



HILLENDALE COUNTRY CLUB

# *Social Events Packages*

2021-2022



13700 Blenheim Road N. | Phoenix, MD 21131



# Social Events at Hillendale

*ALL PACKAGES INCLUDE:*

Gourmet Entrée Selections

Dietary Modifications  
Available Upon Request

Variety of Bar Packages

Uniformed Staff

Fully Set Event Space

*Variety of Dining and Display Tables  
Complimentary Floor Length Linens & Napkins*

Gourmet Coffee & Tea Station

Complimentary Parking  
*Valet Service Available Upon Request*





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# BREAKFAST BUFFETS

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*Hole in One: \$24.00++ per person*

- Fluffy Scrambled Eggs
- Smoked Bacon
- Breakfast Sausage Links or Patties
- Home-Style Country Potatoes
- Assorted Bagels
- Butter, Jam and Cream Cheese
- Coffee and Tea Service
- Fresh-Squeezed Orange Juice

Add-ons:

- Norwegian Lox \$7.00++ per person
- Fresh Gourmet Fruit Platter \$5.00++ per person

*Tee Time: \$16.00++ per person*

- Assorted Breakfast Bars
- Yogurt and Granola
- Assorted Bagels
- Butter, Jam and Cream Cheese
- Coffee and Tea Service
- Fresh-Squeezed Orange Juice

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# BRUNCH BUFFET

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*\$40.00++ per person*

- Mixed Green Salad with Ranch and Balsamic Vinaigrette
- Assorted Seasonal Fruit
- Assorted Danishes, Muffins and Bagels
- Home-Style Country Potatoes
- Fluffy Scrambled Eggs
- Smoked Bacon
- Sausage Patties
- Sliced Maple Glazed Ham
- Oven-Roasted Seasonal Vegetables
- Belgian French Toast with Strawberry Topping and Whipped Cream
- Chef's Choice of Dessert

Add-ons:

- Chef's Omelet Station \$6.00++ per person (\$150 Chef Attendant)
- Norwegian Lox \$7.00++ per person
- Slow-Roasted Prime Rib \$16.00++ per person



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# LUNCH BUFFETS

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*Minimum of (15) Guests:*

All lunch selections include:

- Fresh Rolls
- Whipped Butter
- Freshly Brewed Coffee (Regular & Decaf)
- Iced Tea, Lemonade & Water Service

## **THE FIESTA: \$27++ PER PERSON**

- Taco Bar with Ground Beef, Chicken, Lettuce, Corn Tortilla Chips, Salsa, Tomatoes, Black Olives, Sliced Jalapenos, Cheddar Cheese, Guacamole and Sour Cream
- Warm Flour Tortillas
- Cheese Quesadillas
- Spanish-Style Rice and Refried Beans
- Cookies and Brownies

## **NAPA VALLEY: \$37++ PER PERSON**

- Spring Mix, Bleu Cheese, Almonds and Berries with Balsamic Vinaigrette
- Marinated Salad of Cherry Tomatoes, Grilled Artichokes, Basil and Kalamata Olives
- Roasted Chicken Breast and Root Vegetables in Pancetta Demi-glace
- Baked Salmon with Roasted Tomatoes and Corn
- Wild Mushroom Rice Pilaf
- Seasonal Berry Salsa with Sliced Pound Cake

## **AROUND THE COURSE: \$37++ PER PERSON**

- Mixed Green Salad with Ranch and Balsamic Vinaigrette
- Baby Arugula and Seasonal Berries with Balsamic Vinaigrette
- Chicken Saltimbocca
- Beef Tenderloin Tips in a Burgundy Wine Sauce
- Fresh Vegetable Medley
- Roasted Red Potatoes
- Chocolate Fudge Cake and NY Cheesecake

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# LUNCH BUFFETS

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*(Continued from last page)*  
*Minimum of (15) Guests:*

All lunch selections include:

- Fresh Rolls
- Whipped Butter
- Freshly Brewed Coffee (Regular & Decaf)
- Iced Tea, Lemonade & Water Service

