

The Torrington Lodge of Elks

Wedding Hors D'oeuvre Choices

CHEESE BOARD

\$2.50 per person

*Asiago, Smoked Gouda, White Cheddar & Brie with
Red Grapes, Strawberries & Assorted Crackers*

CRUDITES OF FRESH VEGGIES

\$1.75 per person

*Assorted fresh vegetables uniquely displayed in baskets
with house dipping sauce*

SPECIALTY HORS D'OEUVRE

\$6.95 per person - Choose Five

All hors d'oeuvre are house-made served butler-style for 1 hour

Puff Pastry with Spinach & Gorgonzola Cheese

Crab Cakes with Roasted Red Pepper Aioli

Assorted Mini Quiches

Raspberry Brie in Phyllo Dough

Stuffed Mushrooms with Vegetable Stuffing

Scallops and Bacon

Antipasto Skewers

Bruschetta

Spring Rolls

Cucumber Canapés with Assorted Tapenades

~ We will gladly accommodate any special requests ~

Torrington Lodge of Elks

P.O. Box 36, 70 Litchfield Street, Torrington, CT 06790 • bpoe372@sbcglobal.net
Business Manager - bpoe372@sbcglobal.net, Chef Kelly Marie Root - 860-482-5608 (Kitchen)
To book your wedding, contact Rich Slevinsky at 860-489-0670 or rjslevinlskysr@yahoo.com
www.torringtonelks.com

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Wedding Meal Choices

APPETIZERS

Choose Two

- Sorbet with Fresh Seasonal Fruits*
- Melon Wrapped with Prosciutto*
- Italian Wedding or Cream of Broccoli Soup*
- Penne Pasta with Marinara Sauce*
- Classic Mixed Greens with Vinaigrette Dressing*
- Mixed Field Greens with Honey Citrus Vinaigrette,*
Walnuts & Mandarin Oranges

ENTREES

Choose Three

BEEF, PORK, LAMB

FILET MIGNON <i>with roasted garlic demiglace</i>	<i>\$33.00</i>
GRILLED STRIP STEAK	<i>\$31.50</i>
<i>With caramelized onions and mushrooms</i>	
MARINATED FLANK STEAK <i>with shallot demiglace.</i>	<i>\$29.50</i>
PRIME RIB OF BEEF	<i>\$33.00</i>
ROASTED SIRLOIN OF BEEF <i>with light mushroom glaze</i>	<i>\$29.50</i>
ROASTED PORK LOIN <i>with pan gravy</i>	<i>\$25.50</i>
ROASTED LEG OF LAMB <i>with rosemary demiglace</i>	<i>\$27.50</i>
SURF AND TURF <i>Beef tenderloin and 2 baked stuffed shrimp</i>	<i>\$38.00</i>

FISH

FILET OF SALMON	<i>Market Price</i>
STUFFED SOLE <i>with crabmeat stuffing</i>	<i>Market Price</i>
TILAPIA <i>with beurre blanc sauce</i>	<i>Market Price</i>
CRISPY SEA BASS <i>with lemon butter</i>	<i>Market Price</i>

BAKED STUFFED SHRIMP	<i>Market Price</i>
<i>With vegetable stuffing served with lemon and drawn butter</i>	
BUTTER CRUMB COD <i>with lemon beurre blanc</i>	<i>Market Price</i>

POULTRY

CHICKEN PICATTA	<i>\$26.00</i>
<i>Sautéed chicken breast with white wine, lemon and capers</i>	
CHICKEN MARSALA	<i>\$26.50</i>
<i>Sautéed chicken breast with mushrooms, and marsala wine</i>	
CHICKEN FLORENTINE	<i>\$26.50</i>
<i>Stuffed chicken breast with spinach & cheese with light sauce</i>	
CHICKEN CORDON BLEU	<i>\$27.00</i>
<i>Classic cordon bleu stuffed with prosciutto and cheese with light cream sauce</i>	
ROASTED ROSEMARY CHICKEN BREAST	<i>\$26.50</i>
<i>Roasted chicken breast with rosemary</i>	

CHOICE OF VEGETABLE

*Green Beans Almandine • Broccoli Florets • Mixed Seasonal Vegetables
Zucchini Squash and Tomato • Carrots with Brown Sugar Butter*

CHOICE OF POTATO OR RICE

*Garlic Mashed • Baked Potato • Rosemary Roasted Potatoes
Wild Rice • Rice Pilaf
Twice Baked (add \$1.00)*

PASTA SPECIALTIES

(add \$2.00)

*Pasta Bolognese • Pasta Primavera
Pasta with Vodka Cream Sauce
Pasta with Garlic, Sausage and Spinach*

*~ Please add 6.35% sales tax and 18% service charge to above prices ~
~ A \$75 bartender fee will be added to events with less than 75 people ~
~ Prices subject to change ~*

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Wedding Buffet Choices

\$29.45 per person

HOT ENTREES

Choose Three

Roasted Rosemary Chicken • Chicken Piccata • Chicken Marsala
Roasted Top Sirloin • Roasted Pork Loin with Pan Gravy
Stuffed Sole • Vegetable Lasagna • Penne Pasta with Marinara or Vodka Sauce
Baked Cod Loin • Roasted Garlic Ravioli • Tortellini Alfredo
Tenderloin Beef Tips with Red Wine Au Jus
Sautéed Chicken Tenderloins with Artichoke, Tomato and Red Onion

SALADS

Choose Three

Traditional Tossed Salad
Tomato and Red Onion with Feta Cheese • Seasonal Fresh Fruit
Mixed Greens with Honey Citrus Vinaigrette & Walnuts & Mandarin Oranges
Caesar Salad • Antipasto Salad
Tortellini, Red Onion and Roasted Pepper Salad
Spinach Salad with Red Onion, Mushrooms and Bacon in a Lite Vinaigrette

ITEMS INCLUDED IN BUFFET DINNER

Rice or Potato and Vegetable Du Jour
Assorted Rolls
Coffee and Tea

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