

Town & County Club Events



2023 Catering Menus

Town and County Club

22 Woodland Street | Hartford, CT 06105 | 860-522-1100 | 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

• **PLATED LUNCH SELECTIONS** •

Includes First Course and Dessert

FIRST COURSE

Choice of Mixed Green Salad or Cup of Soup

ENTRÉE SELECTION

Homemade Rigatoni Bolognese

Tuscan Orecchiette Pasta

Roasted Garlic, Italian Sausage, Broccoli Rabe, Shaved Parmesan, and Oven
Roasted Tomatoes with Garlic and Extra Virgin Olive Oil

Chicken Francaise

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

Hong Kong Chicken Stir Fry

Ginger Soy Glaze, Wok Cooked Vegetables, and Sticky Rice

Chicken Parmesan

Crispy Chicken Paillard, Fresh Mozzarella with Slow Cooked Marinara Sauce
and Linguini Pomodoro

Roasted Miso Glazed Cod

Sesame Sticky Rice and Stir-Fried Vegetables with Soy Ginger Sauce

Sesame Crusted Tuna

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

Grilled Faroe Island Salmon

Rice Pilaf and Haricot Vert with Lemon Caper Beurre Blac

\$45.00 per person, plus tax and 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 per person, for one hour, plus tax & house charge

· PRESENTATION STATIONS ·

Crudités of Garden Vegetables & Dips

\$8.00 | per person

Vermont Cheddar and Swiss Cheese Board

With Seasonal Fresh Fruit and Berries

\$10.00 | per person

Imported & Artisanal Cheese Display

International and Farmhouse Cheeses with Seasonal fresh Fruits 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

• ENTREE SELECTIONS 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 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

Hot Fudge, Toppings and Whipped Cream

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

Club Brand Liquors
\$8

Premium Brand Liquors
\$10

Deluxe Brand Liquors
\$12

Imported Bottled Beer
\$8

Domestic Bottled Beer
\$8

House Wine by the Glass
\$9

Cordials
\$13

Martini/Manhattan
\$14

2023 PRIVATE FUNCTION ROOM RENTAL FEES, DIMENSIONS AND CAPACITIES

Room	Dimensions	Theatre Capacity	Reception Capacity	Banquet Capacity	Function Rental Fees 4 hour time period
Grand Ballroom	50 'x 35 ' 1,750 Sq. Ft.	100	90	90 (75 with a dance floor)	Week day Member: \$210 Member sponsored: \$450 Non member: \$850 Weekend (Fri. after 5pm) Member: \$420 Member sponsored: \$880 Non member: \$1,750
Art Gallery	45' x 21' 945 Sq. Ft.	50	45	35	Member: Complimentary Member sponsored: \$140 Non member: \$300
Executive Board Room	21' x 16 ' 336 Sq. Ft.	12	N/A	12	Member: Complimentary Member sponsored: \$85 Non member: \$190
President's Room	16' x 18 ' 288 Sq. Ft.	12	12	12	Member: Complimentary Member sponsored: \$85 Non member: \$190
Overlook Room	14' x 14 ' 196 Sq. Ft.	12	12	12	Member: Complimentary Member sponsored: \$85 Non member: \$190
Middle Parlor	16' x 25' 400 Sq. Ft.	N/A	15	15	Member: Complimentary Member sponsored: \$85 Non member: \$190
Front Parlor	24' x 15' 360 Sq. Ft.	N/A	15	15	Member: Complimentary Member sponsored: \$85 Non member: \$190
Whole House 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 —\$185+ tax
- ◇ **Hunt Room**, Queen Bed, en suite bathroom —\$175+ Tax
- ◇ **Barbara Bush Room**—King Bed, en suite bathroom—\$185+ Tax
- ◇ **1925 Room**—Queen Bed, en suite bathroom—\$175+ Tax
- ◇ **Nutmeg Room**—Twin Beds, \$100+ tax when rented in conjunction with another room

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