



# Buffet Menu

## Salads

*Served with Fresh Baked Rolls & Butter*

### **Field Greens**

Mixed Greens, Tomatoes, Carrots, Cucumber, Balsamic Vinaigrette

### **Caesar Wedge Salad**

Crispy Romaine, Croutons, Parmesan, Classic Caesar Dressing

## Entrées

*Served with Chef's Seasonal Starch & Vegetable*

### **Chicken Madeira**

Egg Dipped Chicken, Madeira Wine Sauce

### **Chicken Piccata**

Parmesan Flour, Lemon Caper Sauce

### **Crusted Cod**

Crumb Crust, Lemon Buerre Blanc

### **Roasted Salmon**

Mandarin Glaze

### **Sliced Petit Filet**

8oz Pan Seared Filet, Classic Bearnaise Sauce

### **Steak Au Poivre**

10oz Grilled NY Strip, Brandy Mustard Cream Sauce

### **Pasta Primavera**

Seasonal Vegetables, Herb Garlic Olive Oil

### **Vegetable Lasagna**

Ricotta, Asiago, Fresh Pomodoro Sauce, Bechamel

## Dessert

*Served with Fresh Brewed Coffee, Decaf & Tea*

**Ice Cream Sundae Bar** – Vanilla Ice Cream, Assorted Toppings, Whipped Cream, Hot Fudge

**Seasonal Cobbler** – Vanilla Ice Cream

**Seasonal Trifle**

**85 Firetown Road, Simsbury, Connecticut 06070**

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*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*