

# WEDDING PACKAGES



**SAYBROOK  
POINT**  
RESORT & MARINA

# TYING THE KNOT AT THE POINT

159 per person

Prices are exclusive of service charge and tax | Not available on Saturday evenings May-October

## PREMIUM OPEN BAR

Featuring Premium Brand Liquor & Liqueurs  
Domestic & Imported Beer  
House Wines  
Champagne  
Cordials  
Assorted Soft Drinks

## ARTISANAL CHEESE AND VEGETABLE CRUDITES TABLE

Served with an assortment of crackers  
Imported & Domestic Cheese  
Fresh Crudit 

## BUTLER PASSED HORS D'OEUVRES

(Select Six)

- Sausage-Stuffed Mushroom Caps
- Scallops Wrapped in Bacon
- Edamame White Truffle Dumpling
- Mini Beef Wellington
- Crispy Shrimp Tempura, Spicy Marmalade
- Chicken and Lemongrass Dumpling
- Asian BBQ Tempura Chicken
- Rare Sliced Sirloin, Creamy
- Garlic Boursin & Sweet Onion on Top Crostini
- Pesto Marinated Grape Tomato, Fresh Mozzarella Skewers
- Local Brie, Honey Rye, Strawberry Balsamic on Top Crostini
- Fig and Goat Cheese Tart with Balsamic Pearls
- Sweet Potato Latkes, Nutmeg Cream, Candied Pecans
- Potato Latkes, Chive Cream Cheese, Smoked Salmon
- Parmesan and Herb Chicken Fingers, Tomato Compote
- Prosciutto and Smoked Gouda Wrapped Asparagus
- Shrimp Dim-Sum
- Chicken Satay, Sweet Chili Sauce
- Kale and Vegetable Dumplings
- Sliced Sirloin, Gorgonzola & Balsamic Glaze on Top Crostini
- Truffle Fries in Fryer Baskets
- Clothespin BLT
- Arancini Balls

# TYING THE KNOT AT THE POINT

(cont.)

## CHAMPAGNE TOAST

(Méthode Champenoise)

## SALAD

(Select One)

Served with Warm Rolls and Butter

Artisanal Greens  
Candied Pecans, Fresh Strawberries  
and Chevre

Bistro Salad  
Frisée, Arugula, Roasted Pears,  
Gorgonzola and Toasted Walnuts

Arugula and Radicchio Salad  
Dried Apricots and Fennel

Garden Salad  
Tomatoes, Cucumbers and Carrot

## ENTRÉES

(Pre Select Three in Advance)

All entrees are served with Chef's Selection of Seasonal Vegetable

Carved Beef Tenderloin  
(Filet Mignon) au Poivre  
Brandy Sauce, Gorgonzola Potato Cake,  
Roasted Shallots

Potato-Crusted  
New England Cod Steak  
Lemon Herb Risotto

Carved Beef Tenderloin  
(Filet Mignon) with  
Forest Mushrooms  
Country Potato Cake,  
Truffle-Scented Cabernet Jus

Vegetable Napoleon  
Grilled Vegetable and Polenta Tower,  
Tomato Leek Sauce

Prime Rib of Beef  
Port-Braised Shallots, Roasted Potatoes

Chef's Seasonal Risotto  
Risotto Prepared, Seasonal Vegetables  
Breast of Chicken with Spinach,  
Chevre, Oven Roasted Tomato  
Whipped Golden Potato, Red Wine Sauce

Swordfish Provençale  
(from Local Day Boats)  
Lemon Herb Risotto

Roast Breast of Chicken  
Pea Risotto, Natural Chicken Jus

Stonington Sea Scallops  
(from Local Day Boats)  
Lemon Herb Risotto

Roast Stuffed Chicken Breast  
Corn, Fennel, Sausage with Sweet Potato  
Puree, Pinot Noir Peppercorn Sauce

