

Brunch

SOCIAL EVENT MENU

Reception Hour

Fruit Display
Assorted Cheese Board
Variety of Breakfast Pastry

Breakfast Items

French Toast
Bacon
Sausage
Scrambled Eggs

Salad

(Choice of One)

Spinach Salad
Garden Salad
Romaine Salad

Served with Assorted Dinner Rolls and Butter

Entrée

Pesto Grilled Chicken
Penne Pasta with Roasted Tomato Vegetables
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All Entrées Served with Chef Choice of Vegetables

Beverage Station

Orange and Cranberry Juice
Champagne
Non-alcoholic Punch
Fresh Brewed Colombian Coffee and Fine Teas

Dessert Selection

(Choice of One)

Assorted Cheese Cakes
Cakes and Pie Display
Assorted Cookies and Strawberries

Additional Carving Station

Roasted Turkey with herb gravy and whole cranberry sauce
Top Round of Beef Au Jus served with horseradish sauce
Roasted Pork loin served with Dijon mustard sauce



The Red Oak

SOCIAL EVENT MENU

Appetizer

(Choice of One)

Penne with Basil Marinara
Fresh Fruit Cocktail
Roasted Tomato Soup
Italian Wedding Soup

Salad

(Choice of One)

Garden Salad with Choice of Dressing
Mesclun Greens with Raspberry Vinaigrette
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Served with Assorted Dinner Rolls and Butter

Starch

(Choice of One)

Roasted Red Bliss Potatoes
Buttermilk Ranch Mashed Potatoes
Rice Pilaf

Entrée

(Choice of Three)

Chicken Valdostana
Seared chicken breast finished in the oven topped with a lemon caper sauce

London Broil and Sherry Mushroom Sauce
*Marinated flank steak shaved to perfection
complemented with a sherry mushroom sauce*

Almond Encrusted Scrod
Fresh Atlantic cod served with sweet almond butter topping

Classic Sole Francaise
*Fresh filet of sole coated in parmesan egg batter
finished with white wine lemon buer blanc*

Seared Pork Medallions and Rosemary Glaze
Twin pork medallions pan seared to perfection coated in a citrus rosemary sauce

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All Entrées Served with Chef Choice of Vegetables

Coffee & Tea Station

Fresh Brewed Colombian Coffee and Fine Teas

Additional Dessert Table

Assorted Cheese Cakes
Cakes and Pie Display
Assorted Cookies and Strawberries



The Willow Tree

SOCIAL EVENT MENU

Appetizer

(Choice of One)

Fresh Fruit Cocktail
Roasted Tomato Soup
Italian Wedding Soup
New England Clam Chowder
Penne with Sun Dried Tomato Pesto
Penne Basil Marinara

Salad

(Choice of One)

Garden Salad with Choice of Dressing
Mesclun Greens with Raspberry Vinaigrette
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Served with Assorted Dinner Rolls and Butter

Starch

(Choice of One)

Roasted Red Bliss Potatoes
Twice Baked Potato
Rice Pilaf

Entrée

(Choice of Three)

Royal Roast Prime Rib of Beef Au Jus
*Seasoned Prime Rib is seared then finished in slow roasting oven
(Served medium rare)*

Baked Stuffed Shrimp
Three large shrimp stuffed with a crabmeat stuffing and served with lemon

Chicken Provencal
*Seared breast of chicken on a bed of roasted vegetables
topped with a red sauce and provolone cheese*

Veal Marsala
Veal scaloppini pan seared then cooked in classic marsala sauce

Herb Seared Filet Mignon
*Italian seasoned filet of beef pan fried to lock in flavor
and finished in the oven topped with cherry tomato demi-glaze*

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All Entrées Served with Chef Choice of Vegetables

Coffee & Tea Station

Fresh Brewed Colombian Coffee and Fine Teas

Additional Dessert Table

Assorted Cheese Cakes
Cakes and Pie Display
Assorted Cookies and Strawberries



Buffet Style

SOCIAL EVENT MENU

Salad

(Choice of One)

Spinach Salad

Garden Salad

Romaine Salad

Bread

(Choice of One)

Assorted Dinner Rolls and Butter

Garlic Bread

Entrée

(Choice of Three)

Sliced Sirloin of Beef

Chicken Marsala

Chicken Teriyaki

Chicken Cacciatore

Filet of Sole Francaise

Baked Stuffed Shrimp

Veal Parmesan

Sweet Italian Sausage

Meatballs Marinara

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All Entrées Served with Chef Choice of Vegetables

Starch

(Choice of One)

Roasted Red Bliss Potatoes

Buttermilk Ranch Mashed Potatoes

Rice Pilaf

Penne Marinara

Cheese Ravioli served with Alfredo Sauce

Dessert

(Choice of One)

Assorted Caked Display

Assortment of Freshly Baked Pies

Assorted Cookies and Mini Cheese Cake

Coffee & Tea Station

Fresh Brewed Colombian Coffee and Fine Teas

Additional Carving Station

Roasted Turkey with herb gravy and whole cranberry sauce

Top Round of Beef Au Jus served with horseradish sauce

Roasted Pork loin served with Dijon mustard sauce



Tunxis Plantation Country Club & Banquet Facilities

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