



## *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.** ~

\* \* \*

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

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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.**