

Ivy's Favorites

Passed Hors D'oeuvres

VEGETARIAN

Brie on Wheat Crostini with Pear and a Maple Drizzle
Whipped Feta with a Tomato-Basil Chutney on Crostini
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
Cheese Tortellini, Sundried Tomato, Mozzarella and Fresh Basil Mini Skewers
Roasted Sweet Potato Rounds with Goat Cheese, Dried Cranberries and Balsamic Reduction
Steamed Vegetable Dumplings with Sweet Chili-Lime Dipping Sauce
Sweet Corn and Black Bean Salsa in a Crisp Cup
Spinach and Parmesan Stuffed Mushrooms
Mini Caprese Skewers with Basil Pesto

SEAFOOD

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



IVY'S
SIMPLY HOMEMADE

Ivy's Favorites

Passed Hors D'oeuvres

MEAT LOVERS

Open Faced Mini Rye

Apple Whiskey Chicken Meatballs

Pulled Pork Sliders with Apple Slaw

Sliced Grilled Peaches Wrapped in Arugula and Prosciutto

Warm Buffalo Chicken in a Wonton Cup with Blue Cheese Crumble

Chicken Satay, Choice of: Spicy Peanut, Sweet Chili, Fig Jam, Spicy Marmalade or Honey BBQ

Sliced Beef Tenderloin, Pickled Red Onion, Horseradish Cream on Crostini

Peanut Ginger Chicken Salad with Green Onion, Wonton Cup

Braised Short Ribs Wrapped in Bacon with Red Pepper

Beef Sliders with Cheese, Ketchup, Mini Pickle

Sausage and Parmesan Stuffed Mushrooms

Pulled Pork in a Mini Corn Muffin

Sweet & Spicy Meatballs

Stationary Grazing Table

Fresh Vegetable Crudité, Seasonal Fruits

Cured Salami, Hot & Sweet Soppressata, Prosciutto

Sliced Manchego, Merlot Cheddar, Brie, Herbed Chevre Log

Varietal Dips, Fresh Pesto, Jams, Local Honey

Sliced Baguette, Crisps, Crackers



IVY'S

SIMPLY HOMEMADE

Ivy's Favorites

Wedding Entrées

CHICKEN

Fall Apricot & Apple Chutney with Rosemary Glaze

Prosciutto and Spinach in a Fontina Cheese Cream Sauce

Tuscan Style - Stewed Sundried Tomatoes, Garlic & Rosemary

Summer Lemon in a White Wine Sauce Topped with Fresh Tomatoes & Basil

"Marry Me" - Basil, Garlic, Sun-dried Tomatoes in a Creamy Parmesan Sauce Citrus & Garlic

Greek Style - Roasted with Olives, Tomatoes, Red Onion and Feta

Marsala Cream Sauce with Sautéed Mushroom

Marinated with Orange Mustard Cream Sauce

Brandy Glazed with Sautéed Apples

FROM THE SEA

Miso-Ginger Glazed Salmon with Mango Salsa

Honey Mustard Baked Salmon with Grilled Scallions

Shrimp & Scallop Stuffed Sole with Lobster Cream Sauce

Seared Salmon with Artichokes in a Lemon Shallot Cream Sauce

Cod with Shallot Citrus Butter Garnished with Basil and Tomatoes

Scallops, Shrimp and Lobster Seafood Lasagna with Vegetables

Baked Cod with Buttered Panko and Parmesan Crumbs

Roasted Cod with Warm Mediterranean Salsa

Lump Crab Cakes with Lemon Wedges

Seared Scallops with Fresh Gremolata

VEGETARIAN

Marrakesh Vegetable Curry on a bed of Spaghetti Squash

Vegetarian Cassoulet, Stewed White Beans, Sweet & Red Potatoes, Mushrooms, Carrots & Onion

Acorn Squash Stuffed with Quinoa, Vegetables and Seasonal Market Ingredients

Turmeric Roasted Ratatouille Stack with Olives, Capers, Golden Raisins



IVY'S
SIMPLY HOMEMADE

Ivy's Favorites

Wedding Entrées

CARNE

Grilled Flank Steak
Savory Stuffed Pork Loin
Oven Roasted Beef Tenderloin
Classic Red Wine Braised Short Ribs
Maple-Mustard Glazed Pork Tenderloin, Caramelized Apples
Grilled Garlic & Rosemary Bistro Filet
BBQ Spice Rubbed Pulled Pork
Slow Cooked Beef Brisket
Sirloin Tips

CHOICE OF SAUCE

Horseradish Cream
Chimichurri
Caramelized Onions
House Steak Sauce
Demi-Glace

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

HOT SIDES

Honey Glazed Carrots
Roasted Garlic Rosemary Potatoes
Whipped Potatoes (Yukon Gold, Red Skinned, or Sweet)
Roasted Vegetable Medley with Brown Butter and Herbs
Roasted Asparagus with Red Pepper Rings & Balsamic Reduction
Roasted Root Vegetables with Warm Mustard Vinaigrette
Seasonal Grilled Vegetables with Balsamic Reduction
Maple Roasted Brussel Sprouts with Cranberries
Classic Rice Pilaf



