



Wedding Menu ~ Plated

SOUP OF THE DAY or GRISWOLD INN SIGNATURE CLAM CHOWDER

WARM DINNER ROLLS & BUTTER

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HOUSE SALAD OF GATHERED GREENS
SPINACH SALAD WITH WARM BACON DRESSING
CLASSIC CAESAR SALAD WITH TOASTED CROUTONS & ASIAGO CHEESE

~ **Please choose one.** ~

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GRILLED FILET OF BEEF \$54.00
with port wine glaze and pearl onions

SLICED ROASTED PRIME RIB OF BEEF \$53.00
with Bearnaise sauce

GEORGES BANK BAKED FLOUNDER \$45.00
with a lemon butter sauce

BREAST OF CHICKEN STUFFED \$38.00
with roast garlic, pancetta, and fresh basil
with a sun-dried tomato and Boursin cheese sauce

“PINWHEEL” OF SALMON \$47.00
with a lobster cream sauce

ORECCIETTE PASTA \$38.00
with roast tomato, olives, capers and fresh herbs with grilled shrimp

“FILET” OF PORK TENDERLOIN \$41.00
wrapped in apple-wood smoked bacon with rosemary demi

All entrées include fresh seasonal vegetable and appropriate starch.

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

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WARM CHOCOLATE CAKE with vanilla ice cream
MIXED BERRY SHORTCAKE with biscuit and lightly whipped cream
DOUBLE CHOCOLATE MOUSSE
INDIVIDUAL APPLE CRISP with streusel topping and whipped cream
VANILLA ICE CREAM served with your provided wedding cake

~ **Please choose one.** ~

FRESHLY BREWED COFFEE or TEA

The above price does not include Connecticut sales tax and 20% service charge.
Please note that you are responsible to provide place cards with guests' choice of entrée.
Guaranteed count for each entrée is required 10 days in advance.