



WEDDINGS

SPRING | SUMMER CATERING MENU

ARTISAN



5

HOUR PREMIUM
OPEN BAR

ONE HOUR
BUTLER PASSED
HORS D'OEUVRES

(Please Select Six)

SEA

Classical shrimp cocktail, brandied cocktail sauce
Spicy tuna tartar, cornettes
Lobster & avocado tartlet, sriracha
Pan seared mini crab cake, spiced remoulade
Carolina popcorn shrimp, tartar sauce
House gravlax, buckwheat blinis, horseradish cream
Bacon wrapped sea scallops, white balsamic glaze

LAND

Crispy chicken, southern remoulade
Beef carpaccio crostini, dijon mustard
Almond & manchego stuffed dates wrapped in bacon
Duck breast skewers, cherry mostarda
Turmeric chicken skewers, pomegranate glaze
Prosciutto & asparagus bundles, whipped goat cheese dip
Beef skewers, Artisan BBQ sauce
Baby lamb chops, mint-yogurt sauce

GARDEN

Cherry Tomato Bocconcini Skewers, basil, white balsamic glaze
Baked brie on brioche, strawberry chutney, micro greens
English pea arancini, mint relish
Vegetarian summer roll, peanut sweet chilli
Chilled tomatillo gazpacho shooter, cucumber soffritto
Tomato confit, mascarpone & basil Bruschetta
Golden cauliflower tempura, manchurian sauce, scallion, sesame
Endive and smoked cheddar pimento, kalamata olives

THE COUNTRY TABLE (Included)

Seasonal vegetables crudités
Hummus, minted yogurt dipping sauce, pimento cheese
Cured meats, sopressata, salami, mortadella
Marinated olive blend, cornichons & pickles
Imported & domestic cheese, marinated bocconcini
Mixed nuts, sun dried fruits, toasts & crackers

CLASSIC RAW BAR \$22

Local oysters, jumbo gulf shrimp, little neck clams
Mignonette & brandied cocktail sauce

“LE GRAND PLATEAU” RAW BAR \$29

East & West coast oysters, jumbo gulf shrimp, little neck clams
Lobster ceviche, Jumbo lump crab cocktail
Mignonette & brandied cocktail sauce

SUSHI STATION \$22

Hand rolled Vegetable, Tuna and Salmon
Wasabi, Ginger and Soy Sauce

SMOKED SALMON DISPLAY \$18

House gravlax or sliced smoked salmon
Horseradish cream, capers, onion,
brioche toast points, buckwheat blinis

PASTA STATION \$17

(Please Select Two)

Penne, arugula pesto, oven roasted tomatoes, toasted pine nuts
Orecchiette, spicy sausage, broccolini, parmesan
Conchiglie “Putanesca”, spicy tomato, olive, capers, basil, parmesan
Cheese Tortellini, asparagus, pea, lemon sauce, goat cheese crumble
Torchio “Primavera” sweet & snap peas, asparagus,
broccoli, lemon zest, parmesan

Toppings: grated parmigiano, pepper flakes

THE ROAST STATION

Angus Strip Loin of Beef, Yorkshire pudding, horseradish cream \$19
Lemon & Herb Stuffed Rotisserie Chicken, fresh herb au jus \$16
Roasted Rack of Lamb, minted yogurt sauce \$20
Berkshire Pork Loin, Bacon-Glace \$16

FLATBREAD STATION \$18

Fresh Mozzarella, Sliced Tomato, Garlic & Basil
Marinara & Three Cheese
Buffalo Chicken with Artisan Ranch

PLATED DINNER

BEVERAGES

Prosecco Toast & Tableside Wine Service

APPETIZER

(Please Select One)

Artisan Chopped Salad, romaine, kale, quinoa, radish,
cucumber, tomato, baby carrot blueberries, avocado,
toasted pepitas, strawberry dressing

Garden Cobb Salad, corn, tomato, avocado, sweet peas,
radish, cucumber, croutons, moscatel vinaigrette

Endive, apple, petite cress, baley hazen bleu,
pecan, sherry vinaigrette

Roasted Gold & Red Beet Salad, arugula, chioga chips,
goat cheese croquette, red wine vinaigrette

Jumbo Shrimp, avocado, ruby red grapefruit,
mâche greens, radish, citrus-poppy seeds dressing

Prosciutto Wrapped Cantaloupe & Honeydew,
arugula, parmesan shavings, EVOO, moscatel glaze

Angus beef carpaccio, local arugula,
shaved cato corner farm vivace (sup \$5)

Baked Maryland Crab Cake, field pea succotash (sup \$5)

ENTREE

(Please Select Two)

Seared Scottish salmon, caper gribiche

Grilled Tuna A La Plancha, green peppercorn sauce

Amish Chicken, Oregon morel mushroom sauce

Grilled Lamb Chops, minted au jus

Herb Roasted Halibut, sauce vierge

Grilled Angus NY steak, maître d' butter

Beef Filet, bordelaise (sup \$9)

ACCOMPANIMENT

(Please Select Two)

Jumbo Green Asparagus

Summer Squash Ratatouille

Yellow & Green Beans, toasted almonds

Broccolini Bagna Cauda

3-Grain Croquettes

Whipped Yukon Gold Potato

Garlic-Rosemary Roasted Fingerling

Spinach and Rice Torta

Complimentary Vegetarian
Entrée Available Upon Request

DESSERT

Wedding Cake

(Client Provided)

OR

Artisan Dessert Trio

Cream Component, Fruit Component,
Chocolate Component

PACKAGE ALSO INCLUDES

One complimentary standard deluxe hotel room
for couple on the night of the wedding

\$135.00 per person Friday

\$155.00 per person Saturday

\$125.00 per person Sunday

Please Note Pricing Is Exclusive of Site Fee,
Amenities, Tax & Gratuity. A 23% Service & Administration Fee
& 7.35% CT State Sales Tax Will Be Added to All Pricing.

FREQUENTLY ASKED QUESTIONS

- The Mystic Ballroom can accommodate up to 250 guests with a dance floor. There is a \$2,500.00 site fee that includes tables, banquet chairs, full length white linen and choice of colored napkin, 20 x 24 cherry dance floor, Table Numbers, Votives and Custom Printed Menus.
- A ceremony up to 200 guests can be accommodated outdoors or indoors, weather depending. There is a \$1,250.00 ceremony fee includes chairs, set up and an additional half hour of time.
- A complimentary tasting for the Bride & Groom is scheduled 30-45 days out from the wedding date. Tastings include samplings of appetizers, entrees, accompaniments, dessert and wine. Passed hors d'oeuvres are not available at tastings.
- Vendors will have access to the space two hours before scheduled ceremony or cocktail hour for set up. Vendor meals are available for \$40.00 each.
- Children 3 and under are complimentary. Ages 4 – 12 years old are \$40.00 each.
- Your dedicated day of banquet manager will set up items such as: place cards, guest book, toasting glasses, family photos etc. Any rental items or décor that require assembly are to be setup by separate vendor or wedding planner.
- A nonrefundable \$3,000.00 deposit is required to reserve a date. Final guest count and payment are due 7 business days prior to Wedding date.

NOTES

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ARTISAN



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