

## *Rehearsal Dinners at Bridal House*

Give them the royal treatment! Once your bridal party perfects their walk down the aisle for your special day, invite them to the Bridal House at 119 Indian Rock Road, for music, cocktails, hors d'oeuvres and an elegant Italian dinner or more laid-back BBQ Menu. What a perfect way to kick off your most special celebration!

There is a rental fee of \$850, which provides you with everything you need to make the night perfect. The rental fee includes a white 20x30 tent, which accommodates seating for up to 30 guests, use of china, linen, glassware, flatware and set up and breakdown.

For larger parties, we do offer larger seating capacities

### **ELEGANT DINNER MENU**

#### **YOUR CHOICE OF TWO BUTLER PASSED HORS D'OUERVES**

CONES OF SHOESTRING, OR SWEET POTATO FRENCH FRIES

TUSCAN BRUSCHETTA WITH GARLIC CROSTINI

GOURMET MASHED POTATOES WITH CHEDDAR CHEESE AND BACON SERVED IN MARTINI GLASSES

OR

#### **CHOOSE 1 OF THE PLATED APPETIZER COURSES**

PENNE IN MARINARA WITH GRATED PARMESAN

ITALIAN WEDDING SOUP WITH GRATED PARMESAN

FRUIT MÉLANGE

### **SALAD**

#### **YOUR CHOICE OF ONE OF THE SALADS LISTED BELOW:**

\*TRADITIONAL MIXED GREEN SALAD WITH BUTTERMILK RANCH DRESSING

\*TOSSED GARDEN SALAD WITH CREAMY ITALIAN DRESSING

\*ITALIAN SALAD: QUARTET OF LEAFY GREEN LETTUCE, ESCAROLE, ROMAINE AND RADICCHIO WITH PEPPERS, GREEN ONIONS AND CHERRY TOMATOES WITH BALSAMIC VINAIGRETTE

### **ENTREE**

YOUR CHOICE OF TWO OF THE FOLLOWING PLATED ENTREES:

#### **\$49.95 PER PERSON:**

- \*BAKED ZITI IN MARINARA TOSSED WITH RICOTTA AND TOPPED WITH SLICED PROVOLONE
- \*GRILLED SWEET ITALIAN SAUSAGE ROASTED RED PEPPER, SUNDRIED TOMATO, ARTICHOKE HEARTS, CARAMELIZED ONIONS, EXTRA VIRGIN OLIVE OIL TOSSED IN PENNE
  - \*BRAISED CHICKEN THIGHS WITH OLIVES, LEMON, & PINE NUTS
  - \*CHICKEN CUTLET PARMESAN SERVED WITH PENNE IN MARINARA
- \*PORK SCALOPPINI SAUTÉED WITH MUSHROOMS, FINISHED WITH CREAM AND CAPERS

#### **\$54.95 PER PERSON:**

- \*SLICED CHICKEN BREAST TOSSED WITH FRESH BROCCOLI AND ZITI IN ALFREDO
  - \*ROASTED CHICKEN BREAST WITH FRESH LEMON AND OREGANO
- CHICKEN MARSALA
- \*CHICKEN SALTIMBOCCA WITH PROSCIUTTO, FONTINA CHEESE AND VELOUTÉ SAUCE
- \*SIRLOIN FLORENTINE WITH WILTED BABY SPINACH AND FRESHLY GRATED PARMESAN CHEESE

### **STARCH**

#### **CHOOSE 1:**

CREAMY RED BLISS POTATOES  
OVEN ROASTED POTATOES WITH PEAS AND ONION  
ROASTED RED BLISS POTATOES WITH GARLIC AND ROSEMARY  
TUSCAN STYLE CANNELLINI BEANS WITH ROSEMARY  
GRILLED POLENTA WITH MASCARPONE & CHIVES

### **VEGETABLE**

#### **CHOOSE 1:**

SEASONAL VEGETABLE MEDLEY  
ROASTED ZUCCHINI WITH GARLIC AND PARSLEY

ALL OF THE ABOVE ENTREES ARE SERVED WITH YOUR CHOICE OF STARCH AND VEGETABLE, SCALA BREAD AND BUTTER.

