



IVY'S

WEDDING ENTRÉE FAVORITES

CHICKEN

Chicken options below are made Francaise Style
Summer Lemon in a White Wine Sauce Topped with Fresh Tomatoes & Basil *
Marsala Cream Sauce with Sauteed Mushroom*
Citrus & Garlic Marinated with Orange Mustard Cream Sauce*
Fall Apricot & Apple Chutney with Rosemary Glaze *
Brandy Glazed with Sautéed Apples*
Prosciutto and Spinach in a Fontina Cheese Cream Sauce*
Tuscan Style - Stewed Sundried Tomatoes, Garlic & Rosemary*
Greek Style - Roasted with Olives, Tomatoes, Red Onion and Feta*
"Marry Me" - Basil, Garlic, Sun-dried Tomatoes in a Creamy Parmesan Sauce*

ADDITIONAL CHICKEN OPTIONS

Jerk Chicken Thighs with Fresh Citrus Salsa*
Panko & Parmesan Crusted Chicken Breast with Herb-Roasted Tomatoes and Prosciutto
Traditional Chicken Parmesan
Roasted Chicken Breast and Thighs with Herb Pan Jus*

FROM THE SEA

Shrimp & Scallop Stuffed Sole with Lobster Cream Sauce
Miso-Ginger Glazed Salmon with Mango Salsa*
Honey Mustard Baked Salmon with Grilled Scallions *
Seared Salmon with Artichokes in a Lemon Shallot Cream Sauce*
Cod with Shallot Citrus Butter Garnished with Basil and Tomatoes*
Roasted Cod with Warm Mediterranean Salsa*
Baked Cod with Buttered Panko and Parmesan Crumbs
Lump Crab Cakes with Lemon Wedges
Seared Scallops with Fresh Gremolata*
Pan Seared Shrimp and Scallop Skewers with Roasted Red Pepper Lime Sauce*
Scallops, Shrimp and Lobster Seafood Lasagna with Vegetables

VEGETARIAN

items below can also be made vegan

Turmeric Roasted Ratatouille Stack with Olives, Capers, Golden Raisins *
Marrakesh Vegetable Curry on a bed of Spaghetti Squash*
Acorn Squash or Red Bell Peppers Stuffed with Quinoa, Vegetables and Seasonal Market Ingredients*
Roasted Winter Vegetable Tower with Warm Lentil Salad
Vegetarian Cassoulet with Stewed White Beans, Sweet & Red Potatoes, Mushrooms, Carrots & Onion *

Ivy's
SIMPLY HOMEMADE

316 Boston Post Road
Waterford, CT 06385
(860) 449-2022



CARNE

Grilled Garlic & Rosemary Bistro Filet*
Oven Roasted Beef Tenderloin*
Grilled Flank Steak*
Spinach & Mushroom Stuffed Beef Tenderloin with Pan Gravy*
Slow Cooked Beef Brisket*
Classic Red Wine Braised Short Ribs*
Sirloin Tips*
Beef Bourguignon
Maple-Mustard Glazed Pork Tenderloin*
Savory Stuffed Pork Loin*
BBQ Spice Rubbed Pulled Pork*

CHOICE OF SAUCE ON THE SIDE

Horseradish Cream
Chimichurri
Caramelized Onions
Red Onion Relish
House Steak Sauce
Chipotle Aioli

Demi-Glace
Balsamic Roasted Tomatoes
Garlic Rosemary Pesto
Pan Gravy
Jack Daniels Pepper Sauce
Original BBQ Sauce

HOT SIDES

Whipped Potatoes (Yukon Gold, Red Skinned, or Sweet)*
flavored with Roasted Garlic, Horseradish, Chives & Buttermilk or Parmesan
Whole Red Skin Potatoes, Roasted and Smashed with Butter, Sea Salt and Cracked Black Pepper*
Roasted Garlic Rosemary Potatoes*
Roasted Vegetable Medley with Brown Butter and Herbs*
French Green Beans with Blistered Tomatoes and Chardonnay Butter*
Sugar Snap Peas with Lemon and Mint*
Stewed Ratatouille*
Roasted Asparagus with Red Pepper Rings & Balsamic Reduction *
Grilled Vegetables with Balsamic Reduction*
Maple Roasted Brussel Sprouts with Cranberries*
Honey Glazed Carrots*
Baked Corn Pudding
Roasted Root Vegetables with Warm Mustard Vinaigrette*
Classic Rice Pilaf
Mac and Cheese



