Sirchwoods

At Oak Lane

1027 Racebrook Road • Woodbridge, CT 06525 • (203) 389-5555 • www.birchwoodsbanquet.com



Birchwoods requires only a \$1500 retainer for Weddings and Mitzvahs. \$500 for Intimate Gatherings (Showers, Christenings, Communions, Business Meetings, Banquets and Rehearsals). Ceremony Site Fee: \$750. More than one room: \$1000. Additional Hours: \$1,500 per hour



A spectacular facility complimented by the rural scenery.

BIRCHWOODS IS EXCITED TO WELCOME YOU TO OUR BANQUET FACILITY & RESTAURANT IN WOODBRIDGE, CONNECTICUT.

From elaborate exclusive weddings to intimate gatherings, Birchwoods is the perfect venue to host your next celebration. Located on a beautiful golf course, spectacular views makes our venue the ideal location. Our recently renovated venue provides a variety of space designed for functionality and flexibility.

Birchwoods is family owned and offers a wide range of American to Italian Cuisine, with recipes that have been carried through generations.

Our professional staff will work to ensure your event is tailored to meet your needs for a personalized, memorable occasion. Come as a guest, leave as a friend! Please use these menus as samples or we can prepare a customized menu to meet your specific needs.

1027 Racebrook Road • Woodbridge, CT 06525 • (203) 389-5555 • www.birchwoodsbanquet.com Banquet Manager: contact@birchwoodsbanquet.com

GALA WEDDING

(offered buffet or plated)

INCLUDED IN YOUR PACKAGE

Premium Open Bar • Bride and Groom Champagne Toast

COCKTAIL HOUR INCLUDES...

Gourmet Cheese Display • Baked Brie • Crudité platters

BRUSCHETTA STATION

BIRCHWOODS SIGNATURE HORS D'OEUVRES SERVED BUTLER STYLE.

Bacon Wrapped Feta Stuffed Dates • Beef Teriyaki Skewers with Pineapple Cube Coconut Shrimp • Mac & Cheese Balls • Potato Croquettes with Cucumber Creme

BUFFET WILL CONSIST OF...

Tossed Salad • Seasonal Veggie • Choice of Pasta Option Choice of Potato or Rice Option • Choice of Two Classic Entrees Fresh Baked Rolls • Choice of Dessert Option Accompanied by American Coffee & Tea

Dessert Option

Choice of Cupcake Tower • Chocolate Fountain or Milk & Cookie/Brownie Station



GRAND WEDDING

(offered buffet or plated)

INCLUDED IN YOUR PACKAGE Premium Plus Open Bar • Bride and Groom Champagne Toast

COCKTAIL HOUR INCLUDES...

Gourmet Cheese Display • Baked Brie • Crudite Platters • Housemade Stuffed Breads

BRUSCHETTA STATION

BIRCHWOODS SIGNATURE HORS D'OEUVRES SERVED BUTLER STYLE.

Bacon Wrapped Feta Stuffed Dates • Beef Teriyaki Skewers with Pineapple Cubes • Coconut Shrimp • Mac & Cheese Balls Potato Croquettes with Cucumber Creme • Chaffered Eggplant Rollatini.

DINNER INCLUDES...

First Course ~ Choice of Salad Option

Second Course ~ Choice of Pasta or Rice Option

Third Course (vegetarian option included) ~ Choice of Three Classic Entrees

Fourth Course ~ Choice of Cupcake Tower • Chocolate Fountain • Milk & Cookie/Brownie Station or Tiers of Heaven

LATE NIGHT STATION CHOICE

Accompanied by American Coffee & Tea

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Menu subject to change *Notice: Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. A variety of Menu Enhancements are available to add to your event. All Prices are Subject to Sales Tax and 21% Administrative Rental charge.

LAVISH WEDDING

INCLUDED IN YOUR PACKAGE

Five Hour Top shelf Open Bar • Bride & Groom Champagne Toast • Champagne Wall for guests

COCKTAIL HOUR INCLUDES...

Gourmet Cheese Display • Baked Brie • Crudite Platters • Housemade Stuffed Breads,

Bruschetta Station with Crackers & Crustini's BIRCHWOODS SIGNATURE HOR D'OEUVRES

Bacon Wrapped Feta Stuffed Dates • Beef Teriyaki Skewers with Pineapple Cubes • Coconut Shrimp

Mac & Cheese Balls • Potato Croquettes with Cucumber Creme

CHAFFERED APPETIZERS:

Eggplant Rollatini & Fried Calamari.

