

# *Town & County Club Events*



## *2023 Catering Menus*

Town and County Club

22 Woodland Street | Hartford, CT 06105 | 860-522-1100 | [www.towncounty.com](http://www.towncounty.com)

Prices are subject to CT sales tax 7.35% and 22% House Charge

• BRUNCH BUFFET SELECTIONS •

Selection of Juice

Seasonal Fresh Fruit Display

Assorted Croissants, Bagels, Muffins

Crispy Bacon

Breakfast Sausage Links

French Toast with Maple Syrup

Home Fries

Smoked Salmon with Tomatoes, Capers, Onions,

Cream Cheese, Bagels

Caesar Salad

Tomato & Mozzarella Caprese

Platter of Sliced Beef Tenderloin with Béarnaise and

Creamed Horseradish Sauce

Assorted Petit Fours

Sweet Butter & Fruit Preserves

Chef-Attended Omelet Station with Assorted Fillings

Freshly Brewed Regular and Decaf Coffee

Selection of English Tea

***Price Based on Selections, plus tax & house charge***

• HORS D' OEUVRES •

Please Select 4

Mini Duck Nachos

Chicken Teriyaki Skewers

Coconut Shrimp with Orange Dipping Sauce

Mini Kobe Beef Sliders

Mini Wild Mushroom and Truffle Flat Bread

Duck Spring Roll in Bamboo Steamer Baskets

Wild Mushroom and Boursin Cheese Tartlets

Homemade Franks in Blankets with Spicy Mustard

Spanakopita

Baked Brie and Raspberry in Phyllo

Sausage and Mozzarella Stuffed Arancini with Roasted Tomato Sauce

Wild Mushroom Arancini with Tomato Fondue

Swedish Meatballs in Cocotte

Philly Cheesesteak Spring Rolls with Horseradish

Chicken and Pepper Jack Cheese Quesadilla

Truffle Mac and Cheese "Spoons"

Bacon-Wrapped Scallops

Grilled Lamb Chops with Mint Glaze

Bacon-Wrapped Short Ribs

Mini Crab Cakes with Lemon Aioli

***\$35.00 per person, for one hour, plus tax & house charge***

• PRESENTATION STATIONS •

**Crudites of Garden Vegetables & Dips**

\$10.00 | per person

**Vermont Cheddar and Swiss Cheese Board**

Served with Seasonal Fresh Fruit and Berries

\$12.00 | per person

**Imported & Artisanal Cheese Display**

International and Farmhouse Cheeses with Seasonal Fresh Fruit and Berries.

Water Crackers and Rustic Breads

\$18.00 | per person

**Seafood Raw Bar**

Cracked Crab Claws \$6.00 | each

Noank Blue Point Oysters \$6.00 | each

Jumbo Cocktail Shrimp \$4.00 | each

Wellfleet Littleneck Clams \$5.00 | each

Served with Classic Club Made Cocktail Sauce and Lemon Wedges

**Charcuterie Display**

*(minimum of 20 people)*

Assorted Dry Aged Meats, Sausages and Cheeses, Ciliegine Mozzarella, Oven Roasted Tomatoes, Marinated Artichokes & Mushrooms, Assorted Olives, Grilled

Vegetables, Fresh Basil, Olive Oil & French Bread

\$20.00 | per person

• **PLATED DINNER SELECTIONS** •

Includes First Course and Dessert

**FIRST COURSE**

Choice of Mixed Green Salad or Cup of Soup

**ENTRÉE SELECTION**

**Beef**

Grilled Black Angus Filet Mignon  
With Red Wine Bordelaise Sauce

Grilled New York Steak Frites  
With Herb Butter Sauce

Maytag Bleu Cheese & Applewood  
Bacon-Crusted Filet Mignon With Roasted Shallot Demi Glace

Braised Beef Short Rib  
Garlic Mashed Potatoes and Roasted Pearl Onions

***\$58.00 per person, plus tax & house charge***

**Seafood**

Sesame Crusted Salmon  
Sesame Sticky Rice, Stir Fried Vegetables with Soy Ginger Sauce

