



Q Dan & Tracy's dream wedding

Signature Caterer for Best Weddings 2019

Wedding Day Dreams become a Rustic Elegant Reality

Wedding day dreams do come true. The dream of cascading hills, swaying willow trees and stunning rustic doors that provide a backdrop to which those most sacred vows are made. Loved ones with smiling faces, excited conversation, and heartfelt cheers of joy walking through glistening French doors to be welcomed by an ornate display. Vintage apple crates, white washed ladders, galvanized milk jugs adorned with seasonally composed salads, artisan cheeses from around the world as if to create a map upon wooden boards, charcuterie-style meats reminiscent of butcher windows from the streets of Italy, while crackers, crostini, and crisps entice hungry guests. Under the warm shining sun, while the breeze runs through the air, laughs abound while bean bags, x's, o's and tether toys fly through the air. The sound of shaking ice fills the background. Guest are captivated by a trickling stream of fresh squeezed lemonade meeting seasonal raspberries, strawberries, and blackberries upon a sea of vodka while a smiling face precisely applies a touch of fresh mint.





dream wedding concept

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The concept behind our event was our couple's dream. Tracy & Daniel dreamed of a day full of laughter and joy with a rustic yet elevated feel. A historic English-style dairy barn would provide a non-traditional backdrop for the day, and now it was up to us to bring their dream wedding to life!
#concept



The vision that Tracy & Daniel had for their wedding was something that we needed to carry through the entirety of their big day. Key decor elements provided the cohesion of vision throughout multiple events of the day. From the moment guests were guided up to the ceremony area, they stepped right into Tracy & Daniel's dream.
#concept



dream wedding ceremony

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#weddingceremony #ceremony #daddysgirl
#walkdowntheaisle #dreamwedding



Weathered country doors opened to where the future Mr. & Mrs. would promise their lives to one another. Eucalyptus wreaths accented the doors while vintage apple crates, farm hay bales and Tracy's favorite flower, sunflowers, adorned the foundation of their ceremony #designelements



dream wedding details

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Inside, the cocktail hour barn was illuminated with trees running up its beams; and across, in the original 1800s' barn, tables were filled with lush greenery, and timeless mason jars filled with bright beams of sunflowers.
#designelements



Twinkling lights were expertly placed overhead to create a canopy of romantic light above. They cascaded down the unique alcove of the historic barn, as if to mimic waterfall. These key lighting elements infused the elegant feel to complement the rustic historic dairy barn.
#designelements



A stunning crisp white dress twirls across historic wooden floors with slight weathering of years and hooves past. Eyes full of tears and joy fixate on a show of moving love underneath a canopy of twinkling lights. This is when Tracy & Daniel knew they were in the middle of their dream. #designelements



dream wedding outdoor lounge

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We embraced the beauty of the summertime, while providing Tracy & Daniel's loved ones a playground to truly enjoy themselves! Dark wicker lounge furniture populated the lawn outside and was punctuated with classic lawn games. Giant Jenga, corn hole, giant tic tac toe, and ladder ball let even the biggest kids at heart to be able to enjoy this joyous occasion! A beautiful reclaimed wooden farm table was adorned with crisp glassware, soon to be filled with Tracy & Daniel's Signature Cocktail - Bumbleberry Lemonade. Fresh hand squeezed lemonade infused with local berries from farms just 15 minutes down the road, meets citrus vodka poured over ice and garnished with a fresh mint leaf. #designelements

This area was then transformed into a lounge with handmade cigars, illuminated gas lamps, and various unique whiskeys for guests to enjoy following dinner. #designelements



dream wedding food inspiration

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We implored our culinary team to create a farm-to-table menu to evoke the flavors of the season while maintaining the integrity of local farms. This was to reflect Tracy & Daniel's love of the rustic farm feel. We also had a challenge to keep in mind when creating their menu - Tracy's gluten allergy. #menudesign

#amazing #dinnergoals #YUM



dream wedding ceremony & cocktail hour

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When guests arrived to their ceremony, they were greeted with brightly colored classic popsicles, reminiscent of childhood, fresh watermelon slices, and glasses of bubbly champagne! #menudesign



