

Tiffany Juliet HOUSE



82 Naubuc Avenue, Glastonbury, Connecticut 06033 • (860) 659-1865

Wedding Menus



Weddings at the Tiffany Juliet House includes your choice of a wedding package below; a 5-hour event from 11:00 a.m. to 4:00 p.m. or 6:00 p.m. to 11:00 p.m.; tables; floor length ivory linens; fruitwood chiavari chairs; ivory napkins (linens can be upgraded at an additional cost); place settings & glassware, waitstaff & bartender(s) open bar for 4 hours (see details in each package). We can host up to 100 guests to include: 75 seated in the large dining area & 35 additional seats in the front of the house. A tent (extra fee) on our premises can offer you up 150 guests seated & you would get use of the house, as well. We do offer alternate menu selections within the wedding packages below. We can talk about your menu requests during an appointment.

Plated, Sit-Down Celebration

Wedding Package One	\$65.00/per person++
Wedding Package Two	\$75.00/per person++
Wedding Package Three	\$95.00/per person++

Stations Celebration

Wedding Package Four	\$65.00/per person++
Wedding Package Five	\$75.00/per person++
Wedding Package Six	\$100.00/per person++

Above wedding packages are based on a 60 person minimum & are + chef fee + bartender fee + service fee + 6.35% Connecticut sales tax (details given to you on your tour)

Wedding Package One – Plated Celebration

Hand Passed Hors D'oeuvres
 Spring Rolls with Soy Dipping Sauce
 Sesame Chicken with Peanut Dipping Sauce
 Beef Wellington with Horseradish Dipping Sauce
 Based on one piece of each per person

Seasonal Vegetable Crudités
 Carrots, Celery, Red and Green Peppers, Broccoli, Asparagus,
 Cauliflower, Mushrooms and Cucumber with
 House made Ranch, Creamy Garlic and Hummus Dips

Salad ~ Please select one
 Salad of Tossed Seasonal Greens with Carrots, Tomatoes and Chèvre in a Honey Balsamic
 Classic Caesar Salad, Romaine Lettuce, Garlic Croutons and Pecorino Romano

Entrées

Balsamic Chicken with Roasted Mushrooms and Caramelized Onion
 Sole Florentine with a Lemon Tarragon Buerre Blanc
 Flat Iron Steak with Smoked Sea Salt and Natural Au Jus

Beer, wine & soda bar included for 4 hours & champagne toast
 (add \$8 per person to include full open bar upgrade)

Wedding Cake:

Your choice of flavor, filling and frosting and one of our cake designs
 (your cake design & upgraded fondant designs are always an option & may be an extra design fee)
 served with Coffee, Tea and Decaf

Wedding Package Two – Plated Celebration

Passed Hors D'oeuvres
 Coconut Chicken with a Pineapple Chutney
 Beef Wellington with Horseradish Dipping Sauce
 Vegetable Spring Rolls with Soy Dipping Sauce
 Scallops in Bacon
 Based on one piece of each per person

Bruschetta and Crudité Display
 Assorted Rustic Breads with the following spreads
 Italian White Bean Basil, Ripe Yellow Tomato with Mozzarella & Olive Oil
 Baby Red Tomatoes with Caper Basil Parmesan
 Carrots, Celery, Red and Green Peppers, and Broccoli
 with House made Ranch, Creamy Garlic and Hummus Dips

Salads ~ Select One

Baby Spinach Salad with Oranges Segments, Honey Roasted Pecans in a Blood Orange Creamsicle Vinaigrette
 Chopped Salad with Greens, Cucumber, Tomatoes, Apples, and Walnuts in a Red Wine Vinaigrette

Entrées

Coconut Chicken with a Tangy Thai Orange Sauce and Coconut Milk
 Sesame Coated Salmon with a Mango Mustard Seed Glaze
 6 oz Filet Mignon with Caramelized Onions and Mushrooms in a Garlic Brown Butter

Full open bar for 4 hours & champagne toast included

Wedding Cake:

Your choice of flavor, filling and frosting and one of our cake designs
 (your cake design & upgraded fondant designs are always an option & may be an extra design fee)
 served with Coffee, Tea and Decaf

Wedding Package Three – Plated Celebration

Passed Hors d'oeuvres
 Sesame Chicken Satay with Peanut Dipping Sauce
 Crab Cakes with a Spicy Roumelade
 Mini Paella Blossoms with Chorizo
 Hibachi Beef Skewers
 Summer Rolls with Teriyaki Dipping Sauce

Assorted Cheese and Tuscan Station
 Farm House Cheddar, Italian Sharp, Goat Cheese Rolled in Fresh Herbs
 Fresh Grapes and Strawberries; Assorted Crostini and Pita Bread
 Marinated Artichokes and Roasted Red Peppers, Sundried Tomatoes and Kalamata Olives

Appetizers ~ Select One

Penne Pasta w/ Roasted Mushrooms in a Creamy Peppercorn Sauce with Shaved Pecorino Cheese
 Grilled Vegetable Puff filled with Select Vegetables & Topped with a Sun-dried Tomato Aioli
 Creamy Roasted Mushroom Soup or Soup of the Day

Salads ~ Select One

Baby Spinach Salad with Oranges Segments, Honey Roasted Pecans in a Blood Orange Creamsicle Vinaigrette
 Chopped Salad with Greens, Cucumber, Tomatoes, Apples, and Walnuts in a Red Wine Vinaigrette
 Classic Caesar Salad w/ Romaine Lettuce, Club-made Garlic Croutons & Pecorino Romano

