

# *Memories.....* **AT THE TRADITION GOLF CLUB**

## ~WEDDING BRUNCH BUFFET~

### **\*CHEESE & FRUIT DISPLAY**

\*Includes an assortment of imported cheese, pepperoni, crackers and fresh fruit

**Scrambled Eggs**  
**French Toast with Butter and Syrup**  
**Sausage and Bacon**

### **CHOICE OF ONE SALAD**

Served individually to your guests with Fresh Baked Artisan Bread and Garlic Dipping Oil

**Tossed Salad**  
**Caesar Salad**

**The Wedge** *iceberg lettuce with crumbled bleu cheese, fresh bacon, diced tomato and bleu cheese dressing \$1.00*

**Caprese Salad** *vine ripe tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic vinegar \$1.00*

### **CHOICE OF ONE PASTA**

**Penne Marinara**  
**Penne ala Vodka**

**Farfalle** *with Roasted Garlic Cream Sauce \$1.00*

**Penne** *with Pesto Cream Sauce \$1.00*

### **CHOICE OF TWO ENTREES**

**London Broil** *served with herb au jus*

**Roast Beef** *with a mushroom demi-glaze \$1.00*

**Cod Mediterranea** *pan seared with roasted roma tomatoes and fresh basil in a garlic wine sauce*

**Salmon Filet** *oven-braised with a dill sauce OR a citrus glaze*

**Chicken Francaise** *egg dipped with lemon wine sauce*

**Chicken Delaney** *lightly breaded with eggplant, prosciutto, fresh mozzarella, and roasted red pepper buer blanc*

**Chicken Scaloppini** *topped with mushroom, artichoke hearts, prosciutto, sun dried tomato and fresh basil in a light garlic wine sauce*

**Honey Pepper Chicken** *Slow roasted twin breast chicken with a black pepper honey glaze*

**Roasted Pork Loin** *apple cider marinated with spiced apple cranberry chutney*

**Pasta Primavera** *penne pasta and grilled vegetables with a light cream sauce*

**Eggplant Parmesan** *our own marinara sauce and fresh mozzarella*

**CHOICE OF ONE STARCH**

**Roasted Shallot and Rosemary Mashed Potatoes**  
**Roasted Garlic Mashed Potatoes**  
**Roasted Red Bliss Potatoes**  
**Rice Pilaf**

**CHOICE OF ONE VEGETABLE**

**Oven Roasted Medley**  
**Broccoli in Garlic Butter**  
**Green Beans Amandine**  
**Country Style Green Beans**  
**Glazed Baby Carrots**

**Coffee, Tea and Fresh Juices Served**

**~Desserts may be brought in but must be approved by your Event Coordinator**

**~WEDDING BAR PACKAGES~**

**5 HOURS**

**Includes Champagne Toast and Unlimited Soda**

**CLASSIC BAR**

**(Included)**

**Well Liquors, House Wines & Domestic Draft Beer**

**PREMIUM BAR**

**\$5.00 per person**

**Call Liquors (such as Absolut, Stoli, Jack Daniels, Captain Morgan & Dewars);**  
**House Wines, Pinot Grigio, Sauvignon Blanc &**  
**Imported Domestic & Draft Beer**

**SUPER PREMIUM BAR**

**\$10.00 per person**

**All liquors (that Memories provides); Any of our 'By the Glass' Wines &**  
**Imported and Domestic Draft & Bottled Beer**

**MEMORIES OFFERS A NUMBER OF BAR ENHANCEMENTS**

~Wine Selections Available  
~Requested Domestic or Imported Draft Beer and Bottles  
~Unlimited Soda & Juice for Guests Under 21

**~\$75.99 per person~**

**BUFFET with Carving Station**

Choose one of the following entrées to be carved at an elegant station by our Chefs.

**Roast Beef** *with a mushroom demi-glaze* **\$6.00**

**London Broil** *with a herb au jus* **\$5.00**

**Baked Ham** *with a pineapple honey glaze* **\$4.00**

**Roasted Turkey** *with Seasons' home-style gravy* **\$4.00**

**Pork Loin** *apple cider marinated served with spiced apple cranberry chutney* **\$4.00**

\*With the carving station, only two entrées from the buffet menu are to be selected.

Due to availability, **all prices are subject to change.** An  
18% service charge and CT sales tax will be added to your final price.  
**Effective thru 12/31/17**