



Our mission is to provide a warm, welcoming space for our guests while offering an upscale, "fine-casual" style of service. More than just a meal, we aspire to provide a balanced, unique experience, creating a place not only where guests feel like family, but to also make them feel like every visit is a special occasion. From our outstanding craft cocktails to our elegant and eclectic menu and full service weddings, we wish to be unlike any restaurant in New England. We strive to be fully attentive to our guests needs with these concepts in mind:



COCKTAIL RECEPTION

Select Four Butler Passed Hors D'oeuvres

Seasonal Vegetable Display

DINNER RECEPTION

First Course Salad or Appetizer

Main Course Choice from Two Entrees (Vegetarian Option Available)

Signature Wedding Cake Coffee and Tea Service

Five Hour Top Shelf Open Bar Wine Service Table Side

PRIVATE EVENT SPACE FOR YOUR WEDDING CEREMONY AND RECEPTION DEDICATED EVENT PLANNER

PERSONAL BRIDAL ATTENDANT

BRIDAL SUITE

IVORY TABLE LINEN & COORDINATING NAPKIN

ROUND TABLES AND HOUSE GOLD CHIVARI CHAIRS

Prices are Subject to 23% Gratuity and 7.35% CT Sales Tax









PASSED HORS D'OEUVRES

(Choose Four)

MINI CRAB CAKES

Remoulade

SWEDISH MEATBALLS

Cream Sauce

CHILLED SHRIMP COCKTAIL

Cocktail Sauce Shooter

COCONUT SHRIMP

Sweet Chili Sauce

CRISPY PORK BELLY

Pickled Apple

TUNA TARTARE

Red Miso, Ginger and Soy

BRUSCHETTA OF FRESH TOMATO

Balsamic Glaze

FINGERLING TOSTONES

Paprika Aioli

BUTTERMILK BATTERED CHICKEN BITES

Creamy Ranch

CHEESEBURGER SLIDERS

House Special Sauce

SPANAKOPITA

Greek Spinach Pie

LAMB LOLLIPOPS

Mint Chimichurri

MINI HOT DOGS

Dijon Mustard

MUSHROOM TARTLET

Spinach & Gruyere

BAKED CHEESE BITE

Parmesan Cheese and Shallot Aioli

ARTICHOKE FRITTER

Roasted Garlic Aioli

COCKTAIL RECEPTION ENHANCEMENTS

- Perfect Pairings-

BEER BATTERED CHICKEN BITES

Served with a Small Pilsner of Lager

MINI FISH TACOS

Served with a Mini Margarita

MINI CHEESEBURGER SLIDER

Served with a Spiked Milk Shake

OPEN FACED SHORT RIB CROSTINI

Served with a Mini Guinness

\$8.00/ CHOOSE TWO





SOUTHWEST STATION

(Choose Two)

Fulled Chicken, Pork Carnitas or
Pulled Brisket

Accompanied with Salsa
Guacamole, Tri Color Chips,
Shredded Cheese, Sour Cream,
Salsa Verde and Rojas
\$8.00

MASHED POTATO STATION

Whipped Mashed Potatoes
Accompanied with Sour Cream.
Chives. Broccoli, Bacon and
Cheddar Cheese
\$8.00

ASIAN STATION

(Choose One)
Fried Rice or Vegetable Lo Mein
Accompanied with Spring Rolls
Hoisin and Garlic Sauces
\$8.00

SUSHI & SASHIMI BAR

Assorted Hand Rolls
Soy Sauce and Wasabi Pickled
Ginger
\$18.00

BUTCHER BLOCK

(Choose One)
Roasted Sliced Sirloin. Pork Loin.
Ham or Turkey Breast
Dinner Rolls and Butter
\$8.00

BEACH TACO STATION

(Choose Two)
Shredded Chicken, Spicy Chonze, Skirt Steak, Mahi Mahi, Short Riband Portobello
Accompanied with Chipotle Aioli, Avocado Aioli, Pickled Cabbage, Spicy Corn Salsa and Cotija

LITTLE BURGER STATION

Petite Angus Beef Burgers
Caramelized Onion,
Blue Cheese and Garlic Aioli
&
Sriracha Fried Chicken
Crunchy Cabbage and Sriracha
Aioli

TASTE OF ITALY

\$8.00

(Choose Two)
Rigatoni. Campanella. Orecchiette.
or Penne
(Choose Two)
Pesto & Olive Oil. Alfredo.
Pomodoro or Olive Oil
Accompanied with Mushrooms.
Peppers. Spinach. Broccoli Rabe.
Tomatoes and Fresh Grated
Cheese

HARVEST STATION

\$8.00

Artisanal Cheese and Charcuterie Display \$6.00



ORGANIC GREENS

Eucumber, Radish, Pickled Onion, Cherry Tomato,
Balsamic Vinaigrette

MG'S CAESAR

Little Gem Lettuce, Sourdough Croutons, Parmesan Crisp.

