



Bereavement Menus



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LUNCHEON MENU

APPETIZER

(Select One)

Fresh Fruit Melange, New England Clam Chowder, Minestrone, Traditional Tossed Salad, Mesclun Greens with Raspberry or Balsamic Vinaigrette

THE ENTRÉE SELECTIONS

(Select Two)

Breast of Chicken Française

Breast of Chicken Marsala

Breast of Chicken Picatta

Beef Jardinière, Sliced Roast Beef with Julienne Vegetables

Chicken Breast Cordon Bleu

Fillet of Sole Almondine

New England Baked Scrod

Marinated Tenderloin Beef Tips Over Rice

Sirloin Steak

ACCOMPANIMENTS

(Select Two)

Honey Glazed Carrots Green Beans Almondine, Broccoli Crowns, Roasted Red Bliss Potatoes, Parsley

New Potatoes, or Rice Pilaf

DESSERT

(Select One)

Vanilla Ice Cream with Strawberry or Chocolate Sauce Cheesecake with Raspberry or Strawberry Sauce

Chocolate Layer Cake, or Mixed Berry Shortcake, Fresh Whipped Cream

ALL LUNCHEONS INCLUDE APPROPRIATE CONDIMENTS, ROLLS, BUTTER
COFFEE, DECAFFEINATED COFFEE AND TEA



LUNCHEON BUFFETS

COLD DELI BUFFET

Traditional Tossed Salad
Fresh Fruit Mélange Tuna Salad
Chef's Choice of Two Assorted Cold Salads
Assortment of Deli Meats and Cheeses
Freshly Baked Breads and Rolls

Chef's Dessert Du Jour Coffee, Decaffeinated Coffee and Tea

CLUBHOUSE BUFFET

Soup Du Jour
Traditional Tossed Salad
Fresh Fruit Melange
Penne Rigate with Marinara
Breast of Chicken Florentine
Sliced Roast Beef Jardinière

ACCOMPANIMENTS

(Select Two)

Honey Glazed Carrots, Green Beans Almondine, Sugar Snap Peas with Roasted Red Peppers,
Roasted Red Bliss Potatoes, Garlic Whipped Potatoes or Rice Pilaf

Chef's Dessert Du Jour Coffee, Decaffeinated Coffee and Tea



STATIONS

CARVING STATION

Roast Prime Rib of Beef
Roasted Breast of Turkey

- Or -

Boneless Baked Virginia Ham
Assorted Rolls and Appropriate Condiments

SLIDER STATION

Hamburgers, Cheeseburgers, Pulled Pork, and Fish Cakes on Petit Potato Rolls
Accompanied by Ketchup, Bleu Cheese, Cheddar and Remoulade Sauce

REUBEN STATION

Made to Order Miniature Reuben Sandwiches
Corned Beef, Sauerkraut, Grilled Onions, Swiss Cheese, Russian Dressing and Rye Bread

MACARONI AND CHEESE STATION

Homemade Macaroni and Cheese
Grilled Ham, Bacon, Tomatoes, Cheddar Cheese, Sautéed Onions and Mushrooms

FRENCH FRY STATION

Potato and Sweet Potato French Fries
Malted Vinegar, Cheese Sauce, Ketchup, Dijon Mustard and Mayonnaise

BRUSCHETTA STATION

Assorted Grilled and Toasted Breads
Mango & Herbs, Tomato & Basil, Prosciutto & Olives, and Mozzarella

GRILLED CHEESE SANDWICH STATION

Bacon, Mozzarella, and Roma Tomato
Creamy Brie and Caramelized Pear
Grilled Ham, Caramelized Onion and Gruyere
Tomato Soup Shooters



STATIONS

(continued)

MASHED POTATO BAR

Whipped Potatoes and Sweet Potatoes with the Toppings
Shredded Cheddar, Mushrooms, Broccoli, Bacon Bits, Sour Cream, Maple Syrup,
Butter, Gravy, Brown Sugar, and Cheese Sauce

SALAD BAR

Traditional Tossed Salad, Mesclun Greens, Caesar Salad
Dressings: Creamy Italian, Balsamic and Raspberry Vinaigrette

