



# 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

### **Hop Meadow Grill Salad**

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

## Entrées

*Served with Chef's Seasonal Starch & Vegetable*

### **Chicken Madeira**

Madeira Wine Sauce

### **Chicken Piccata**

Lemon Caper Sauce

### **Chicken Caprese**

Pan Seared, Tomato, Fresh Mozzarella, Basil

### **Crusted Cod**

Crumb Crust, Lemon Buerre Blanc

### **Roasted Salmon**

Mandarin Orange Glaze

### **Grilled Swordfish**

Fresh Tomato Herb Salsa

### **Filet Mignon**

8oz Pan Seared Filet, Classic Béarnaise Sauce

### **New York Strip**

10oz Grilled NY Strip, Mushroom Demi-Glaze

### **Herb Roasted Lamb Chop**

Mint Pinot Noir Demi-Glaze

### **Quinoa Primavera**

Seasonal Vegetables, Toasted Pepitas,  
Infused Herb Oil

### **Classic Stuffed Pepper**

Tomato Parmesan Pilaf

## 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](http://www.hopmeadowcc.net) (860) 217-9545 [kschultz@hopmeadowcc.net](mailto: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*