After the ceremony, guests were welcomed to enjoy the lawn games outside, or head inside the barn to enjoy a full seasonal farm-to-table inspired harvest table, and ten hand-passed seasonal hors d'oeuvres. #menudesign



We wanted to ensure Tracy was able to enjoy the hors d'oeuvres as well. Therefore our chef, featured Cauliflower Popcorn - crisp florets of cauliflower tossed in a Memphis style dry rub. Another highlight to the season was our take on Grilled Shrimp Cocktail. These beautiful shrimp were grilled, and served with a honey BBQ cream. Served on miniature forks, guests couldn't help but grab two or three! #menudesign



dream wedding cocktail hour station

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Since Tracy & Daniel wanted to ensure their guests always had something new and exciting to discover, we featured an interactive Smothered Mac 'n' Cheese Bar during cocktail hour. We wanted to take our own spin on a classic comfort food. We had traditional Mac 'n' Cheese, as well as Gluten Free Mac 'n' Cheese available. #menudesign



Now, once the gooey mac 'n' cheese was scooped into their own personal mason jar, our guests were able to customize their dish! Endless toppings including BBQ pulled pork, warm cornbread, crisp bacon, classic BBQ chips, fresh broccoli, diced local tomatoes, onions two ways - caramelized and fried, spicy jalapenos and aged gorgonzola cheese were the paints the guests used to create a beautiful mac 'n' cheese masterpiece. #menudesign



dream wedding entrees

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Tracy & Daniel chose a plated dinner service for their wedding, which gave their guests the ability to sit down and enjoy their meal together. Our farm-to-table inspired dishes, were also prepared gluten free to ensure the bride could enjoy all of them.



Seared Ribeye Filet - grilled to provide a beautiful sear and crisp crust on the outside, was placed on a bed of classic honey goat cheese spinach complimented with grilled onions and mushrooms, then topped with a classic steak house style compound butter. #menudesign



Grilled Pork Chop - a stunning bone-in style pork chop seasoned generously with a mesquite style dry rub, presented with a fried potato and pancetta is topped with a spiced bourbon reduction. #menudesign



Stonington Day Boat Scallops - plump scallops right from Stonington were dusted with chipotle to give a hint of spice then seared, and placed on a pillow of cauliflower puree, dressed with a touch of agave oil. #menudesign



dream wedding dessert

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Now let's get to the sweet stuff! Tracy & Daniel envisioned a sugar-sweet ending to their wedding day. They described to us a focal centerpiece of towering cupcakes for guests to grab and enjoy while dancing the night away.

With Tracy's allergy, and love of everything local, we partnered up with an original and local cupcake company to help bring their dream to life. Their gluten-free-inclusive dessert display included flavors such as S'mores, Irish Car Bomb, Raspberry Lemonade, Gluten Free Bananas Foster, and Guten Free Salted Caramel. #menudesign



#weddingcupcakes #cupcakes #cupcaketower
#haveyourcakeandeatitto



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Goals:

The main goal of Tracy and Daniel's wedding day was to bring their dream wedding to life. They described to us "the most amazing wedding food, our guests enjoying every moment, lots of laughter, and of course it has to be rustic but really really pretty!" We set out to have a farm to table culinary menu, punctuated with interactive stations for guests to enjoy from the second they stepped out of the shuttle to the moment they walked out! Our bar team reflected the menu within their signature cocktail to highlight Tracy & Daniel's bright and fun personalities.

We partnered with our decor team to bring the elegance within the historic dairy barn. We also strived to bring the rustic feel to the fully outdoor ceremony area that would compliment the full willow trees.

Challenges:

The main challenge when it came to the production of Tracy and Daniel's wedding day was creating a menu that Tracy could enjoy with her gluten allergy, while also allowing those who chose, to enjoy as much gluten as they pleased! We customized each hors d'oeuvre so Tracy could eat even those that typically are served on a cracker, or piece of bread. The next customization was their mac 'n' cheese bar during cocktail hour, which we included the option of gluten free pasta. The entrees were already completely gluten free, so the last piece was dessert. Working with a local cupcake shop who specializes in allergen free choices, we were able to still offer a wonderful selection of sweets!