Pan-Seared Atlantic Salmon  
Lemon Thyme Glaze, Cabernet Rice

## CUSTOMIZED WEDDING CAKE

Service of Freshly Brewed Coffee & Herbal Teas

# ELEGANCE AT THE POINT

195 per person

## PREMIUM OPEN BAR

Featuring Premium Brand Liquor & Liqueurs

Domestic & Imported Beer

House Wines

Champagne

Cordials

Assorted Soft Drinks

## HARVEST TABLE

Served with an assortment of Flatbread & Crostini

Imported & Domestic Cheese

Sliced Cured Italian Meats

Spinach and Artichoke Dip

Fresh Crudit 

Mediterranean Olive Sampling Bar

Assorted Olive Oil and Balsamic Vinegar,  
Italian Bread

## BUTLER PASSED HORS D'OEUVRES

(Select Six)

- Sausage-Stuffed Mushroom Caps
- Scallops Wrapped in Bacon  
Mini Crab Cake, Cajun Remoulade
- Edamame White Truffle Dumpling
- Mini Beef Wellington
- Blackened Sea Scallop, with Pablano  
Peach Jam on Plantain Chip
- Shrimp Tempura, Spicy Marmalade
- Chicken and Lemongrass Dumpling
- Asian BBQ Tempura Chicken
- Rare Sliced Sirloin, Creamy Garlic Boursin  
& Sweet Onion on Top Crostini
- Pesto Marinated Grape Tomato & Fresh  
Mozzarella Skewers
- Local Brie, Honey Rye, Strawberry  
Balsamic on Top Crostini
- Sweet Potato Latke rostinis, Nutmeg  
Cream, Candied Pecans
- Potato Latkes, Chive Cream Cheese,  
Smoked Salmon
- Arancini Balls
- Parmesan and Herb Chicken Fingers,  
Tomato Compote
- Prosciutto and Smoked Gouda  
Wrapped Asparagus  
Seared Ahi Tuna, Avocado Crema,  
Wakame, Crisp Wonton  
Shrimp Dim-Sum
- New Zealand Lamb Chop Lollipops,  
Apple Mint Chutney
- Maine Lobster Salad, Endive
- Chicken Satay, Sweet Chili Sauce  
Kale and Vegetable Dumplings
- Sliced Sirloin, Gorgonzola  
& Balsamic Glaze on Top Crostini
- Truffle Fries in Fryer Baskets
- Clothespin BLT
- Fig and Goat Cheese Tart with  
Balsamic Pearls
- Short Plate of Polenta and Short Ribs
- Lobster Bisque Cappuccino  
Demitasse
- Bacon & Eggs

# ELEGANCE AT THE POINT

(cont.)

## CHAMPAGNE TOAST

(Méthode Champenoise)

## APPETIZERS

(Select One)

Clam Chowder

Lobster Bisque

Butternut Soup  
Caramelized Apple

Parma Prosciutto with Burrata  
Sweet Melons, Chilled Asparagus,  
Hand-Made Ricotta and Mozzarella Purse

New England Style Crab Cake  
Roasted Yellow Pepper Sauce, Tomato Salsa

Chilled Seafood Trio  
Shrimp, Scallop, Calamari

Grilled Lemon Shrimp  
Dressed Greens

Traditional Manicotti  
Basil and Romano

Penne Rigate  
Roasted Butternut Squash,  
Grilled Chicken Apple Sausage  
and Wilted Arugula

Wild Mushroom Pennette  
Oven Roasted Tomatoes and Madeira Cream

Classic Penne a la Vodka  
Sweet Peas, Pancetta and Basil

## SALAD

(Select One)

Served with Warm Rolls and Butter

Artisanal Greens  
Candied Pecans, Fresh Strawberries  
and Chevre

Arugula and Radicchio Salad  
Dried Apricots and Fennel

Bistro Salad  
Frisée, Arugula, Roasted Pears,  
Gorgonzola and Toasted Walnuts

Garden Salad  
Tomatoes, Cucumbers and Carrot



# ELEGANCE AT THE POINT

(cont.)