## **BBQ MENU**

### **SULTRY SUMMER BARBECUE**

\$46.95 | CHOOSE TWO

GRILLED CHICKEN, BEEF OR LAMB KABOBS BBQ CHICKEN THIGHS

*BONE IN, SKIN ON*

*CHOOSE TWO SALADS* TOSSED GARDEN SALAD COLE SLAW

PASTA SALAD

RED BLISS POTATO SALAD

*SERVED WITH*

GRILLED VEGETABLE MEDLEY CORN ON THE COB

ROLLS & BUTTER WATERMELON WEDGE

### **THE TRADITIONAL BARBECUE**

\$39.95

BBQ BONELESS CHICKEN THIGHS CHAR GRILLED CHEESEBURGERS STEAMED

HOT DOGS

POTATO OR PASTA SALAD

*SERVED WITH*

TOSSED GARDEN SALAD POTATO CHIPS

ASSORTED CONDIMENTS & FIXINS

### **NEW ENGLAND CLAMBAKE**

FAIR MARKET PRICE | CHOOSE ONE

SAM'S PALE ALE STEAMED CLAMS

*W/ KIELBASA, SWEET ONION, BUTTER & BROTH*

NEW ENGLAND CLAM CHOWDER

*CHOOSE TWO SALADS* TOSSED GARDEN SALAD COLE SLAW

PASTA SALAD

RED BLISS POTATO SALAD

*SERVED WITH*

1 ½ POUND STEAMED LOBSTER W/ BUTTER, CORN ON THE COB, KNOT ROLLS & BUTTER

### **FROM THE GRILLE**

\$48.95

NEW YORK SIRLOIN STEAK *GRILLED MEDIUM RARE* BBQ CHICKEN THIGHS

*BONE IN, SKIN ON*

*CHOOSE TWO SALADS* TOSSED GARDEN SALAD COLE SLAW

PASTA SALAD

*SERVED WITH*

CORN ON THE COB, ROASTED RED BLISS POTATOES, KNOT ROLLS & BUTTER

### **A LA CARTE**

FRUIT SALAD - \$3.95

ORZO SALAD WITH FETA - \$2.95 POTATO OR PASTA SALAD - \$2.95

GARDEN SALAD - \$2.95

COLE SLAW - \$2.95

BAKED POTATO - \$2.95

GRILLED VEGETABLES - \$3.95 GRILLED FRESH PINEAPPLE - \$2.95 BBQ BAKED

BEANS - \$2.95 STEAMERS - MARKET PRICE

BBQ ST. LOUIS RIBS - \$12.95

BBQ CHICKEN THIGHS - \$8.95 SAUSAGE ONIONS & PEPPERS - \$5.95 MARINATED STEAK

TIPS - \$12.95 BORDER STYLE CHILI - \$6.95

GRILLED SEAFOOD KABOB - \$15.95

PEACH COBBLER - \$5.95

APPLE CRISP - \$5.95

STRAWBERRY SHORTCAKE - \$5.95

MENU PRICING DOES NOT INCLUDE TAX, GRATUITY AND STAFFING

# BEVERAGE SERVICES

## ALL BARS INCLUDE THE FOLLOWING:

ASSORTED SOFT DRINKS, WATER, MIXERS AND GARNISHES: COCA COLA, DIET COKE, GINGER ALE, TONIC WATER, CLUB SODA, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, GRENADINE, TOMATO JUICE, BLOODY MARY MIX, MILK, SOUR MIX, LEMONS, LIMES, CHERRIES, AND OLIVES, CRYSTAL CUT DISPOSABLE CUPS, NAPKINS, STIRRERS, ICE, LINEN, SETUP AND BREAK DOWN ARE INCLUDED.