We also anticipated the July heat to play a factor in their beautiful outdoor ceremony. Welcoming guests with delicious fruit infused water selections, juicy watermelon, ice pops, and a glass of bubbly champagne, we were able to keep everyone comfortable before the festivities began.

Unique & Well Executed:

Creating a unique wedding day for Tracy and Daniel was something that was very important to them. They wanted the entire day to feel like an experience, with new things around every corner for their guests to enjoy. They also wanted to ensure that guests would be able to enjoy both the historic barn, as well as the stunning grounds. We worked with our couple to ensure that their guests were consistently being wowed, from the minute they stepped on the grounds of the barn, until they departed with their late night snack.



dream wedding hors d'oeuvres recipe

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Southern Hot Chicken Hand Passed Hors D'Oeuvre!

Serves: 20 Guests

For the Chicken:

2 lbs. boneless and skinless chicken thighs 2lbs
1 qt heavy cream
1 c hot sauce 1 cup
1 tbsp chili powder
2 tbsp cayenne powder
1 tbsp red pepper flakes
As needed - Flour

Cut chicken thighs into bite size pieces. In a bowl mix heavy cream, hot sauce, chili powder, cayenne powder and red pepper flakes. Add cut chicken to the mixture and soak for 24 hours. Remove chicken from mixture and dredge each individual piece in flour. Fry at 375 degrees for 3-5 minutes until golden brown and an internal cooking temperature of 165 degrees.

For the House-Made Pickles:

1 pickling cucumber
1 c white vinegar
1 c water
1 c sugar
1 tbsp black peppercorns
1 bay leaf

Using a mandoline thinly slice cucumbers and set aside in a jar or container. In a small pot mix vinegar, water, sugar, peppercorns, bay leaf and bring to a boil. Once mixture has boiled pour over the top of the sliced cucumbers. Cool and store in refrigerator.

For the Toast:

10 slices of white bread
As needed Oil
To taste Salt & Pepper

Cut the crust off each slice of bread then 1/4 each slice. Place cut pieces of bread onto a baking sheet. Lightly brush each piece with oil and season with salt and pepper. Preheat oven to 350 degrees and bake for 8-10 minutes until golden brown.

For the Remoulade:

1 c mayonnaise
1/4 c minced pickles
1 tbsp Cajun seasoning
2 tbsp lemon juice
To taste salt and pepper

Mix mayonnaise, minced pickles, Cajun seasoning and lemon juice together. Season with salt and pepper to taste.

The Assembly:

After bread has been toasted lightly spread remoulade onto each piece, then add fried chicken and top with one slice of pickle. Using a bamboo pick skewer pickle, chicken and bread together. Place all built pieces on a platter and serve.



dream wedding hors d'oeuvres recipe

Signature Caterer for Best Weddings 2019



Cauliflower Popcorn Hand Passed Hors D'Oeuvre!

Serves: 20 Guests

3 cauliflower heads
1 lb. cornstarch

To season Lawry's Memphis Barbecue Rub

Cut cauliflower into bite size pieces and soak in water for 1 hour. Working out of the water and using cornstarch, dredge each floret individually coating each one. Fry dredged florets in 375 degree oil for 1-2 minutes until golden brown. Out of the fryer, using a mixing bowl heavily season and coat cauliflower with Lawry's Memphis Barbecue Rub. Serve immediately.



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For the Filets:

- 20 7oz USDA Prime Ribeye Filets
- As Needed Olive Oil
- As Needed Salt & Pepper
- As Needed Granulated Garlic

Lay out all the steaks and heavily season one side with salt, pepper and granulated garlic. Pour a little amount of oil over the top of the steaks and rub seasoning in thoroughly. Flip steaks over and repeat on the other side. Using a cast iron skillet, on high heat, sear both sides of the seasoned filets and create a crust. Transfer filets to a baking sheet and finish cooking by roasting in a 350 degree oven for 15-20 minutes or an internal cooking temperature of 125 degrees. Let rest for 10 minutes before plating.