## ENTRÉES

(Pre Select Three in Advance)

All entrees are served with Chef's Selection of Seasonal Vegetable

Carved Beef Tenderloin  
(Filet Mignon) au Poivre  
Brandy Sauce, Gorgonzola Potato Cake,  
Roasted Shallots

Carved Beef Tenderloin  
(Filet Mignon)  
with Forest Mushrooms  
Country Potato Cake,  
Truffle-Scented Cabernet Jus

Prime Rib of Beef  
Port-Braised Shallots, Roasted Potatoes

Grilled Marinated N.Y. Strip  
Truffle Whipped Potatoes

Porcini Crusted Veal  
Veal Sirloin Chop, Barolo Wine Sauce,  
Yukon Gold Whipped Potato

Swordfish Provençale  
(from Local Day Boats)  
Lemon Herb Risotto

Pan-Seared Atlantic Salmon  
Lemon Thyme Glaze, Cabernet Rice

Stonington Sea Scallops  
(from Local Day Boats)  
Lemon Herb Risotto

Potato-Crusted  
New England Cod Steak  
Lemon Herb Risotto

Vegetable Napoleon  
Grilled Vegetable and Polenta Tower,  
Tomato Leek Sauce

Chef's Seasonal Risotto  
Risotto Prepared, Seasonal Vegetables

Breast of Chicken  
with Spinach, Chevre,  
Oven Roasted Tomato  
Whipped Golden Potato, Red Wine Sauce

Roast Breast of Chicken  
Pea Risotto, Natural Chicken Jus

Roast Stuffed Chicken Breast  
Corn, Fennel, Sausage with Sweet Potato  
Puree, Pinot Noir Peppercorn Sauce

A Dual Entrée of Petite Filet Mignon  
and Buttered Lobster Tail – Market Price  
Peppercorn Demi and Roasted Fingerling Potatoes.

Available as an entrée for all guests.

May be offered in addition to other pre-selected entrées for an additional charge.

## CUSTOMIZED WEDDING CAKE

Service of Freshly Brewed Coffee & Herbal Teas

# WHERE THE RIVER MEETS THE SOUND

220 per person

Prices are exclusive of service charge and tax

## DELUXE OPEN BAR

Featuring deluxe Brand Liquor & Liqueurs

Domestic & Imported Beer

House Wines

Champagne

Cordials

Assorted Soft Drinks

## HARVEST TABLE

Served with an assortment of Flatbread & Crostini

Imported & Domestic Cheese

Sliced Cured Italian Meats

Spinach and Artichoke Dip

Fresh Crudit 

Mediterranean Olive Sampling Bar

Assorted Olive Oil and Balsamic Vinegar, Italian Bread

## COCKTAIL HOUR STATION

Choose One Chef-Attended Station

Raw Bar

Sushi (Maki roll and Sashimi)

Pasta Saut 

Asian-Style Wok

Mashed Potato Bar

## BUTLER PASSED HORS D'OEUVRES

(Select Six)

