

Memories.....

AT THE TRADITION GOLF CLUB

~WEDDING~

5 Hour Reception, Color Coordinated Linens, Bridal Suite

***Cheese & Fruit Display**

***Includes an assortment of imported cheese, pepperoni, crackers, fresh fruit and
Bruschetta Additional Butler Style Hors d'oeuvres available**

SALADS

Tossed Salad

Caesar Salad

The Wedge iceberg lettuce, crumbled bleu cheese, fresh bacon, diced tomato
and bleu cheese dressing **\$2.00**

Caprese Salad vine ripe tomatoes, fresh mozzarella, basil, extra virgin olive oil and
balsamic glaze **\$2.00**

Served with Salad Fresh Baked Artisan Bread and Garlic Dipping Oil

PASTA

Penne Marinara

Penne alla Vodka

Penne with Sundried Pesto Cream

Penne Alfredo Classico

Penne Carbonara \$1.00

CHOICE OF THREE ENTREES

Roast Prime Rib of Beef with Herb Au Jus slow roasted served with herb au jus

Filet Mignon grilled to perfection served with a sherried mushroom glaze \$6.00

Surf and Turf filet and stuffed shrimp \$7.00

Single Lobster Tail served with drawn butter \$8.00

Baked Stuffed Shrimp (4) with shrimp and scallop stuffing \$4.00

Baked Stuffed Sole with crabmeat stuffing and tarragon cream

Cod Mediterranea pan seared with roasted roma tomatoes and spinach with fresh basil
garlic wine sauce

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

Salmon Rustica oven braised, roasted red peppers, artichokes and sundried tomato cream

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 bone-in 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 (GF)

Eggplant Parmesan Napoleon our own marinara sauce and fresh mozzarella

Roasted Garlic Primavera Stuffed Portobello Mushroom (GF)

Vegetable Risotto creamy risotto with roasted seasonal vegetables (GF)

CHOICE OF ONE STARCH

Baked Potato
Roasted Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Roasted Garlic Risotto
Classic Stuffed Potato Florentine
Rice Pilaf

CHOICE OF ONE VEGETABLE

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

~Coffee and Tea Served~

~WEDDING BAR PACKAGES~

5 HOURS

Includes Champagne Toast and Unlimited Soda

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 Under 21 Guests

~\$92.99 per person~

Menu available as a Buffet Style

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 12/31/18