



Heather Hill Country Club  
149 West Bacon Street Plainville, MA 02762  
508-695-0309  
[www.heatherhillcountryclub.com](http://www.heatherhillcountryclub.com)

*- Wedding Menu -*

# *Stationary Displays*

## *- Passed Hors D'oeuvres -*

### **Stationary Hors D'oeuvres**

(Choice of One)

#### **Fresh Fruit and Cheese**

*An array of Domestic and Imported Cheese accompanied by fresh Sliced Honeydew, Cantaloupe, Pineapple, Watermelon, Seasonal Berries, Our Signature Pini Cheese Spread and Cracker assortment*

#### **Sushi**

*California Rolls, Sweet Potato Rolls, Scallop and Avocado Rolls, Tuna and Cucumber Rolls served with Wasabi, Ginger and Lite Soy Sauce*

#### **Antipasto Display**

*Prosciutto, Cappelletti, Salami, Provolone, Stuffed Cherry Peppers, Artichoke Hearts, Pepperoncini, Mozzarella, Grape Tomatoes and Kalamata Olives and Breadsticks*

### **Passed Hors D'oeuvres**

(Choice of Three)

*Vegetable Spring Rolls  
Mini Crab Cakes with Remoulade  
Scallops Wrapped in Bacon  
Spinach Stuffed Mushrooms with Grilled  
Sausage with Tomato  
Macaroni & Cheese Bites  
Buffalo Chicken Spring Rolls  
Honey Dijon Chicken Skewers  
Chicken Quesadilla  
Teriyaki Beef Skewers*

*Philly Steak and Cheese Spring Rolls  
Miniature Beef Wellington  
Tenderloin Wrapped in Bacon  
Pulled Pork Spring Rolls  
Sun Dried Tomatoes & Asiago Cheese  
and Mozzarella  
Plum Tomato & Mozzarella Crostini with  
Basil, Garlic and Black Olive  
Wild Mushroom and Gorgonzola  
Crostini*

# - *Salads* -

choice of one

## **Garden Salad**

*Mixed Greens with Grape Tomato, Red Onion, Julienne Carrot and Cucumber Served with our own Honey Italian Vinaigrette*

## **Caesar Salad**

*Crisp Romaine with Fresh Parmesan and Herbed Croutons  
Served with a Creamy Caesar dressing*

## **Lafayette Salad**

*Romaine and Mixed Field Greens with Cranberries, Walnuts and Gorgonzola Served with Zinfandel Vinaigrette*

# *Entrées*

Choice of Two

### **Beef and Surf & Turf Selections**

<i>Filet Mignon with Béarnaise</i>	\$70
<i>Filet Mignon with Baked Stuffed Shrimp</i>	\$74
<i>Filet Mignon with Baked Scallops</i>	\$74
<i>Filet Mignon with Lobster Tail</i>	\$82
<i>Roast Prime Rib of Beef with Au Jus</i>	\$69
<i>Tender Braised Beef with Red Wine Demi Glace</i>	\$66
<i>Tenderloin Medallions with Burgundy Sauce</i>	\$65

### **Chicken Selections**

<i>Chicken Wellington</i>	\$64
<i>Roast Chicken Breast with Vegetable Stuffing</i>	\$59
<i>Chicken Marsala</i>	\$59
<i>Chicken Piccata</i>	\$59

### **Seafood Selections**

<i>Baked Native Scrod</i>	\$59
<i>Grilled Salmon with Lemon Dill Sauce</i>	\$63
<i>Teriyaki Glazed Salmon</i>	\$63

## *- Starches -*

(Choice of One)

*Garlic Mashed Red Bliss Potatoes*

*Mashed Red Bliss Potatoes Roasted Red Bliss Potatoes with Garlic and Herbs*

*Russet Fingerling Potatoes*

*Scallion Rice*

## *- Vegetables -*

(Choice of Two)

*Zucchini & Summer Squash with Grape Tomatoes and Red Onion*

*Rustic Cut Grilled Vegetables*

*Glazed Baby Carrots Green Beans with Red Peppers*

*Butternut Squash Sautéed Baby Spinach with Garlic and Onion*

## *- Dessert & Coffee Station -*

*Custom Wedding Cake by Konditor Meister or Montillio's Freshly Brewed Coffee,  
Decaffeinated and Assorted Teas*

### **Pricing Includes**

*Imported English China Setting, Silverware, Water Glass,*

*Wine Glass and Champagne Glass Floor length Table Linen and Ivory Napkins*

# *- Finishing Touches -*

**(Additional \$4 per Guest unless otherwise noted)**

*Tuxedo Strawberries - Dipped in White and Dark Chocolate*

*Cake Pops - Seasonal Flavors*

*Whoopie Pies - Seasonal Flavors*

*Mini Cupcakes - Seasonal Flavors*

*Milk and Cookies - Chocolate Chip, White Chocolate Macadamia  
and Milk*

*Ice Cream Station - Vanilla and Chocolate Ice Cream with Sprinkles,  
Whipped Cream, Nuts and Cherries*

**\$5 per Guest**

*Chocolate Fountain - Biscotti, Rice Krispies Treats, Graham Crackers,  
Strawberries, Bananas, Marshmallows and Pretzels*

**\$7 per Guest**

## - *Function Policies* -

- Seven 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, 7 days prior to the function.
- Liquor/Food Policy: No food or beverages of any kind will be permitted onto or removed from the premises by the patron or any guest
- Specialty Entrées available for individual guests on an as-needed basis
- All weddings require a non-refundable Room Fee of \$1500
- All Pricing is subject to MA Meals Tax
- Ceremony on Site is an Additional \$500
- Administrative Fee of 20% will be added to Total Bill
- Room Fee is \$1500 for 5 Hours: Additional Hour is \$500
- Additional \$25 per Staff member for Additional Hour
- Champagne or Wine Toast is an additional \$4 per Guest
- Meals for children are available upon request for \$15
- Bartender fee is \$125 per 100 guests, Event Coordinator Included
- Bridal Suite included