

# the whittemore at vayne

## Wedding Packages Starting at \$140

### 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 (25%) 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