



Wedding Rehearsal Plated Dinner
(3 Course)

All Dinner Entrees are served with Your Choice of Dessert and
Chef's Selection of Starch and Seasonal Fresh Vegetables, Warm Rolls and
Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea with

Reception Display

Domestic and Imported Cheese Display
Fresh Fruit Garnish and Assorted Crackers

Complimentary Champagne Toast

Salad

Artisan Salad

Accented with Belgian endive, English Cucumbers, Grape Tomatoes and Julienne Carrots with assorted Dressings

Entrée Selections

(Choice of Two)

(Add a 3rd Choice for \$5.00 Per Person)

Fillet of Salmon *(choose preparation)*

~Roasted Tomato, Herb & Caper Butter
~ Hoisin Infused Glaze and Toasted Sesame

Breast of Chicken *(choose preparation)*

~ **Lemon** Rosemary, lemon, wine sauce
~ **Pomodoro** lightly breaded, tomato sauce, pesto, fresh mozzarella
~ **Avocado and Tomato Salsa**

Roast Pork Loin Apple and Rosemary Compote

Stuffed Boneless Breast of Turkey Slow Roasted Golden Brown with Pan Gravy & Savory Bread Stuffing

Cavatappi A La Vodka Marinara Infused with Cream Finished with Vodka

Vegetable Lasagna Layered with Ricotta and light marinara

Slow Braised Beef Brisket, Served with Pan Gravy

Beef Tenderloin Tips Wild mushroom demi-glace

Dessert

(Choice of One)

New York Style Cheesecake

Carrot Cake with Cream Cheese Frosting

Double Chocolate Bundt Cake

All Items Subject to 22% Facility Fee and 6.35% Sales Tax

The facility fee is not a tip, gratuity or service charge and will be retained by the hotel. Please note that the facility fee is subject to all applicable taxes.



Wedding Rehearsal Buffet Dinner

(Minimum of 25 Guests Required)

An Additional Charge Per Person will be added for Groups under the Required Minimum

Reception Display

Domestic and Imported Cheese Display
Fresh Fruit Garnish and Assorted Crackers

Complimentary Champagne Toast

Salad

Artisan Salad

Accented with Belgian endive, English Cucumbers, Grape Tomatoes and Julienne Carrots with assorted Dressings

Entrée Selections

Dinner Buffets are served with Chef's Selection of Starch and Seasonal Fresh Vegetables, Warm Rolls and Butter.

(Choice of Two)

(Add a 3rd Choice for \$5.00 Per Person)

Fillet of Salmon (*choose preparation*)

- ~Roasted Tomato, Herb & Caper Butter
- ~ Hoisin Infused Glaze and Toasted Sesame

Breast of Chicken (*choose preparation*)

- ~ **Lemon** Rosemary, lemon, wine sauce
- ~ **Pomodoro** lightly breaded, tomato sauce, pesto, fresh mozzarella
- ~ **Avocado and Tomato Salsa**

Roast Pork Loin Apple and Rosemary Compote

Stuffed Boneless Breast of Turkey Slow Roasted Golden Brown with Pan Gravy & Savory Bread Stuffing

Cavatappi (*choose preparation*)

- ~ **A La Vodka** Marinara Infused with Cream Finished with Vodka
- ~**Carbonara** bacon, shallot, peas, cream
- ~**Pomodoro** fresh tomato, basil sauce

Vegetable Lasagna Layered with Ricotta and light marinara

Slow Braised Beef Brisket, Served with Pan Gravy

Tenderloin Tips of Beef Wild mushroom demi-glace

Dessert

Chefs Selection of Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Assortment

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INN at MIDDLETOWN • 70 MAIN STREET • MIDDLETOWN, CONNECTICUT 06457 • (860) 854-6300



