



Always & Forever

Beautiful Display of Fresh Fruits, Breads and Cheeses
White Glove Butler Passed Hors D'oeuvres

Please select three from the following:

Cherry Tomatoes Stuffed with a Salmon Mousse
Cucumbers with a Crabmeat Stuffing
Bruschetta Pommadoro
Asparagus Wrapped in Prosciutto
Crabmeat Stuffed Mushroom Caps
Potato Pancakes with Applesauce and Sour Cream
Water Chestnuts or Scallops Wrapped in Bacon
Chicken Skewers with a Honey Mustard Sauce
Swedish Meatballs

White Glove Plated Dinner Service

Fresh Bread Service with Whipped Butter
Crisp, Fresh Tossed Salad with Herbed Croutons and House Vinaigrette

Choice of Two Entrees:

Chicken Piccata with a Lemon, Butter, Caper Sauce
Chicken Marsala
Slow Roasted Prime Rib of Beef with Garlic, Rosemary, and Au Jus
Grilled Dill Salmon served with a Lemon Dill Butter Sauce
Rice Pilaf or Roasted Potatoes and Chef's Selection of Seasonal Vegetable Selection
Freshly Brewed Coffee, Teas, Decaffeinated Coffee
Buttercream Frosted Wedding Cake

\$75.00 Per Guest

This package also includes:

***Four Hours of Open Bar Serving Name Brands
Korbel Champagne Toast
Overnight Accommodations for the Bride and Groom
Complimentary Bottle of Korbel in your room***

All prices subject to 19% Service Charge and 6% Connecticut Sales Tax
Shelton Courtyard by Marriott
780 Bridgeport Avenue
Shelton Connecticut 06484
(203) 929-1500 extension 7110
Fax (203) 929-6711



A Moment to Remember

Beautiful Display of Fresh Fruits, Breads, and Cheeses
Vegetable Crudite with Hummus and Herb Dips

White Glove Butler Passed Hors D'oeuvres Please Select Four from the following:

Cherry Tomatoes Stuffed with a Salmon Mousse
Cucumbers with a Crabmeat Stuffing
Bruschetta Pommodoro
Asparagus Wrapped in Prosciutto
Shrimp Cocktail
Crabmeat Stuffed Mushroom Caps
Potato Pancakes with Applesauce and Sour Cream
Waterchestnuts or Scallops Wrapped in Bacon
Chicken or Beef Teriyaki
Swedish Meatballs
Breaded Lamb Chops with a Mild Mustard Paste
Clams Casino
Baked Brie in Puff Pastry with an Apricot Glaze

White Glove Plated Dinner Service

Fresh Fruit or Pasta Course or Hot or Cold Soup
Fresh Bread Service with Whipped Butter
Crisp, Fresh Tossed Salad with Herbed Croutons and House Vinaigrette

Choice of Two Entrees:

Slow Roasted Prime Rib of Beef with Garlic, Rosemary, and Au Jus
Chicken Oscar with Crabmeat, Asparagus, and Sauce Béarnaise,
Petit Filet Mignon and Baked Stuffed Shrimp with Buerre Blanc
Grilled Swordfish with Fresh Herbs, Lemon and Butter Sauce
Grilled Salmon Seasoned to Perfection with a Dill Sauce

Rice Pilaf or Roasted Potatoes and Chef's Seasonal Vegetable Selection
Freshly Brewed Coffee, Tea, Decaffeinated Coffee Service
Buttercream Frosted Wedding Cake

\$85.00 Per Guest

This package also includes:

*Four Hours of Open Bar Serving Name Brands
Korbel Champagne Toast*

*Overnight Accommodations for Bride and Groom
Complimentary Bottle of Korbel Champagne in your room*

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Our Wish Came True

Beautiful Display of Fresh Fruits, Breads, and Cheeses
Vegetable Crudite with Hummus and Herb Dips

White Glove Butler Passed Hors D'oeuvres:

Please Select Four from the following:

- Cherry Tomatoes Stuffed with a Salmon Mousse
- Cucumbers with a Crabmeat Stuffing
- Bruschetta Pommodoro
- Asparagus Wrapped in Prosciutto
- Shrimp Cocktail
- Crabmeat Stuffed Mushroom Caps
- Potato Pancakes with Applesauce and Sour Cream
- Waterchestnuts or Scallops Wrapped in Bacon
- Chicken or Beef Teriyaki
- Swedish Meatballs
- Breaded Lamb Chops with a Mild Mustard Paste
- Clams Casino
- Baked Brie in Puff Pastry with an Apricot Glaze

