



Wedding Menu

Traditional - 5 Hour Reception *(Minimum 50 People)*

Top Shelf Open Bar (5 Hours)

** Wedding Invitations (25% Discount)

** Wedding Cake (Choose Design, Flavor and Style)

** Beautiful Reception Rooms

Fresh Flowers or Roses for all Tables

Chilled Spumanti Toast

** White Chair Covers & Bows

Elegantly Coordinated Linens (many colors)

Floor Plan and Seating Charts

Decorated Head Table

Lanterns on All Tables

Wedding Coordinator to supervise your Special Day

Indoor Atrium Courtyard for picture taking

Choose Any Time Frame- Mornings, Afternoon or Evenings *Restrictions Apply

Social Hour

When your guests arrive they will enjoy the following artistic table display with their open bar

An Assortment of Imported and Domestic assorted cheeses, Fresh Cut Vegetables and Dips, Crackers and Wafers, Fresh Cut Vegetables and Dips

Appetizers *(Choice of One)*

Fresh Cut Fruits • Antipasto Assortment • Eggplant Parmesan • Chef's Soup • Honey Dew Melon with Imported Prosciutto • Manicotti, Penne or Tortellini • Sauce Choices: Marinara, Pink Basil
Vodka Sauce, Light Pesto Cream or Bolognese
(For an additional appetizer add \$3.00)

Salad Course *(Choice of One)*

Capri Garden Salad • Caesar Salad • Mixed Field Greens

Entrees *(Choice of Three)*

Chicken Breast Scallopini - fresh basil, cream, wild portabella mushrooms and romano cheese

Chicken Cordon Bleu - stuffed with ham and swiss cheese topped with Bechamel Sauce

Chicken Parmesan - topped with marinara and mozzarella cheese, then oven baked

Roasted Sliced Top Sirloin of Beef - with natural house made gravy

Baked Stuffed Filet of Sole - seafood stuffing and topped with newburg sauce

Baked Atlantic Salmon Filet - with with light natural lemon dill sauce

Broiled N.Y. Sirloin - Thick Cut

Herb Crusted Stuffed Pork Loin - with sweet sausage and corn bread stuffing topped with apple glaze

Stuffed Chicken Breast Alla Capri - Stuffed with 5 grains and vegetables, topped with cranberry orange glaze

Fresh Roasted Turkey - with sage dressing, pan gravy and cranberry sauce

***Roast Prime Rib of Beef** - Heavy Cut with au jus

***Baked Stuffed Jumbo Shrimp** (4) - with seafood stuffing

Tender Filet Mignon - topped with port wine bordelaise sauceMP

Surf and Turf- Prime Rib or Steak and Seafood Stuffed ShrimpMP



Vegetarian Choices Available - Please Inquire
Childrens Menu Available

Bread Basket, Butter, Condiments
— *Other Entrees Available, Please Inquire* —

Package Price: \$68.00 per person complete

**** Custom Wedding Cake (choose Design & Flavor) \$3.50 pp**
****Choose Prime Rib or Stuffed Shrimp for an additional \$5.00 per person complete**
Above are complete prices including Tax and Service Charge

Coffee, Tea, Decaffeinated Coffee, Milk
***For additional hour of time and bar add \$4.00 per person complete (if available)**

Special Discounts on all Functions in January, February and March
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Deluxe - 6 Hour Reception *(Minimum 75 People)*

Top Shelf Open Bar (6 Hours)	Floor Plan and Seating Charts
** Wedding Invitations (25% Discount)	Decorated Head Table
** Beautiful Reception Rooms	Lanterns on all tables
Fresh Flowers or Roses for all Tables	Wedding Coordinator to supervise your Special Day
Chilled Spumanti Toast	Indoor Atrium Courtyard for picture taking
White Chair Covers with Bows	BOTTLE WINE WITH DINNER
Elegantly Coordinated Linens (many colors)	** WEDDING CAKE (Choose Design, Flavor & Style)

Choose Any Time Frame- Mornings, Afternoon or Evenings **Restrictions Apply

Social Hour

*When your guests arrive they will be greeted with the following Butler passed Hors d'oeuvres
(Choice of five)*

Stuffed Mushrooms caps, Battered Fried Shrimp, Boneless Buffalo Wings,
Scallops in Bacon, Fried Mozzarella Calabraise, Fried Calamari, Beef Wellington in puff pastry, Vegetable Wellington, Italian
Meatballs

Appetizers *(Choose One)*

Fresh Cut Fruits • Honey Dew Melon with Prosciutto • Eggplant Parmesan
Antipasto with Prociutto, Capicollo, Salami , Provolone, Mushroom, Olives and Pickled Eggplant, Chef's Soup