- Sausage-Stuffed Mushroom Caps
- Scallops Wrapped in Bacon
- Mini Crab Cake, Cajun Remoulade
- Edamame White Truffle Dumpling
- Mini Beef Wellington
- Blackened Sea Scallop, with Pablano Peach Jam on Plantain Chip
- Crispy Shrimp Tempura, Spicy Marmalade
- Chicken and Lemongrass Dumpling
- Asian BBQ Tempura Chicken
- Rare Sliced Sirloin, Creamy Garlic Boursin & Sweet Onion on Top Crostini
- Pesto Marinated Grape Tomato & Fresh Mozzarella Skewers
- Local Brie, Honey Rye, Strawberry Balsamic on Top Crostini
- Sweet Potato Latkes, Nutmeg Cream, Candied Pecans
- Potato Latkes, Chive Cream Cheese, Smoked Salmon
- Arancini Balls
- Parmesan and Herb Chicken Fingers, Tomato Compote
- Prosciutto and Smoked Gouda Wrapped Asparagus
- Seared Ahi Tuna, Avocado Crema, Wakame, Crisp Wonton
- Shrimp Dim-Sum
- New Zealand Lamb Chop Lollipops, Apple Mint Chutney
- Maine Lobster Salad, Endive
- Chicken Satay, Sweet Chili Sauce
- Kale and Vegetable Dumplings
- Sliced Sirloin, Gorgonzola & Balsamic Glaze on Top Crostini
- Truffle Fries in Fryer Baskets
- Clothespin BLT
- Fig and Goat Cheese Tart with Balsamic Pearls
- Short Plate of Polenta and Short Ribs
- Lobster Bisque Cappuccino Demitasse
- Bacon & Eggs

# WHERE THE RIVER MEETS THE SOUND

(cont.)

## CHAMPAGNE TOAST

(Méthode Champenoise)

## TABLESIDE WINE SERVICE

## APPETIZERS

(Select One)

Clam Chowder

Lobster Bisque

Butternut Soup

Caramelized Apple

Parma Prosciutto with Burrata  
Sweet Melons, Chilled Asparagus,  
Hand-Made Ricotta and Mozzarella Purse

New England Style Crab Cake  
Roasted Yellow Pepper Sauce, Tomato Salsa

Chilled Seafood Trio  
Shrimp, Scallop, Calamari

Grilled Lemon Shrimp  
Dressed Greens

Traditional Manicotti  
Basil and Romano

Penne Rigate  
Roasted Butternut Squash,  
Grilled Chicken Apple Sausage  
and Wilted Arugula

Wild Mushroom Pennette  
Oven Roasted Tomatoes and Madeira Cream

Classic Penne a la Vodka  
Sweet Peas, Pancetta and Basil

## SALAD

(Select One)

Served with Warm Rolls and Butter

Artisanal Greens  
Candied Pecans, Fresh Strawberries  
and Chevre

Arugula and Radicchio Salad  
Dried Apricots and Fennel

Bistro Salad  
Frisée, Arugula, Roasted Pears,  
Gorgonzola and Toasted Walnuts

Garden Salad  
Tomatoes, Cucumbers and Carrot



# WHERE THE RIVER MEETS THE SOUND

(cont.)

## ENTRÉES

(Pre Select Three in Advance)

All entrees are served with Chef's Selection of Seasonal Vegetable

Carved Beef Tenderloin  
(Filet Mignon) au Poivre  
Brandy Sauce, Gorgonzola Potato Cake,  
Roasted Shallots

Carved Beef Tenderloin  
(Filet Mignon)  
with Forest Mushrooms  
Country Potato Cake,  
Truffle-Scented Cabernet Jus

Prime Rib of Beef  
Port-Braised Shallots, Roasted Potatoes

Grilled Marinated N.Y. Strip  
Truffle Whipped Potatoes

Porcini Crusted Veal  
Veal Sirloin Chop, Barolo Wine Sauce,  
Yukon Gold Whipped Potato

Swordfish Provençale  
(from Local Day Boats)  
Lemon Herb Risotto

Pan-Seared Atlantic Salmon  
Lemon Thyme Glaze, Cabernet Rice

Stonington Sea Scallops  
(from Local Day Boats)  
Lemon Herb Risotto

Potato-Crusted  
New England Cod Steak  
Lemon Herb Risotto

Vegetable Napoleon  
Grilled Vegetable and Polenta Tower,  
Tomato Leek Sauce

Chef's Seasonal Risotto  
Risotto Prepared, Seasonal Vegetables

Breast of Chicken  
with Spinach, Chevre,  
Oven Roasted Tomato  
Whipped Golden Potato, Red Wine Sauce

Roast Breast of Chicken  
Pea Risotto, Natural Chicken Jus

Roast Stuffed Chicken Breast  
Corn, Fennel, Sausage with Sweet Potato  
Puree, Pinot Noir Peppercorn Sauce

A Dual Entrée of Petite Filet Mignon  
and Buttered Lobster Tail – Market Price  
Peppercorn Demi and Roasted Fingerling Potatoes.

