

# BIRCHMEADOW

SOCIAL PACKAGES AND SERVICES



BIRCH MEADOW BANQUET FACILITY

76 EAST DUDLEY TOWN RD.

BLOOMFIELD, CT 06002

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# BIRCHMEADOW

## WEDDING PACKAGE

### CHAMPAGNE TOAST

5 HOUR PREMIUM OPEN BAR TO INCLUDE BEER, WINE,  
SPIRITS, LIQUORS, SOFT DRINKS, JUICES, AND MIXERS

WINE SERVICE THROUGHOUT DINNER TO INCLUDE  
ONE RED WINE AND ONE WHITE WINE

A SELECTION OF 5 HORS D'OEUVRES PASSED BUTLER STYLE

A COLORFUL EYE APPEALING ARRAY OF FRESH FRUIT  
AND JULIENNE VEGETABLES SERVED WITH  
OUR HOUSEMADE DIPPING SAUCE

A SELECTION OF ARTISNAL CHEESES  
SERVED WITH CRACKERS AND SLICED BAGUETTES

### **APPETIZERS**

(SELECT ONE)

MARYLAND CRABCAKE ATOP FIELD GREENS WITH A DIJON AIOLI

SEASONAL HOT OR COLD SOUP

PENNE PASTA WITH CHOICE OF SAUCE

### **SALAD COURSE**

(SELECT ONE)

MIXED FIELD GREEN SALAD WITH HOUSE VINAIGRETTE

TRADITIONAL CAESER SALAD

SEASONAL VEGETABLE CHOPPED SALAD  
WITH A BLEU CHEESE VINAIGRETTE

## **ENTREES**

(SELECT TWO PLUS A VEGETARIAN OPTION)

FREE RANGE BRICK PRESSED CHICKEN BREAST  
SERVED WITH A WILD MUSHROOM DEMI GLAZE

TENDER CHICKEN BREAST TOPPED WITH SLICED PROSCIUTTO  
AND PROVOLONE CHEESE WITH A CLASSIC WHITE WINE SAUCE

PAN SEARED SALMON TOPPED WITH CAPERS AND OLIVES

HERB CRUSTED TILAPIA SERVED WITH A LEMON BUTTER SAUCE

GRILLED SWORDFISH TOPPED WITH SEAFOOD NEWBURG SAUCE

BAKED SHRIMP STUFFED WITH LUMP CRABMEAT

PRIME RIB OF BEEF WITH NATURAL AU JUS

GRILLED FILET MIGNON WITH A RED WINE DEMI GLAZE

CRANBERRY AND APPLE STUFFED PORK LOIN

VEGETARIAN SWEET POTATO RAVIOLI  
SERVED WITH A BROWN BUTTER AND SAGE SAUCE

VEGETARIAN LASAGNA MADE WITH A FRESH PLUM TOMATO SAUCE

## **ACCUTREMENTS**

(SELECT ONE STARCH AND ONE VEGETABLE)

ROASTED RED BLISS  
POTATOES

BAKED POTATO WITH SOUR  
CREAM AND CHIVES

WHIPPED POTATOES

WILD RICE

PARMESAN RISSOTO

WHIPPED SWEET POTATOES

ROASTED ASPARAGUS

SAUTEED GREEN BEANS

ROASTED SEASONAL  
VEGETABLES

SAUTEED BROCCOLINI

GLAZED BABY CARROTS

CHEF'S SEASONAL CHOICE

## DESSERT

A ONE OF A KIND BUTTER CREAM WEDDING CAKE  
CRAFTED BY ONE OF OUR PROFESSIONAL PASTRY CHEFS

COOKIE AND PASTRY PLATTER

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

HERBAL TEA

**\$69.95/\$79.95\* PER PERSON  
PLUS TAX AND GRATUITY**

### HOT HORS D'OEUVRES

MINI CRABCAKES  
VEGETABLE SPRING ROLLS  
BACON WRAPPED SCALLOPS  
MINI REUBENS  
MARINATED BEEF SKEWERS  
STUFFED MUSHROOMS  
PEANUT CHICKEN SATE  
MINI BEEF WELLINGTONS  
CHICKEN QUESADILLAS

### COLD HORS D'OEUVRES

SMOKED SALMON TART  
TOMATO BRUSCHETTA  
MOZZARELLA & TOMATO SKEWER  
SEASONAL SOUP SHOOTERS  
PROSCIUTTO WRAPPED ASPARAGUS  
SPINACH & ARTICHOKE  
GOAT CHEESE TART  
BALSAMIC FIG AND  
BLUE CHEESE FLATBREAD  
GOAT CHEESE STUFFED  
CHERRY TOMATOES

- CEREMONY TIME IS ONE HALF HOUR PRIOR TO RECEPTION TIME
- CEREMONY FEE IS \$1000
- A DEPOSIT OF \$1000 MUST BE PAYED IN ADVANCE TO HOLD A DATE AND/OR ROOM
- A GUARANTEED GUEST COUNT MUST BE GIVEN 10 DAYS IN ADVANCE
- THE GUARANTEED GUEST COUNT WILL BE THE NUMBER THAT IS CHARGED
- FINAL PAYMENT IS DUE NO LATER THAN TEN DAYS PRIOR TO THE EVENT

\*SATURDAY PM PRICING

# BIRCHMEADOW

## PACKAGE ENRICHMENTS AND SERVICES

### BEVERAGE

**OPEN BAR- \$18.00 PER PERSON FOR 5 HOURS**

INCLUDES TOP SHELF LIQUORS, SPIRITS, CORDIALS, BOTTLED WINE, AND BEER

**BEER AND WINE BAR- \$10.00 PER PERSON FOR 5 HOURS**

INCLUDES A SELECTION OF FINE DOMESTIC AND IMPORTED BEERS AS WELL AS A SELECTION OF WINES INCLUDING CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET, WHITE ZINFANDEL, AND CHAMPAGNE

