



Distinctive Catering
Banquet Facility at Eastwoods Country Club

Dinner Package

Thank you for your inquiry into our newly renovated Banquet Facility, located at Eastwoods Country Club.

Our reputation for catering off premise as well as serving in our New Hartford restaurant for over 14 years with unique menu planning, highest quality of food and impeccable service has now been extended to this new facility.

We can accommodate up to 150 people for a sitdown, buffet or meeting room serving breakfast, lunch or dinners.

Included in all of our "packages" is full linen service in white or ivory, seasonal flower bouquets on each table, and votive candles at night.

We look forward to working with you to create your "Uniquely Designed Party."

1301 Torrington West Street • Torrington, Connecticut 06790
860.618.3633 • 860.379.2428





IMPORTED CHEESE AND SEASONAL FRUIT DISPLAY \$2.25 per person

DELUXE DISPLAY \$5.50 per person

*Imported cheeses and seasonal fruits, crisp vegetables and dips, hummus with pita chips,
grape tomato & fresh mozzarella skewers, appetizer meatballs.*

PASSED HORS D'OEUVRES (choose 5) \$4.00 per person

Sausage and Boursin Stuffed Mushrooms

Sesame Chicken Bites

Chicken, Apple, Caramelized Onion & Smoked Gouda Quesadilla - served with sour cream

Mini Crabcakes - with lemon basil aioli

Suffed Mushrooms Florentine

Antipasto Skewers - grape tomato, fresh mozzarella, artichoke hearts and basil

Vegetable Spring Rolls - sweet and sour dipping sauce

Scallops Wrapped with Smoked Applewood Bacon

Teriyaki Steak Kabobs

Plum Glazed Shiitake Stuffed Mushrooms

Mini Tomato Bacon Grilled Cheese Sandwiches

Wild Mushroom and Gorgonzola Strudel

Coconut Fried Shrimp

Asparagus and Asiago Puff Pastry

Wasabi Deviled Eggs

Raspberry Almond and Brie Puff Pastry

Assorted Bruschetta

Smoked Salmon Canape

Andouille Sausage Bruschetta

Chicken Francaise Skewers

Pork Dumplings - with soy-ginger dipping sauce

Beef Tenderloin Crostini - with horseradish and green onion aioli

Mini Quiche

Shrimp, Goat Cheese and Red Pepper Quesadilla

DELUXE PASSED HORS D'OEUVRES

(add 3 to your passed hors d'oeuvres) \$3.00 per person

Lobster Sweet Potato Cake - with a chipolti aioli

Potato Wrapped Shrimp - sweet chile dipping sauce

Prosciutto Wrapped Shrimp - basil pesto

Maple Balsamic Lamb Lollipops

Lobster Puffs

Bacon and Basil Broiled Clams

Shrimp Cocktail

Oysters Rockefeller - half shell oysters baked with creamed spinach and fennel

Oriental Duck Spring Roll - with thai dipping sauce





PLATED APPETIZERS (optional)

Sweet Cantalope - <i>wrapped with prosciutto</i>	\$1.00
Variety of Soups and Chowders	\$1.50 - \$3.00
Citrus Poached Shrimp Cocktail	\$5.50
Sauteed Maine Crabcake - <i>lemon-basil aioli</i>	\$3.50
Thai Spiced Sea Scallops - <i>with tomato curry vinaigrette</i>	\$3.50
Lobster Ravioli	\$7.00
Beef Carpaccio	\$4.50
Wild Mushroom Ravioli - <i>roasted peppers, scallions, sherry cream sauce</i>	\$2.50
Penne Pasta - <i>with spinach, mushrooms, tomato-asiago cream sauce</i>	\$2.00
Tortellini Carbonara	\$2.25

Pasta Choices may be served "family style"
Additional Plated Appetizers Available Upon Request

WARM ROLLS AND BUTTER ON EACH TABLE

CHOICE OF SALAD (included with your entrée)

Traditional Mixed Greens - *with grape tomato, cucumber, Kalamata olives, croutons and basil-vinaigrette*

Classic Caesar Salad - *creamy dressing, garlic croutons and shaved parmesan cheese*

Plum Tomato and Fresh Mozzarella - *with mesclun greens, basil, extra virgin olive oil and roasted garlic*

Mixed Greens - *with fresh strawberries or poached pears, with toasted walnuts, crumbled gorgonzola and honey citrus vinaigrette*

Fresh Fruit Cup or Soup of the Day may be Substituted for Salad.
Additional Up-Graded Salads Available Upon Request