Available as an entrée for all guests.

May be offered in addition to other pre-selected entrées for an additional charge.

## CUSTOMIZED WEDDING CAKE

Service of Freshly Brewed Coffee & Herbal Teas

# WEDDING COCKTAIL RECEPTION

## 4 Hour Reception

6pm to 10pm

159 per Person

Prices are exclusive of service charge and tax | 150 guest maximum

### GUEST ARRIVAL WITH BUTLER PASSED CHAMPAGNE, SPARKLING WATER & SPECIALTY COCKTAIL

Progressive Reception

#### OPEN PREMIUM BAR FOR 4 HOURS

Featuring Premium Brand Liquor &  
Liqueurs

Domestic & Imported Beer

House Wines Champagne

Cordials

Assorted Soft Drinks

#### HARVEST TABLE 6PM TO 8PM

Imported and Domestic Cheeses Sliced  
Cured Italian Meats Mediterranean Olive

Sampling Bar Crudité

Assorted Olive Oil and Balsamic Vinegar,  
Italian Bread

Served with an Assortment of Flatbread,  
Bread & Crostini

#### BUTLER PASSED HORS D'OEUVRES 6:30PM TO 7:30PM

(Choose 8)

- Parmesan and Herb Chicken Fingers with Tomato Compote
- Prosciutto and Smoked Gouda Wrapped Asparagus
- Chicken Satay with Sweet Chili Sauce
- Sausage - Stuffed Mushroom Caps
- Scallops Wrapped in Bacon
- Mini Crab Cake with Cajun Remoulade
- Mini Beef Wellington
- Baked Sea Scallops with Plantain Chip
- Shrimp Tempura with Spicy Marmalade
- Rare Sliced Sirloin with Creamy Garlic Boursin & Sweet Onion on Top Crostini
- Sliced Sirloin, Gorgonzola & Balsamic Glaze on Top Crostini
- Short Plate of Polenta and Short Ribs
- Seared Ahi Tuna, Avocado Crema, Wakame, Crisp Wonton
- Shrimp Dim-Sum
- Edamame White Truffle Dumpling Onion & Rosemary Puff Pastry
- Kale and Vegetable Dumpling
- Chicken and Lemongrass Dumpling
- Asian BBQ Tempura Chicken
- Pesto Marinated Grape Tomato and Fresh Mozzarella Skewers
- Local Brie, Honey Rye, Strawberry Balsamic
- Truffle Fries in Fryer Baskets Clothespin BLT
- Sweet Potato Latkes with Nutmeg Cream and Candied Pecans
- Potato Latkes with Chive Cream Cheese & Smoked Salmon
- Coconut Crusted Jumbo Shrimp with Papaya Coulis
- Bacon and Eggs
- New Zealand Lamb Chop Lollipops with Apple Mint Chutney
- Main Lobster Salad, Endive

# WEDDING COCKTAIL RECEPTION

## (cont.)

### STATIONS 7:00PM TO 8:30PM

(Choose 3)

#### Slider Station

Mini Sliders with Caramelized Onions  
and Cabot Cheddar

Mini Grilled Chicken Sliders  
with Tomato and Fresh Mozzarella  
Parmesan French Fries

#### Taco Station

Soft Corn Tortillas  
With Seasoned Chicken and Cajun Shrimp  
Assorted Accompaniments to include  
shredded cheese, scallions, radish,  
lime wedges, cilantro, pico de gallo  
and sour cream

#### Chef Attended Seasonal Risotto Station

Italian Risotto featuring a selection  
of toppings caramelized onions, sautéed  
mushrooms, Sweet Red Peppers, Petite  
Peas and Aged Italian Parmesan Cheese

