**9**



The Whittemore at Vyne

Wedding Packages

Starting at $150

Stationary Hors d’oeuvres

(choose two)

Crudité Display with Assorted Dips

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

*$6/person*

Antipasto Display

assorted cured meats, assorted cheese, olives, artichoke hearts and roasted peppers served with assorted dips, sliced baguettes, and crostini *$10/person*

Add onAssorted grilled vegetables

$2/ person

\* Seasonal Fruit and Berry Display

Pineapple, cantaloupe, honeydew, grapes, and assorted berries

*$7/person*

Imported and Domestic Cheese Display

Assorted artisan cheeses, fruit chutney, truffle honey, & sun-dried fruits,

fresh grapes, crackers & sliced baguettes

*$10/person*

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The Whittemore at Vyne Hors d’oeuvres Options

Hot Passed Hors d’oeuvres

(choose three)

Stuffed Cremini Mushrooms

choice of spinach & artichoke or sausage-parmesan *$6/person*

Classic Thai Chicken or Beef Satay

with peanut dipping sauce *$6/person*

Grilled Tequila Shrimp Skewers

with salsa verde *$7/person*

Coconut Shrimp

with apricot-ginger sauce *$7/person*

Maryland Crab Cakes

with spicy remoulade or lemon caper aioli *$7/person*

Petite Beef Wellington

with horseradish-whole grain mustard aioli *$8/person*

Assorted Wood Fired Pizzas

(Vegetable, sausage, margherita) *$5/person*

Pistachio Crusted Chicken Skewers

Sriracha dipping sauce *$7/person*

Vegetarian Pot Stickers

Sesame Soy Sauce *$5/person*

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The Whittemore at Vyne

Cold Passed Hors d’eouvres

(choose two)

Smoked Salmon on Cucumber Round

w/caper aioli and pickled red onion *$6/person*

Mozzarella, Tomato & Basil Skewer *$5/person*

Greek Skewer

Cucumber, kalamata olive, roasted pepper, artichoke heart, feta *$5/person*

Bruschetta on Crostini

with beef tenderloin, gorgonzola, horseradish crème *$7/person*

Sesame Crusted Tuna on Wasabi Rice Cracker

Cilantro wasabi aioli *$7/person*

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The Whittemore at Vyne

Premium Hors d’oeuvres

Hot Passed Hors d’oeuvres

*(additional fee)*

\*Dijon and Rosemary Crusted Baby Lamb Chops

with mint and rosemary aioli *$10/person*

\*Blackened Sea Scallop on Rice Cracker

with mango salsa *$8/person*

Stationary Seafood Displays

*(additional fee)*

Chilled Shrimp Cocktail Display

Served with classic cocktail sauce & lemon wedges

*$19 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*

*Add*

Fresh Maine Lobster Tails

*$20 per person*

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The Whittemore at Vyne Salad Options

Salads

(choose one)

Vyne Salad

mixed greens, shredded carrots, tomatoes, red cabbage, cucumbers, and red onions

with white balsamic vinaigrette

Bistro Salad

Artisanal greens, baby heirloom tomatoes, English cucumbers, red cabbage,

carrots, apples, sundries cranberries, with white balsamic vinaigrette

Traditional Caesar Salad

Romaine lettuce, radicchio, black pepper croutons, grated parmesan cheese, white anchovies

with creamy garlic Caesar dressing

Roasted Pear Salad

baby arugula, roasted pears, crumbles gorgonzola cheese, candied pecans,

with white balsamic vinaigrette

Pasta

(choose one)

Pasta Marinara

pasta tossed with wood fired plum tomato sauce

Penne ala Vodka

Shallots, cream, San Marzano tomatoes, & Grana Padano

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The Whittemore at Vyne Plated Entrée Suggestions

*All entrees served with a choice of whipped garlic mashed potatoes, roasted potatoes, baked potato,*

*or rice pilaf*

*All entrees served with a choice of seasonal mixed vegetables, or asparagus*

Beef, Pork, or Lamb Entrees

Sliced Herb Crusted Tenderloin of Beef

with truffle demi-glace

Roast Prime Rib of Beef

with rosemary jus

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

Poultry

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

Pecan Crusted Breast of Chicken

topped with a honey cream sauce

Sauteed Breast of Chicken Saltimbocca

with fresh sage, prosciutto, and aged provolone

Crispy Breast of Duck with Seasonal Fruit Chutney

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The Whittemore at Vyne

Fish Entrees

Grilled Salmon

served with roasted red pepper coulis

Stuffed Filet of Sole

in a lobster beurre blanc

Horseradish Crusted Sea Bass

in a crème fraiche’ sauce

Pistachio Crusted Cod

topped with mango chutney

Baked Stuffed Shrimp

with crab meat and cracker stuffing

Vegetarian Entrees

Pasta Primavera(vegan)

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

Stuffed Portabella Mushroom

Garlicky spinach, roasted red peppers, fresh mozzarella wild mushroom risotto,

and seasonal mixed vegetables

Vyne’s Eggplant Parmigiana

Coffee and Hot Tea included

Cake cutting and Service Included

Champagne Toast Included

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The Whittemore at Vyne Open Bar Suggestions

Standard Bar Package

$12 per person per hour for 3 hours, $8 each additional hour

Sweet and Dry Vermouth 2 Draft Beers - 1 IPA 1 Lager

Triple Sec 4 Bottled Beers – Budweiser, Bud Light, Heineken, Heineken 0

Kahlua Select 1 Red Wine

Canadian Club Pinot Noir, Cabernet Sauvignon, Chianti Classico

Malibu Rum Select 1 White Wine

Tito’s Vodka Pinot Grigio, Chardonnay, Sauvignon Blanc

Lunazul Tequila

Beefeater Gin Cardinale French Sparkling Wine

Bacardi Rum

Captain Morgan Spiced Rum

Dewars

Jim Beam

Premium Bar Package

$16 per person per hour for 3 hours, $12 each additional hour

Maker’s Mark 2 Draft Beers – 1 IPA 1 Lager

Jack Daniels 4 Bottled Beers – Budweiser, Heineken, Bud Light, Heineken 0

Grey Goose Vodka Select 2 Red Wines

Hendricks Gin Pinot Noir, Cabernet Sauvignon, Syrah, Chianti Classico

Goslings Rum Select 2 White Wines

Captain Morgan Private Stock Pinot Grigio, Chardonnay, Sauvignon Blanc

Bacardi Rum Silver

Patron Silver

Hennessy VSOP

Johnny Walker Black \*Special requests available and subject to additional charges

Kahlua \*\* All packages include bar set up of mixers, juices, cordials,

Malibu fruits, vermouths, and soft drinks Crown Royal \*\*\*There are no “shots” permitted

Jameson

Tito’s Vodka

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