SORBET COURSE - available for \$1.75 per person





DINNER ENTREES

All entrees served with starch and vegetable

BEEF

Beef Tenderloin au Poivre	\$26.00
Roasted Prime Rib	\$25.00
Filet Mignon - with lump crab, asparagus and bearnaise sauce	\$27.00
Sterling Silver New York Strip Steak - "premium aged" with a roasted garlic-gorgonzola butter and frizzled onions	\$24.00
Grilled New York Strip Steak - with red wine demi glacé	\$24.00
Surf & Turf - stuffed lobster tail and petite sirloin	market price

PORK, LAMB, VEAL

Stuffed Pork Loin - stuffed with spinach, sundried tomatoes and fontina cheese	\$23.00
Walnut Crusted Pork Loin - with dried cherry-apple conserve	\$22.00
Citrus Marinated Pork Tenderloin - with sundried cherry sauce	\$24.00
Grilled Pork Chop - oriental barbecue sauce and grilled onions	\$23.00
Horseradish Crusted Rack of Lamb - with shitake red wine sauce	\$27.00
Veal Piccata - sauteed veal finished with a lemon and caper white wine butter sauce	\$22.00
Veal Chop - with shitake gorgonzola mushroom sauce	\$27.00

CHICKEN, PASTA

Stuffed Chicken - with sausage, gorgonzola and wild mushroom	\$23.00
Basil and Parmesan Crusted Chicken Breast - with mushroom, roasted peppers, ricotta and sherry wine	\$21.00
Chicken Piccata - sauteed chicken finished with a lemon and caper white wine butter sauce	\$22.00
Pan Seared Chicken Breast - mushrooms, sundried tomatoes and madeira wine sauce	\$22.00
Stuffed Chicken Breast - spinach, sundried tomatoes and boursin cheese	\$23.00
Sauteed Chicken Breast - with artichokes, roasted peppers, mustard marscapone marsala sauce ...	\$22.00
Gnoochi with Sausage and Broccoli Rabe	\$21.00
Pasta Primavera	\$20.00

SEAFOOD

Potato Crusted Salmon - red wine bur blanc and basil pesto	\$23.00
Baked Stuffed Shrimp	\$25.00
Grilled Swordfish - finished with a roasted pepper and Kalamata olive tapenade	\$25.00
Everything Crusted Tuna - with soy wasabi glaze	\$25.00
Crab Crusted Salmon - with a lemon basil aioli	\$25.00
Pan-Seared Tilapia - cucumber mango salsa	\$24.00
Stuffed Filet of Sole - with baby shrimp and boursin cheese	\$21.00

We have many other entrees to choose from, do not hesitate to ask.





Dinner Buffet

\$23.00 per person

(includes starch and vegetables, also includes choice of dessert, coffee and tea)

ASSORTED ROLLS AND FOCCACCIA BREADS

CHOICE OF TWO SALADS

CHOICE OF THREE HOT ENTREES

- Roasted New York Strip Steak - *with herb butter*
- Maple Balsamic Marinated Flank Steak
- Black Angus Top Sirloin of Beef - *with portabella mushrooms*
- Stuffed Pork Loin - *with spinach, sundried tomato and fontina cheese*
- Walnut Crusted Pork Loin - *with apple conserve*
- Molasses Glazed Lamb Top Round - *with roasted shallot sauce*
- Sauteed Chicken Breast - *with artichoke hearts, roasted peppers, mustard mascarpone marsala sauce*
- Stuffed Chicken Breast - *with prosciutto, spinach and fontina cheese*
- Sauteed Basil Chicken - *with lemon cream*
- Pan Seared Chicken Piccata - *with capers, tomato and white wine*
- Chicken Marsala - *with scallions, roasted red peppers and marsala wine*
- Stuffed Filet of Sole - *with crabmeat stuffing*
- Roasted Salmon - *with lemon tarragon butter sauce*
- Pistachio Crusted Tilapia - *with cucumber-mango salsa*
- Potato Crusted Salmon - *with red wine bur blanc and pesto*
- Sauteed Maryland Crabcakes - *with lemon-basil aioli*
- Pan Seared Mahi Mahi - *with shrimp and ginger butter sauce*
- Sausage and Broccoli Rabe - *with roasted garlic and extra virgin olive oil*
- Shrimp and Scallop Stir Fry - *with oriental vegetables, ginger and cashews*
- Penne Pasta - *with roasted eggplant, fennel, fresh tomato, roasted garlic and basil*
- Fussili - *with broccoli, roasted peppers, bacon, carmelized onions and pesto*
- Farfalle - *with portabello mushrooms, grape tomatoes, spinach, roasted shallots and gorgonzola cream*
- Penne Pasta - *with spinach, mushrooms, garlic tomato cream sauce*
- Tortellini Carbonara - *with prosciutto, sundried tomatoes, carmelized onions, fresh peas, roasted garlic parmesan cream sauce*
- Lasagna Bolognese - *with hearty meat and tomato sauce topped with fresh mozzarella*
- Shellfish Ciopino - *shrimp, scallops, clams, mussels, tomato-basil sauce tossed with lingini - add \$2.00*
- Baked Stuffed Shrimp - *with crab stuffing - add \$2.00*