Presented with Crusty Bread  
and Whipped Garlic Butter

#### Mashed Potato Bar

Mashed Potatoes presented in  
Stemless Martini Glasses

Assorted Accompaniments to  
include shredded cheese, scallions, bacon,  
caramelized onions, diced tomatoes, garlic  
whipped butter and sour cream

#### Sushi Station

Pre-Made Assorted Sushi Rolls presented  
with Wasabi, Ginger and Soy Sauce

Sushi "Sandwiches"

Wild Salmon and Sesame Tuna  
to be presented on small plates of Jicama  
and Bok Choy

Salad and Street Noodles

#### Rustic Flatbread Station

Shrimp Fig Purée, Gorgonzola & Balsamic  
Grilled Chicken, Pesto & Romano Tomato,  
Mozarella, Basil Infused Olive Oil

#### Classic Paella Station

With Chorizo, Mussels, Clams,  
Calamari and Prawns

### DESSERT STATIONS

(Choose 3)

Donut Tower featuring freshly made assorted donuts

Mini Strawberry Shortcakes

Mini Cupcakes

Petite Fours

Chocolate Dipped Strawberries

Wedding cake may be added for an additional \$5 per person

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

# CULINARY ENHANCEMENTS

Stations are based Upon One Hour of Service | All Stations are attended

## RAW BAR

Market Price

Hand Shucked Little Neck Clams on the 1/2 Shell, Oysters on the 1/2 Shell  
Iced Shrimp Cocktail with Cocktail Sauce, Mignonette Sauce & Lemon Wedges

## SUSHI STATION

Market Price

Assorted Sushi and Sashimi Rolls presented with  
Wasabi, Ginger and Soy Sauce  
Cured Wild Salmon and Sesame Tuna to be  
presented on small plates of Jicama and Bok Cho  
Salad and Street Noodles

## PASTA SAUTÉ STATION

9 per Person

Featuring a Selection of Pastas and Sauces  
With Cheeses, Crushed Red Pepper  
& Traditional Accompaniments

## ASIAN-STYLE WOK STATION

9 per Person

Julienne Asian Vegetables, Lo Mein Noodles, Fried Rice  
Choice of Ginger Soy Sauce, Plum Sauce or Hoisin Sauce  
Tossed with Stir Fried Chicken and Pork

## MASHED POTATO BAR

9 per Person

Whipped Potatoes served with Crisp Bacon, Sour Cream, Shredded Cheeses,  
Chives and Caramelized Onions

## MEAT CARVING STATION

Prices are per Person

Roast Breast of Turkey 8

Baked Atlantic Salmon wrapped in Puff Pastry 9

Roast Loin of Pork 9

Honey-cured Smoked Ham 8

Roast Steamship of Lamb 12

Roast Tenderloin of Beef 14

Accompanied by Complementary Sauces, Chutney and Silver Dollar Rolls

# BEVERAGE ENHANCEMENTS

Please ask for more detailed information on Wine and Champagne Enhancements

## PRE-CEREMONY BEVERAGE STATION

4.95 per Person

Choose Either a Cold or Hot Beverage Station to Welcome Your Guests  
Fresh Lemonade & Mint Iced Tea or Hot Cider & Coffee

## ADDITIONAL HOUR OF OPEN PREMIUM BAR

Additional 9 Per Person

## UPGRADE TO DELUXE LIQUORS

Additional 10 Per Person

Brands included: Ketel One Vodka, Bombay Sapphire Gin,  
Karma Silver Tequila, Johnnie Walker Black Label, Crown Royal Whiskey, Makers  
Mark, Hennessy VS, Frangelico, Grand Marnier, Chambord, Drambuie,  
Cointreau, Bailey's Irish Cream, Kahlua, Disorona