For the Creamed Spinach:

- ½ qt Heavy Cream
- 4 lbs Baby Spinach
- 1 lb Honey Goat Cheese
- As Needed Salt and Pepper

In a large sauté pan wilt down the baby spinach over medium heat. Add heavy cream and bring to a simmer. Reduce cream by half and add the honey goat cheese and melt into the reduction. Continue to reduce the cream until a nice firm consistency is achieved. Season with salt and pepper to taste.



For the Shallots & Mushrooms:

- 6 Shallots
- 2 lbs Button Mushrooms
- 4 Sprigs Rosemary
- 4 Sprigs Thyme
- 4 cloves Garlic - minced
- 1 c Balsamic Vinegar
- 1 c Olive Oil

Peel the shallots and cut into quarters. In a bowl mix quartered shallots, button mushrooms and minced garlic together. Finely chop the rosemary and thyme, using half of the chopped herbs add to the shallots and mushrooms. At the same time add balsamic vinegar, oil and salt and pepper. Mix well and lay onto a baking sheet and roast at 350 degrees for 10 minutes.

For the Compound Butter:

- 1 lb Butter
- Rosemary
- Thyme
- Salt to taste

Soften butter at room temperature for 3-5 hours. Add the soften butter, the other half of the chopped rosemary and thyme and a pinch of salt in a mixing bowl. Using a paddle attachment beat the butter on low speed until all ingredients are mixed together. Remove butter from the bowl and shape into a log and return to the refrigerator.

Assembly:

Using about 2oz of creamed spinach, put down in the center of a plate, followed by the filet and topped with a small slice of compound butter. Place the roasted shallots and all around the filet and serve.

Seared Rib Eye Filet Entree!

Serves: 20 Guests



Wedding Details

Tracy Brennan & Daniel Hunt

Saturday, July 07, 2018

5:00 pm to 11:00 pm

Planned Guest Count: 175

Minimum Requirement: 135

Wedding Time-Line

Service times are only estimated

12:00 pm	Bride Arrives
3:00 pm	Groom Arrives
5:00 pm	Wedding Begins
5:00 pm	Time of Ceremony
5:30 pm	Cocktail Hour Starts
5:30 pm	Bar Opens
6:30 pm	Cocktail Hour Ends
6:45 pm	Introductions & First Dance
7:00 pm	Blessing & Toasts
7:15 pm	Sit Down Dinner
8:30 pm	Cake Cutting & Parent Dances
8:45 pm	Dance Floor Opens
8:45 pm	Dessert Begins
9:45 pm	Dessert Ends
10:30 pm	Open Bar Closes
11:00 pm	Wedding Ends

Room & Decor

A \$250 fee will apply for the set-up of any decor items that do not arrive in table ready condition. Please contact your wedding planner if you have questions on your ceremony and reception decor.

Navy Blue Tablecloths
White Napkins
Ceremony: Onsite 170 Chairs
Family Style Long Head Table for 18 guests
Lounge Package During Cocktail Hour
Garden Lights
Bistro Wall in Alcove

Middle Barn Decor: Twilight Tree Pots on Columns
The Country Look
weathered doors, wreaths, apple crates, hay bales, color
coordinated flowers
* Sunflowers, Blue, White and Cream Flowers
Centerpieces: In Bloom

Vendors

*All entertainment vendors must be pre-approved by
your contract and must provide*

*according to the details outlined in
with general liability insurance.*

DJ: Powerstation - Rich
Photographer: Powerstation/Kelsey with back-up photographer
Videographer: Powerstation
Officiant: Chris Roman
Hotel: Sheraton, Rocky Hill
Transportation TBD

Sit Down Dinner Details

Signature Wedding Package
Site Rental Fee
Ceremony Fee
Minimum Guest Requirement

Bar & Beverage Details

Shots are not permitted on your bar.