ANTIPASTO STATION

Salami and Parma Prosciutto, Vine Ripened Tomatoes
Provolone and Mozzarella Cheese, Roasted Red Peppers
Marinated Artichoke Hearts, Pepperoncini and Black Olives
Marinated Mushrooms, Roasted Eggplant

SEAFOOD STATION

Priced per 100 pieces
Iced Gulf Shrimp
Little Neck Clams on the Half Shell

PASTA STATION

Select 3 pastas and 3 sauces
Fettuccine, Tortellini, Cavatelli, Linguine, Farfalle (Bowtie), Penne Rigate
Marinara, Red or White Clam, Primavera, Alfredo, Garlic, Basil Pesto

FAJITIA STATION

Marinated Chicken Breast, Sliced Seasoned Beef, Guacamole,
Grated Cheese, Sour Cream, Sauteed Onions & Bell Peppers,
Pico De Gallo, Picante Sauce and Tortillas

SUNDAE BAR

Five Flavors: Mint Chocolate Chip, Cookies and Cream, Vanilla, Chocolate and Strawberry
Chocolate and Rainbow Sprinkles, Walnuts, Oreo Cookie Crumbs, Maraschino Cherries, Cara-
mel Sauce, Hot Fudge and Whipped Cream



HOT HORS D'OEUVRES

(Priced for 100 pieces)

Stuffed Mushrooms

Beer Batter Shrimp

Coconut Shrimp

Fried Calamari

Scallops Wrapped in Bacon

Crab Puffs

Miniature Crab Cakes

Spinach and Artichoke Cup

Vegetable Spring Rolls

Fried Zucchini Sticks

Eggplant Rollatini

Potato Knishes

Spanikopita

Fried Mozzarella Sticks

Assorted Individual Quiche

Cheddar Cheese Puffs

Wild Mushroom Filo Triangles

Tortilla Trumpets, Chili Con Queso

Pizza Bites

Mini Beef Wellington

Andouilli Sausage Encroute

Cocktail Franks in Puff Pastry

Swedish or Italian Meatballs

Beef Kabobs

Petite Grilled Lamb Chops

Mini Chicken Cordon Bleu

Chicken Tenderloins Teriyaki

Spicy Buffalo Wings

Cajun Chicken Tenderloins

Chicken Kabobs

Coconut Chicken



COLD HORS D'OEUVRES

Imported and Domestic Cheese with Crackers

Fresh Fruit Platter

Cheese and Fruit Display

Vegetable Crudite with Dip

Whole Poached Decorated Salmon

Salami Coronets

Bruschetta

Lox and Cream Cheese Bageletts

Deviled Eggs

Stuffed Celery with Cream Cheese

Iced Shrimp Cocktail

Little Neck Clams on the Half Shell



BEVERAGE MENU

Soda & Juice
Wine
Domestic Beer
Craft & Import Beer
Well Drinks
Premium Drinks
Top Shelf

PREMIUM BRANDS

Apple Pucker
Bacardi Rum
Beefeater's Gin
Captain Morgan's Spiced Rum
Carolina's Irish Cream
Dewar's Scotch
Francesca Hazelnut Liqueur
Jack Daniels
Jeremiah Weed Ice Tea Vodka
Jim Beam Bourbon
Johnnie Walker Red Label
Jose Cuervo Gold Tequila
Kahlua Coffee Liqueur
Malibu Rum
Peach Tree Liqueur
Sambuca Molinari
Seagram's 7 Blended Whiskey
Smirnoff – assorted flavors
Southern Comfort
Tanqueray Gin
Tito's Vodka

TOP SHELF*

Amaretto Disronna
Bailey's Irish Cream
Bombay Sapphire Gin
Crown Royal Whiskey
Godiva Chocolate Liqueur
Grey Goose Vodka
Jameson's Irish Whiskey
Johnnie Walker Black
Ketel One Vodka
Makers Mark Bourbon
Milagros Silver Tequila
Patron Silver Tequila
Seagram's VO

*additional fees may apply