

Holiday Plated Menu

Available Monday through Friday

Lunch 12:00 PM to 3:00 PM, minimum 25 guests ♦ Dinner 6:00 PM to 9:00 PM, minimum 50 guests

Please choose one soup, salad or pasta

Soup: Creamy Tortellini, New England Clam Chowder, or Butternut Bisque
Penne Pasta: choice of Vodka, Bolognese, or Pesto Sauce
Salad: Tossed, Caesar, or Spinach

Please choose three from the following entrées

Petite Tender – sliced seasoned beef tender, smothered with crispy bacon bordelaise
Marinated Grilled Beef - seared beef tender with sautéed onions and mushrooms

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Apple Chicken - boneless chicken breast stuffed with apples and cheddar cheese served with béchamel sauce
Chicken Roulades - seasoned boneless chicken breast wrapped with sage and apple-smoked bacon, topped with a mushroom marsala sauce

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Eggplant Parmesan-breaded eggplant, fried and topped with marinara sauce and mozzarella
Vegetarian Lasagna- grilled seasonal vegetables with ricotta and mozzarella, rolled in lasagna noodles and topped with balsamic marinara sauce

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Glazed Salmon - seasoned salmon, seared and finished with a glaze
Herb-Encrusted Cod - cod fillet, crusted with fresh herbs and breadcrumbs, served with a lemon bierre blanc

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All entrées are served with a mashed sweet potato blend, fresh seasonal vegetables and freshly baked dinner rolls

Dessert, Coffee & Tea Station

Mousses - Cannoli - Petit Fours
Freshly Brewed Coffee and Herbal Teas

Bar service available for an additional fee

♦
\$26.00 per person

(Please add 18% service charge and CT sales tax)



Glastonbury Hills Country Club

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