GREEN SALADS*

Mixed Greens with Dried Cranberries, Apples, Candied Pecans, Feta | Honey Balsamic Vinaigrette
Basil Caesar Salad with Shaved Parmesan and Buttery Croutons
Baby Greens with Orange Segments, Red Onion Rings, Crumbled Feta | Limoncello Vinaigrette
Sliced Heirloom Tomatoes Topped with Dressed Greens, Edamame, Slivered Red Onion and Grilled Corn
Mixed Greens with Pomegranate Seeds, Crumbled Blue Cheese, Grilled Pears | White Balsamic Vinaigrette
Garden Salad with Torn Romaine with Shredded Carrots, Cucumbers, Grape Tomatoes, Red Onion
Mixed Greens with Butternut Squash, Goat Cheese, Toasted Pumpkin Seeds | Maple-Shallot Vinaigrette
Greek Salad with Tomatoes, Cucumbers, Kalamata Olives, Red Onion | Oregano Vinaigrette

COLD SIDE SALADS

Red Potatoes with French Green Beans, Fresh Mint and Shallot Vinaigrette*
Corn off the Cob Salad with Tomatoes and Fresh Basil*
Black Bean and Corn Salad with Chipotle Honey Vinaigrette*
Quinoa Tabbouleh Salad with Cucumbers, Grape Tomato, Green Onion, Fresh Mint & Parsley, Lemon
Quinoa Salad with Fresh Strawberries, Arugula, Feta, and Honey*
Red Quinoa Salad with Roasted Butternut Squash, Arugula, Green Onion, Toasted Pecans*
Moroccan Rice Salad*
Cheese Tortellini with Sundried Tomatoes, Fresh Mozzarella, and Basil Pesto

**indicates item can be made Gluten Free*



PASSED HORS D'OEUVRE FAVORITES

VEGETARIAN

Watermelon, Feta, and Basil Skewers with Balsamic Reduction
Warm Brie Tartlets with Brown Sugar and Toasted Pecans or Fruit Jam
Roasted Sweet Red Grapes with Rosemary and Honey Whipped Ricotta on Crostini
Brie on Wheat Crostini with Pear and a Maple Drizzle
Mini Caprese Skewers with Basil Pesto
Cheese Tortellini, Sundried Tomato, Mozzarella and Fresh Basil Mini Skewers
Whipped Feta with a Tomato-Basil Chutney on Crostini
Baked Sweet Potato Fries with Lime Aioli
Roasted Sweet Potato Rounds with Goat Cheese, Dried Cranberries and Balsamic Reduction
Sweet Corn and Black Bean Salsa in a Crisp Cup
Spinach and Parmesan Stuffed Mushrooms
Eggplant Meatballs served on a Petite Fork with a Dollop of Ricotta and Marinara Sauce
Spanakopita
Steamed Vegetable Dumplings with Sweet Chili-Lime Dipping Sauce
Mini Artichoke & Spinach Frittatas
Mini Roasted Vegetable & Cheddar Frittatas

SEAFOOD

Lemon Brushed Scallops Wrapped in Hickory Smoked Bacon
Seared Scallops with Lemon served on a Petite Fork
Maryland Style Crab Cakes with Spicy Remoulade
Fresh Crab & Mango Salad in a Cucumber Cup
Mini Hot Buttery Lobster Rolls with Fresh Lemon
Grilled Shrimp with Pineapple Coulis in a Wonton Cup
Traditional Shrimp Cocktail
Seared Ahi Tuna with Wasabi Crème on a Wonton Crisp
Seafood Stuffed Mushrooms