## NEW YORK DELI: \$24++ PER PERSON

- Assortment of Gourmet Breads and Rolls
- Mixed Green Salad with Ranch and Balsamic Vinaigrette
- Gourmet Deli Board with Shaved Prime Rib, Turkey, Ham, Tuna and Chicken Salad, Cheddar, Provolone and Pepper Jack Cheese
- Condiments, Lettuce, Tomatoes and Pickle Slices
- Hand-Cut Potato Chips
- Fresh Baked Cookies

## COUNTRY BBQ: \$30++ PER PERSON

- Fresh Baked Corn Bread with Butter
- Mixed Green Salad with Ranch and Balsamic Vinaigrette
- Roasted Red Potato Salad
- BBQ Chicken Breast
- Texas-Style Smoked BBQ Pulled Pork
- Corn on the Cob
- Sugar-Baked Beans

## TASTE OF ITALY: \$32++ PER PERSON

- Crusted Artisan Style Breads and Olive Oil
- Classic Caesar Salad
- Italian Sausage and Peppers
- Lasagna
- Grilled Chicken with Asiago Cream Sauce
- Sautéed Italian Blend of Vegetables





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# PLATED LUNCH

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*\$30++ Per Person for Two Entrée Selections*

*\$32++ Per Person for Three Entrée Selections*

All lunch selections include:

- Fresh Rolls
- Whipped Butter
- Freshly Brewed Coffee (Regular & Decaf)
- Iced Tea, Lemonade & Water Service

## Salad Course Select One

- House: Mixed Greens with Ranch and Balsamic Vinaigrette
- Sonoma: Mixed Greens, Craisins, Bleu Cheese and Toasted Almonds with Balsamic Vinaigrette
- Caesar: Hearts of Romaine, Parmesan Cheese and Handmade Garlic Croutons
- Hillendale Berry Salad: Mesclun Greens, Candied Walnuts, Strawberries, Blueberries, Goat Cheese and Balsamic Vinaigrette (Add \$2.00++ per person)

## Entrée Course Select Two or Three

- Herb Oven-Roasted Chicken Breast with Rosemary and Garlic
  - Chicken Marsala with Mushrooms and Marsala Wine Sauce
  - Grilled Atlantic Salmon Filet with Herbs in a Citrus Beurre Blanc Sauce
  - Penne Pasta with Choice of One Sauce: Creamy Alfredo, Marinara or Bolognese
  - Oven-Roasted Prime Rib Sandwich served on a French Roll with Au Jus
- All served with Chef's Choice of Fresh Vegetable and Herb-Roasted Red Potatoes

## Dessert Course Chef's Selection

# Shower Packages

*Choice of Three Sandwiches & One Salad  
Vegetable & Cheese Display  
\$24++ per person*

## Sandwiches

*All served on Focaccia Bread*

- Ham, Brie & Apple: Dijon Mustard, Ham, Brie, Sliced Green Apple
- Tuna Salad: Tuna Salad, Olive Oil, Chopped Hard-Boiled Egg
- Chicken Salad: Chicken Salad, Watercress, Sliced Pear
- Roasted Vegetable: Goat Cheese, Sundried Tomato Pesto, Zucchini, Roasted Red Pepper
- Caprese: Fresh Mozzarella, Tomato, Basil, Artichoke Hearts, Olive Oil
- Pesto Chicken: Pesto, Chicken Breast, Tomato, Avocado, Pesto Oil
- Prosciutto-Fig: Fig Jam, Prosciutto, Sliced Pear, Bibb Lettuce
- Roast Beef: Horseradish Cream, Cucumber, Roast Beef, Watercress
- BLT Club: Sliced Turkey, Bacon, Lettuce, Tomato, Mayonnaise
- Curried Egg Salad: Egg Salad, Curry Seasoning, Mango Chutney
- Crab Cake: Lettuce, Tomato, Lemon Remoulade (Add \$5.00 ++ per person)
- Shrimp Salad: Shrimp Salad, Tomato, Bibb Lettuce ( Add \$3.00++ per person)

