

Hawks Landing Reception Menu

\$125 PER PERSON ~ 5 HOUR RECEPTION
PLUS, CT SALES TAX & 22% OPERATIONAL SERVICE CHARGE

CHOOSE THREE ENTRÉES

Chicken Marsala

Tender chicken cutlet coated in seasoned flour, lightly fried until golden brown with fresh mushrooms in a rich Marsala wine sauce

Chicken Milanese

Lightly fried breaded chicken cutlet drizzled with Chef Donte's Lemon Pepper Vinaigrette sauce & shaved Parmesan Cheese.

Tuscan Chicken

Pan seared chicken breast topped with roasted garlic, spinach & a white wine cream sauce

Fillet of Sole Florentine

Perfectly cooked white fish with fresh spinach, covered in Chef Donte's House-made Béchamel sauce.

Atlantic Grilled Mediterranean Salmon

Mediterranean grilled salmon infused with garlic, basil, lemon, herbs & a drizzle of olive oil.

Sausage & Peppers

Sweet sausage, sautéed bell peppers & onions with garlic & Italian seasonings

Chicken Piccata

Tender chicken breast coated in seasoned flour, lightly fried until golden brown & topped fresh capers & a lemon white wine sauce.

Chicken Parmesan

Tender chicken breasts, lightly breaded & fried, topped with our house-made marinara sauce & mozzarella cheese

Cabernet Fillet Beef Medallions

Beef medallions cooked to perfection in a red wine demi-glaze made with fresh onion & mushroom marinade

Lemon Butter Cod

Fresh Flaky Cod topped with a lemon butter garlic sauce.

Italian Meatball Marinara

A flavorful blend of beef & pork fried to perfection in our house-made marinara sauce prepared with garlic & fresh herbs

Eggplant Rollatini

Tender roasted eggplant, stuffed with creamy ricotta, rolled up & baked in our house-made marinara sauce

Carving Station

Prime Rib or Apple Cider Pork Tenderloin

CHOOSE TWO STARCHES

Herb Roasted Potatoes “Roasties”

Wild Rice Pilaf

Twice Baked Potatoes

Garlic Whipped Potatoes

CHOOSE ONE PASTA

Penne Bolognese

Penne à la Vodka with Fresh Parmesan

Pasta Carbonara

Penne tossed Uncle John's House-made Marinara

CHOOSE ONE VEGETABLE

Maple Glazed Carrots

Broccoli with Olive Oil & Fresh Garlic

Green Bean Casserole

Spaghetti Squash

with rosemary, olive oil & parmesan

Seasonal Vegetables

Featuring farm fresh in-season root vegetables

CHOOSE ONE SALAD

Southwest Salad

Corn, vegetables, cheese, tortilla strips & house-made chipotle lime dressing

Classic Caesar Salad

Romaine, house-made croutons, parmesan & Caesar dressing

Greek Salad

Cucumber, tomatoes, green peppers, onion, olives, feta with house-made Greek dressing

Seasonal Salad

Featuring fresh in-season fruits & vegetables

COMPLIMENTARY

Charcuterie Table

During cocktail hour

Fresh Baked Dinner Rolls & Herb Butter

Slice & Serve Cake

White Linens

Premium Open Bar (4-Hour)

Closed 1-hr during dinner service

Champagne Toast

Fountain Soda, Coffee & Tea

Day of Event Coordination

*2025 PRICING BASED ON GUEST MINIMUM ROOM SELECTION | HAWKS LANDING COUNTRY CLUB | 860.793.6000

Hawks Landing Reception Additions

HORS D'OEUVRE ADDITIONS

CHOOSE ONE - \$3.95 ~ PER PERSON OR CHOOSE FOUR - \$11.95 ~ PER PERSON

Mini Eggrolls	Vegetarian Spring Rolls	Pigs in a Blanket
Beef or Chicken Satay	Mini Meatballs	Pork OR Edamame Dumplings
Fried Cheese Ravioli	Fried Mozzarella	Spanakopita
Fig & Mascarpone Puff Pastry	Raspberry & Brie Puff Pastry	Crostini Toasts
Vegetable Crudit�	Fruit & Cheese Skewers	Scallops wrapped in Bacon
Tomato Bruschetta	Fig Jam & Ricotta Bruschetta	Fried Calamari
Crab Stuffed Mushrooms	Hummus & Pesto Dip	Mini Beef Wellington
Crispy Maple Bacon	Sausage Stuffed Mushrooms	Crab Rangoon
Shrimp Cocktail	Mini Pierogies	Coconut Shrimp
Buffalo Chicken Poppers	Soup Shooter with Mini Grilled Cheese	Coconut Chicken Tenders

FOOD SERVICE ADDITIONS

Plated Entr�e - \$8.95 ~ Per Person	Additional Vegetable - \$3.95 ~ Per Person
Additional Entr�e - \$5.95 ~ Per Person	Additional Starch - \$3.95 ~ Per Person
Dessert Venetian Table - \$6.95 ~ Per Person <i>Featuring Brooklyn Bakery with an assortment of fresh baked Italian pastry's & cookies</i>	Cacio E Pepe - \$9.95 ~ Per Person <i>Served Live in a Cheese Wheel</i>
Pasta Station - \$5.95 ~ Per Person <i>Penne with Marinara, ala Vodka, Bolognese & Creamy Pasta Primavera</i>	Late Night Eats - \$9.50 ~ Per Person <i>Burgers, Hotdogs, Chicken Tenders, Steak Fries, Curly Fries</i>

RECEPTION HALL ADDITIONS

On-Site Ceremony - \$800 <i>Enjoy a unique Ceremony with beautiful trees, gardens, sunsets for a surreal experience</i>	Cart Train - \$800 <i>Enjoy a scenic ride on a train of golf carts down to our luscious water fountain for a truly unique experience.</i>
Additional Hour Before - \$200 ~ Per Hour	Additional Hour After - \$300 ~ Per Hour

BAR ADDITIONS

Signature Drinks - \$2 ~ Per Person	Microbrew Draft Beer - MP ~ Per Person
Premium Open Bar - 1 hr <i>\$10 - Per Person/Per Hour</i>	Microbrew Bottle/Can Beer - MP ~ Per Person
Bottled House Wine Service - \$6 ~ Per Person <i>White & red served during dinner service</i>	Super Premium Liquor - MP ~ Per Person <i>Special liquor request for reception</i>