Entrées ~ Select Three

Rolled Chicken filled with Cornbread and Apricots in an Orange Apricot Glaze
 Pan Seared Salmon served with a Lemon Lime Crème Fraîche
 Pan Seared Sea Bass with a Spicy Citrus Sauce
 Horseradish encrusted Shrimp served with a Wasabi Drizzle Butter
 8 oz. Filet Mignon with a Roasted Shallot Brandy Glaze
 10 oz. Sirloin of Beef Caramelized Onions and Mushrooms in a Garlic Brown Butter

Full open bar for 4 hours & champagne toast included

Wedding Cake:

Your choice of flavor, filling and frosting and one of our cake designs
 (your cake design & upgraded fondant designs are always an option & may be an extra design fee)
 served with Coffee, Tea and Decaf

Wedding Package Four – Station Celebration

Hand Passed Hors D'oeuvres

Spring Rolls with Soy Dipping Sauce
 Sesame Chicken with Peanut Dipping Sauce
 Beef Wellington with Horseradish Dipping Sauce
 Based on one piece of each per person

Seasonal Vegetable Crudités
 Carrots, Celery, Red and Green Peppers, Broccoli, Asparagus,
 Cauliflower, Mushrooms and Cucumber with
 House made Ranch, Creamy Garlic and Hummus Dips

Around the World Station
 We supply the Beef, Chicken, Shrimp, Mushrooms, Grilled Veggies,
 Imported Shredded Cheeses, Peppers and Onions, Pignoli Nuts, Fresh Cracked Peas, and Bacon Bits
 Choices will be tossed with Penne Pasta or Rice and a Selection of our Delectable Sauces,
 al la Vodka, Pesto, Alfredo, Teriyaki, Cajun and Ginger Sauces

Full open bar included – 4 hours

Dessert Station
 Turtle Cheesecake ~with a layer of rich chocolate and walnuts
 Mango Mousse Cake
 Chocolate Truffle Cake ~ Crème Anglaise
 or substitute Wedding Cake for Dessert Station

Dessert served with Coffee, Tea and Decaffeinated Coffee

Wedding Package Five – Station Celebration

Passed Hors D'oeuvres
 Coconut Chicken with a Pineapple Chutney
 Beef Wellington with Horseradish Dipping Sauce
 Vegetable Spring Rolls with Soy Dipping Sauce
 Scallops in Bacon
 Based on one piece of each per person

Bruschetta Display
 Assorted Rustic Breads with the following toppings:
 Italian White Bean Basil
 Ripe Yellow Tomato with Mozzarella And Olive Oil
 Baby Red Tomatoes with Caper Basil Parmesan

Dinner Stations
 Pasta Station
 Caesar Salad with Crispy Garlic Bread
 Gemelli Pasta with a Fresh Tomato and Basil Sauce
 Penne Tossed with Seasonal Vegetables in an Extra Virgin Olive Oil

Carving Station
 Smoked Ham & Turkey Breast
 Honey and Whole Grain Mustard
 Sliced Mini Rolls Apple Marinated Turkey Breast
 Pan Gravy and Sliced Mini Rolls
 ** Carving Attendant: \$125 fee per Carving Station Attendant**

Full open bar for 4 hours & champagne toast included

Desserts
 Assorted Cheesecakes, Chocolate Decadence, Fruit Filled Tarts, Tiramisu,
 Mini Pastries and Cookies

Wedding Cake:
 Your choice of flavor, filling and frosting and one of our cake designs
 (your cake design & upgraded fondant designs are always an option & may be an extra design fee)
 served with Coffee, Tea and Decaf

Wedding Package Six – Station Celebration

~Passed Hors d'oeuvres~
 Sesame Chicken Satay with Peanut Dipping Sauce
 Crab Cakes with a Spicy Roumelade
 Mini Paella Blossoms with Chorizo
 Mini Beef Wellington
 Summer Rolls with Teriyaki Dipping Sauce

~Assorted Cheese~
 Baked Brie with Cranberry Spread
 Farm House Cheddar
 Goat Cheese Rolled in Fresh Herbs
 Fresh Grapes and Strawberries
 Assorted Crostini and Pita Bread

~Tuscan Station~
 Grilled Focaccia Bread with
 Marinated Artichokes and Roasted Red Peppers. Caramelized Onions,
 Parmesan Cheese, Marinated Sundried Tomatoes and Olives

Prosciutto, Grilled Chicken, Basil Shrimp and Sirloin

~Ravioli Station~

Roasted Wild Mushroom, Lemon Asparagus and Gourmet Cheese Ravioli
Baby Bellas, Roasted Tomato, Shallots, Arugula, Goat Cheese
Sauces: Lemon Cream and Chunky Tomato

~ Carving Station~

Fresh Herb Crusted Turkey with a Cranberry ~ Orange Relish
Cracked Peppercorn Rubbed Beef served with Horseradish and Natural Jus
Silver Dollar Rolls

Full open bar for 4 hours & champagne toast included
(premium bar upgrade and wine service with dinner available)

~Truffles & Treats~

Pecan Squares, Mini Chocolate Decadence, Lemon and Raspberry Bars,
Mini Cheesecake and Cookies

Wedding Cake:

Your choice of flavor, filling and frosting and one of our cake designs
(your cake design & upgraded fondant designs are always an option & may be an extra design fee)
served with Coffee, Tea and Decaf

© Copyright 2013 TiffanyJulietHouse.com - Post Office Box 1025, Glastonbury, Connecticut 06033 - All Rights Reserved