White Glove Plated Dinner Service

- Fresh Fruit Course or Hot or Cold Soup
- Pasta Course
- Fresh Bread Service with Whipped Butter
- Crisp, Fresh Tossed Salad with Herbed Croutons and House Vinaigrette

Choice of Three Entrees:

- Slow Roasted Prime Rib of Beef with Garlic, Rosemary, and Au Jus
- Petit Filet Mignon and Baked Stuffed Shrimp with a Buerre Blanc
- Veal Oscar topped with Crabmeat, Asparagus, and Béarnaise Sauce,
- Grilled Swordfish Served with a Lemon Butter Sauce,
- Grilled Salmon Seasoned and Grilled to Perfection with a Dill Sauce,
- Chicken Piccata with a Lemon, Butter, Caper Sauce
- Sage Chicken Breast served with a Madeira Sauce
- Rack of Lamb served with a Pine Nut, Rosemary, and Garlic Crust

- Roasted Red Bliss Potatoes and Seasonal Vegetable Selection
- Freshly Brewed Coffee, Tea, Decaffeinated Coffee Service
- Buttercream Frosted Wedding Cake

\$92.00 Per Guest

This package also includes:

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*Four Hours of Open Bar Serving Premium Brands
Korbel Champagne Toast
Overnight Accommodations for the Bride and Groom
Complimentary Bottle of Korbel Champagne in your room*

The Perfect Love Wedding Brunch

Champagne Toast
Mimosa and Bloody Mary Station
Chilled Juice Selection
Korbel Champagne Toast
Beautiful Fresh Fruit and Cheese Display with Breakfast Breads
Belgian Waffle Station with Chef's Selection of Berries
Omelet Station
Cheese Blintzes with Strawberry Sauce
Crisp Bacon Strips and Sausage
Potatoes Au Gratin
Shrimp Cocktail
A Carved Ham or Roast Beef with Condiments
Grilled or Broiled Salmon with a Dill Buerre Blanc Sauce
Fresh Harvest Vegetable Medley
Fruit Muffins and Croissants with Strawberry Butter
Freshly Brewed Coffee, Tea, Decaffeinated Coffee
Buttercream Frosted Wedding Cake

\$63.00 Per Guest

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"The Sweetest Days" Buffet

Fresh Vegetable Crudite with An Assortment of Dips
Fresh Fruit with Cheese Selection with Gourmet Crackers and Breads

White Glove Butler Passed Hors D'oeuvres
Please Select Two from the following:

Cherry Tomatoes Stuffed with a Salmon Mousse
Cucumbers with a Crabmeat Stuffing
Bruschetta Pommadoro
Asparagus Wrapped in Prosciutto
Shrimp Cocktail

Crabmeat Stuffed Mushroom Caps
Potato Pancakes with Applesauce and Sour Cream
Waterchestnuts or Scallops Wrapped in Bacon
Chicken or Beef Teriyaki
Swedish Meatballs
Breaded Lamb Chops with a Mild Mustard Paste

Crisp, Fresh Tossed Salad Bar
Baked Scrod
Chicken Piccata
Sliced Roasted Prime Rib
Garlic Mashed Potatoes
Fresh Harvest Vegetable Medley
Warm Rolls and Whipped Butter
Freshly Brewed Coffee and Decaffeinated Coffee
Herbal Teas
Buttercream Frosted Wedding Cake

\$72.00 Per Guest

This package also includes:
Four Hours of Open Bar
Korbel Champagne Toast
Overnight Accommodations for the Bride and Groom
Complimentary Bottle of Korbel Champagne in your room

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Wedding Reception Enhancements:

Specialty Martini Bar

Tablesides Wine Service During Dinner

Tablesides Cordial Cart with Venetian Platters at each table

Chocolate Covered Strawberries

"Welcome" Champagne Station with Fresh Strawberries

Ice Carvings (Prices based on personal selection)

Flavored International Coffee Station with Premium Herbal Teas and Biscotti

Chocolate Fondue Fountain

Chef's Bananas Foster or Cherries Jubilee Station

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