



404 Washington Avenue , North Haven, CT 06473
Email: party@fantasiawedding.com
Website: fantasiawedding.com

"Signature Wedding"

- ~4 1/2 Hours Facility Time~
- ~Experienced Matre d' & Waitstaff~
- ~Unlimited Beer on Tap
- ~Unlimited Red & White Wines
- ~Unlimited Soft Drinks
- ~Tablecloth & Napkin~ Vase Centerpiece~
- ~Spacious Bridal Room~
- ~Beautifully Landscaped Gardens~
- ~Onsite Ceremony (\$600.00 Fee)~

Harvest Table:

(served in gardens weather permitting)

Assorted Cheese Display

Vegetable Crudites

Toasted Crostini Station

Homemade Stuffed Breads & Frittatas

Hot Hors D'oeuvres

Potato and Rice Croquettes

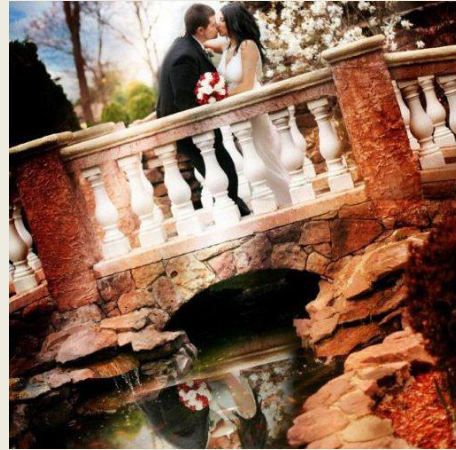
Sweet and Sour Meatballs

Jack Daniel Chicken Wings

Stuffed Mushroom Caps

Mini Stuffed Clams

Chef Attended Risotto Station!



SERVED SIT DOWN OR BUFFET:

BABY GREEN SALAD: served with Balsamic Vinaigrette

Pasta Served House Marinara or Ala Vodka

Dinner:

PRIME RIB OF BEEF au jus

CHICKEN ENTREE of Your Choice

FILET OF SOLE FLORENTINE

EGGPLANT PARMIGIANA

Accompanied by Starch & Vegetable

Fresh Brewed Coffee Tea

WEDDING CAKE INCLUDED

Price Each Guest:

SUNDAY-THURSDAY \$60.00 PER PERSON

FRIDAY \$70.00 PER PERSON

SATURDAY \$80.00 PER PERSON

~~100 Minimum Adult Guarantee~~

(SERVICE INCLUDED PLEASE ADD SALES TAX)

Fantasia Enhancement

Food Listing

Additions that your guests will enjoy and remember!

SOCIAL HOUR:

JUMBO SHRIMP COCKTAIL 100 Pieces M/P

CLAMS ON THE HALF SHELL 100 Pieces M/P

SUSHI ROLLS 150 Pieces M/P

SCALLOPS & BACON

FRIED CALAMARI

SMOKED SALMON PLATTER

SLIDER BAR - Pulled Barbeque Pork,

Mini Cheeseburger & Buffalo Chicken.

ASSORTED SLICED FRESH FRUIT

1ST COURSE:

INDIVIDUAL SHRIMP COCKTAIL

CAPRESE SALAD - Prosciutto drizzled with Basil Pesto.

ANTIPASTO - Prosciutto, Salami, Capicola, Ham, Fresh Mozzarella, Tomato & Marinated Vegetables over Baby Greens.

LATE NIGHT BITES:

PULLED PORK - Brioche Bun with Jalapeno Coleslaw.

WING BAR - Buffalo, Teriyaki, Honey Barbecue with dipping sauces.

PIZZA STATION - Thin Crust with Assorted Toppings

ALL AMERICAN BURGER - Create Your Own

ALL AMERICAN HOT DOG - Create Your Own

HOMEMADE FRENCH FRIES & ONION RING STATION

BUTTERMILK WAFFLES w/ SOUTHERN FRIED

CHICKEN - Warm Syrup

BACON EGG & CHEESE - Warm Brioche Roll.

Entree Enhancements:

FILET MIGNON - Laced with Demi Glaze.

DOUBLE STUFFED PORK CHOP - Wild Mushroom Filling & Brandy Peppercorn Cream Sauce.

GRILLED NY STRIP STEAK - Au Jus

ROASTED BABY LAMB CHOPS - Garlic Demi.

ROASTED PRIME RIB of BEEF - Au Jus Gravy

VEAL DELLA CASA: Ricotta Stuffed Eggplant, Prosciutto over Veal Cutlet.

SALMON - Served with Dill

STUFFED FILET OF SOLE - Crabmeat Stuffing

STUFFED JUMBO SHRIMP - Crabmeat Stuffing.

STUFFED LOBSTER TAIL - Crabmeat Stuffing.

DESSERT:

VENETIAN "GRANDE" TABLE - Assorted Cakes, Assorted Pastries, Cookies, Chocolate Fountain with fruit, marshmallows and pretzels. Cordial Chocolate Cups with assorted Liquors.

BANANAS FOSTER - Flambe of Bananas, Brown Sugar & Brandy over Vanilla Ice Cream.

S'MORES BAR - Graham Crackers, Chocolate Bars & Marshmallows over Open Flame for Roasting.

ICE CREAM SUNDAE STATION - Toppings, Sauces & Whipped Cream.

JUST DONUT STATION - Assorted Donuts

ALL CHOCOLATE STATION - Chocolate Fountain, Chocolate Cookies, Chocolate Cakes.

A "FALL" FESTIVAL - Warm Cider, Cider Donuts, Powdered Donuts, Apple Pie & Pumpkin Pie.

LIQUOR OPTIONS

PREMIUM OPEN BAR - FULL SERVICE BAR

MARTINI BAR - only "Martinis"

SIGNATURE DRINK - Liquor Drink of your choice.

CASH BAR

TAB BAR