOVAL FEE IF ITEMS ARE NOT REMOVED AT END OF EVENT

ADDITIONAL DESSERT

IF YOU CHOOSE TO PROVIDE ADDITIONAL SWEETS OTHER THAN WHAT IS CONTRACTED GOV WILL PROVIDE PLATES, FORKS AND TONGS.
CLIENT MUST PROVIDE SWEETS IN PLATTERS READY TO DISPLAY
GOV DOES NOT PROVIDE TAKE OUT BOXES FOR ITEMS PROVIDED
WE SUGGEST CLEAR PLASTIC CONTAINERS BE BROUGHT IN

BREAKDOWN

THE EXCITEMENT OF THE DAY CAN OVER RUN EVENT TIMING AND BREAKDOWN CAN BE TIME CONSUMING. PLEASE PLAN ACCORDINGLY TO START PACKING ITEMS
WE ALLOW UP TO 30 MINUTES FOR CLEANUP AND REMOVAL OF BELONGINGS

GRAND OAK VILLA
Wedding and Banquet Venue