Wedding Rehearsal Plated Dinner Deluxe ***(4 Course)***

All Dinner Entrees are served with your Choice of Soup and Salad, Your Choice of Dessert
Chef's Selection of Starch and Seasonal Fresh Vegetables, Warm Rolls and Butter, Freshly
Brewed Coffee, Decaffeinated Coffee and Herbal tea with Dessert

Reception Display

Domestic and Imported Cheese Display
Fresh Fruit Garnish and Assorted Crackers

Hors d'Oeuvres

Chef's Choice of Two

Complimentary Champagne Toast

Soup

Choice of One

Roasted Vegetable Soup or **New England Clam Chowder**

Salad

Choice of One

Caesar Salad

Garlic Croutons & Asiago Cheese

Artisan Salad

Accented with Belgian endive, English Cucumbers, Grape Tomatoes and
Julienne Carrots

Entrée Selections

(Choice of Two)

(Add a 3rd Choice for \$5.00 Per Person)

Fillet of Salmon *(choose preparation)*

~Roasted Tomato, Herb & Caper Butter

~ Lemon and Tarragon Cream

~ Hoisin Infused Glaze and Toasted Sesame

Baked New England Cod Creamy Lobster and Chive Sauce

Breast of Chicken *(choose preparation)*

~ Lemon Rosemary, lemon, wine sauce

~ **Pomodoro** lightly breaded, tomato sauce, pesto, fresh mozzarella

~ **Avocado and Tomato Salsa**

Cavatappi A La Vodka Marinara Infused with Cream Finished with Vodka

Roast Pork Loin Apple and Rosemary Compote

Vegetable Lasagna Layered with Ricotta and light marinara

Slow Braised Beef Brisket, Served with Pan Gravy

Stuffed Boneless Breast of Turkey Slow Roasted Golden Brown with Pan Gravy & Savory Bread Stuffing

NY Strip with shallot, garlic butter

Dessert

(Choice of One)

New York Style Cheesecake

Carrot Cake with Cream Cheese Frosting

Chocolate Bundt Cake

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Wedding Rehearsal Buffet Dinner Deluxe

(Minimum of 25 Guests Required)

An Additional Charge Per Person will be added for Groups under the Required Minimum

Reception Display

Domestic and Imported Cheese Display
Fresh Fruit Garnish and Assorted Crackers

Hors d'Oeuvres

Chef's Choice of Two

Complimentary Champagne Toast

Soup

(Choice of One)

Roasted Vegetable Soup

New England Clam Chowder

Salad

(Choice of One)

Caesar Salad

Garlic Croutons & Asiago Cheese

Artisan Salad

Accented with Belgian endive, English Cucumbers, Grape Tomatoes
and Julienne Carrots with Assorted Dressing

Entrée Selections

Dinner Buffets are served with Chef's Selection of Starch and Seasonal Fresh Vegetables, Warm Rolls and Butter,

(Choice of Two)

(Add a 3rd Choice for \$5.00 Per Person)

Fillet of Salmon (*choose preparation*)

~Roasted Tomato, Herb & Caper Butter

~ Lemon and Tarragon Cream

~ Hoisin Infused Glaze and Toasted Sesame

Breast of Chicken (*choose preparation*)

~ **Lemon** Rosemary, lemon, wine sauce

~ **Pomodoro** lightly breaded, tomato sauce, pesto, fresh mozzarella

~ **Avocado and Tomato Salsa**

Roast Pork Loin Apple and Rosemary Compote

Cavatappi (*choose preparation*)

~ **A La Vodka** Marinara Infused with Cream Finished with Vodka

~**Carbonara** bacon, shallot, peas, cream

~**Pomodoro** fresh tomato, basil sauce

Vegetable Lasagna Layered with Ricotta and light marinara

Slow Braised Beef Brisket, Served with Pan Gravy

Stuffed Boneless Breast of Turkey Slow Roasted Golden Brown with Pan Gravy & Savory Bread Stuffing

Sirloin Strip with a Peppercorn Brandy Sauce

Dessert

Chefs Selection of Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Assortment

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