

Hawks Landing Bunch Menu

BRUNCH BUFFET

FRESH SEASONAL FRUIT

EGGS

SAUSAGE & BACON

FRENCH TOAST CASSEROLE

PENNE PASTA

Choice of Marinara, A la Vodka Sauce, Primavera or Bolognese

OVEN ROASTED POTATOES

Seasoned with Rosemary & Fresh Seasonings

CHOICE OF CHICKEN

*Chicken Picatta, Chicken Marsala, Chicken Milanese, Tuscan Chicken, Chicken Parmesan,
Deep Fried Southern Chicken*

CEASAR SALAD OR SEASONAL SALAD

FRESH ROLLS & BUTTER

Coffee, Tea, Soda Included

\$36.95 per person plus 7.35% Ct sales tax & 22% administrative fee

*Fairway Room -30 person minimum & 40 person maximum
BellaVista Room - minimum 50 guests & maximum of 220*

Enhancements

BELGIUM WAFFLES

Served with Fresh Berrie & Maple Syrup Add \$1.95 pp

STATIONARY HORS D'OEUVRES

Fig Jam & Ricotta Bruschetta - Raspberry & Brie Puff Pastry -
Fig & Mascarpone Puff Pastry - Spanakopita - Pork or Edamame Dumplings
Coconut Shrimp - Mini Beef Wellington - Crab or Sausage Stuffed Mushrooms
Creamy Tomato Soup Shooter with Mini Grilled Cheese- Chicken & Beef Satay -Crispy Maple Bacon

Add \$2.95 pp per item

CHARCUTEIER TABLE

A Selection of Italian Meats & Cheeses, Mediterranean Olives, Sweet Pickles, a Colorful
Array of Fruit & Vegetables. Served with Gourmet Crackers and Assorted Spreads.

Add \$2.95 pp

VEGETABLE CRUDITÉ

A Fresh, Vibrant Appetizer featuring an Artistic Arrangement of Raw, Seasonal Vegetables
served with Savory Dips

Add \$1.95 pp

SHRIMP COCKTAIL & TANGY COCKTAIL \$4.95 PP

ADDITIONAL PROTEIN

Lemon Butter Cod - Fillet Sole Florentine - Atlantic Salmon - Glazed Pork Loin - Cabernet
Beef Medallions -
Eggplant Rollatini - Sausage & Peppers - Italian Meatballs Add \$1.95 pp

ADDITIONAL STARCH

Garlic Whipped Potatoes - Wild Rice
Scalloped Twice Baked Potato - Add \$1.95

ADDITIONAL VEGETABLE

Maple Glazed Carrots - Broccoli with Olive Oil & Garlic - Seasonal Root Vegetables - Spaghetti
Squash - Green Bean Casserole
Add \$1.95

DESSERTS

VENETIAN TABLE

Featuring Assorted Fresh Baked Desserts & Pastries from Brooklyn Bakery
Assorted Mini Cheesecakes, Cream Puffs, Eclairs, Mini Cannoli's & Biz Marks
Add \$4.95 pp

COOKIES & BROWNIES

Add - \$1.95 pp

* All Enchanment items are charge 7.35% CT sales tax& 22% Administrative Fee

The Bar

OPEN BAR

*\$34.95 per person - Includes 3 hours of Premium Alcohol, Beer & House Wine
Extended beyond 3 hours, add an additional \$10, per person, per hour*

OPEN BEER & WINE

*\$24.95 per person - Includes 3 hours
Unlimited House Wine & Domestic Beer
Extended beyond 3 hours, add an additional \$10 per person, per hour*

CONSUMPTION BAR

*\$200 Bar Option Fee Plus Bar Tab
Gratuuity not included*

CASH BAR

\$200 Bar Option Fee

SPECIALTY DRINKS

Unlimited 3 hours

Mimosas Champagne & Orange Juice \$8 per person

Champagne Mimosa Bar Assorted Juice & Fruit \$16 per person

Non Alcoholic or Alcoholic Punch \$15 per person

BOTTLED WINE

House Red or White Wine \$18 per bottle

*Plus 7.35% Tax & 22% Administrative Fee
Gratuuity Not Included In Bar Packages*

Event Information

Fairway Room - Guest Minimum 30 - Guest Maximum 40
BellaVista Room - Guest Minimum 50 - Guest Maximum 220

Event Package Includes

- 3 Hour Event
- White Table Linens & Napkins
- Centerpiece
- Gift Table
- Dessert Table
- Black Floor Easel
- Additional Tables for Decor - Available at Request
- Fairway Room - Farmhouse Tables up to 8 guests
- BellaVista Room - Round Tables up to 10 guests
- Brunch times available 11am-2pm or 12pm-3pm

Frequently Asked Questions

- *Setup & Breakdown - Arrival time 1 hour prior to the start of the event. We allow 30 minute after the end of your event for you to remove decor, gifts, etc. All items must be removed at the end of the event.*
- *Vendors may also arrive 1 hour prior to the start. Please note vendors must pick up any items you have rented at the end of the event such as balloon arches, flower carts, drinks walls etc.*
- *Decorations - Please do not use tape, nails, staples or tacks to secure decorations. You may use removeable command strips. We do not allow birdseed, rice, glitter, scattered table confetti, confetti, balloons with confetti inside should not be popped at the venue, silly string, fog and/or smoke machines and open flamed candles. You may use LED candles.*
- *Allergies & Dietary Restrictions - We are happy to accommodate with an alternative options. Please talk with you sales person.*
- *Dessert - You may bring in cake & cookies.*
- *Color Linen upgrades are available please speak to your sales person if you are interested in upgrading.*
- *Additional time can be added to the event at \$300 per hour*
- *We do not charge a rental or room fee to host your event*
- *Deposit required for events is \$500.*
- *Final guest count & payment is due 10 days prior to the event.*
- *Our team strives for excellence; while gratuity is not included, any gesture of appreciation is strictly at your discretion.*