Caesar Dressing

BISTRO SALAD

Frisee, Local Bacon Lardons, Pickled Onions, Radishes, Lemon Pepper Vinaigrette

HARVEST SALAD

Field Greens. Dried Cranberries. Candy Pecans. Crumbled Goat Cheese. Champagne Vinaigrette

LOCAL HEIRLOOM TOMATO SALAD

LOCAL HEIRLOOM TOMATO SALAD Local Heirloom Tomatoes. Baby Arugula. Aged Balsamic and EVOO

APPETIZER SELECTIONS

BURRATA & ARUGULA

Fresh Burrata, Baby Arugula, Fresh Basil, Aged Balsamic & EVOO

ROASTED BEETS

Maytag Blue Cheese, Seedless Grapes, Candid Walnuts, Drizzled with Saba & EVOO

PENNE POMODORO

Marina Sauce & Fresh Grated Cheese

GRILLED VEGETABLE TERRENE

Eggplant, Zucchini, Onion, Tomato, Mozzarella Portobello Mushroom, Balsamic Glaze





ENTREE SELECTIONS

Meat & Poultry

FRENCHED CHICKEN BREAST

Sweet Mashed Potato, Sautéed Haricot Verts. Chicken Aus Jus

BRAISED BEEF SHORT RIB

Red Wine Braised Short Ribs, Potato Puree, Frenched Green Beans, Braising Jus

GRILLED SIRLOIN

Sautéed Spinach. Whipped Potato. Cabernet Sauce

CENTER CUT FILET

Twice Baked Potato, Grilled Asparagus.

Merlot Demi Glace

PAN ROASTED DUCK BREAST

Butternut Squash Puree and Braised Red Cabbage.
Port Wine Jus

ROASTED CHICKEN BREAST

Farro. Roasted Seasonal Vegetables Chimichurri Sauce

Seafood

HERB ROASTED COD FISH

Whipped Potato and Glazed Root Vegetable

SEARED BRANZINO

Roasted Tomato Caponata and Fingerling Potatoes.

EVOO

PAN ROASTED FAROE ISLANDS SALMON

Crispy Fingerling Potatoes. Roasted Seasonal Vegetables. Lemon and Herb Butter Sauce

MISO COD

Wasabi Mashed Potatoes. Asian Stir Fry.
Sweet Chili Sauce







ADDITIONAL ENHANCEMENT

Dessert & Late Night Snacks

BASKETS OF FRENCH FRIES

Shoe String French Fries \$5.00

MINI GRILLED CHEESE SANDWICHES

Cheddar Cheese \$5.00

SLIDERS & MILK SHAKES

Mini Cheese Burgers and Mini Chocolate Milk Shakes \$10.00

FRESH BERRIES

Sorbet

\$5.00

TRADITIONAL CHEESECAKE

Seasonal Fruit

\$5.00

CHOCOLATE MOLTEN CAKE

Vanilla Bean Gelato

\$8.00

PLATTER OF FRESH BAKED COOKIES

Chocolate Chip

\$6.00

DEEP FRIED OREOS AND TWINKIES

Fried Oreos and Twinkies in Pancake Batter \$8.00

S'MORE STATION

House Made Simores

\$10.00

HOUSE MADE MINI ICE CREAM SANDWHICHES

Vanilla Ice Cream \$8.00

SUNDAE BAR

Choice of Two Ice Cream Flavors Assorted Candies, Sprinkles Chocolate & Caramel Sauce Whip Cream

\$10.00





BEVERAGE PACKAGES

TOP SHELF OPEN BAR

Grey Goose. Titos
Brokers. Bombay Sapphire Gin
Malibu. Plantation 3 Stars. Captain Morgan
Espolon Blanco
Jack Daniels. Jameson. Four Roses Bourbon
Dewar's 12 Year
Craft Beer on Tap
Pinot Grigio. Chardonnay
Montepulciano and Cabernet

BEVERAGE UPGRADES

- per person -

SIGANTURE COCKTAIL

A Meeting with MG's Mixologist to Create a His and Her Special Cocktail Custom Signage Included \$5.00

CIGAR & WHISKEY/SCOTCH BAR

Knobs Creek, Oban I4, Macallan I2 Year Glenlivet I2 Year Dalmore I2 Year, Woodford Reserve

DRINKS BILLED ON CONSUMPTION

INQUIRE FOR CIGAR PRICING

MARGARITA CART

Rolling Cart Casamigos Blanco. Casamigos Reposado. Casamigos Mezcal Homemade Fresh Margaritas

\$15.00

MARTINI BAR

A Meeting with MG's Mixologist to Create
Three Signature Martinis
Ice Carving Included
\$20.00





PREFERRED PROFESSIONALS

MICHELE ILJAZI PHOTOGRAPHY Micheleiljaziphotography@gmail.com

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VIDEOGRAPHY

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FAIRYTALE STUDIOS 203.543.8621 www.fairytalestudio.com

FNTFRTAINMENT

DJ VIN RISSOLO 203.858.4394 DJVin@DJVinct.com

74 EVENTS LLC www.74events.com

GENERATION EVENTS 212.505.7593

HENRY JONES 203.952.4861 Cocktail Reception Music

NICK SPORIVO 203 912 2561 Cocktail Reception Music

FLORAL DECOR

DIANE GAUDETT CUSTOM FLORAL DESIGN 203.426.5949 info@dianegaudett.com

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FLAWLESS FUNCTIONS 860.965.0930 Flawlessfunctionsct@gmail.com

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RENTALS

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SMITH PARTY RENTALS 203.869.9315

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GI AM

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TIFFANY HALL-SCARMANA Make-Up Artist 860.634.0753

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STATIONARY

SARAH ADAMS Stationary & Signage 203.240.3236

LACE AND INK Signage & Custom Printing 860.350.5341