May Substitute Beef Tenderloin or Prime Rib (add \$4.00 per person)





Distinctly Designed Cocktail Party

(Served for one and a half hours)

\$17.00 per person

DELUXE DISPLAY TABLE

Imported cheeses and seasonal fruits, crisp vegetables and dips, hummus with pita chips, grape tomato & fresh mozzarella skewers, appetizer meatballs.

ALL NINE PASSED HORS D'OEUVRES

Stuffed Mushrooms
Sesame Chicken Bites
Mini Crabcakes
Vegetable Spring Rolls
Beef Tenderloin Crostini
Chicken Apple Quesadilla
Asparagus & Asiago
Potato Wrapped Shrimp
Wild Mushroom and Gorgonzola Strudel

COFFEE AND TEA STATION

(Add Dessert \$2.50 per person)

	per person
Pasta Station (choice of two)	\$2.00
Carving Station (choice of two)	\$4.50
<i>Roasted Turkey Breast, Molasses Glazed Pork Loin, Gingered Ham, Maple Balsamic Flank Steak, Roast Top Sirloin (Served with rolls and condiments) (Horseradish Crusted Beef Tenderloin – add \$3.00)</i>	
Assorted Wraps and Foccaccia Sandwich Platter	\$2.75

Light Buffet

\$11.00 per person

Assorted Wraps and Foccaccia Sandwiches
Tortellini Salad
Mixed Green Salad
Housemade Chips
Soda





DESSERT SELECTIONS

(included in entree or buffet package)

Vanilla Ice Cream	Mixed Berry Crisp
Peach Melba	Vanilla Cheesecake - <i>with blueberry or strawberry</i>
Apple Strudel	Strawberry Shortcake
Toasted Almond Tira Misu	Trays of Assorted Bars, Pastries, and Cookies

ADDITIONAL SELECTIONS

Creme Brulée	\$3.00
Kentucky Bourbon Pecan Pie.....	\$2.00
Lemon Blueberry Napoleon	\$2.00
Key Lime White Chocolate Cheesecake Brulée	\$3.50
Warm Chocolate Lava Cake	\$3.00

Please ask if you need more suggestions to fancy your sweet tooth.

ADDITIONAL REMEMBRANCES

	per person
Chocolate Fountain - <i>with cakes and fruits</i>	\$5.75
Venetian Table - <i>with italian pastries, cookies, layer cakes, cordials in chocolate cups</i>	\$6.00
Espresso and Cappuccino Bar - <i>with after dinner cordials</i>	\$5.75
Chocolate Covered Strawberries (Passed)	\$1.50

BEVERAGE SERVICE

FULL SERVICE OPEN BAR	1 Hour	\$ 8.50	per person
Includes: Liquor, Beer, Wine, Soft Drinks and Juices	2 Hours	\$10.75	per person
	3 Hours	\$13.00	per person
	4 Hours	\$15.25	per person
	5 Hours	\$17.50	per person
No Extra Fee For Bartender			
<hr/>			
OPEN BEER, WINE AND SOFT DRINKS ONLY	1 Hour	\$ 6.00	per person
No Extra Fee For Bartender.	2 Hours	\$ 8.25	per person
	3 Hours	\$10.50	per person
	4 Hours	\$12.75	per person
	5 Hours	\$15.00	per person
Mimosa		\$2.00	per person
Non Alcoholic Punch Bowl.....		\$25.00	
Champagne or Rum Punch Bowl		\$60.00	

WINE SERVICE

Corked wine bottles on each table cost between \$13.00 - \$17.00 per bottle

TAB BAR AVAILABLE AT NO EXTRA COST

(A State Sales Tax of Six Percent and Service Charge of Eighteen Percent will be added to all prices.)