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MEAT LOVERS

Pulled Pork in a Mini Corn Muffin
Pulled Pork Sliders with Apple Slaw
Open Faced Mini Rubeen
Warm Buffalo Chicken in a Wonton Cup with Blue Cheese Crumble
Cranberry Chicken Salad on an Apple Slice
Peanut Ginger Chicken Salad with Green Onion in a Wonton Cup
Chicken Satay with Choice of Spicy Peanut, Sweet Chili, Fig Jam, Spicy Marmalade or Honey BBQ Sauce
Chicken Pot Pies
Apple Whiskey Chicken Meatballs
Sliced Beef Tenderloin with Onion Relish or Horseradish Cream or Blue Cheese & Rosemary Pesto on Crostini
Braised Short Ribs Wrapped in Bacon with Red Pepper
Pigs in a Blanket with Dijon Mustard
Sliced Grilled Peaches Wrapped in Arugula and Prosciutto
Sausage and Parmesan Stuffed Mushrooms
Cheeseburger Meatballs Garnished with a Pickle or Oven Dried Tomatoes
Sweet & Spicy Meatballs
All Beef Sliders with Cheese, Ketchup and a Pickle
Baked French Onion Soup Bites - Onions Caramelized in Beef Stock topped with Swiss Cheese on Buttery Crostini

APPETIZER STATIONARY OFFERINGS

Served with either Pita Chips, Crackers, Crusty Bread or Crostini

Select Imported and Domestic Cheeses Board, Garnished with Fresh Seasonal Fruit & Herbs
Warm Spinach and Artichoke Dip
Baked Sweet Onion Dip
Spinach and Feta Dip
Baked Crab Dip
Mediterranean Dip made with Hummus, Diced Cucumber, Green Onion, Roasted Red Peppers, Feta, Olives
Pastry Wrapped Baked Brie with Dried Cranberries, Pecans and Brown Sugar
Blue Cheese Roulade Log - Cream Cheese, Blue Cheese, Basil Pesto, Pecans, Sundried Tomatoes

Choice of Savory Cheese Truffles
Garlic Herb Cream Cheese Rolled in Bacon
Goat Cheese with Dried Cranberries Rolled in Candied Pecans

Seasonal or Lightly Grilled Crudités with Dip(s)

Roasted Red Pepper Hummus
Sundried Tomato & Basil

Creamy Lemon Parmesan
Avocado Ranch

**indicates item can be made Gluten Free*



SAMPLE WEDDING MENU FOOD & DRINKS

STATIONARY DISPLAY

Select Cheeses from Around the World and the Corner
arranged with Fresh Herbs, Seasonal Fruits, Jams, and Honey
Including Vermont Cheddar, Fruit-topped Brie, Manchego, Blue Cheese Roulade...
Mediterranean Hummus with Vibrant Fresh Vegetables
~Roasted Garlic Hummus Topped with Cucumbers, Feta, Tomatoes, Scallions and Onion~
Crackers, Sliced Baguette, Flatbread Crisps

PASSED HORS D'OEUVRES

Sweet n Spicy Meatballs
Rare Tuna with Blood Orange Gremolata atop a Plantain
Roasted Sweet Grapes with Rosemary and Honey Whipped Feta on Crostini
Chicken Teriyaki Potsticker with Soy Honey Dipping Sauce

BUFFET DINNER

Francaise Style Chicken in a Lemon White Wine Sauce Topped with Roasted Tomatoes and Basil
Honey Mustard Glazed Salmon
Grilled Vegetables
(yellow squash, zucchini, red onion, red pepper, asparagus, mushrooms)
Roasted Garlic and Chive Mashed Potatoes
Mixed Baby Greens with Feta, Cranberries and Candied Pecans Lightly Dressed with Honey Balsamic Dressing
Artisan Breads, Rolls and Crisps with Salted Sweet Whipped Butter

DESSERT & COFFEE STATION

A Simply Decorated Buttercream Cake
~Other Dessert Options Available~
Freshly Brewed Coffee and a Selection of Harney & Sons Teas