



Wedding Menu ~ Dinner Buffet

GRISWOLD INN SIGNATURE CLAM CHOWDER

FRESH-BAKED ROLLS WITH SWEET BUTTER

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HOUSE SALAD OF GATHERED GREENS WITH OUR HOUSE DRESSING
BABY SPINACH SALAD WITH BACON, CHOPPED EGG, RED ONION, & POPPY SEED DRESSING
CLASSIC CAESAR SALAD WITH TOASTED CROUTONS & PARMESAN CHEESE

~ Please choose one. ~

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POTATO GRATIN
ROAST RED BLISS POTATO

~ Please choose one. ~

FRESH STEAMED ASPARAGUS WITH ROAST RED PEPPERS & SWEET BUTTER
SAUTEED GREEN BEANS ALMONDINE

~ Please choose one. ~

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CHICKEN BREAST SAUTEED WITH WILD MUSHROOMS & MARSALA WINE
DUCK BREAST WITH RASPBERRY & PECAN SAUCE

~ Please choose one. ~

ROAST SIRLOIN OF BEEF WITH SHALLOTS & GARLIC
SLICED TENDERLOIN OF BEEF WITH SAUCE BEARNAISE

~ Please choose one. ~

BAKED NATIVE COD WITH CRAB & CORNBREAD CRUST
ATLANTIC SALMON WITH GINGER-BELL PEPPER CHUTNEY AND SOY CARAMEL

~ Please choose one. ~

PENNE PASTA WITH ROAST TOMATOES, BLACK OLIVES, CAPERS & GARLIC
ORECCHIETTE PASTA WITH BABY SPINACH, PANCETTA, AND WILD MUSHROOMS

~ Please choose one. ~

~ Please limit choice to *three pairs of entrées*. ~

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WARM BROWNIE PUDDING
MIXED BERRY COBBLER

served in chafing dish

~ Please choose one. ~

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INDIVIDUALLY-PLATED ASSORTED DESSERT SELECTION

FRESHLY BREWED COFFEE or TEA

\$56.00 ~ 30 person minimum

The above price does not include Connecticut sales tax and 20% service charge.

Prices and menu items are subject to change.

Guaranteed count for each entrée is required one week in advance.