



Plated Luncheon

Salads

Served with Fresh Baked Rolls & Butter

Field Greens

Mixed Greens, Tomatoes, Carrots, Cucumber, Balsamic Vinaigrette

Caesar Wedge Salad

Crispy Romaine Wedge, Croutons, Parmesan, Classic Caesar Dressing

Hop Meadow Grill Salad

Green Beans, Potato, Bacon, Grilled Onions, Maple Sherry Vinaigrette

Soup du Jour

Please Inquire for our Seasonal Selection

Entrées

Served with Chef's Seasonal Starch & Vegetable (excluding salads)

Chicken Madeira

Egg Dipped Chicken, Madeira Wine Sauce **\$27**

Chicken Piccata

Parmesan Flour, Lemon Caper Sauce **\$27**

Crusted Cod

Crumb Crust, Lemon Buerre Blanc **\$29**

Roasted Salmon

Mandarin Orange Glaze **\$29**

Sliced Petit Filet

Classic Béarnaise Sauce or Demi **\$31**

Caprese Salad

Grilled Chicken, Tomato, Mozzarella **\$26**

Seasonal Salmon Salad

Seasonal Fruits, Mixed Greens **\$27**

Caesar Wedge Salad

Sliced Sirloin **\$29**

Quinoa Primavera

Seasonal Vegetables, Toasted Pepitas,
Infused Herb Oil **\$26**

Classic Stuffed Pepper

Tomato Parmesan Pilaf **\$26**

Dessert

Served with Fresh Brewed Coffee, Decaf & Tea

Tuxedo Cake

Carrot Cake

Fresh Fruit Parfait

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