Outside alcohol is not permitted unless pre-approved by

Pre-Ceremony Fruit Infused Water Station
Pre-Ceremony Popsicle and Watermelon Station
Premium Open Bar
Minor Discount
Champagne Toast
Table-side Wine Service During Dinner- Cabernet and Kendall Jackson
Chardonnay
Kendall Jackson Chardonnay Case
Cigar & Whiskey Bar
6 Whiskey Options, Handmade Cigars, Lounge Furniture & Lighting
Signature Drink Bar During Cocktail Hour
Signature Drink:
Bumbleberry Lemonade - Fresh Lemonade infused with Lyman
Orchards, Berries & Mint, Citrus Vodka, Strawberry & Mint Garnish

Cocktail Hour

* Bride has Celiac Disease
Seasonally Inspired Harvest Table
Executive Chef's Choice of Summer Hors d'Oeuvres

Smoked Pork Belly BLT - native tomato jam
Shredded Pork Taco - carnitas style, tomato and corn pico
Grilled Flatbread - native tomatoes, onion, Pecorino, balsamic fresh herbs
Gluten Free Mini Beef Wellington - puff pastry, mushroom ragout, port wine demi
Southern Hot Chicken - spiced remoulade, house pickles
Summer Bruschetta - ricotta, fresh peaches, pickled onion, local honey
Cauliflower Popcorn - Memphis dry rub
Seared Sea Scallops - street corn puree, candied bacon jam
Grilled BBQ Shrimp Cocktail - honey BBQ cream
Cheeseburger Sliders - American cheese, red onion, ketchup
- Smothered Mac & Cheese Bar -
BBQ pulled pork, cornbread, bacon, BBQ chips, broccoli, diced tomatoes, fried onions, caramelized onions, diced jalapenos, gorgonzola
* Prepare some Mac & Cheese with Gluten Free Pasta

First & Second Course

Native Corn Chowder - native corn, cured bacon, russet potatoes
Summer Salad
Lyman Orchards blueberries, sugared almonds, herbed goat cheese, radish, honey poppy vinaigrette

Sit Down Dinner

Seared Ribeye Filet - honey goat cheese creamed spinach, grilled onions and mushrooms, herbed compound butter
Grilled Pork Chop - mesquite rub, fried potato and pancetta hash, spiced bourbon reduction
Stonington Day Boat Scallops - chipotle dusted and seared, cauliflower puree, agave oil
Grilled Vegetable Lasagna - brown rice pasta, fresh tomato and basil marinara, fresh mixed greens
Fresh Bread with Butter
Kid's Meal - Chicken Tenders & Fries
Vendor Meals

After Dinner & Dessert

Fresh Brewed Coffee Station & Tableside Service
NoRA Cupcake Stand
Gluten Free Cupcakes for 'Cutting' flavors:
Flavors for Stand (5) : S'mores, Irish Car Bomb, Raspberry Lemonade
Gluten Free Bananas Foster, Gluten Free Salted Caramel
Gourmet Popcorn Late Night Snack/Favor Station provided by Bride and Groom



dream wedding function sheet

7/7/2018 -

Function Sheet

Saturday, July 07, 2018
Tracy Brennan & Daniel Hunt
5:00 pm to 11:00 pm

151 Guests
3 Kids 5 Vendors

Navy Blue Tablecloths
White Napkins
Ceremony: Onsite 170 Chairs
Family Style Long Head Table for 18 guests

Bar Service

Pre-Ceremony Fruit Infused Water Station
Pre-Ceremony Popsicle and Watermelon Station
Premium Open Bar
Minor Discount
Champagne Toast
Table-side Wine Service During Dinner- Cabernet and Kendall Jackson Chardonnay
Kendall Jackson Chardonnay Case
Cigar & Whiskey Bar
6 Whiskey Options, Handmade Cigars, Lounge Furniture & Lighting
Signature Drink Bar During Cocktail Hour
Signature Drink:
Bumbleberry Lemonade - Fresh Lemonade infused with Lyman Orchards, Berries & Mint, Citrus Vodka, Strawberry & Mint Garnish