ANTIPASTO STATION:

Sliced Mozzarella/Tomato • Cured Meats • Marinated Artichoke Hearts • Mushrooms Roasted

Red Peppers • Roasted Garlic • Pickled Eggplant • Olives

DINNER INCLUDES...

First Course ~ Choice of Salad Option

Second Course ~ Choice of Pasta

Third Course (vegetarian option included) ~ Choice of Three Classic Entrees

Forth Course ~ Wedding Cake or Cupcake Tower

VENETIAN TABLE: Specialty Cakes and Desserts • Assortment of Italian Cookies & Pastries Cordial Station & Chocolate Fountain • Cappuccino-Espresso Bar

LATE NIGHT STATION

Accompanied by American Coffee & Tea

\$_____

OFF SEASON (November 1st-April 30th • Monday-Thursday during Peak Month)

INCLUDED IN YOUR PACKAGE

Centerpiece and Candles • Five Hour Premium Open Bar • Bride and Groom Champagne Toast

Cocktail Hour Includes...

Gourmet Cheese and Crudité Platters

BRUSCHETTA STATION

BIRCHWOODS SIGNATURE HOR D'OEUVRES

Bacon Wrapped Feta Stuffed Dates • Beef Teriyaki Skewers with Pineapple Cubes • Coconut Shrimp

Mac & Cheese Balls • Potato Croquettes with Cucumber Creme

Dinner Includes...

First Course ~ Choice of Salad Option *Second Course* ~ Choice of Pasta or Rice Option *Third Course (vegetarian option included)* ~ Choice of Two Classic Entrees *Fourth Course* ~Wedding cake to be Accompanied by American Coffee & Tea

Professional Services ~ DJ, Photobooth and Photographer Included

\$___

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CLASSIC ENTREES

Below is just a small selection of our options offered

CHICKEN MARSALA Sauteed white breast served in a reduction of Marsala wine, butter and sliced mushrooms

CHICKEN FLORENTINE Boneless breast served with a bed of baby spinach and topped with a lemon butter sauce

CHICKEN SCALLOPINI

Boneless breast topped with mushroom, artichoke hearts, prosciutto, sun dried tomato and fresh basil in a light garlic wine sauce.

CHICKEN FRANCAISE Egg dipped breast of chicken in a light lemon wine sauce

SALMON FILET Oven roasted with a dill cream sauce or citrus glaze

STUFFED FILET OF SOLE Sole fillets stuffed with seafood finished in a creamy Lobster sauce

FILET MIGNON seasoned and cooked perfectly to maximize its flavor and tenderness

> MUSHROOM WELLINGTON veggie dish

ITALIAN MEATBALLS with marinara sauce (buffet only)

EGGPLANT ROLLATINI Sausage and Peppers (buffet only)

ENTREE UPGRADES

Plated Only Jumbo Stuffed Shrimp • Lobster Tail • Lobster Tail Surf and Turf with Shrimp • Airline Chicken • Lamb Chop • Short Ribs

\$_____

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HARVEST TABLE ADDITIONAL OPTIONS

Calamari • Fruit platter • Variety of Stuffed Breads • Antipasto platter • Bruchetta Platter • Homemade Soup Shrimp Cocktail Display • Raw Bar

\$_____

BIRCHWOODS ADDITIONAL HORS D'OEUVRES

Plantain Chip with Tuna Tar Tar and Wasabi Cream

Plantain Chip With Banana, Mango Rainbow Pepper Relish

Crustini with Bruchetta and Parmesan Cheese

Sesame Seed Tuna with Mango Slaw and Wasabi Cream or Horseradish Cream

Mini Beef Wellington with Bearnaise

Crab Rangoon

Stuffed Mushrooms (Sausage or Vegetarian)

Risotto Balls with Red Pepper Dot

Vietnamese Meatballs with Sweet Chili Sauce

Mini Chicken Fingers (Sesame, coconut or plain with Mango, Teriyaki or BBQ)

Buffalo Chicken Wontons

Pigs in a Blanket

Spring Rolls

*Bacon Wrapped Scallops brushed with Pesto (\$.50 per person)



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SALAD OPTIONS

Included: Caesar or House Salad with choice of Homemade Dressing

Birchwoods Signature Salad \$3.00 per person served with sliced green apple, Gorgonzola, glazed walnuts with a homemade Balsamic Vinaigrette