## CHAMPAGNE BAR FOR ONE HOUR

12.95 Per Person

Assorted garnishes and mixers as an accompaniment to the  
Open Bar(Upgraded Champagne or Prosecco per Bottle)

## CORDIAL BAR

11.95 Per Person

Sambuca, Drambuie, Amaretto, Frangelico, Chambord, Kahlua, Bailey's,  
Tia Maria Seasonal Cordials served in Chocolate Cups

## ESPRESSO AND CAPPUCCINO BAR

9 per Person

(300 minimum)

# SWEET ENDINGS

From The Saybrook Point Pastry Shop

## A SYMPHONY OF DESSERTS

Grand Display of Cakes, Torts, Tarts, Petit Fours, Fruits, Cookies and Brownies

17.95 per Person

## CUPCAKE TREE

\*Minimum 18 people

(Please Select Three)

Chocolate/Chocolate  
Carrot Cake /Cream Cheese  
Vanilla/Vanilla  
Red Velvet/Cream Cheese  
Lemon/Lemon

17.95 per Person

## CHOCOLATE SYMPHONY

Chocolate Dipped Strawberries  
Chocolate Pot de Crème  
Chocolate Truffle  
Chocolate Chip Cookie  
Double Fudge Brownies  
Flourless Chocolate Decadence

19.95 per Person



# SWEET ENDINGS

From The Saybrook Point Pastry Shop

## PETIT PASTRY DISPLAY

Selection of Petit Tartlets & Assortment of Miniature Pastries  
(Please Select Five)

Lemon Curd Tarts  
Linzer Cookies  
Éclair and Cream Puffs  
Chocolate Dipped Biscotti  
Assorted Petit Four  
Dark Chocolate Mousse Spoons  
Italian Cannoli's  
Assorted Mini Cupcakes, Chocolate, Lemon, Vanilla  
Assorted Truffles  
Assorted Fruit Tarts

14.95 per Person or 32.95 per Dozen

## ASSORTED COOKIES

Includes Biscotti & French Macaroons

14.95 per Person or 32.95 per Dozen

## CHOCOLATE DIPPED STRAWBERRIES

34.95 per Dozen

## FRESHLY MADE CHOCOLATE TRUFFLES

31.95 per Dozen

## ASSORTED COOKIE & BROWNIE DISPLAY

Chef's Selection of Assorted Freshly Baked Cookies and Brownies

7.95 per Person

## ESPRESSO & CAPPUCCINO BAR

(75 Person Minimum)

10.95 per Person

*\*Custom Celebration Cakes are Available Upon Request*

# POST WEDDING BREAKFAST

From The Saybrook Point Pastry Shop

## THE FENWICK BUFFET

26.95 per Person

20 Person Minimum |

Prices are exclusive of service charge and tax

Chilled Fruit Juices  
Sliced Seasonal Fruits  
Freshly Baked Croissants

## ENTRÉES

(Please Select One or Two)

Scrambled Eggs with Fresh Herbs  
Scrambled Eggs with Onions, Peppers, Tomatoes & Mushrooms  
Vegetable Quiche  
Quiche Lorraine  
Pancakes with Maple Syrup  
Brioche French Toast

## ACCOMPANIMENTS

Crisp Bacon & Country Sausage  
Home-Fried Potatoes  
Coffee, Decaffeinated Coffee & Assorted  
Teas (\*Under 20 Guests Add 7.00 per Person)

## ENHANCEMENTS TO YOUR BREAKFAST

Priced per Person

Seasonal Whole Fruit 3.95  
Assorted Breakfast Pastries 5.95  
Assortment of Cold Cereals with Whole & Skim Milk 3.95  
Steel Cut Oatmeal with Cinnamon Apple, Raisins and Brown Sugar 5.95  
Norwegian Smoked Salmon with Cream Cheese, Tomato, Capers, Onion and Egg 10.95  
Greek Yogurt Parfait Station, Fresh Berries, House-made Granola 4.95