## BASIC, PREMIUM & TOP SHELF BARS

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS. THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

### BEER AND WINE OPEN BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, FIVE TYPES OF IMPORTED AND DOMESTIC BEER, AND FIVE TYPES OF WINE. THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

### NON ALCOHOLIC BAR

THIS SERVICE INCLUDES: LIABILITY INSURANCE. THIS IS BASED ON A PER PERSON BASIS BILLED DIRECTLY TO THE HOST.

### CASH BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS FROM THE BASIC OR PREMIUM BAR SELECTION. THIS IS BASED ON A PER DRINK BASIS AND CHARGED DIRECTLY TO YOUR GUESTS.

### TOP SHELF BAR.....\$34.95 PER PERSON

**LIQUOR:** GREY GOOSE VODKA, TITO'S VODKA, STOLI RASPBERRY VODKA, BOMBAY SAPPHIRE GIN, GOSLING BLACK RUM, PATRON SILVER TEQUILA, MAKER'S MARK BOURBON, JACK DANIEL'S WHISKEY, CROWN ROYAL, , KAHLUA, COINTREAU, AMARETTO DI SARONNO, DRY VERMOUTH, SWEET VERMOUTH, BAILEY'S IRISH CREAM, MIDORI, APPLE PUCKER & PEACH SCHNAPPS

**BEER:** PICK 4 - HEINEKEN, CORONA, SAM ADAMS SEASONAL, HARPOON IPA, NEWCASTLE NUT BROWN

**WINE:** 4 TYPES OF WINE - REDS - PINOT NOIR, MERLOT, CABERNET OR SHIRAZ, WHITES - CHARDONNAY, PINOT GRIGIO, RIESLING, SAUVIGNON BLANC OR WHITE ZINFANDEL

### PREMIUM BAR.....\$29.95 PER PERSON

**LIQUOR:** KETEL ONE, TITO'S VODKA, TANQUERAY GIN, BACARDI RUM, CAPTAIN MORGAN, HORNITOS TEQUILA, JACK DANIEL'S WHISKEY, DEWAR'S WHITE LABEL, KAHLUA, TRIPLE SEC, DRY VERMOUTH, SWEET VERMOUTH, BAILEY'S IRISH CREAM, MIDORI, APPLE PUCKER & PEACH SCHNAPPS

**BEER:** BUDWEISER, BUD LIGHT, SAM ADAMS SEASONAL, CORONA, O'DOUL'S

**WINE:** 4 TYPES OF WINE - REDS - PINOT NOIR, MERLOT, CABERNET OR SHIRAZ, WHITES - CHARDONNAY, PINOT GRIGIO, RIESLING, SAV OR WHITE ZINFANDEL

### BASIC BAR.....\$26.95 PER PERSON

**LIQUOR:** SMIRNOFF VODKA, TANQUERAY GIN, BACARDI RUM, CAPTAIN MORGAN, JOSE CUERVO TEQUILA, JIM BEAM BOURBON, CANADIAN CLUB BLENDED WHISKEY, TRIPLE SEC, COFFEE LIQUEUR, DRY VERMOUTH, SWEET VERMOUTH, BAILEY'S IRISH CREAM, MELON LIQUOR, APPLE PUCKER, PEACH SCHNAPPS

**BEER:** BUDWEISER, BUD LIGHT, BUD LIGHT LIME

**WINE:** PINOT GRIGIO, CABERNET, WHITE ZINFANDEL

### WINE AND BEER BAR .....\$22.95 PER PERSON

**BEER:** BUDWEISER, BUD LIGHT, SAM ADAMS SEASONAL, CORONA, O'DOUL'S

**WINE:** 4 TYPES OF WINE - REDS - PINOT NOIR, MERLOT, CABERNET OR SHIRAZ, WHITES - CHARDONNAY, PINOT GRIGIO, RIESLING, SAUVIGNON BLANC OR WHITE ZINFANDEL

PRICING DOES NOT INCLUDE TAX, GRATUITY, OR BAR SET UP COSTS (\$200).