

# Hawks Landing Bereavement Menu

## BUFFET MENU

### ENTREES - CHOOSE TWO

#### CHICKEN MARSALA

*Lightly Fried Cutlet Fresh Mushrooms in a Marsala Wine Sauce*

#### CHICKEN MILANESE

*Breaded & Lightly Fried Cutlet in a Lemon Pepper Vinaigrette Sauce Topped with Shaved Parmesan Cheese*

#### CHICKEN PARMESAN

*Breaded & Lightly Fried Topped with Our House-Made Marinara & Mozzarella*

#### TUSCAN CHICKEN

*Pan Seared Chicken Topped with Roasted Garlic & Spinach in a White Cream Sauce*

#### CABERNET BEEF MEDALLIONS

*Beef Medallions in a Red-Wine Demi-Glazed Made with Fresh Onion & Mushroom*

#### GLAZED PORK LOIN

*Roasted Pork Loin in a Sweet & Tangy Apple Cider Glaze*

#### MEDITERRANEAN SALMON

*Grilled Salmon Infused with Garlic, Basil, Lemon & Herbs Drizzled with Olive Oil*

#### LEMON BUTTER COD

*Fresh Cod Topped with a Lemon Butter Garlic Sauce*

#### SOLE FLORENTINE

*Flaky, tender white fish in our signature creamy béchamel sauce with fresh, leafy spinach*

#### SAUSAGE & PEPPERS

*Sweet Sausage, Sautéed Bell Peppers & Onions Seasoned with Garlic & Italian Seasoning*

#### ITALIAN MEATBALLS

*A Blend of Beef & Pork Fried Topped with Our Housemade Marinara*

#### EGGPLANT ROLLATINI

*Roasted Eggplant Stuffed with Ricotta & Baked in Our House-Made Marinara*

**PASTA - CHOOSE ONE**

*Choose from Marinara, A LA Vodka, Primavera or Bolognese*

**STARCH - CHOOSE ONE**

*Garlic Whipped Mashed Potatoes - Herb Roasted Potatoes - Twice Baked Scalloped Potatoes - Wild Rice Pilaf*

**VEGETABLE - CHOOSE ONE**

*Maple Glazed Carrots - Broccoli with Olive Oil & Garlic - Seasonal Root Vegetables - Spaghetti Squash Seasoned with Rosemary, Olive Oil & Parmesan, Green Bean Casserole*

**SALAD - CHOOSE ONE**

*Seasonal Salad with Seasonal Fruits & Vegetables - Caesar Salad - Garden Salad*

*Fresh Baked Rolls & Herb Butter*

*Coffee, Tea, Soda Included*

*\$28.95 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*

*2026 pricing*

# Enhancements

## STATIONARY HORS D'OEUVRE

*Fig Jam & Ricotta Bruschetta - Raspberry & Brie Puff Pastry  
Fig & Mascarpone Puff Pastry - Spanakopita - Pork or Edamame Dumplings  
Creamy Tomato Soup Shooter with Mini Grilled Cheese- Chicken & Beef Satay  
Crispy Maple Bacon - Fried Mozzarella - Crab Rangoon - Pigs in a Blanket - Fried Ravioli  
Coconut Shrimp - Mini Beef Wellington - Crab or Sausage Stuffed Mushrooms - Buffalo Chicken Poppers  
Fried Calamari - Scallop Wrapped in Bacon - Vegetarian Spring Rolls - Mini Meatballs - Mini Pierogies*

*Add \$1.95 per person - per item*

## CHARCUTERIE TABLE

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

*Add \$4.95 pp*

## SHRIMP COCKTAIL

*Add \$4.95 pp*

## PRIME RIB CARVING STATION

*Add \$4.95 pp*

## ADDITIONAL STARCH

*Add \$1.95 pp*

## ADDITIONAL PROTEIN

*Add \$1.95 pp*

## ADDITIONAL VEGETABLE

*Add \$1.95 pp*

## 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 Enhancement items are charge 7.35% CT sales tax & 22% Administrative Fee*

*2026 pricing*

# *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 juices & 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

## Frequently Asked Questions

- Setup & Breakdown - *Arrival time 1 hour prior* to the start of the event. We allow 30 minutes 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 removable 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 alternative options. Please talk with your 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 are 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.