



Reception Et Hospitality



Grassy Hill
COUNTRY CLUB

441 CLARK LANE ORANGE, CT 06477

(203) 795-3100

| info@grassyhillcountryclub.com

| www.grassyhillcountryclub.com



BUTLERED HORS D'OEUVRES

Select Five

Seafood Stuffed Mushrooms
Beer Battered Shrimp
Scallops Wrapped in Bacon
Miniature Crab Cakes
Vegetable Spring Rolls
Brushetta
Fried Zucchini or Mozzarella
Spanikopita
Wild Mushroom Filo Triangles
Mini Beef Wellington
Mini Chicken Cordon Bleu
Swedish or Italian Meatballs
Chicken Tenderloins Teriyaki

STATIONS

Select Three or More Stations

Harvest Table

Caesar Salad
Baby Field Greens
Grape tomatoes, carrots, cucumbers, onions, gorgonzola cheese, walnuts
Aged Balsamic Reduction, Raspberry Vinaigrette, House Made Creamy Italian
Grilled Vegetables
Eggplant, bell peppers, zucchini, squash, cauliflower, broccoli, mushrooms
Seasonal Soup
Hummus Plate
Artisanal Cheese and Fruit

Antipasto Mediterraneo

Artfully presented Italian specialties
Genoa Salami and Parma Prosciutto
Vine Ripened Tomatoes
Provolone and Fresh Mozzarella Cheese
Roasted Red Peppers and Marinated Artichoke Hearts
Pepperoncini and Kalamata Olives, Cherry Peppers,
Marinated Mushrooms and Roasted Eggplant
Sliced Italian Bread
Aged Balsamic Reduction and Extra Virgin Olive Oil



STATIONS (cont.)

Brushetta

Toasted Crostini's
Seasonal Favorite
Chopped Mango with Fresh Herbs
Vine Ripened Tomatoes

House Made Stuffed Breads

12 slices per loaf
Spinach & Sausage
Broccoli & Sausage
Ham & Cheese
Pepperoni
Eggplant

Spuds Your Way

Whipped potatoes and sweet potatoes with toppings:
Shredded Cheddar, Mushrooms, Broccoli,
Bacon, Sour Cream, Maple Syrup, Butter, Gravy,
Brown Sugar, and Cheese Sauce
Potato and Sweet Potato French Fries:
Malted Vinegar, Cheese Sauce, Ketchup, Dijon Mustard, and Gravy

Mac and Cheese

House Made Macaroni and Cheese
Grilled Ham, Bacon, Tomatoes, Cheddar Cheese,
Sauteed Onions and Mushrooms

Reuben Station

Mini Reuben sandwiches with the accompaniments:
Corned Beef, Sauerkraut, Grilled Onions, Swiss Cheese
Rye Bread and Russian dressing



STATIONS (cont.)

Grilled Cheese Station

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

Sliders

Hamburgers, Cheeseburgers, Pulled Pork, and Fish Cakes
On Petit Potato Rolls
Ketchup, Blue Cheese, Cheddar Cheese, Tartar and Remoulade Sauce

Oodles of Noodles

Made to Order
Select Three Pastas
Tagliatelle, Penne, Orecchiette, Gemelli, Campanelle, Tortellini
Select Three Sauces
Primavera Alfredo, Red or White Clam, Marinara, Pesto, Garlic Basil
Sliced Italian bread and accompaniments:

Fajita Bar

Made to Order
Marinated Chicken Breast, Sliced Beef, Grilled Shrimp
Guacamole, Shredded Cheddar Cheese, Sour Cream, Sauteed Onions and Bell Peppers, Pico de Gallo, Diced Tomatoes, and Tortillas

Bounty of the Sea

Select Two
Stuffed Filet of Sole, New England Baked Scrod,
Seafood Stuffed Jumbo Shrimp, Seared Salmon
Served with a Vegetable Medley and Dinner Rolls



STATIONS (cont.)

Raw Bar

Priced per 100 pieces
Iced Gulf Shrimp

Little Neck Clams on the Half Shell
Served with Lemon and Cocktail Sauce

Carving Table

Select Two
Roasted Top Round of Beef
Roasted Breast of Turkey
Boneless Baked Virginia Ham
Served with a Vegetable Medley and Dinner Rolls

Roast Prime Rib of Beef

additional charge

Sweet Temptations

Select One
Ice Cream Sundae Bar
Five Flavors of Ice Cream with toppings:
Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Hot Fudge, Chocolate and Rainbow
Sprinkles, Walnuts, Oreo Cookie Crumbs, Maraschino Cherries, Fresh Whipped Cream

or

Italian Pastries

Served with Coffee, Tea, DeCaf



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