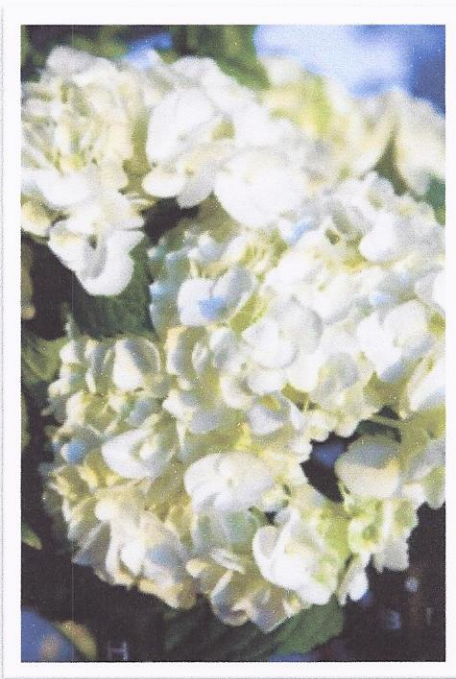


The Westport Inn

SINCE 1960



WEDDINGS AT THE WESTPORT INN

.Distinctive.Personal.Unexpected.

Winter 2012 Menu

The Traditional Wedding Package

Welcome Table

Artisanal Cheese Tray

Local & Specialty Cheeses, Baguettes & Flatbreads, Fruit Garnish

Antipasto & Grilled Vegetables

Cured meats & sausages, Kalamata Olives, Baby Artichokes, Grilled Fresh Vegetables, Pecorino & Bocacinni

Passed Hors d'oeuvres

Andouille Spiked Sea Scallops

Far East Dusted Spring Rolls

Spicy Chicken Peanut Skewers

Mac & Cheese Demi Cups

Butternut Bisque Shooters

Bocaccini Mozzarella, Tomato & Basil Skewers

Plated Dinner

Millstone Farms (Westport, CT) Organic Greens Salad Or Caesar Salad

The Inn's Fresh Baked Rolls with Organic Honey Butter (Mill Stone Farms, Wilton, CT)

Rosemary Grilled Shrimp over Papardelle Pasta

Choice of Two Entrees:

Grilled Striped Bass, Saffron Rice & Seasonal Vegetable

Filet Mignon with Red Wine Demi-Glace, Potato Gratin & Seasonal Vegetable

Seared Duck Breast with Orange Supremes & Cognac Sauce, Potato Gratin & Seasonal Vegetables

Dessert

An assortment of Gourmet Chocolates for the table
Coffee & Tea Service

Ultra-Premium Bar

Grey Goose Vodka, Bombay Sapphire, Mount Gay Rum, Don Julio,
Maker's Mark Bourbon, Johnnie Walker Black, Chivas Regal, Kahlua, Triple Sec

Bottled Beer – Chose 2 Domestic, 2 Imported and 1 Specialty:

Domestic: Budweiser, Bud Light, Coors Light, Miller Genuine Draft

Imported: Corona, Heineken, Becks, Guinness, Amstel Lights

Specialty: Michelob Ultra, Sam Adams, Blue Moon

Wine:

