

2018 Five-Hour Wedding Reception with Cash Bar

Minimum of 100 guests

Available Friday and Sunday, 5 hours of your choice, or Saturday, from 11:30 AM to 4:30 PM

Includes white tablecloth, colored napkins

Includes champagne toast

Displayed Hors D'oeuvres

Assorted cheeses, crackers, pepperoni and hummus

Salad

Please select one

Classic Caesar or Tossed Garden Salad

Served with freshly baked dinner rolls

Dinner Entrée

Please select one from each category

BEEF*

Petit Filet Mignon - 6 oz. Filet Mignon served with onions and mushrooms, broiled and served with a mild bourbon peppercorn sauce

Sliced Beef Tenderloin - Carved lean whole beef tenderloin, seared then roasted with a bordelaise sauce

** All beef entrées are cooked medium rare*

POULTRY

Chicken Roma - Boneless chicken breast stuffed with spinach, mozzarella, diced Roma tomatoes and caramelized onions, served with a supreme sauce

Chicken Française - Boneless chicken breast fried in an egg and parmesan batter, served with a lemon butter caper sauce

SEAFOOD

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

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

Newburg Stuffed Sole – Seafood-stuffed sole, baked and served with a beurre blanc

All entrées served with chef's appropriate potato and fresh seasonal vegetable

Dessert, Coffee & Tea Service

Your wedding cake provided by your bakery

Freshly brewed regular and decaffeinated coffee and assorted herbal teas



A Beer, Wine, and Soda Bar may be included for an additional fee

\$47.00 per person

(\$55.00 per person in 2019)

Please add 18% service charge and CT sales tax



Glastonbury Hills Country Club

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