



149 West Bacon Street

Plainville, MA 02762

508-695-0309

www.heatherhillcountryclub.com

- Function Menus -

- *Brunch Menu* -

\$22 per Person

Beginnings

Seasonal Fresh Fruit and Berries

Danish and Muffins

Salad

Garden Salad Mesclun Greens, Iceberg and Romaine lettuce topped with Carrot, Tomato, Cucumber, Red Onion & Honey Italian Vinaigrette

Entrées

Scrambled Eggs

French Toast and Belgian Waffles with Maple Syrup and Strawberries

Vermont Maple Link Sausage

Sliced Honey Baked Ham with Dijon Sauce

Chicken, Broccoli and Penne Alfredo

Teriyaki Glazed Salmon

Homefries with Sautéed Onions

Seasonal Vegetable

Orange Juice and Tomato Juice

Dessert and Coffee Station

(Choice of One)

Boston Cream, Carrot Cake, Lemon Cake or Chocolate Cake

Includes Basic Linen and White Napkins

- Hot Buffet Menu -

\$22 per Person

Salad

(Choice of One)

Served with Rolls and Butter

Garden Salad

Mesclun Greens, Iceberg and Romaine lettuce topped with Carrot, Tomato, Cucumber, Red Onion & Honey Italian Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons & Creamy Caesar Dressing

Hot Entrée Choices

(Choice of Three)

New England Baked Scrod

Chicken Piccata

Baked Stuffed Shrimp

Chicken Marsala

Teriyaki Glazed Salmon

Steak Tips with Button Mushrooms

Chicken, Broccoli and Penne Alfredo

Vegetable Lasagna

Starches

(Choice of One)

Oven Roasted Red Bliss Potatoes

Garlic Mashed Potatoes Mashed Potatoes

Scallion Rice

Dessert and Coffee Station

(Choice of One) Boston Cream, Carrot Cake, Lemon Cake or Chocolate Cake

Includes Basic Linen and White Napkins

- Served Plated Dinner Menu -

Limited to Two Entrées

<i>Baked Seafood Au Gratin</i>	\$26
<i>Baked Stuffed Shrimp</i>	\$28
<i>Grilled Salmon</i>	\$28
<i>Broiled Scallops</i>	\$28
<i>Broiled Scrod</i>	\$28
<i>Chicken & Broccoli Penne Alfredo</i>	\$22
<i>Roasted Herb Chicken</i>	\$24
<i>Chicken Lafayette</i>	\$24
<i>Chicken Marsala</i>	\$24
<i>Chicken Piccata</i>	\$24
<i>Prime Rib with Au Jus</i>	\$30
<i>Filet Mignon with Burgundy Sauce</i>	\$32
<i>Filet Mignon & Baked Stuffed Shrimp</i>	\$34

continued on next page

- Served Plated Dinner Menu -

**All Entrées are Served with Fresh Seasonal Vegetable, Rolls & Butter
and Include the Following:**

Salad

(Choice of One)

Garden Salad

*Mesclun Greens, Iceberg and Romaine Lettuce topped with Carrot, Tomato, Cucumber,
Red Onion & Honey Italian Vinaigrette*

Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons & Creamy Caesar Dressing

Starches

(Choice of One)

Oven Roasted Potatoes, Mashed Potatoes, Garlic Mashed Potatoes,

Baked Potato or Scallion Rice

Dessert

(Choice of One)

Chocolate Mousse

Chocolate Mousse Cake

Boston Cream Pie

Cheesecake

Carrot Cake

Coffee Station

Hot Coffee, Decaf and Tea Assortment

Includes Basic Linen and White Napkins

- Bereavement Menu -

Minimum 40 Guests

\$16 per Person

Salad

(Choice of One)

Served with Rolls and Butter

Garden Salad

Mesclun Greens, Iceberg and Romaine Lettuce topped with Carrot, Tomato, Cucumber, Red Onion & Honey Italian Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons & Creamy Caesar Dressing

Sandwiches and Wraps

(Served with Potato Chips)

(Choice of Three)

Honey Baked Ham and Cheese

Tuna Salad

Oven Roasted Turkey Breast

Buffalo Chicken Salad

Cranberry Chicken Salad

Grilled Veggie Wrap with Balsamic

Hot Entrées

(Choice of One)

Vegetable Lasagna

Baked Ziti Meatballs additional \$2 per Guest

Dessert Station

Assortment of Cookies and Brownies

Hot Coffee, Decaf and Tea

Includes Basic Linen and White Napkins

- *Social Function Policies* -

- Ten days prior to the function is the deadline for all meal and floor plans.
- Final payment will be required by bank check, cash, or credit card, 10 days prior to the function.
- Liquor/Food Policy: No food or beverages of any kind will be permitted on to or removed from the premises by the patron or any guest
- Specialty Entrées available for individual guests on an as-needed basis
- All Functions require a non-refundable Room Fee of \$350
- All Pricing is subject to MA Meals Tax
- Administrative Fee of 20% will be added to Total Bill•
- Champagne or Wine Toast is an additional \$4 per Guest
- Meals for children are available upon request
- Bartender fee of \$125 per 100 people. Event Coordinator Included

5/21/2018