

# 2019 "Deluxe" Wedding Package

Minimum of 100 guests  
5½-Hour Reception ~ Premium 5-Hour Open Bar  
Champagne & Wine Guest Greeting ~ Champagne Toast  
Wine Service with dinner ~ Chiavari Chairs ~ Gold Chargers  
White floor-length tablecloths with white overlay~ Colored napkins  
Self-serve Coffee Bar throughout reception

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Baked Brie with Baguettes, and Mélange on display during Cocktail Hour

## *Hand-Passed Hors D'oeuvres*

*(Please select 6)*

Scallops Wrapped in Bacon ~ Buffalo & Hoisin Chicken Strips ~ Mini Quesadillas  
Shrimp Cocktail ~ Chicken Cordon Bleu Puffs ~ Mini Red Potato Skins ~ Stuffed Mushrooms  
Vegetable Spring Roll ~ Spinach and Cheese Phyllo ~ Crab and Swiss on Baguette ~ Fruit Skewers  
Beef Crostini ~ Tomato Bruschetta ~ Caprese Skewer ~ Hot Sausage with Provolone ~ Basa Bites  
Shrimp Scampi Spoons ~ Mac & Cheese Cups ~ Grilled Cheese with Vodka Sauce Shooters

## *Salad Course*

*(Please select one)*

**Classic Caesar** – Cut romaine hearts tossed in Caesar dressing with croutons and parmesan cheese  
**Field Greens Salad** – Frisée, radicchio, spinach and arugula drizzled with balsamic vinaigrette  
**Garden Salad** – Romaine and red leaf lettuce, carrots, red cabbage, cucumbers and tomatoes with our house dressing  
**Caprese Salad** – Sliced tomatoes topped with fresh mozzarella and basil

## *Appetizer Course*

*(Please select one)*

Fresh Fruit Cup ~ Lemon Sorbet ~ Penne ala Vodka ~ Stuffed Ravioli ~ Cheese Tortellini  
Clear Broth Tortellini Soup ~ Minestrone ~ New England Clam Chowder ~ Onion Soup

## *Dinner Entrée*

*(Please select one entrée from each category)*

### BEEF

Petit Filet Mignon  
Prime Rib Au Jus  
Sliced Beef Tenderloin

### POULTRY

Chicken Française  
Chicken Roulades  
Chicken Saltimbocca

### SEAFOOD

Seared Citrus Salmon  
Sea Bass  
Baked Stuffed Shrimp

*See Preferred Entrée Selections for more options*

*All entrées served with Chef's Appropriate Potato, Fresh Seasonal Vegetable and Freshly Baked Dinner Rolls*

## *Dessert, Coffee & Tea Service*

Petite Fours and Cannoli Platter for each guest table  
Wedding cake provided by **Modern Pastry**  
Freshly brewed regular and decaffeinated coffee and assorted herbal teas



**\$105.00 per person**

Friday, Saturday and Sunday, any 5½ hours of your choice

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



**Glastonbury Hills Country Club**

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