**MARTINI BAR- \$10.00 PER PERSON PER HOUR**

INCLUDES A VARIETY OF SPECIALTY LIQUORS, SPIRITS, CORDIALS, AND GARNISHES THAT CAN BE SHAKEN OR STIRRED AND WILL SURELY IMPRESS YOUR GUESTS

**COFFEE AND CORDIAL BAR- \$10.00 PER PERSON PER HOUR**

A SELECTION OF GOURMET COFFEE, HERBAL TEAS, CAPPUCINO, ESPRESSO, HOT CHOCOLATE, AND CORDIALS WHICH PAIR PERFECTLY WITH YOUR HOUSE GOURMET COOKIES AND BISCOTTI

### FOOD STATIONS & DISPLAYS

**SEAFOOD RAW BAR- MARKET PRICE**

CLAMS, OYSTERS, AND MUSSELS ALL ON THE HALF SHELL WITH JUMBO TIGER SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON (ADD LOBSTER OR CRAB FOR MARKET PRICE)

**SHRIMP COCKTAIL- MARKET PRICE**

SERVED WITH COCKTAIL SAUCE AND FRESH LEMON

**SUSHI BAR- MARKET PRICE**

A VARIETY OF SUSHI PIECES AND ROLLS SERVED WITH GINGER, FRESH WASABI, AND SOY SAUCE

**ANTIPASTO DISPLAY- \$5.00 PER PERSON**

PROSCIUTTO DI PARMA, GENOA SALAMI, SOPPRESATA, ASSORTED IMPORTED ITALIAN CHEESES, MARINATED OLIVES, STUFFED CHERRY PEPPERS, PEPPERONCINI, AND GARLIC CROSTINI

**MEDITERRANEAN DISPLAY- \$5.00 PER PERSON**

FLATBREADS, CRACKERS, AND FRESH VEGETABLES SERVED WITH AN ASSORTMENT OF HUMMUS, TAPENADES, AND BABA GHANOUSH

**FONDUE STATION- \$3.50 PER PERSON**

SELECTIONS INCLUDE SPINACH & ARTICHOKE AND CHEDDAR & SMOKE BACON WHICH WILL BE SERVED WITH CHIABATTA BREAD PIECES, MINI SOFT PRETZELS, AND FRESH VEGETABLES

**BURGER BAR- \$3.50 PER PERSON**

CREATE YOUR OWN BURGER WITH ALL THE FIXINS INCLUDING LETTUCE, TOMATO, ONION, AND ASSORTED CHEESES & SAUCES

**BARBEQUE STATION- \$4.50 PER PERSON**

PULLED PORK, RIBS, BRISKET, CHICKEN, AND ALL OF THE GOOD OLE FASION BBQ FIXINS

**DELI STATION- \$4.50 PER PERSON**

A SELECTION OF PREMIUM DELI MEATS AN CHEESES SERVED WITH FRESH BREADS AND ROLLS

**CHURRASCARIA STATION- \$5.50 PER PERSON**

A BRAZILIAN CLASSIC WHICH INCLUDES SUCCULENT PRIME MEATS ON A SKEWER SUCH AS BEEF, CHICKEN, AND SAUSAGE COMPLIMENTD BY TRADITIONAL BRAZILIAN CONDIMENTS

**PAELLA STATION- \$5.95 PER PERSON**

FRESH PAELLA COOKED RIGHT IN FRONT OF YOUR GUESTS WHO MAY CHOOSE FROM AN ARRAY OF INGRIEDIENTS INCLUDING SEAFOOD, CHICKEN, CHORIZO, FRESH VEGETABLES, AND SAFFRON RICE

**ASIAN STATION- \$5.95 PER PERSON**

A TASTE OF THE FAR EAST WHICH INCLUDES EGG ROLLS, DUMPLINGS, LO MEIN, A COLLECTION OF STIR-FRYS, FORTUNE COOKIES, AND CHOP STICKS

**MASHED POTATO MARTINI BAR- \$3.00**

WHIPPED POTATOES SET IN A CLASSIC MARTINI GLASS ACCOMPANIED BY A SELECTION OF BACON, VERMONT CHEDDAR CHEESE, SCALLIONS, BROCCOLI, CHIVES, AND SOUR CREAM

**SOUP STATION- \$3.00 PER PERSON**

CHOOSE FROM A SELECTION OF OUR CHEF'S FAMOUS HOMEMADE SEASONAL SOUPS

**ICE CREAM SUNDAE BAR- \$4.00 PER PERSON**

ASSORTED ICE CREAM FLAVORS, HOT FUDGE, CARAMEL, STRAWBERRY SAUCE, PEANUT BUTTER SAUCE, CHERRIES, NUTS, WHIPPED CREAM, AND VARIOUS OTHER ICE CREAM TOPPINGS

**CHOCOLATE FONDUE- \$4.00 PER PERSON**

MELTED ASSORTED CHOCOLATES SERVED WITH MARSHMELLOWS, GRAHAM CRACKERS, AND FRESH FRUIT

**CANDY TABLE- \$3.50 PER PERSON**

AN ASSORTMENT OF THE CLASSICS

**CUPCAKE TABLE- \$6.00 PER PERSON**

ASSORTMENT INCLUDES RED VELVET, CHOCOLATE, VANILLA, PEANUT BUTTER AND LEMON

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