Cocktail Hour

* Bride has Celiac Disease
Seasonally Inspired Harvest Table
Executive Chef's Choice of Summer Hors d'Oeuvres
Smoked Pork Belly BLT - native tomato jam
Shredded Pork Taco - carnitas style, tomato and corn pico
Grilled Flatbread - native tomatoes, onion, Pecorino, balsamic fresh herbs
Gluten Free Mini Beef Wellington - puff pastry, mushroom ragout, port wine demi
Southern Hot Chicken - spiced remoulade, house pickles
Summer Bruschetta - ricotta, fresh peaches, pickled onion, local honey
Cauliflower Popcorn - Memphis dry rub
Seared Sea Scallops - street corn puree, candied bacon jam
Grilled BBQ Shrimp Cocktail - honey BBQ cream
Cheeseburger Sliders - American cheese, red onion, ketchup
- Smothered Mac & Cheese Bar -
BBQ pulled pork, cornbread, bacon, BBQ chips, broccoli, diced tomatoes, fried onions, caramelized onions, diced jalapenos, gorgonzola
* Prepare some Mac & Cheese with Gluten Free Pasta

Sit Down Dinner

Native Corn Chowder - native corn, cured bacon, russet potatoes
Summer Salad
Lyman Orchards blueberries, sugared almonds, herbed goat cheese, radish, honey poppy vinaigrette
86 Seared Ribeye Filet - honey goat cheese creamed spinach, grilled onions and mushrooms, herbed compound butter
8 Grilled Pork Chop - mesquite rub, fried potato and pancetta hash, spiced bourbon reduction
49 Stonington Day Boat Scallops - chipotle dusted and seared, cauliflower puree, agave oil
8 Grilled Vegetable Lasagna - brown rice pasta, fresh tomato and basil marinara, fresh mixed greens

3 Kid's Meal - Chicken Tenders & Fries

5 Vendor Meals

Fresh Bread with Butter

After Dinner & Dessert

Fresh Brewed Coffee Station & Tableside Service

NoRA Cupcake Stand

Gluten Free Cupcakes for 'Cutting' flavors:

Flavors for Stand (5) : S'mores, Irish Car Bomb, Raspberry Lemonade

Gluten Free Bananas Foster, Gluten Free Salted Caramel

Gourmet Popcorn Late Night Snack/Favor Station provided by Bride and Groom



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Vendor List

*Event Planning, Catering, Event Design, and Production produced by the company submitting this award

Photography

Powerstation Events
Kelsey Christian, Lead Photographer
(203) 250-8500
Kelsey@powerstationevents.com