> *Caprese Salad \$4.00 per person* Fresh Tomato Basil Mozzarella with Pesto

The Classic Wedge \$4.00 *per person* Iceberg Lettuce with Crumbled blue cheese, fresh bacon, diced tomatoes, and blue cheese dressing

Antipasto \$4.00 per person Salad Greens with prosciutto, genoa salami, capicola, olives, roasted peppers and pepperoncini

POTATO OPTIONS

Included: Baked Potato • Roasted Red Wedge • Garlic Mashed • Rice Pilaf Sweet Potatoes with Brown Sugar \$1.00 per person • Butter Risotto \$2.00 per person

PASTA OPTIONS

Included: Penne a la Vodka • Garlic Oil • Marinara Lasagna (plated only) \$4 per person Stuffed Lobster or Meat Ravioli \$3 per person Tortellini Carbonara or Stuffed Manicotti \$2 per person Creamy Alfredo with Peas and Sundried Tomatos \$1 per person

BEVERAGE ENHANCEMENTS

Wine \$50 per table

Choice of 2 bottles of House Wines, one white and one red, to be placed out for guest to help themselves. You will be charged for the number of bottles that are opened.

Choices include: Merlot, Cabernet, Pinot Nior, Miscato, Chardonnay, White Zinfandel, Pinot Grigio

Premium Plus Open Bar \$8

Top Shelf Open Bar Additional \$15



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DESSERTS

TIERS OF HEAVEN

(Fruit, Cannoli's, Homemade Cookies and Chocolate Truffles)

Chocolate Fountain

(Display of Strawberries, Pineapple, Marshmallow, Oreos, Pretzels and Rice Crispy Treats)

CORDIAL STATION

Extreme Sundae Bar

CUPCAKE TIER

(Station of Assorted Homemade Cup Cakes)

Assorted Pies

Assorted Cookie Station Served with Milk

HOT CIDER DONUTS WITH APPLE CIDER STATION

COOKIE OR BROWNIE PLATTER

FRUIT PLATTER FOR EACH TABLE OR DISPLAY

BIRCHWOOD SIGNATURE CHOCOLATE CAKE SLICES SERVED WITH ICE CREAM

VENETIAN TABLE (UPCHARGE) Specialty Cakes and Desserts • Assortment of Italian Cookies & Pastries Cordial Station & Chocolate Fountain • Cappuccino-Espresso Bar

STATIONS OPTIONS

Stations are equivalent to appetizer portions

CHOICES:

Mashed Potato Bar • Omelette Bar (with chef) • Taco Station • Pasta Station • Grilled Cheese Station Mini Sliders Station • Mac and Cheese Station • Soup Station • Assorted Pizzette • Varieties of Stuffed Breads French Fry Station • Wing Bar

> *Carving Stations:* Prime Rib, Baked Ham, Roasted Turkey or Pork Loin

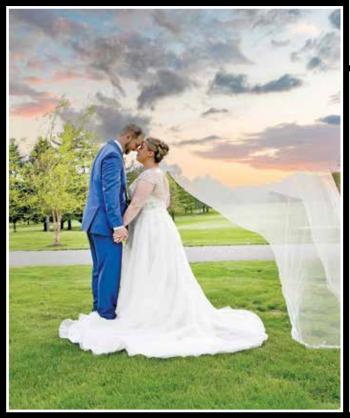
> > **Dessert Station** (Cannoli's, Cookies and Brownies)

> > > \$_____

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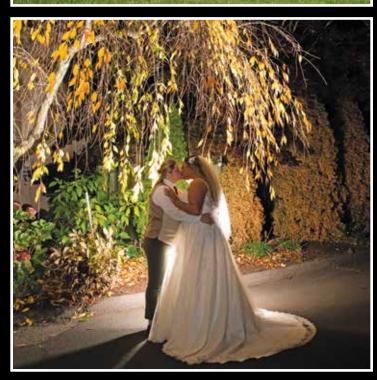














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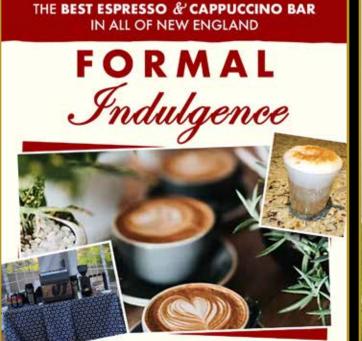


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NOTES



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