

DINNER MENU

A Q U A T U R F  

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*Club*

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*2025*

## PRICE OF ENTRÉES INCLUDES

### Wedding Reception

Saturday Evening: 6 hours  
Friday or Sunday: 5½ hours

### Open Bar

Top-shelf liquor, house wine & draft beer

### Champagne Toast

### Salad Course

Served with house-made rolls & butter

### Pasta Course

You may substitute this course with a pasta station offered during your cocktail hour

### Potato & Vegetable

### Ice Cream & Topping

Served with your self-provided wedding cake

### Linen

White floor-length tablecloths, white napkins, choice of color overlay

### Professional Maitre D'

### Private Bridal Suite

### Lantern Centerpieces

## PERSONALIZE YOUR MENU

Design your own menu and budget by choosing from an array of options for your cocktail hour, enhance your course selection or offer an additional third course.

### Chair Covers 7

White, ivory or black chair covers with colored sash

### Bottled House Wine Service 6

White and red served throughout dinner

### Grey Goose, Patron and Woodford Reserve 6

### Bottled Beer 6

Choice of 3

### Bottled Microbrew 8

Choice of 2

### Special Requested Draft Beer MP

### Special Requested Microbrew Draft Beer MP

### Frozen Drink Station 9

Margaritas, Daiquiris, Piña Coladas, Mudslides

### Signature Drinks 2

### Dry Ice 150

### Sparkling Ice Carving 250

Displayed throughout cocktail hour

## COCKTAIL HOUR SELECTIONS

Priced per person, per hour.

### Cheese Table 6

Assorted cheeses, cracker varieties and hand-sliced pepperoni  
\*Add fresh vegetables and dip: +3

### Charcuterie Board 10

Prosciutto, sliced soppressata, sliced pepperoni, ciliegine, assorted specialty cheeses, olives, stuffed cherry peppers and figs

### Tuscan Table 10

Fresh mozzarella and tomato salad, sliced soppressata and Parma Prosciutto, Fontinella cheese, Kalamata olives, grilled artichokes, stuffed cherry peppers, stuffed breads (broccoli, eggplant and pepperoni)  
Cheese Table included.

\*Add a chef hand-slicing the meats with our authentic Berkel meat slicer: +2

\*Add to Hors d'Oeuvre Fare: +5

### Stationary Hot Hors d'Oeuvre Fare 15

Includes Cheese Table and the following:

Crab Rangoon	Mini Pierogies
Bruschetta	French Onion Boule
Grilled Portobello Mushrooms	Brie and Cranberry Tarts
Risotto Cakes	Spanakopita
Blackened Swordfish	Pork Dumplings
Sesame Chicken	Assorted Paninis

### Deluxe Stationary Hot Hors d'Oeuvre Fare Add-Ons: \$2/item

Crab Cakes with Red Pepper Aioli	Fried Calamari
Veal Meatballs with Ricotta Cheese	Old Bay Shrimp Scampi
Crispy Shrimp with Chipotle Aioli	Lobster Mac and Cheese
Parmesan Truffle Fries	
Spiedini with House-Made Fried Mozzarella	

### Passed Scallops & Bacon 4

### Passed Clams Casino 3

### Passed Grilled Lamb Chops MP

### Raw Bar

All items are priced per piece, minimum of 200 pieces

Oysters: 2.5	Clams on the Half Shell: 2
U-12 Shrimp Cocktail: 4.5	Lobster Tails: MP

The following can be added to Cocktail Hour Hors d'Oeuvre Fare:

### Seasonal Fruit Platter 4

### Carving Station

Served with assorted rolls and condiments. Select one:

New York Strip: 7	Pork Loin: 5
Corned Beef: 5	Filet Mignon: MP
Smoked Salmon: 8	Prime Rib: MP
Roasted Turkey: 5	

### Pasta Station 8

Served with grated cheese and crushed red pepper. Select two:

Penne alla Vodka	Penne alla Norma
Paglia e Fieno	Penne al Pesto
Tortellini Alfredo	

### Sushi Platters 14

Platters of assorted rolls: cucumber, avocado, California, eel, etc.

