

# Grandbelle Wedding Package Special

## Our New York-Style Cocktail Hour

All beautifully decorated and arranged  
Around a sparkling **Ice Sculpture**

Imported and Domestic Cheeses w/ Crisp  
Crudit  & Dip and Fresh Fruit Platters

An **Antipasto Bar** with  
Fresh Buffalo Mozzarella, Tomato & Basil  
Marinated Mushrooms - Fire Roasted Pepper  
Artichoke Hearts in Vinaigrette - Sliced Pepperoni  
Calamari Salad - Fresh Pasta Salad  
Tuscan-Style Bruschetta

Butler Style Hors d'oeuvres passed featuring  
Freshly prepared items including. . .

Clams Casino	Scampied Shrimp Puffs
Fried Calamari	Coconut Shrimp
Stuffed Mushroom Caps	Franks 'n Blanket
Eggplant Rollatini w/ Prosciutto & Provolone	Teriyaki Kebobs
Sweet & Sour Meatballs	Crab Rangoon
Stuffed Rigatoni	Scallops in Bacon
Oriental Pot stickers	Stuffed Risotto (Arancini)
Vegetarian Spring Rolls	Greek Spanakopita
Fresh Mozzarella in Prosciutto	Cheese Puffs
Our Own Grilled Pizzas . . . and much more!	Orange Ginger Salmon Puffs

## Indoor and Outdoor Private Settings

### Bar

Five (5) Hours unlimited Open Bar  
Including Premium Top Shelf Liquors, Wine & Beer

We Provide: **Your Own Personalized  
Wedding Cake**

## Dinner Menu

Champagne Toast

\*

Appetizer

Fresh Fruit Medley or Melon & Prosciutto

\*

Pasta

Baked Manicotti or Penne Marinara

\*

Mixed Green Salad

Our own Fresh Baked Bread & Whipped Butter  
and served throughout dinner

\*

Entrees

Choice of Three:

King Cut Roast Prime Rib of Beef

Baked Stuffed Jumbo Shrimp (seafood dressing)

Stuffed Boneless Breast of Chicken

Boneless Breast of Chicken "Francaise"

Boneless Breast of Chicken "Marsala"

Stuffed Filet of Sole in Champagne Lobster Sauce

\*

Choice of Potato

\*

Choice of Seasonal Vegetable

\*

Dessert

Your Wedding Cake will be cut and served with  
Coffee, Tea and Decaffeinated Coffee

## PHOTOBOOTH INCLUDED

PROPS, PRINTING, AND MASTER DVD

BY: **SPETRINO PICTURES**

**Also included:** Crystal Torch Lamp Centerpieces with candles, Floor  
and Seating Plan- Direction Sheet and Place Cards, Reception  
Coordinator- Maitre D' . . . and **Beautiful Picturesque grounds for  
Photography**



## TASHUA KNOLLS

Golf Club • Banquets

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

On Premise Catering for

Weddings • Anniversaries • Corporate Events • Golf Outings • Showers • Bar/Bat Mitzvahs  
40 Tashua Knolls Lane • Trumbull, Connecticut 06611 • 203-459-2521 • Fax (203) 459-0027

For 2016-2017 . . . **\$99.95** per person  
Tax & Gratuities (Service Charge) Included

# Traditional Wedding Package Special

## Our New York-Style Cocktail Hour

All beautifully decorated and arranged  
Around a sparkling **Ice Sculpture**

Imported and Domestic Cheeses w/ Crisp  
Crudit  & Dip and Fresh Fruit Platters

An **Antipasto Bar** with  
Fresh Buffalo Mozzarella, Tomato & Basil  
Marinated Mushrooms - Fire Roasted Pepper  
Artichoke Hearts in Vinaigrette - Sliced Pepperoni  
Calamari Salad - Fresh Pasta Salad  
Tuscan-Style Bruschetta

## NOW INCLUDING OUR N.Y STYLE HOT HORS D'OEUVRES

**Butler Style Hot Hors d'oeuvres** passed featuring freshly  
prepared items including. . .

Clams Casino	Scampied Shrimp Puffs
Fried Calamari	Coconut Shrimp
Stuffed Mushroom Caps	Franks 'n Blanket
Eggplant Rollatini w/ Prosciutto & Provolone	Teriyaki Kebobs
Sweet & Sour Meatballs	Crab Rangoon
Stuffed Rigatoni	Scallops in Bacon
Oriental Pot stickers	Stuffed Risotto (Arancini)
Vegetarian Spring Rolls	Greek Spanakopita
Fresh Mozzarella in Prosciutto	Cheese Puffs
Our Own Grilled Pizzas . . . and much more!	Orange Ginger Salmon Puffs

### Indoor and Outdoor Private Settings

### Bar

Five (5) Hours unlimited Open Bar  
Including Premium Top Shelf Liquors, Wine & Beer

## Dinner Menu

Champagne Toast

\*

Appetizer

Fresh Fruit Medley or Melon & Prosciutto

\*

\*Mixed Green Salad

Our own Fresh Baked Bread & Whipped Butter  
and served throughout dinner

\*

Entrees

Choice of Three:

King Cut Roast Prime Rib of Beef  
Baked Stuffed Jumbo Shrimp (seafood dressing)  
Stuffed Boneless Breast of Chicken  
Boneless Breast of Chicken "Francaise"  
Boneless Breast of Chicken "Marsala"  
Stuffed Filet of Sole in Champagne Lobster Sauce

\*

Choice of Potato

\*

Choice of Seasonal Vegetable

\*

Dessert

Your Wedding Cake will be cut and served with  
Coffee, Tea and Decaffeinated Coffee

**We Provide:** Crystal Torch Lamp Centerpieces with candles, Floor and  
Seating Plan- Direction Sheet and Place Cards, Reception Coordinator-  
M tre D' . . . and **Beautiful Picturesque grounds for Photography**

For 2016-2017 . . . **\$89.95** per person  
Tax & Gratuities (Service Charge) Included

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