Salad Course *(Choice of One)*

Capri Garden Salad • Caesar Salad

Pasta Course *(Choose One)*

Manicotti, Penne, Tortellini — Sauce Choices: Marinara, Pink Basil Vodka Sauce, Light Pesto Cream or Bolognese

Entrees *(Choose any Three)*

Chicken Breast Scallopini - fresh basil, cream, wild portabella mushrooms and romano cheese
Chicken Cordon Bleu - stuffed with ham and swiss cheese
Chicken Parmesan - topped with marinara and mozzarella oven baked
Roasted Sliced Top Sirloin of Beef - with natural house made gravy
Baked Stuffed Filet of Sole - seafood stuffing and topped with newburg sauce
Baked Salmon Filet - with light natural lemon dill sauce
Broiled N.Y. Sirloin - Thick Cut
Herb Crusted Stuffed Pork Loin - with sweet sausage and corn bread stuffing topped with apple glaze
Stuffed Chicken Breast Alla Capri - Stuffed with 5 grains and vegetables, topped with cranberry orange glaze
Fresh Roasted Turkey - with sage dressing, pan gravy and cranberry sauce
***Roast Prime Rib of Beef** - Heavy Cut with au jus
***Baked Stuffed Jumbo Shrimp** (4) - with seafood stuffing
Filet Mignon - topped with port wine bordelaise sauceMP
Surf and Turf - Heavy Cut Prime Rib and Seafood Stuffed ShrimpMP



Vegetarian Choices Available - Please Inquire
Childrens Menu Available

— *Other Entrees Available, Please Inquire* —

Dessert

Custom Wedding Cake

**** Made to Order**

Coffee, Tea, Decaffeinated Coffee, Milk

Package Price: \$78.00 per person complete

**Choose Prime Rib or Stuffed Shrimp for an additional \$5.00 per person complete*

Above are complete prices including Tax and Service Charge

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Royal Package - 7 Hour Reception *(Minimum 100 People)*

Our Most Popular Package. Everything You Want at a Wedding Reception (Elegantly Affordable)

Choose Any Time Frame- Mornings, Afternoon or Evenings *Restrictions Apply

Top Shelf Open Bar (7 Hours)

** Wedding Invitations (Complimentary)

** Custom Wedding Cake (Choose Design, Flavor and Style)

** Beautiful Reception Rooms

Floral Arrangements for all Tables

Chilled Spumanti Toast

**White Chair Covers with Bows

Indoor Atrium Courtyard for picture taking

Elegantly Coordinated Linens (many colors)

Floor Plan & Seating Chart

Decorated Head Table

Lanterns on all Tables

Wedding Coordinator to supervise your Special Day

** Ice Sculpture

** Venetian Table (see description)

** Espresso Machine at Bar

Bottled Wine with Dinner

Social Hour

When your guests arrive they will be greeted with the following

Served Buffet Style in Chaffers or Served Butler Style

(Choice of Five)

Battered Fried Shrimp, Stuffed Mushrooms, Boneless Buffalo Wings, Scallops in Bacon, Fried Mozzarella Calabraise, Fried Calamari, Beef Wellington in Puff Pastry, Vegetable Wellington, Italian meatballs

Chilled Spumanti Toast

Appetizers *(Choice of One)*

Shrimp Cocktail • Chilled Cut Fruits • Honey Dew Melon with Imported Prosciutto
Eggplant Parmesan • Italian Antipasto Plate • Chef's Soup

Salad Course *(Choice of One)*

Capri Garden Salad • Caesar Salad • Antipasto Salad

Pasta Course *(Choice of One)*

Manicotti, Penne, Tortellini — Sauce Choices: Marinara Basil, Pink Basil Vodka Sauce, Light Pesto Cream or Bolognese

Entrees *(Choose any Three)*

Chicken Breast Scallopini - fresh basil, light cream, wild portabella mushrooms and romano cheese

Chicken Cordon Bleu - stuffed with ham and swiss cheese

Chicken Parmesan - topped with marinara and mozzarella and oven baked

Roasted Sliced Top Sirloin of Beef - with natural house made gravy and mushrooms

Baked Stuffed Filet of Sole - seafood stuffing and topped with newburg sauce

Baked Salmon Filet - with light natural lemon dill sauce

Broiled N.Y. Sirloin - Thick Cut, with sauteed mushrooms

Herb Crusted Stuffed Pork Loin - with sweet sausage and corn bread stuffing topped with apple glaze

Stuffed Chicken Breast Alla Capri - Stuffed with 5 grains and vegetables, topped with cranberry orange glaze

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Fresh Roasted Turkey - with sage dressing, pan gravy and cranberry sauce