### Soup Bar 6

Select three:

Butternut Squash Bisque	Cream of Broccoli
Beef Barley	Pasta Fagioli
Seafood Bisque	Potato Leek
Gazpacho	

**S A L A D** Select one**House Garden Salad**

Choice of rice wine vinaigrette, raspberry vinaigrette, Italian vinaigrette, house creamy Italian or balsamic vinaigrette

**Traditional Caesar Salad**

Salad Course enhancements:

**Chopped Salad**

Iceberg lettuce, bacon, red onion, diced tomatoes, cucumbers and cheddar cheese. Served with rice wine vinaigrette **5**

**Gorgonzola Apple Salad**

Field greens, fresh sliced apples, gorgonzola cheese, walnuts and dried cranberries. Served with balsamic vinaigrette **4**

**Field Green Salad**

Field greens, diced tomatoes, fresh mozzarella and sliced almonds. Served with raspberry vinaigrette **3**

**E N T R É E S** Select three

Add a vegetarian option for no additional charge. GF denotes entrée is gluten-free. \*Indicates your guests are offered their choice of meat doneness.

**Prime Rib\***

Slow roasted, hand-sliced club cut, GF **105/115**

**Filet Mignon\***

Roasted, hand-sliced medallion draped in a red wine demiglace, GF **107/117**

**Filet Mignon Oscar\***

Roasted, hand-sliced medallion topped with crab meat and house-made béarnaise sauce, GF **109/119**

**Roasted New York Sirloin\***

Generous portion, hand-sliced. Served with a red wine reduction, GF **102/112**

**Surf and Turf #1\***

Roasted filet mignon paired with two baked stuffed shrimp **113/123**

**Surf and Turf #2\***

Roasted filet mignon paired with lobster tail stuffed with crabmeat, cracker crumbs and herbs **MP**

**Baked Stuffed Shrimp**

Four jumbo shrimp stuffed with a crabmeat and herb stuffing **102/112**

**Shrimp Scampi**

Five jumbo shrimp sautéed with white wine, capers, butter and garlic. Served over house risotto, GF **102/112**

**Baked North Atlantic Cod**

Flaky white fish topped with crunchy cracker crumbs, finished with white wine, lemon and butter **103/113**

**Pan Seared Salmon**

Filet seared with a whole grain mustard, honey-ginger glaze, GF **103/113**

**Nantucket Sea Scallop Casserole**

Casserole of sea scallops served in a white wine and lemon reduction, topped with diced red and green bell peppers and crispy cracker crumbs **MP**

**Chicken Florentine**

Chicken breast floured, dipped in egg and sautéed. Served over baby spinach with a sherry wine, lemon cream sauce **100/110**

**P A S T A** Select one**Penne Pasta with House Bolognese Sauce****Penne Marinara****Penne alla Vodka**

Fresh tomato cream sauce, with fresh basil, garlic, flambéed vodka

Pasta Course enhancements:

**Paglia e Fieno**

House-made egg and spinach pasta with prosciutto, bacon and butter **5**

**Cavatelli**

With broccoli and garlic **4**

**Baked Manicotti**

Fresh pasta tubes filled with ricotta and Parmigiano Reggiano cheeses; baked with marinara sauce **4**

**Chicken à la Kathryn**

Chicken breast rolled in seasoned breadcrumbs, baked, sliced and served with a smooth white wine velouté sauce **99/109**

**Chicken Valdestone**

Chicken breast coated in breadcrumbs, sautéed and topped with house-made fresh mozzarella, covered in a marsala demiglace **100/110**

**Chicken Wadsworth**

Chicken breast layered with fresh mozzarella, roasted red peppers, baby spinach. Wrapped with fresh prosciutto, topped with marsala demiglace, GF **101/111**

**Autumn Chicken**

Chicken breast lightly breaded, topped with a combination of roasted butternut squash and dried cranberries. Served with a cranberry molasses demiglace **101/111**

**Pork Loin Pinwheel**

Roasted pork loin filled with a sauté of baby spinach and prosciutto then rolled, sliced and served in a "pinwheel." Topped with a red wine and rosemary demiglace, GF **100/110**

