



# *Dinner Menus*



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## DINNER MENU

### APPETIZER

(Select One)

Fresh Fruit Mélange, French Onion Soup  
Minestrone Soup or Penne Rigate with Marinara Sauce

### SALAD

(Select One)

Traditional Tossed Salad with House Dressing Mesclun Greens with Raspberry or  
Balsamic Vinaigrette Dressing

### THE ENTRÉE SELECTIONS

(Select Two)

Breast of Chicken Française  
Breast of Chicken Picatta  
Breast of Chicken Marsala  
Traditional Baked Stuffed Chicken Breast  
Chicken Breast Cordon Bleu  
Roast Pork Loin Medallions  
Baked Stuffed Fillet of Sole  
New England Baked Scrod  
Baked Stuffed Jumbo Shrimp  
Poached Salmon Fillet  
Land & Sea, Grilled Chicken Breast and Two Baked Stuffed Jumbo Shrimp  
Roast Prime Rib of Beef  
Sirloin Steak, with Sautéed Mushroom Trio and Onions  
Filet Mignon, Bacon Wrapped, Sauce Béarnaise  
Encrusted Rack of Lamb, with a Rosemary Mint Glaze  
Surf & Turf, Filet Mignon and Two Baked Stuffed Jumbo Shrimp

### ACCOMPANIMENTS

(Select Two)

Broccoli Crowns, Roasted Red Bliss Potatoes, Honey Glazed Carrots Green Beans Almondine  
Sugar Snap Peas with Roasted Red Peppers, Baked Potato, Potato Rosette, or Rice Pilaf

### DESSERT

(Select One)

Vanilla Ice Cream with Strawberry or Chocolate Sauce, Cheesecake with Raspberry or  
Strawberry Sauce Chocolate Layer Cake, Mixed Berry Shortcake, Fresh Whipped Cream

Coffee, Decaffeinated Coffee and Tea



## DINNER BUFFET

### APPETIZER

(Select One)

Minestrone Soup Fresh, Fruit Melange, or French Onion Soup

### SALAD

(Select One)

Traditional Tossed Salad Mesclun Green Salad

### CARVING STATION

(Select One)

Roast Pork Loin, Baked Boneless Virginia Ham Roast Prime Rib of Beef

### THE ENTRÉE SELECTIONS

(Select Two)

Breast of Chicken Française Breast of Chicken Marsala Breast of Chicken Picatta Breast of Chicken Florentine New England Baked Scrod Baked Stuffed Fillet of Sole

### PASTA

(Select One)

Cheese Ravioli with Pesto Sauce, Penne a la Vodka, Bowties with Garlic and Roasted Red Pepper Sauce

### 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

### 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

Coffee, Decaffeinated Coffee and Tea



## FORMAL DINNER

### HORS D'OEUVRES

(Served for one hour butler style.)

Mozzarella Sticks Chicken Tenderloins Teriyaki Spinach and Artichoke Cup  
Swedish Meatballs Vegetable Spring Rolls

Assorted International Cheese and Fruit Tray Vegetable Crudités Display

### APPETIZER

(Select One)

Penne Marinara Fresh Fruit Cup Minestrone Soup

### SALAD

(Select One)

Traditional Tossed Salad with House Dressing Caesar Salad

### THE ENTRÉE SELECTIONS

(Select Two)

Breast of Chicken Française

Breast of Chicken Marsala

Breast of Chicken Picatta

Traditional Baked Stuffed Chicken Breast

Roast Pork Loin Medallions

New England Baked Scrod

Salmon with a Ginger Sauce

Roasted Prime Rib of Beef

Sirloin Steak with Sautéed Mushroom Trio and Onions

### ACCOMPANIMENTS

(Select Two)

Broccoli Crowns, Roasted Red Bliss Potatoes, Honey Glazed Carrots Potato Rosette,  
Green Bean Almondine or Jasmine Rice

### DESSERT

(Select One)

Vanilla Ice Cream with Strawberry Sauce or Chocolate Sauce Cheesecake with raspberry or  
Strawberry Sauce, or Chocolate Layer Cake

(Custom Cake can be substituted for a \$2.00pp up charge)

Coffee, Decaffeinated Coffee and Tea

Add Open Bar

Available 2 to 5 hours



## 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,  
Caramel 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