IVY'S
SIMPLY HOMEMADE

Ivy's Favorites

Wedding Salads

GREEN SALADS

Basil Caesar Salad || Shaved Parmesan and Buttery Croutons

Baby Greens || Orange Segments, Red Onion Rings, Crumbled Feta | Limoncello Vinaigrette

Mixed Greens || Pomegranate Seeds, Blue Cheese, Grilled Pears | White Balsamic Vinaigrette

Mixed Greens || Dried Cranberries, Apples, Candied Pecans, Feta | Honey Balsamic Vinaigrette

Garden Salad || Torn Romaine with Shredded Carrots, Cucumbers, Grape Tomatoes, Red Onion

Sliced Heirloom Tomatoes || Dressed Greens, Edamame, Slivered Red Onion and Grilled Corn

Mixed Greens || Butternut Squash, Goat Cheese, Pumpkin Seeds | Maple-Shallot Vinaigrette

Greek Salad || Tomatoes, Cucumbers, Kalamata Olives, Red Onion | Oregano Vinaigrette

COLD SIDE SALADS

Corn off the Cob Salad with Tomatoes and Fresh Basil

Black Bean and Corn Salad with Chipotle Honey Vinaigrette

Red Potatoes with French Green Beans, Fresh Mint and Shallot Vinaigrette

Quinoa Tabbouleh Salad || Cucumbers, Tomato, Green Onion, Fresh Mint & Parsley, Lemon

Red Quinoa Salad || Roasted Butternut Squash, Arugula, Green Onion, Toasted Pecans

Cheese Tortellini with Sundried Tomatoes, Fresh Mozzarella, and Basil Pesto

Quinoa Salad || Fresh Strawberries, Arugula, Feta, and Honey



IVY'S

SIMPLY HOMEMADE

Sample Menu

STATIONARY GRAZING TABLE

Fresh Crudit , Seasonal Fruits, Jams, and Honey
Vermont Cheddar, Fruit-topped Brie, Sliced Manchego
Mediterranean Hummus, Garden Pesto, Blistered Tomato Bruschetta
Hot & Sweet Soppressata, Pepper Crusted Salami
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

Mixed Baby Greens with Feta, Cranberries and Candied Pecans Lightly Dressed with Honey
Balsamic Dressing
Artisan Breads, Salted Whipped Butter

Lemon White Wine Chicken Breast, Topped with Roasted Tomatoes and Basil
Honey Mustard Glazed Salmon
Seasonal Grilled Vegetables, Balsamic Reduction
Roasted Garlic and Chive Mashed Potatoes

DESSERT & COFFEE STATION

A 6" Single Tier Simply Decorated Buttercream Cake From ZEST
Dark Chocolate Raspberry Mousse Shooter, Whipped Cream
Mini Bourbon Pecan Pies, Lemon Bars, French Macarons

Freshly Brewed Local Craftsman Cliff Coffee & Varietal Harney & Sons Teas
Cream, Sugar, Lemon



IVY'S
SIMPLY HOMEMADE

Full Bar Package

\$38.00 Per Person

LIQUORS

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Piedra Azul Blanco Tequila,
Woodford Reserve Bourbon, Jack Daniels Whiskey

BEER/SELTZER

{choose 3 from our selection}

Bud / Bud Light
Yuengling
Sam Adams Seasonal
Coors / Coors Light

Rise || APA || Whalers Brewing
Lil' Heaven || IPA || Two Roads Brewing
Vizzy Hard Seltzer || Varietal
Bravus || **NA** || Varietal

HOUSE WINES

{choose 3 varieties from our selection}

Barossa Valley, Cabernet Sauvignon (AUS)
Ava Grace, Chardonnay (CA)
Chloe, Pinot Grigio (ITA)
Matua, Sauvignon Blanc (NZL)

Love Noir, Pinot Noir (CA)
Allumea, Merlot (ITA)
La Campuget, Rose (FRA)
Bartenura, Moscato D Asti (ITA)

SOFT DRINKS & MIXERS

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water
Orange Juice, Cranberry Juice, Pink Grapefruit Juice, Pineapple Juice
Lemons, Limes, Olives, Cherries, Serving & Chilling Ice

SPECIAL ORDERS

We are happy to find that Special Bottle of Scotch or case of Microbrew.
Client is responsible for the total cost of the "special order" and will take home all unopened bottles/cases.

~THE BAR DETAILS~

Ivy's has a No Shot Policy

Bartenders are included in our Onsite Service Staff Price.

Packages are priced for a 5 Hour Reception. Additional time can be added for \$3.50 per hour.

Ivy's "House Selections" may change slightly, Per CT State regulation, liquor service will conclude 30 minutes prior to event end.



IVY'S
SIMPLY HOMEMADE

Beer & Wine Bar Package

\$30.00 Per Person

BEER/SELTZER

{choose 3 from our selection}

Bud / Bud Light
Yuengling
Sam Adams Seasonal
Coors / Coors Light

Rise || APA || Whalers Brewing
Lil' Heaven || IPA || Two Roads Brewing
Vizzy Hard Seltzer || Varietal
Bravus || **NA** || Varietal

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{choose 3 varieties from our selection}

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La Campuget, Rose (FRA)
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Coke, Diet Coke, Sprite, Ginger Ale, Club Soda
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Lemons, Limes, Serving & Chilling Ice

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