Videography

Powerstation Events
Grady Hearn and Mike Nagy
(203) 250-8500

Entertainment

Powerstation Events
Rich Gumpert, DJ
(203) 250-8500
Rich@powerstationevents.com

Decor Installation

Powerstation Events
Nicky Palino
(203) 250-8500
NickyP@powerstationevents.com

Officiant

Chris Roman
(203) 623-3940

Floral Design

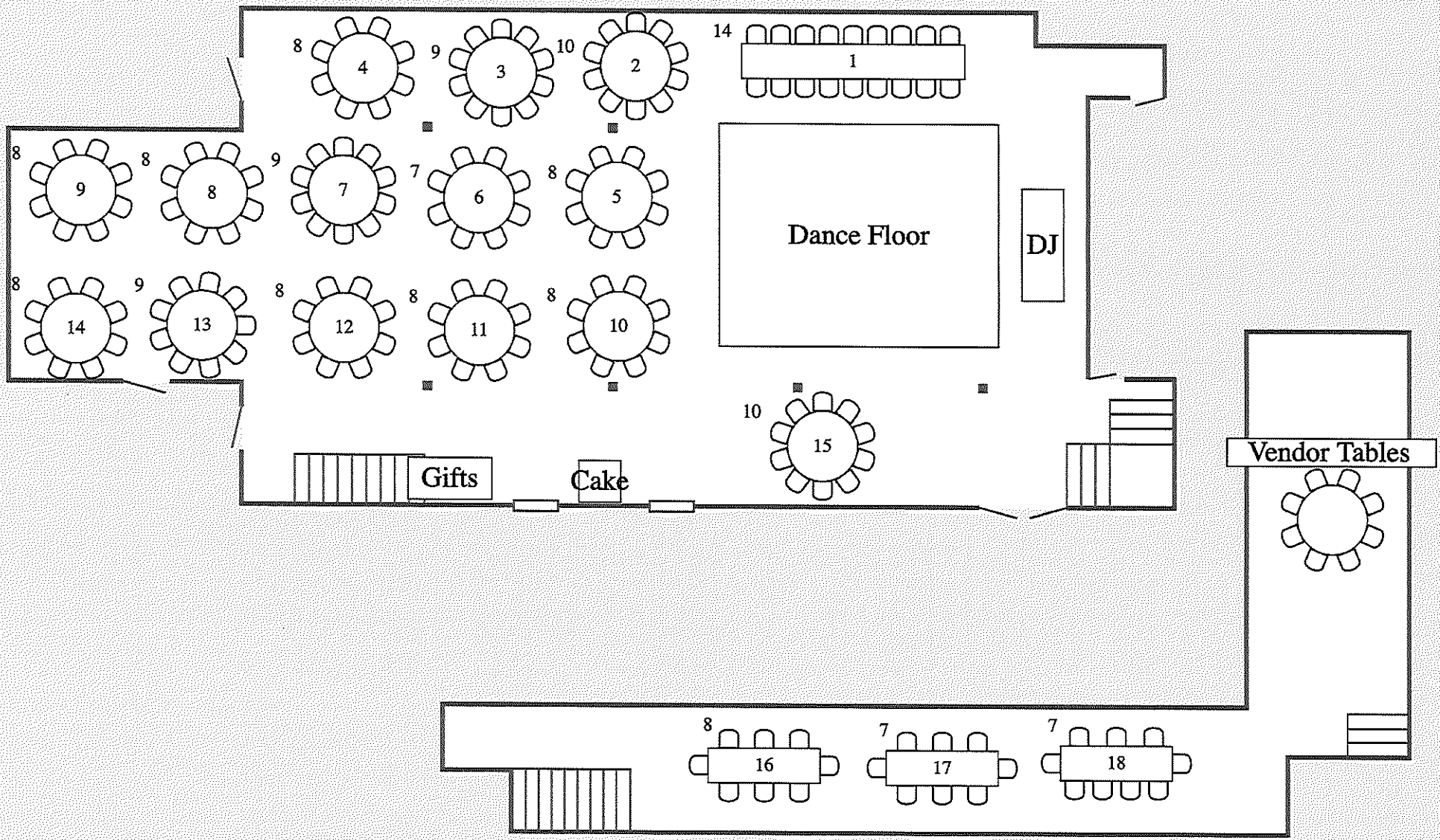
In Bloom Florals
(203) 250-8500

Transportation

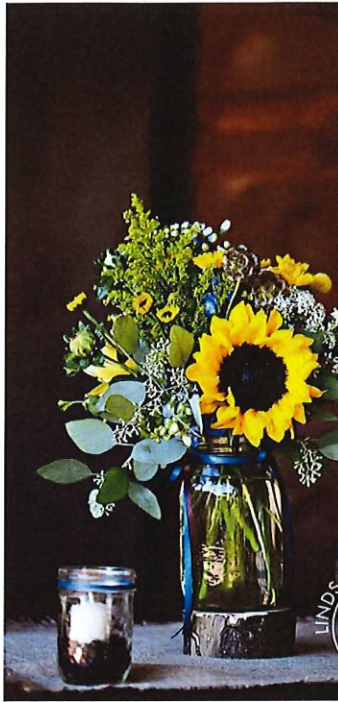
Lindsey Limousine
(860) 289-5466

Hawkes Golf Cart Rentals

(860) 669-5013



Ceremony Inspiration!



DIY Eucalyptus Wreath

Could you do this?
*Matches greens in flowers



For the Doors – should we use dark wood?
Like Barn?

I am really loving the white doors though!

Cascading lights down the back of the barn!



NEED this dress shot!