## Salads

- Summer Berry Salad: Mesclun Greens, Fresh Berries, Cherry Tomatoes, Goat Cheese, Fruited Vinaigrette  
Caesar with Chicken: Hearts of Romaine, Parmesan Cheese, Grilled Chicken, Handmade Garlic Croutons  
Poached Pear: Mesclun Greens, Poached Pears, Goat Cheese, Sugared Pecans, Fruited Vinaigrette

## Enhancements

**PARFAIT: \$4.00++ per person**  
Yogurt, Granola, Berries, Honey, Mint

**PETITE DESSERT DISPLAY: \$8.00++ per person**  
Assortment of Mini Desserts

## Bar Packages

**BLOODY MARY BAR: \$15.00++ per person**  
House Vodka, Homemade Bloody Mary Mix, Assorted Garnishes  
(Upgrade to Titos: \$20.00++ per person)

**MIMOSA BAR: \$10.00++ per person**  
Bubbly, Assorted Fresh Juices

**CRUSH BAR: \$20.00++ per person**  
Deep Eddy Orange, Grapefruit & Lemon





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# DINNER BUFFETS

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*\$35++ Per Person for Two Entrée Selections*

*\$38++ Per Person for Three Entree Selections*

*Minimum of (20) Guests:*

All dinner selections include:

- Fresh Rolls
- Whipped Butter
- Freshly Brewed Coffee (Regular & Decaf)
- Iced Tea, Lemonade & Water Service

## Salad Course

### Select Two

- Mixed Greens with Ranch and Balsamic Vinaigrette
- Sonoma: Mixed Greens, Craisins, Bleu Cheese, Toasted Almonds and Balsamic Vinaigrette
- Caesar Salad: Hearts of Romaine, Parmesan Cheese and Handmade Garlic Croutons

## Entrée Course

### Select Two or Three

- Chicken Marsala with Mushrooms and Marsala Wine Sauce
- Sautéed Chicken Breast Piccata in a Lemon Caper Beurre Blanc Sauce
- Chicken Angelo with Roasted Artichokes, Vine-Ripened Tomatoes and Black Olives in a Sherry Wine Sauce
- Slow-Roasted Pork Loin Filet with Spiced Fruit Chutney
- Grilled Atlantic Salmon Filet with Herbs in a Citrus Beurre Blanc Sauce
- Grilled Orange Roughy with a Citrus Beurre Blanc and Mango Salsa
- Ginger and Soy Marinated Flank Steak
- Ricotta-Stuffed Tortellini with Pink Vodka Sauce
- Penne Pasta with Bolognese

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# DINNER BUFFETS

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*Minimum of (20) Guests:*

## **Starch:**

### **Select One**

- Herb-Roasted Red Potatoes
- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Herb Risotto

## **Vegetable:**

### **Select One**

- Grilled Asparagus
- Green Beans
- Grand Marnier Glazed Baby Carrots
- Chef's Selection of Seasonal Vegetable Medley

## **Dessert:**

### **Select One**

- Double Chocolate Cake
- New York Cheesecake
- Caramel Apple Crumb Pie

## **Additional Offerings:**

### **Carving Station**

Chef Attendant: \$150

- Prime Rib (\$17.00++ per person)
- Herb-Roasted Turkey Breast (\$10.00++ per person)
- BBQ Spice Rubbed Pork Loin (\$10.00++ per person)
- Roasted Boneless Leg of Lamb (\$14.00++ per person)



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# PLATED DINNER

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*\$38++ Per Person for Two Entrée Selections*

*\$42++ Per Person for Three Entrée Selections*

*Additional \$5++ for Duet Plate*

*Minimum of (20) Guests:*

All dinner selections include:

- Chef's Choice of Vegetable
- Choice of Whipped Garlic Mashed Potatoes or Roasted Red Potatoes
- Fresh Rolls
- Whipped Butter
- Freshly Brewed Coffee (Regular & Decaf)
- Iced Tea, Lemonade & Water Service

