

2017 Sit-Down Luncheon Package

(Minimum of 50 guests)

Available Monday - Friday, 11:00 am to 2:00 pm or 12:00 pm – 3:00 pm

Includes white tablecloth with colored napkins, and complimentary use of our centerpieces

Displays during Arrival

Assorted Cheeses with Crackers
Raw Vegetable Crudit  with Dip

Appetizer

Tossed Garden Salad or Caesar Salad
(Served with freshly baked dinner rolls)

Lunch Entr e

(Please select 2 entr es to offer your guests. We require an exact count for each entr e 3 days prior to event.)

Petite Tender – Sliced seasoned beef tenders, smothered with crispy bacon bordelaise

Chicken Roma Medallions – Sliced boneless chicken breast stuffed with spinach, mozzarella, diced roma tomatoes and caramelized onions, served with a supreme sauce

Chicken Cordon Bleu Medallions – Sliced boneless chicken breast stuffed with sliced ham and swiss cheese, finely breaded, and served with a cheddar cream sauce

Chicken Fran aise – Boneless chicken breast dipped in a parmesan egg batter, pan fried and finished with a lemon butter wine sauce with capers

Herb-Encrusted Cod Fillet – Baked in a coating of fresh herbs and breadcrumbs, served with a lemon beurre blanc

Seared Citrus Salmon – Coriander peppercorn seasoned salmon, seared and finished with an orange barbecue glaze

Above entr es served with chef's rice and fresh seasonal vegetable

Balsamic Grilled Vegetables – Served with citrus zinfandel risotto

Pasta Primavera – Bow-tie pasta and julienned vegetables, tossed in a garlic parmesan vegetable broth

Eggplant Parmesan – Breaded eggplant, fried and topped with marinara sauce and mozzarella, served with pasta marinara

Coffee & Tea Service

Freshly brewed regular & decaffeinated coffee and assorted herbal teas
(Soft drinks may be added for an additional \$2.00 per person.)



\$25.00 per person

(Please add 18% service charge and 6.35% CT sales tax)



Glastonbury Hills Country Club

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