Grilled Organic Faroe Island Salmon With Lemon Caper Beurre Blanc

Citrus Glazed Swordfish With Lemon-Herb Butter Sauce

Pan Seared Jumbo Sea Scallops  
With Tarragon Dill Butter Reduction

Sesame Crusted Tuna Seared Rare, Stir-Fried Soba Noodles and Crunchy Vegetables  
with a Dashi Broth Vegetables with a Dashi Broth

***\$60.00 per person, plus tax & house charge***

• PLATED DINNER CONTINUED •

Poultry

Chicken Francaise

Egg Battered Breast of Chicken Served with a White Wine, Fresh Herb  
and Caper Butter Sauce

Chicken Marsala

Sautéed Breast of Chicken Served with Sweet Italian Marsala Wine  
and Sautéed Mushrooms

Hong Kong Chicken Stir Fry

Ginger Soy Sauce Glaze, Wok Cooked Vegetables, and Sticky Rice

Chicken Parmesan

Crispy Chicken Paillard, Fresh Mozzarella Cheese with Marinara Sauce

***\$48.00 per person, plus tax & house charge***

• **DESSERT SELECTIONS** •

Included with Plated Lunch and Dinner

**French Cheesecake**

Chantilly cream, strawberry coulis.

**Kentucky Bourbon Pecan Pie**

Citrus crème anglaise.

**Chocolate Banana Layer Cake**

Chantilly cream

**Tiramisu**

Cinnamon-cocoa dust

**Crème Brulee**

Whipped cream, berries

**Fruit Salad**

**Assorted Cookie Platter**

**Double Fudge Brownie Platter**

**Ice-cream Sundae Bar**

Toppings and Whipped Cream

• **HOSTED BAR SERVICE** •  
Charged Per Drink, on a Consumption Basis

Club Brand Liquors  
\$10

Premium Brand Liquors  
\$12

Deluxe Brand Liquors  
\$14

Imported Bottled Beer  
\$10

Domestic Bottled Beer  
\$9

House Wine by the Glass  
\$10

Cordials  
\$15

Martini/Manhattan  
\$15



**2023 PRIVATE FUNCTION ROOM RENTAL FEES, DIMENSIONS AND CAPACITIES**

<b>Room</b>	<b>Dimensions</b>	<b>Theatre Capacity</b>	<b>Reception Capacity</b>	<b>Banquet Capacity</b>	<b>Function Rental Fees 4 hour time period</b>
<b>Grand Ballroom</b>	50 'x 35 ' 1,750 Sq. Ft.	100	150	120	<b>Week day</b> Member: \$210 Member sponsored: \$450 Non member: \$850 <b>Weekend (Fri. after 5pm)</b> Member: \$420 Member sponsored: \$880 Non member: \$1,750
<b>Art Gallery</b>	45' x 21' 945 Sq. Ft.	50	45	35	Member: Complimentary Member sponsored: \$140 Non member: \$300
<b>Executive Board Room</b>	21' x 16 ' 336 Sq. Ft.	12	N/A	12	Member: Complimentary Member sponsored: \$85 Non member: \$190
<b>President's Room</b>	16' x 18 ' 288 Sq. Ft.	12	12	12	Member: Complimentary Member sponsored: \$85 Non member: \$190
<b>Overlook Room</b>	14' x 14 ' 196 Sq. Ft.	12	12	12	Member: Complimentary Member sponsored: \$85 Non member: \$190
<b>Middle Parlor</b>	16' x 25' 400 Sq. Ft.	N/A	15	15	Member: Complimentary Member sponsored: \$85 Non member: \$190
<b>Front Parlor</b>	24' x 15' 360 Sq. Ft.	N/A	15	15	Member: Complimentary Member sponsored: \$85 Non member: \$190
<b>Whole House</b> Sat. or Sun.					Member: \$1,000 Member sponsored: \$2,100 Non member: \$3,100

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## OVERNIGHT ACCOMMODATIONS

The Town and County Club has five overnight suites:

- ◇ **Trumbull Room**, King Bed, en suite bathroom —\$205+ tax
- ◇ **Hunt Room**, Queen Bed, en suite bathroom —\$195+ Tax
- ◇ **Barbara Bush Room**—King Bed, en suite bathroom—\$205+ Tax
- ◇ **1925 Room**—Queen Bed, en suite bathroom—\$195+ Tax
- ◇ **Nutmeg Room**—Twin Beds, \$145+ tax when rented in conjunction with another room

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