

Hawks Landing Luncheon & Dinner Menu

BUFFET

ENTREES - CHOOSE TWO

CHICKEN PICCATA

Lightly Fried Chicken Breast Topped with Capers & Lemon White Wine Sauce

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, Sauteed 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

\$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*

2026 pricing

Enhancements

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 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
Gratuity 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% CT SalesTax & 22% Administrative Fee
Gratuity 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 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 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.