



Café George by Paula
300 George Street
New Haven, CT 06512
Phone 203-777-1414
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Client: Wedding
Date:
Time: Ceremony 12:00n / Reception 1:00 – 5:00 pm
Location:
of Guests:
Phone:

Cocktail Hour

12:45 – 2:00pm

Appetizer Display

- * Baked Brie in Puff Pastry with Honey & Toasted Almonds. Served with sliced Macintosh Apples & crusty French Bread
- * Domestic Cheese Assortment with Seasonal Fresh Fruit & Assorted Crackers
- * Vegetable Crudités with Lemon-Basil Hummus & Grilled Pita Wedges
- * Artichoke & Spinach Dip with Sesame Breadsticks

(Appetizers will be displayed outside if weather permits.

In the event of inclement weather, display will be located in the center of the room)

Please Note: Cafe George By Paula does not have a liquor license; however, we will provide ordering assistance, ice service, glassware or plastic ware and a Professional Bar Staff.

Dinner – Composition Tables

2:00 – 3:45pm

Pasta Station (Chef-attended)

- * Pumpkin Ravioli with Brown Butter & Sage Cream Sauce
- * Penne Bolognese with Hearty Meat Sauce
- * Tuscan Antipasto with Balsamic Grilled Veggies, Assorted Meats & Sharp Cheeses, Roasted Peppers & Artichokes, Marinated Italian Vegetables & Olive Medley
- * Basket of Grilled Flat Bread
- * Classic Caesar Salad

Grilled Sausages & Carving Station (Chef-attended)

- * Sweet Sausage & Apple-Stuffed Pork Loin with Pan Apple-Brandy Demi-Glace (sliced to order)
- * Andouille Sausage, Grilled Polish Kielbasa & Chicken Sausage with Sauerkraut, Roasted Baby Onions, Wholegrain Mustard & Prepared Horseradish
- * Rosemary-Roasted Root Vegetables with Parsnips, Potatoes, Turnips, Carrots, Butternut Squash, Sweet Potatoes & Leeks
- * Basket of mini Artisan Rolls
- * Fruit & Nut Salad with Baby Greens, Granny Smith Apples, Bosc Pears, Candied Pecans, Dried Cranberries, Crumbled Bleu Cheese & House-made Raspberry Vinaigrette
- * Potato & Kraut-stuffed Perogies served with Sour Cream & Applesauce

Salmon & Chicken Station

- * Fresh Herb-Grilled Salmon on a platter of Baby Greens garnished with Lemon Zest
- * Boneless Chicken with Lemon-Rosemary Buerre Blanc
- * Haricots Verts with Tarragon Butter
- * White & Wild Rice Pilaf

Coffee & Dessert

3:00 – 5:00pm

* Trays of Warm Apple Crisp served with Tahitian Vanilla Bean Ice Cream

* Fresh-Brewed Coffee, Decaffeinated Coffee & Hot Water with Assorted Teas

* Cake Cutting & Service (Cake to be provided by client)

Please note: Cake, liquor, beverage mixes, linen & rentals to be supplied by client.