



Rehearsal Dinner Menu ~ plated

GRISWOLD INN SIGNATURE CLAM CHOWDER

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HOT DINNER ROLLS
HOUSE SALAD OF GATHERED GREENS

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ROAST WHOLE SIRLOIN OF BEEF \$44.00
with braised onions and sweet wine demi-glace

PAUPIETTE OF SOLE \$38.00
stuffed with Maine crabmeat and fresh herbs with a light mustard cream

BREAST OF CHICKEN \$34.00
wrapped in fruit-wood smoked bacon with cider vinegar jus

GINGER CRUSTED SALMON FILLET \$40.00
with baby shrimp and lemongrass sauce soy caramel

ROAST PORK TENDERLOIN \$36.00
with honey, toasted walnuts and an Apple Jack cream

PASTA \$33.00
tossed with grilled shrimp, fire-roasted peppers, mushrooms and Asiago cream

All entrees include fresh seasonal vegetable and appropriate starch.

~ **Please limit choice to two entrées.** ~

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MIXED BERRY SHORT CAKE with biscuit and lightly whipped cream

DOUBLE CHOCOLATE MOUSSE

INDIVIDUAL APPLE COBBLER with lightly whipped cream

~ **Please choose one.** ~

FRESHLY BREWED COFFEE or TEA

Prices do not include Connecticut sales tax or 20% gratuity.

20 person minimum - prices are subject to change

Please note that you are required to provide place cards with guests' choice of entrée.

Guaranteed count for each entrée is required 10 days in advance.