



Ascot Catering

2008
Wedding Package
Page 1

*corporate events
weddings
private gatherings
outings*

**We take pride in customizing your wedding package.
Sample Menu:**

Stationary Hors D'oeuvres

Fresh Fruit
A Selection of Domestic and International Cheeses
Assorted Crackers
Seasonal Fresh Cut Vegetables with Dipping Sauces

Shrimp Cocktail (additional \$.95 per piece)
Smoked Salmon on Pumpkinseed Toast (additional \$.95 per piece)

Antipasto Station

An Assortment of Olives
Roasted Vegetables
Fried Eggplant
Fire Roasted Peppers
Thyme Scented Roasted Portobello Mushrooms
Soppresata
Prosciutto
A Selection of Cheeses
Sliced Baguettes

*** Call for prices and customization! ***

136 Main Street, Old Wethersfield, CT 06109 (860) 529.8889
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2008
Wedding Package
Page 2

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weddings
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Passed Hors D'oeuvres

Select up to five:

Fresh Onion Tartlets topped with Gruyere Cheese
Charcoal Grilled Chicken with Chili Aioli Dipping Sauce
Mushroom Caps stuffed with Gorgonzola and Walnuts
Tomato and Basil Bruschetta
Potato Pancakes served with Chive Cream Sauce
Asparagus and Asiago Crostini
Wild Mushroom and Leek Tartlets
Beef Tenderloin sliced on Baguette with Horseradish Sauce
Shrimp and Vegetable Shomai with Wasabi and Soy Sauce
Spinach and Feta Phyllo Triangles
Mesquite Chicken and Pepper Jack Quesedillas
Mardi Gras Meatballs

Lamb Noisettes (additional \$1.95 per piece)
Clams Casino (additional \$.95 per piece)
Crab Cakes with Lemon Thyme Sauce (additional \$.95 per piece)
Scallops wrapped in Bacon (additional \$.95 per piece)

Buffet Style

Select up to three:

Marinated Charcoal Grilled Chicken Breast ~ thinly sliced and served with Chili Aioli
Chicken Piccata ~ thinkly sliced Breast of Chicken, lightly floured and sauteed in Butter with Lemon and Capers
Chicken Marsala ~ Boneless Breast of Chicken in a Marsala Wine Sauce
Chicken a la Ascot ~ boneless breast of chicken stuffed with proscuitto, fresh mozzarella,
and fire roasted peppers and herbs topped with a sauce of diced plum tomatoes
Chicken Asiago ~ boneless breast of chicken dusted with Italian herb breadcrumbs and topped with asiago lemon sauce
Herb Encrusted Pork Tenderloin
Baked Scrod ~ dusted with herb bread crumbs and topped with a white wine lemon sauce
Pan Seared Salmon drizzled with a Sweet Balsamic Reduction

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2008
Wedding Package
Page 3

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private gatherings
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Buffet Style (Cont.)

Poached Salmon with a Lime Ginger Sauce

Orecchietta with Sweet Italian Sausage, Mushrooms, and Red Bell Pepper

Penne with Vodka Sauce

Pasta Pomodoro ~ Penne Pasta with Tomato, Garlic, Olive Oil, Basil, and Oregano

Mediterranean Pasta ~ Farfalle Pasta with Sun-Dried Tomatoes, Artichoke Hearts, Scallions, and Kalamata Olives

Marinated Grilled Swordfish topped with a vegetable relish (add \$ 4.95 per person)

Beef Tenderloin ~ Roasted with Thyme Scented Mushrooms and served with horseradish cream sauce (add \$ 4.95 per person)

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Ascot Catering

2008
Wedding Package
Page 4

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weddings
private gatherings
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Plated Menu

First Course Selection:

Select one:

Traditional Caesar Salead

Mixed Greens Salad with Mandarin Oranges, Dried Cranberries, and Gorgonzola Crouton with Balsamic Vinaigrette

Tortellini Carbonara

Wild Mushroom Ravioli with Red Pepper Coulis

Lobster Cannelloni with a White Wine Marinara

Lobster Ravioli with a Tarragon Cream Sauce

Carmelized Onion Tart

Main Course Selection

Select two (exact counts needed):

