



Plated Dinner

Salads

Served with Fresh Baked Rolls & Butter

Field Greens

Mixed Greens, Tomatoes, Carrots, Cucumber, Balsamic Vinaigrette

Caesar Wedge Salad

Crispy Iceberg Wedge, Croutons, Parmesan, Classic Caesar Dressing

Fall Harvest Salad

Frisee, Gala Apples, Dried Cherries, Toasted Hazelnuts, Maple Sherry Vinaigrette

Entrées

Served with Chef's Seasonal Starch & Vegetable

Chicken Madeira

Madeira Wine Sauce \$29

Chicken Piccata

Lemon Caper Sauce \$29

Chicken Caprese

Pan Seared, Tomato, Fresh Mozzarella, Basil \$29

Crusted Cod

Crumb Crust, Lemon Buerre Blanc \$31

Roasted Salmon

Tangerine Honey Glaze \$34

Grilled Swordfish

Fresh Tomato Herb Salsa \$MP

Filet Mignon

8oz Pan Seared Filet, Classic Béarnaise Sauce \$39

New York Strip

10oz Grilled NY Strip, Mushroom Demi-Glaze \$35

Herb Roasted Lamb Chop

Mint Pinot Noir Demi-Glaze \$39

Quinoa Primavera

Seasonal Vegetables,
Roasted Squash & Zucchini \$27

Risotto Stuffed Pepper

Tomato Parmesan Risotto \$27

Dessert

Served with Fresh Brewed Coffee, Decaf & Tea

Tuxedo Cake

Carrot Cake

Triple Chocolate Mousse Cake

85 Firetown Road, Simsbury, Connecticut 06070

Kristina Schultz, Events Coordinator www.hopmeadowcc.net (860) 217-9545 kschultz@hopmeadowcc.net

Thoroughly cooking meats, poultry, seafood, shellfish and eggs greatly reduces the risk of food borne illness

All items are subject to clubhouse service charge and CT sales tax. Prices are subject to change.

25 person minimum for all events