Cabernet Sauvignon, Pinot Noir, Merlot,

Chardonnay, Pinot Grigio, Sauvignon Blanc, Prosecco

Adults \$125.00

*Subject to Room Rental, Service Charge and Tax

The Modern Wedding Package

Cocktail Reception

European Cheese Tray

Artisanal Cheeses

Baguettes & Flatbreads

Fig Preserves

Antipasto & Grilled Vegetables

Cured meats & sausages, Kalamata Olives, baby artichokes, grilled

Fresh Vegetables, Pecorino & Vermont Chevre

Passed Hors d'oeuvres

Spicy Chicken Peanut Skewers

Mac & Cheese Demi Cups

Butternut Bisque Shooters

Bocaccini Mozzarella, Tomato & Basil Skewers

Prosciutto, Arugula & Goat Cheese Cigarillos

Norwegian Smoked Salmon & Cucumber canapés

Tomato & Basil Bruschetta

Tandoori Eggplant Skewers

Andouille Spiked Sea Scallops

Popcorn Oyster with Spicy Mango Salsa

Attended Stations

Caesar Salad

Tossed to order by a Uniformed Attendant

Crisp Romaine, Caesar Dressing, Parmesan & Croutons

Grilled & Blackened Chicken, Grilled & Blackened Shrimp,

Sliced Sirloin Steak

Mashed Potato Bar

Sweet Potato, Yukon Gold, Mixed Potato
Beef Tip, Lobster Bits, Grilled Chicken
Fried Popcorn Shrimp, Mini Potato Chips
Demi-Glace, Champagne Buerre Blanc
Maple Syrup, Dried Cranberries/Cherries, Candied Pecans,
Shredded Cheddar, Crumbled Blue Cheese, Sour Cream
Chives, Crumbled Bacon

Pasta Station

Penne, Fusilli & Linguini Pastas
Marinara, Alfredo & Pesto Sauces
Italian Sausage, Broccoli Rabe, Roasted Peppers, Fresh Basil, Red Onion,

Carving Boards

Tenderloin of Beef with Horseradish Crème Fraiche
Stuffed Salmon with Julienne Vegetables & Yellow Pepper Puree

Dessert

An assortment of Gourmet Chocolates for the table
Coffee & Tea Service

Ultra-Premium Bar

Grey Goose Vodka, Bombay Sapphire, Mount Gay Rum, Don Julio,
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Specialty: Michelob Ultra, Sam Adams, Blue Moon

Wine:

Cabernet Sauvignon, Pinot Noir, Merlot,
Chardonnay, Pinot Grigio, Sauvignon Blanc, Proseco

Adults \$125.00

*Subject to Room Rental Service Charge & Tax

Delightful Additions

Lemonade Stand

\$5 per guest added to any Bar

Pink Lemonade, Fresh Squeezed Lemonade, Ice Tea & Fruit Punch displayed in glass dispensers on our classic neighborhood stand.

Chef Stations

Carving Boards

Roast Beef au Jus	\$9.95
Tenderloin of Beef with Horseradish Crème Fraiche	\$14.95
Roast Turkey with Pan Gravy	\$9.95
Honey Glazed Ham	\$7.95
Stuffed Salmon with Julienne Vegetables & Yellow Pepper Puree	\$9.95
Maple Infused Pork Loin with Bourbon Apples	\$9.95

Sushi Bar*

\$23.95

Rolled to order by Our Master Sushi Chef

Hamachi Scallion Roll
Spicy Tuna Roll
Unagi (Eel) Cucumber Roll
Salmon & Avocado Roll
California Roll

Raw Bar*

\$29.95

Littleneck Clams
Bluepoint Oysters
Shrimp Cocktail
Lobster Tails & Claws
Cocktail Sauce, Mignonette, Horseradish Crème Fraiche

Extra Sweet Endings

Attended Dessert Stations

Viennese Table	\$10.95 per guest, 50 guest Min
Selections of Tiered Cakes, Mini Chocolates, Éclairs, Cream Puffs, Tiramisu, Parfait Stem Glasses, Chocolate Dipped Fruit, Cookies, Ruggelach & Brownies	
Chocolate Fountain	\$12.95 per guest, 75 guest Min \$300 Set-Up Charge
Fresh berries, Pineapple & Bananas Pound Cake, Biscotti & Pretzels Marshmallows & Graham Crackers	

Winter Warmers *\$4 per selection for two hours added to any Bar*
Peppermint Spiked Hot Chocolate, Warm Spiced Rum Apple Cider, Baileys Coffee, Hot
Buttered Rum & Bourbon Egg Nog.

Barista Espresso Bar *\$7 per guest for Two Hours added to any Bar*
Café Latte, Cappuccino & Espresso made to order by our professional barista. Served in
traditional china with flavored syrups, crystalized sugar & almond biscotti.

Cordials & Chocolate Bar *\$7 per guest for Two Hours added to any Bar*
Chocolate Cups & Snifters with Grand Marnier, Bailey's Irish Cream, Frangelico, Amaretto di
Sorona & Sambuca. Served alongside candied fruit & chocolate truffles.