

the whittemore at vayne

Wedding Packages Starting at \$135

Stationary Hors d'oeuvres

(choose two)

additional stations are \$7 per person

Crudité Display with Assorted Dips

artful arrangement of fresh vegetables
served with choice of hummus and spinach herb dip

Antipasto Display

assorted cured meats, assorted cheese, olives, artichoke hearts and
roasted peppers served with assorted dips, sliced baguettes, and crostini
add on assorted grilled vegetables (\$4 per person)

Seasonal Fruit and Berry Display

pineapple, cantaloupe, honeydew, grapes, and assorted berries

Imported and Domestic Cheese Display

assorted artisan cheeses, fruit chutney, truffle honey,
& sun-dried fruits, fresh grapes, crackers & sliced baguettes

*Service Fee (22%) and CT Sales Tax (7.35%) will be added to all wedding packages

Hot Passed Hors d'oeuvres

(choose three)

Stuffed Cremini Mushrooms

choice of spinach & artichoke or sausage-parmesan

Classic Thai Chicken or Beef Satay

with peanut dipping sauce

Coconut Shrimp

with apricot-ginger sauce

Vegetarian Pot Stickers

sesame soy sauce

Assorted Wood Fired Pizzas

(vegetable, sausage, margherita)

Pistachio Crusted Chicken Skewers

sriracha dipping sauce

Grilled Tequila Shrimp Skewers

with salsa verde

Maryland Crab Cakes

with spicy remoulade or lemon caper aioli

(additional \$2 per person)

Petite Beef Wellington

with horseradish-whole grain mustard aioli

(additional \$2 per person)

Dijon and Rosemary Crusted Baby Lamb Chops

with mint and rosemary aioli

(additional \$10 per person)

Cold Passed Hors d'oeuvres

(choose two)

Smoked Salmon on Cucumber Round
served with caper aioli and pickled red onion

Mozzarella, Tomato & Basil Skewer

Greek Skewer

cucumber, kalamata olive, roasted pepper, artichoke heart, feta

Bruschetta on Crostini

with beef tenderloin, gorgonzola, horseradish crème

Sesame Crusted Tuna on Wasabi Rice Cracker

cilantro wasabi aioli

Blackened Sea Scallop on Rice Cracker

with mango salsa

(additional \$8 per person)

Stationary Seafood Displays

(additional fee)

Chilled Shrimp Cocktail Display

served with classic cocktail sauce & lemon wedges

\$20 per person

Chilled Seafood Cocktail Display

chilled shrimp cocktail, jumbo lump crabmeat, blue point oyster & littleneck clams

served with classic cocktail sauce, spicy remoulade & lemon wedges

\$50 per person

Fresh Maine Lobster Tails

\$20 per person

Salads

(choose one)

Vyne Salad

mixed greens, shredded carrots, tomatoes, red cabbage, cucumbers, and red onions with white balsamic vinaigrette

Traditional Caesar Salad

romaine lettuce, radicchio, black pepper croutons, grated parmesan cheese, white anchovies with creamy garlic Caesar dressing

Bistro Salad

artisanal greens, baby heirloom tomatoes, English cucumbers, red cabbage, carrots, apples, sundries cranberries, with white balsamic vinaigrette

(additional \$3 per person)

Roasted Pear Salad

baby arugula, roasted pears, crumbles gorgonzola cheese, candied pecans, with white balsamic vinaigrette

(additional \$5 per person)

Pasta

(choose one)

Pasta Marinara

pasta tossed with wood fired plum tomato sauce

Penne ala Vodka

shallots, cream, San Marzano tomatoes, & Grana Padano

Pasta Primavera (vegan)

artichoke hearts, asparagus, spinach, roasted red peppers, olive oil roasted garlic sauce

Beef, Pork, or Lamb Entrées

(choose one)

Sliced Herb Crusted Tenderloin of Beef
with truffle demi-glace

Braised Beef Short Ribs
Barolo wine sauce, carrots, pearl onions, and celery

Sun Dried Cranberry and Stilton Cheese Stuffed Boneless Pork Medallions
roasted with garlic, and rosemary

Mediterranean Roasted Rack of Lamb
marinated with garlic, mint and parsley
(additional \$10 per person)

Roast Prime Rib of Beef
with rosemary jus
(additional \$10 per person)

Fish Entrées

(choose one)

Grilled Salmon
served with roasted red pepper coulis

Stuffed Filet of Sole
stuffed crab meat in a lobster beurre blanc

Horseradish Encrusted Chilean Sea Bass
in a crème fraiche sauce
(additional \$8 per person)

Pistachio Crusted Cod
topped with mango chutney
(additional \$8 per person)

Baked Stuffed Shrimp
with crab meat and cracker stuffing

Poultry Entrées

(choose one)

Sliced Herb Grilled Breast of Chicken

choice of basil cream sauce, tropical fruit salsa, or wild mushroom demi-glace

Breast of Chicken

with spinach, gorgonzola cheese, and wild mushrooms

Breast of Stuffed Chicken

with sun dried tomatoes, spinach, artichoke hearts, and parmesan cheese

Sauteed Breast of Chicken Saltimbocca

with fresh sage, prosciutto, and aged provolone

Pecan Crusted Breast of Chicken

topped with a honey cream

(additional \$6 per person)

Crispy Breast of Duck

with seasonal fruit chutney

(additional \$6 per person)

Vegetarian Entrées

(choose one)

Stuffed Portabella Mushroom

garlicky spinach, roasted red peppers, fresh mozzarella or vegan cheese, wild mushroom risotto, and seasonal mixed vegetables

Vyne's Eggplant Parmigiana

All entrées served with

chef's choice of seasonal mixed vegetables and

(choose one)

whipped garlic mashed potatoes, roasted potatoes, baked potato, or rice pilaf