## Salad Course:

Select One

- Mixed Greens with Ranch and Balsamic Vinaigrette
- Caesar Salad with Hearts of Romaine, Parmesan Cheese and Handmade Garlic Croutons

## Entrée Course:

Select Two or Three

- Chicken Marsala with Mushrooms and Marsala Wine Sauce
- Sautéed Chicken Breast Piccata in a Lemon Caper Beurre Blanc Sauce
- Chicken Angelo with Roasted Artichokes, Vine-Ripened Tomatoes and Black Olives in a Sherry Wine Sauce
- Grilled Atlantic Salmon Filet with Herbs in a Citrus Beurre Blanc
- Grilled Orange Roughy with Citrus Beurre Blanc and Mango Salsa
- Ginger and Soy Marinated Flank Steak
- 5 oz. Filet Mignon with a Port Wine Demi-glace
- Penne Pasta with Bolognese

## Dessert Course

Chef's Selection



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# HORS D'OEUVRES

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*Three Items for 1/2 Hour: \$15++ Per Person*

*Three Items for One Hour: \$20++ Per Person*

- Beef Satay
- Chicken Satay
- Vermont Cheese Puffs
- Asparagus Rolls
- Pork Pot Stickers
- Spanakopita
- Bacon Wrapped Scallops
- Petite Potato Pancakes
- Seared Ahi Tuna on Fried Wontons
- Crab Stuffed Mushrooms
- Lamb Chops with a Rosemary Demi-glace
- Vegetable Pot Stickers
- Vegetable Spring Rolls
- Edamame and Corn Quesadilla
- Roasted Red Pepper & Boursin Cheese Crostini
- Skewered Mongolian Beef
- Short Rib & Fontina Paninis
- Jumbo Shrimp Cocktail
- Shrimp Tempura with Sweet Chili Sauce
- Coconut Shrimp
- Lobster Bruschetta on Garlic Bread
- Petite Crab Cakes (Add \$3++ per person)



# BANQUET STATIONS

## GARDEN STATION: \$10.00++ PER PERSON

Sonoma Salad: Mixed Baby Greens, Candied Walnuts, Dried Cranberries,  
Wonton Crisps & Balsamic Vinaigrette Dressing

Caesar Salad: Hearts of Romaine, Parmesan Cheese, House-made Croutons  
& Creamy Caesar Dressing

Add Chicken: \$4.50++ per person



## MASHED POTATO BAR: \$10.00++ PER PERSON

Mashed Potatoes, Shredded Cheddar Cheese, Chives,  
Chopped Bacon & Sour Cream



## CROSS THE BORDER: \$16.00++ PER PERSON

Taco Bar: Ground Beef, Pico De Gallo, Cheddar Cheese, Shredded Lettuce,  
Guacamole, Sour Cream & Salsa

Choice of Cheese/Chicken Quesadillas or Cheese/Chicken Enchiladas with  
Salsa Roja or Salsa Verde

Add Beef: \$5++ per person

Add Shrimp: \$5++ per person

Add Chips, Salsa, Guacamole & Queso: \$5++ per person

## BACKYARD BARBEQUE: \$25.00++ PER PERSON

Choice of Two Entrées: BBQ Chicken, Pulled Pork, Beef Brisket or Fried  
Chicken

Choice of Two Sides: Baked Beans, Corn Bread, Corn on the Cob,  
Cole Slaw or Pasta Salad