Pan Seared Salmon drizzled with a Balsamic Reduction

Grilled Swordfish with Red Pepper Tapenade

Roast Prime Rib of Beef Au Jus

Marinated Grilled Tenderloin with Thyme Scented Mushrooms with Merlot Shallot Sauce

Chicken Piccata or Chicken Marsala

Chicken Romano ~ Seasoned Grilled Chicken Breast topped with Proscuitto,

Wild Mushrooms, and a Cream Sherry Sauce

Carving Station

Select two:

Oven Roasted Turkey Breast ~ served with Whole Grain Mustard Sauce

Herb Encrusted Pork Loin

Baked Ham ~ served with Ascot Glaze

Grilled Marinated Beef Tenderloin or Sirloin ~ served with a Creamy Horseradish Sauce

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Wedding Package
Page 5

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weddings
private gatherings
outings

Pasta Station

Select two:

- Mediterranean Pasta ~ Farfalle Pasta with Sun-Dried Tomatoes, Artichoke Hearts, Scallions, and Kalamata Olives
- Pasta Pomodoro ~ Penne Pasta with Tomato, Garlic, Olive Oil, Basil, and Oregano
- Wild Mushroom Ravioli with a Pink Vodka Sauce
- Tortellini Carbonara
- Orecchietta Pasta with Sweet Italian Sausage, Mushrooms, and Red Bell Pepper

Accompaniments

Select one vegetable and one starch from the following:

- Roasted Asparagus
- Haricots Verts ~ tender Baby String Beans with Carrots
- Chefs Medley ~ Seasonal Vegetables with the Chef's Special Touch
- Rice Pilaf
- Confetti Rice ~ Red, Yellow, Green Bell Peppers and Carrots
- Traditional Mashed Potatoes, Horseradish Mashed Potatoes or Garlic Mashed Potatoes
- Oven Roasted Red Bliss Potatoes
- Garlic Mashed Potatoes Oven Roasted Red Bliss Potatoes

Fresh Baked Rolls and Whipped Butter

Dessert

- Crème Brulee
- Lemon Bars
- Chocolate Torte

Or:

- Ice Cream Sundae Bar
- Strawberry Shortcake
- Harvest Crisp

Coffee and Tea

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Wedding Package
Page 6

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Beverage Service

Alcoholic Beverages (Additional Charge but we do have a Full liquor license)
Coffee and Tea

Rentals

China ~ starting at \$ 2.00 per person
Flatware ~ starting at \$ 1.00 per person
Glassware ~ starting at \$ 1.00 per person
Linens ~ starting at \$ 8.50 per table without skirting
Napkins starting at \$.60 each
Additional pieces are always ordered. Many styles to choose from.

Service Staff

Bartender and Service Staff \$22.50 per hour per staff with a minimum of 4 hours

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Page 7

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Package 1 ~ Buffet

Stationary Hors D'oeuvres
Passed Hors D'oeuvres
Buffet Selection
Accompaniments
Salad (Select from salads under first course items)
Rolls and Butter
Dessert and Coffee Station

Starting at \$ 34.95 per person plus any additional requests
Add the Antipasto Station for an additional \$ 4.95 per person

Package 2 ~ Stations

Stationary Hors D'oeuvres
Antipasto Station
Pasta Station
Carving Station with Rolls
Dessert and Coffee Station

Starting at \$ 38.95 per person plus any additional requests

Package 3 ~ Buffet w/ Carving Station or Pasta Station

Same as above with a Station Selection

Starting at \$ 42.95 per person plus any additional requests
Add the Anipasto Station for an additional \$ 4.95 per person

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Wedding Package
Page 8

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Package 4 ~ Plated Menu

Stationary Hors D'oeuvres
Passed Hors D'oeuvres
Served First Course
Dinner with Vegetable and Starch
Rolls on each Table w/butter
Served Dessert
Served Coffee

Starting at \$ 42.95 per person plus any additional requests
Add the Antipasto Station for an additional \$ 4.95 per person

The above prices are for food only. Beverages (other than coffee service), china, linens, flatware, glassware, service, gratuity and tax are additional.

The menus above are just a sampling of what we do. Please contact us to set up an appointment to discuss your menu for the special day.

-TOM SAPIA