**Maple Glaze Center Cut Pork Chop**

Vermont maple syrup glaze **99/109**

**Vegetarian Eggplant Parmigiana**

Thin-sliced eggplant, batter dipped and layered with a zesty marinara sauce and mozzarella cheese, GF **99/109**

**Vegetarian Lasagna**

Pasta noodles layered with sautéed fresh vegetables and creamy ricotta cheese. Topped with a zesty marinara sauce and mozzarella cheese **99/109**

**Vegan Chickpea Coconut Curry**

Served over basmati rice, GF **99/109**

**12 and Under**

Chicken tenders served with tater tots, 1/2 price of selected adult entrée

**POTATO** Select one

<i>Rice Pilaf</i> Plain Baked, served with sour cream Garlic Whipped	<i>Garlic Rosemary Whipped</i> Roasted Rosemary New Bliss
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**VEGETABLE** Select one

<i>Broccoli Polonaise</i> Green Beans, Garlic & EVOO (GF) Broccoli with EVOO (GF)	<i>Seasonal Mixed (GF)</i> Zucchini Italian Style (GF)
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Vegetable course enhancements:

**Roasted Parsnips, Carrots & Fennel (GF)** 3  
**Grilled Asparagus (GF)** 3

**EXTRA COURSE SUGGESTIONS**

**Hot or Cold Soup** 3  
 Substitute for your salad or pasta course at no charge

**Sliced Honeydew & Cantaloupe** 3  
 Substitute for your salad or pasta course at no charge

**Sliced Honeydew with Prosciutto** 4  
 House-made mozzarella & prosciutto pinwheel

**Caprese Salad (seasonal)** 5  
 House-made mozzarella and vine-ripened tomatoes

**Spiedini alla Romana** 7  
 Mozzarella lightly battered and fried, topped with a basil, lemon, tomato butter sauce

**Jumbo Lump Crab Cakes** 10  
 With roasted red pepper aioli

**Jumbo Shrimp Cocktail** MP

**SWEETS AND SAVORIES**

**Vanilla Ice Cream (included)**

Select one ice cream topping:  
*Hot Cinnamon Apples*                      *Hot Fudge*  
*Melba Sauce*                                      *Pecan Caramel Sauce*  
*Fresh Strawberries (seasonal)*

**Flourless Chocolate Cake (GF)** 5  
**Tiramisu** 4.5  
**Carrot Cake** 4.5  
**Cheesecake with Strawberries** 4  
**Cannoli** 4  
**Chocolate-Dipped Strawberries (seasonal)** 2 for 4  
**Viennese Table** 15

Assorted pastries, fresh filled cannoli, cheesecake, tiramisu, chocolate mousse shooters, chocolate-dipped strawberries, chocolate cordials, biscotti & cookies, ice cream sundaes with Belgian waffles, frozen strawberry daiquiris & piña coladas, assorted fresh fruit. Your wedding cake will be offered at this table. Espresso is available. Two sparkling ice carvings decorate this table! *Customize your ice carvings: 250*

**Sweet Dreams Table** 9

Assorted pastries, chocolate-dipped strawberries, chocolate cordials, biscotti and enhanced coffee table. Your wedding cake will be offered at this table.

**Cappuccino and Espresso Bar** 10

Omar Coffee presenting cappuccino & espresso to your guests.

**Late Night Bites** Select two 10

<i>Pulled Pork with Rolls</i>	<i>Sliders</i>
<i>Spicy Chicken Wings</i>	<i>Back Nine Pizza</i>
<i>Fries or Sweet Potato Fries</i>	
<i>Pretzels with Honey Mustard &amp; Cheese Dip</i>	

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**Aqua Turf Club has been hosting exceptional wedding receptions and corporate events**

We have built our reputation on providing quality, value, ambience, personalized service and always exceeding your expectations. We are honored to offer you and your guests the finest cuisine and service in Connecticut. We'll gladly assist you in creating a unique affair that will truly showcase your style.

*Higher prices for Saturdays. Prices are subject to change yearly.  
 All prices are subject to 20% service charge and CT state sales tax.*