## CARVING STATION

Chef Attendant: \$150

Roasted Rosemary Prime Rib with Tenderloin & Au Jus: \$22.00++ per person

New York Strip Loin with Cabernet Sauce: \$20.00++ per person

Honey Baked Ham and Turkey Breast (Roasted or Fried): \$17.00++  
per person

## PASTA STATION: \$16.00++ PER PERSON

Chef Attendant: \$150

Penne, Linguine & Spaghetti

Marinara, Alfredo & Pesto

Chicken & Italian Sausage

Add Shrimp: \$6++ per person





# DESSERTS & SNACKS

## ICE CREAM BAR: \$11.00++ PER PERSON

Chocolate, Vanilla & Strawberry Ice Cream  
Assorted Toppings

## BANANAS FOSTER: \$10.00++ PER PERSON

Sautéed & Served Over Ice Cream

## MILK & COOKIES: \$4.00++ PER PERSON

Warm Chocolate Chip Cookies and Shot Glasses of Milk

## SWEET TOOTH: \$7.00++ PER PERSON

Assortment of Freshly Baked Cookies & Fudge Brownies

## BRAIN FREEZE: \$7.00++ PER PERSON

Assortment of Ice Cream Sandwiches, Creamsicles, Drumsticks and Dove Bars

## GRAB & GO: \$7.00++ PER PERSON

Assorted Bags of Potato Chips, Doritos, Pretzels & Candy Bars

## HEART SMART: \$8.00++ PER PERSON

Fresh Seasonal Whole Fruit, Health Bars, Gatorade and Fruit Juices

## WARM SOFT PRETZELS: \$6.00++ PER PERSON

Cheese Sauce and Spicy Mustard

## FRENCH FRY STATION: \$7.00++ PER PERSON

French Fries, Sweet Fries, Waffle Fries, Tater Tots & Assorted Dipping Sauces

## FLAT BREAD PIZZAS: \$8.00++ PER PERSON

Pepperoni, BBQ Chicken and Cheese

## GOURMET MINI SLIDERS: \$10.00++ PER PERSON

Kobe Beef & Artisan Cheese on Brioche Roll  
Add Mini Hot Dogs: \$3++ per person

## CARNIVAL: \$12.00++ PER PERSON

Soft Pretzels, Popcorn, Deep Fried Oreos & Twinkies, Churros

# DRINK PACKAGES

## NON-ALCHOLIC BEVERAGES

### COFFEE & TEA STATION: \$7.00++ PER PERSON

Freshly Brewed Regular & Decaf Coffee with Herbal Tea Selections

### SODA STATION: \$5.00++ PER PERSON

Assorted Sodas

### BEVERAGE STATION: \$10.00++ PER PERSON

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selections, Cranberry & Orange Juice, Water, Assorted Sodas, Iced Tea and Lemonade

## BAR PACKAGES

### BEER & WINE PACKAGE

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, House Red and White Wine, House Champagne, Water, Iced Tea, Assorted Sodas and Juices, Hot Tea and Coffee

3 Hours: \$25.00++ per person

4 Hours: \$30.00++ per person

### BAR ON CONSUMPTION -OR- CASH BAR

Bartender Fee: \$150++

Premium Drinks: \$10.00++ and up

Assorted House Wine: \$8.00++ and up

Domestic Beers: \$5.00++ and up

Imported Beers: \$6.00++ and up

### HOUSE BAR PACKAGE

All Items from Beer & Wine Package

House Vodka, Rum, Gin, Tequila, Whiskey and Scotch

3 Hours: \$30.00++ per person

4 Hours: \$35.00++ per person

### PREMIUM BAR PACKAGE

All Items from Beer & Wine Package

Tito's, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo, Jack Daniels, Jameson, Dewars

3 Hours: \$35.00++ per person

4 Hours: \$40.00++ per person

### ELITE BAR PACKAGE

All Items from Beer & Wine Package

Ketel, Tito's, Bombay, Tanqueray, Bacardi, Captain Morgan, Patron Silver, Jose Cuervo, Jack Daniels, Crown Royal, Jameson, Maker's Mark, Dewars

3 Hours: \$40.00++ per person

4 Hours: \$45.00++ per person



# ADDITIONAL SERVICES



## ROOM RENTAL

Prices may vary

## AV RENTAL

Available upon request



*Menu prices may change without notice & may be subject to a 22% Service Charge, 9% Alcohol Tax and/or 6% Maryland Sales Tax. The "++" by pricing indicates Service Charge and other applicable taxes.*