



**Distinctive Catering**  
**Banquet Facility at Eastwoods Country Club**

---

**Lunch 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*

*Stuffed 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





## LUNCH ENTREES

*All entrees served with starch and vegetable  
(Choice of Salad, Soup or Fruit Cup)  
(Dessert, Coffee and Tea)*

### BEEF

Beef Tenderloin au Poivre .....	\$24.00
Sterling Silver New York Strip Steak - "premium aged" with a roasted garlic-gorgonzola butter and frizzled onions .....	\$22.00
Beef Tenderloin Tips - with wild mushrooms and pearl onions .....	\$19.00
Cider Braised Pot Roast - with root vegetables .....	\$19.00
Maple Balsamic Marinated Flank Steak .....	\$18.00

### PORK, LAMB, VEAL

Stuffed Pork Loin - stuffed with spinach, sundried tomatoes and fontina cheese .....	\$18.00
Walnut Crusted Pork Loin - with dried cherry-apple conserve .....	\$18.00
Grilled Pork Chop - oriental barbecue sauce and grilled onions .....	\$20.00
Molassas Glazed Lamb Top Round - with roasted shallot sauce .....	\$20.00
Veal Piccata - sauteed veal finished with a lemon and caper white wine butter sauce .....	\$19.00

### CHICKEN, PASTA

Stuffed Chicken - with sausage, gorgonzola and wild mushroom .....	\$19.00
Basil and Parmesan Crusted Chicken Breast - with mushroom, roasted peppers, ricotta and sherry wine .....	\$18.00
Chicken Piccata - sauteed chicken finished with a lemon and caper white wine butter sauce .....	\$18.00
Pan Seared Chicken Breast - mushrooms, sundried tomatoes and madeira wine sauce .....	\$18.00
Stuffed Chicken Breast - spinach, sundried tomatoes and boursin cheese .....	\$19.00
Sauteed Chicken Breast - with artichokes, roasted peppers, mustard marscapone marsala sauce .....	\$18.00
Gnoochi with Sausage and Broccoli Rabe .....	\$18.00
Pasta Primavera .....	\$17.00

### SEAFOOD

Crab Crusted Salmon - with a lemon basil aioli .....	\$21.00
Pan-Seared Tilapia - cucumber mango salsa .....	\$18.00
Roasted Salmon - with lemon tarragon sauce .....	\$19.00
Shrimp Sauté - with artichoke hearts, capers and tomatoes over jasmine rice .....	\$19.00
Stuffed Filet of Sole - with baby shrimp and boursin cheese .....	\$18.00
Almond Crusted Mahi Mahi - with soy wasabi glaze .....	\$18.00
Shrimp and Scallop en crou�te .....	\$19.00





# Lunch Buffet

\$18.00 per person

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

## ASSORTED ROLLS AND BUTTER

## CHOICE OF SALAD

## CHOICE OF THREE HOT ENTREES

- Cider Braised Pot Roast - *with root vegetables*  
Maple Balsamic Marinated Flank Steak  
Beef Tenderloin Tips - *with wild mushrooms and pearl onions*  
Molasses Glazed Pork Loin  
Stuffed Pork Loin - *with spinach, sundried tomatoes and fontina cheese*  
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*  
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, caramelized 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, caramelized 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 linguini - add \$3.00*  
Baked Stuffed Shrimp - *with crab stuffing - add \$4.00*

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)</i>	
<i>(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
No Extra Fee For Bartender	5 Hours .....	\$17.50	per person

OPEN BEER, WINE AND SOFT DRINKS ONLY	1 Hour .....	\$ 6.00	per person
	2 Hours .....	\$ 8.25	per person
	3 Hours .....	\$10.50	per person
No Extra Fee For Bartender	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.)*

