

Prom "Sit-Down Dinner" Package

(125 guest minimum, Friday Night)
(200 guest minimum, Saturday Night)
Available 6:30 p.m. to 11:00 p.m.

Beverages

Unlimited Soft Drinks Station, Fruit Punch, Coffee and Tea

Hand-passed Hors d'oeuvres

Breaded Mozzarella Sticks, Chicken Quesadilla, Red Bliss Potato Skins, Fried Chicken Strips, Veggie Spring Rolls
(Served with marinara and hoisin teriyaki dipping sauces)

Entrée Selections

Fresh Fruit Cup or your choice of: Caesar or Tossed Salad w/dressing, along with freshly baked dinner rolls

(Please offer your guests a choice of three entrées)

Petit Filet - 6oz. Filet Mignon steak served with onions and mushrooms, served medium rare and presented with a mild bourbon peppercorn sauce

Chicken Saltimbocca - Boneless chicken breast sautéed in olive oil, topped with spinach, prosciutto, swiss cheese, and mushrooms, served with a marsala sauce

Mango Beurre Blanc Chicken - Pan-fried boneless chicken breast finished with a mango-infused butter and cream sauce

Honey Truffle Butter Chicken - Boneless chicken breast brined in buttermilk, pan-fried and drizzled with a honey truffle butter sauce

Chicken Parmesan - Breaded boneless chicken breast topped with marinara sauce, mozzarella and parmesan cheese

Grilled Citrus Salmon - Coriander peppercorn-seasoned salmon, grilled and finished with an orange barbecue glaze

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

Shrimp Casserole - Shrimp and tomatoes tossed in lemon, olive oil, garlic and herbs, and baked in a casserole

All above entrées are served with chef's choice vegetable and potato

Vegetarian Entrées

Eggplant Parmesan - Breaded eggplant, fried and topped with marinara sauce and mozzarella

Pasta Primavera - Farfalle pasta with steamed mixed vegetables, served with a choice of cheddar cream or vodka sauce.

Dessert

Vanilla Ice Cream w/toppings (Hershey Syrup, M&M's, Cherries, Sprinkles, and Whipped Cream)
Freshly Baked Chocolate Chip Cookies or Fudge Brownies



www.glastonburyhills.com

\$47.00 Per Person

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



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Glastonbury Hills Country Club

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