***Roast Prime Rib of Beef** - Heavy Cut au jus

***Baked Stuffed Jumbo Shrimp** (4) - with seafood stuffing

Filet Mignon - with port wine Bordelaise sauceMP

Surf and Turf - Heavy Cut Prime Rib and Seafood Stuffed Shrimp.....MP

Vegetarian Choices Available - Please Inquire

Childrens Menu Available

— Other Entrees Available, Please Inquire—

Coffee, Tea, Decaffeinated Coffee

Served with our

****Venetian Table**

Fabulous presentation with beautiful atmosphere and presented to the Bride & Groom with themed music

The wedding cake will be served on the Venetian table

Includes the following:

Chocolate Fountain with Assorted Fruit, Marshmallows, Pretzels, Biscotti, Perfiterols

- International Coffee Table
- Ice Cream Sundae Bar with Chocolate sauce, nuts, whip cream, sprinkles, cherries, gummie bears, M&M's and coconut

- Flaming Cherries Jubilee
- Chocolate Cups w/Assorted Cordials
- Assorted Tortes
- Chocolate Mousse

- Miniature Pastries
- Assorted Cheesecake
- Cream Puffs and Eclairs
- *Much More*

Package Price: \$95.00 per person complete

****Choose Prime Rib or Stuffed Shrimp for an additional \$5.00 complete per person***

Above are complete prices including Tax and Service Charge

***** Some Restrictions apply. Prices and menu subject to change without notice.***

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Wedding & Party Buffet Package *(Minimum 50 People)*

Top Shelf Open Bar (5 Hours)

** Wedding Invitations (25% Discount)

** Beautiful Reception Rooms

Fresh Flowers or Roses for all Tables

White Chair Covers with Bows

Chilled Spumanti Toast

Elegantly Cordinated Linens (many colors)

Floor Plan and Seating Charts

Decorated Head Table

Lanterns on all tables

Wedding Coordinator to supervise your Special Day

Indoor Atrium Courtyard for picture taking

Social Hour

When your guests arrive they will enjoy the following artistic table display with their Open Bar

An assortment of Imported and Domestic Cheeses,
Fresh Cut Vegetables and Dips ,Crackers and Wafers

Cold Cuisine *(Choose Any Three)*

Caesar or Capri Salad with assorted dressing, Red Bliss Potato Salad, Seafood Salad
Fresh Fruit with Vanilla Dip, Pasta Primavera or Antipasto Platter

Pasta *(Choose One)*

Penne, Manicotti Tortellini or Fettuccini with choice of sauce -
Marinara, Pink Basil Vodka Sauce, Light Pesto or Bolognese

Entrees *(Choose any Four)*

Assorted Bread Basket and Butter

Yankee Pot Roast - *jardinere with natural gravy*

Sausage and Peppers - *in marinara sauce*

Roast Pork Loin - *stuffed with sweet sausage, cornbread stuffing, and topped with apple glaze*

Baked Stuffed Filet of Sole - *seafood stuffing and topped with newburg sauce*

Beef Tips - *with natural pan gravy and noodles*

New England Baked Ham - *with pineapple glaze*

Chicken Breast Piccata - *sautéed with lemon, butter, capers and a splash of white wine*

Stuffed Chicken Breast Alla Capri - *with five grains and vegetables and topped with cranberry orange glaze*

Chicken Parmesan - *with basil marinara sauce and mozzarella, then oven baked*

Baked Salmon Filet - *with dill sauce*

Baked Scrod - *baked in lemon butter topped with seasoned cracker topping*

Roasted Sliced Top Sirloin of Beef - *with house made gravy*

Chicken Marsala - *sautéed chicken with marsala wine and fresh mushrooms*

Fresh Roasted Turkey - *with sage dressing, pan gravy and cranberry sauce*

Vegetable, Beef or Chicken Stir Fry

Vegetarian Choices Available - Please Inquire

Childrens Menu Available

Also includes chef's selection of vegetable and potato or rice pilaf

— Other Entrees Available, Please Inquire —



Carving Stations *(Extra charge)*

Roast Turkey	Herb Crusted Roast Pork Loin	Top Round or Beef	Baked Ham
Corned Beef Brisket	Filet Mignon...MP		

One Item - \$3.00 or any Two Items - \$5.00, additional per person
Served with a variety of breads, appropriate condiments and sauces

Dessert

Coffee, Tea, Decaffeinated Coffee, Milk

\$65.00 per person complete

Wedding Cake made to order (Choose Design and Flavor) \$3.50pp additional
Above are complete prices including Tax and Service Charge • Some Restrictions apply.

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Additions to Wedding Packages

Children's Menu *(under 10 years old)* *(Choose One)*

All entrees below include appetizer, salad, unlimited soda, juices, milk and dessert
Hot Dog with House Fries — \$21.95 Chicken Fingers with House Fries — \$21.95
Hamburger Platter with House Fries — \$21.95 Cheeseburger Platter with House Fries — \$21.95

Above are for Sit Down Dinners Only
25% Off Adult Package with Child's Portions or Buffet
Vegetarian meal is Available. Please Inquire.
No charge for children under 3.

Bridal Working Staff Menu

**Special savings when feeding band, photographer, disc jockey or videographer
When feeding any of your paid working people, Villa Capri offers a 20% courtesy reduction of price from the package plan you have chosen for your guests. They will receive the same package as your guests, as well as the same portion. This only applies to the same menu as your guests are receiving that day.

Note: To secure room, time, date and prices on all banquets, a non-refundable deposit is due at the time of booking, (amount depends on room) and an additional deposit is due 3 months after initial deposit.

Sweet Table *(\$5.95 per person)*

A bountiful assortment of miniature Italian pastries. Special coffee table with espresso, decaffeinated coffee and teas

Also Available (priced per person)

Chocolate Fountain with Assorted Fruit, Pretzels, Marshmallows, Biscotti and Perfiterols	\$3.95	Ice Cream Side	\$.95 each
Coffee Table <i>(per person)</i>	\$1.95	Flower Upgrade (up to 8 Roses)	\$25.00 per table
Assorted Italian Cookies <i>(per pound)</i>	\$8.95	Extra Hour of time <i>(if available)</i>	\$3.00 each
		Extra Hour of bar time <i>(if available)</i>	\$3.00 each

NOW SERVING YANKEE SILVERSMITH INN POPOVERS

Traditional (trademarked) Yankee Silversmith Inn of Wallingford popovers, Light, fluffy, served warm with house made honey butter served with dinner....\$0.95 per person additional
Please add CT Sales Tax and 18% Service Charge

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*Above Items May Change.
Please add CT Sales Tax and 18% Service Charge - Children's menu available*

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Station Hors d'oeuvres Reception *(Minimum 100 People)*

Items Below Served in Stations

- Top Shelf Open Bar (5 Hours)
- ** Wedding Invitations (25% Discount)
- ** Custom Wedding Cake
- ** Beautiful Reception Rooms
- Fresh Flowers or Roses for all Tables
- White Chair Covers with Bows

- Chilled Spumanti Toast
- Elegantly Coordinated Linens (many colors)
- Floor Plan and Seating Charts
- Decorated Head Table
- Lanterns on all tables
- Wedding Coordinator to supervise your Special Day
- Indoor Atrium Courtyard for picture taking

Hot Hors D'Oeuvres *(Unlimited for up to 2 straight hours)*
(Choice of 10) 6 Chaffers Alternating Hors D'oeuvres

- | | | |
|----------------------------------|------------------------------------|----------------------------|
| 1. Fried Calamari | 9. Vegetable Puff Pastry Pinwheels | 16. Boneless Buffalo Wings |
| 2. Mini Pizza, assorted toppings | 10. Soy Pork Dumplings | 17. Chicken Tenders |
| 3. Stuffed Mushrooms Caps | 11. Fried Mozzarella Calabrese | 18. Sausage Roll Puffs |
| 4. Stuffed Cabbage Rolls | 12. Beer Battered Shrimp | 19. Scallops and Bacon |
| 5. Nachos with Cheese | 13. Swedish Meatballs | 20. Chicken Fingers w/FF |
| 6. Vegetarian Stir Fry Rice | 14. Italian Meatballs | 21. Chef's Potato |
| 7. Beef Wellington | 15. Chicken Piccata | 22. Chef's Vegetable |
| 8. Vegetable Wellington | | |

Cold Hors D'Oeuvres
(Choice of 4)

- | | |
|---|--|
| 1. Stuffed Celery | 5. New Potatoes stuffed with sour cream and chives |
| 2. Fresh Seasonal Melon with Prosciutto Ham | 6. Fresh Assortment of Fruits & Vegetables |
| 3. Asparagus wrapped with Prosciutto Ham | 7. Beef Roulades rolled with cream cheese, horseradish & peppers |
| 4. Stuffed Artichokes | 8. Cheese & Crackers |

CARVING STATION

(Choice of 1)

- 1. Steamship Round
- 2. Pork Loin
- 3. Corned Beef
- 4. Roasted Turkey
- 5. New England Ham

SALAD STATION

- Caesar Salad
- Garden Salad
- With Appropriate Dressing

PASTA STATION

(Choice of 2)

- 1. Tortellini
- 2. Ziti
- 3. Penne
- 4. Linguini
- 5. Spaghetti

(Choice of 2)

- 1. Fresh Tomato
- 2. Bolognese (meat sauce)
- 3. Clam Sauce
- 4. Matriciana
- 5. Basil Vodka Sauce

DESSERT

- ** Custom Wedding Cake

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Served with our Ice Cream
Decaffeinated and Regular Coffee or Tea, Milk

\$68.00 per person complete

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