



2011

Banquet Menu

(860) 342-1399

Cocktail Trays

Assorted Cheese, Pepperoni & Cracker Platter	\$5.00 per person
Fresh Vegetable & Dip Platter	\$5.00 per person
Smoked Salmon Tray with herbed crème cheese and garlic toast	\$5.00 per person
Antipasto Platter	\$6.00 per person
Bruschetta	\$4.00 per person
BBQ or Swedish Style Meatballs	\$3.50 per person
Veal Meatballs	\$4.50 per person

Hors D'oeuvres *Priced by the piece*

Scallops in Bacon	\$2.50
Petite Crab Cakes	\$2.50
Prosciutto Wrapped Asparagus	\$2.00
Stuffed Mushrooms	\$2.50
Chicken Tenders	\$1.75
Vegetable Egg Rolls	\$1.50
Chicken Wings	\$1.25

Sauce choices include Buffalo, Sweet Asian, Teriyaki, BBQ, or Parmesan & Garlic.

Cocktails

Open Bar Beer & Wine \$7.00 per person per hour
Includes house wines, draft & bottled beers.

Open Bar Premium
1 hour \$9.00 per person
2 hours \$13.00 per person
3 hours \$16.00 per person

Includes house wines, draft & bottled beers & mixed drinks. (Excludes super premiums such as Grey Goose & Johnnie Walker Black)

For 30 or more people our Dining or Banquet rooms are available without charge for 3 hours. There will be a charge of \$200/hr. for additional use of the rooms.

Please take into consideration that an 18% service charge and a 6% Connecticut Sales Tax will be added to your final total. Special dietary needs can be accommodated upon request.

Quarry Ridge Dinner Buffet Menu

Includes:

Fresh Garden Salad, Rolls & Butter
Penne with Marinara or Vodka Sauce
Red Roasted Potatoes or Rice Pilaf
Seasonal Vegetables,
Coffee & Dessert

Entrees

Buffet #1 Choose ONE from A	\$18.95
Buffet #2 Choose TWO , one from A and B	\$23.00
Buffet #3 Choose THREE , one from A, B, and C	\$24.95
Buffet #4 Choose THREE one each from A, B, C, or D	\$28.95

- A** **Grilled London Broil Sliced Beef Sirloin** – accompanied with a red wine mushroom demi glaze.
Herb Roasted Chicken – Quartered chickens tossed with a mix of fresh herbs, roasted garlic, olive oil & slow roasted to a golden brown. Laced with a white country gravy.
Sliced Pork Loin – Dijon & herb encrusted boned out tenderloin. Oven roasted and drizzled with apple cider & fresh thyme glaze.
Chicken Parmesan – boneless chicken breasts encrusted in Italian herbs & fresh bread crumbs, topped with homemade marinara & fresh mozzarella cheese. Oven baked to a golden brown.
Sausage & Peppers – Italian style sweet fennel sausage grilled & combined with sautéed peppers, onions in a house made marinara sauce.
- B** **Chicken Piccata** – Pan seared boneless breast of chicken sautéed with white wine, lemon, capers & butter sauce.
Chicken Marsala – Pan seared boneless breast of chicken topped with wild mushroom marsala wine, prosciutto, roasted garlic & fresh rosemary demi glaze.
Stuffed Sole – Fresh sole fillets with a seafood and herbed butter cracker stuffing laced with a lemon caper butter sauce.
Beef Bourguignon – Slow roasted beef sirloin tossed with hickory smoked bacon & sautéed vegetables with a herbed sweet cognac cream sauce.
Butter Cracker Encrusted Cod Filet – Oven-baked cod filet topped with lemon white wine herbed butter sauce.
Boneless Short Ribs -- Slow braised boneless short ribs in a rich Kentucky bourbon barbecue sauce.
- C** **Grilled Atlantic Salmon** – Fresh Atlantic salmon skinned and grilled over an open flame, served with a white wine lemon dill sauce.
Chicken Cordon Bleu – Pan seared Boneless breast of chicken topped with hickory smoked ham, melted Swiss cheese, and a Dijon cream sauce.
- D** **Sliced Beef Tenderloin** – Whole beef tenderloin slow roasted to medium rare, accompanied with a rosemary & red wine demi glaze.
Baked Stuffed Shrimp – Colossal seafood stuffed shrimp garnished with a lemon butter sauce.
Prime Rib – slow roasted and laced with a red wine and rosemary aujou served at our carving station (minimum of 40 people).

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Quarry Ridge Sit Down Banquet Menu

(Maximum of 75 people)

Includes:

Penne with Marinara or Vodka Sauce, Garden or Caesar Salad
Fresh Seasonal Vegetables, Baked, Mashed, or Red Roasted Potatoes
Rolls & Butter, Dessert & Coffee

Entrees

Please choose 2 from the following

Clubhouse Sliced Beef Tenderloin – Slow roasted 10-ounce tenderloin topped with a mushroom marsala gravy. \$31.00

Prime Rib of Beef – Traditional slow roasted rib of beef, cooked to medium rare, served with a rosemary au jus. \$30.00

Grilled Atlantic Salmon – Fresh Atlantic salmon skinned and grilled over an open flame, served with a white wine lemon dill sauce. \$25.00

Chicken Piccata – Pan seared boneless breast of chicken sautéed with white wine, lemon, capers & butter sauce. \$24.00

Chicken Marsala – Pan seared boneless breast of chicken topped with wild mushroom marsala wine, prosciutto, roasted garlic & fresh rosemary demi glaze. \$24.00

Chicken Cordon Bleu – Thinly pounded chicken breast stuffed with Swiss cheese and ham, rolled, breaded then Fried. Served with a Dijon cream sauce. \$27.00

Sliced Pork Loin – Dijon & herb encrusted boned out tenderloin. Oven-roasted and drizzled with apple cider & fresh thyme glaze. \$25.00

Butter Cracker Encrusted Cod Filet – Oven-baked cod filet topped with lemon white wine herbed butter sauce. \$24.00

For Golf Outings & Tournaments

Between The Nines

Served outside at our Gazebo between the 9th and 10th holes

Box Lunch \$9.50 per person

Sandwich, bag of chips, cookie & soda or water.

Your choice of Roast Beef, Turkey, Chicken or Tuna Salad.

For tournaments teeing off at 10:00am the following Cook Out Lunches will be served from 10:15 through 2:30pm.

For Tournaments teeing off at 1:00pm service will be from 12:00 noon to 4:00pm.

Cook Out Lunch #1 \$11.50 per person

Unlimited hamburgers & hotdogs. Served with soda or water.

Cook Out Lunch #2 \$13.00 per person

Unlimited hamburgers, hotdogs, and sausage & peppers, Served with soda or water.

Cook Out BBQ Lunch \$14.00 per person

Unlimited hamburgers, hotdogs, slow-roasted pulled pork & homemade smoked baked beans. Served with soda or water.

Draft Service \$190 per barrel

Choice of Budweiser, Bud Light, Coors Light

Premium Draft Service \$250 per barrel

Choice of Bass, Sam Adams, Stella Artois

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Continental Breakfast

\$6.50 per person

Includes:

Assorted Muffins, Bagels or Croissants & Cream Cheeses
Fresh Fruit Jams & Sweet Honey Butter
Seasonal Fruit Salad
Freshly Brewed Regular or Decaffeinated Coffee
Assorted Teas & Juices

Brunch

\$14.95 per person

Includes:

Home Baked Muffins
Assorted Bagels or Croissants & Cream Cheeses
Fresh Fruit Jams & Sweet Honey Butter
Seasonal Fruit Salad
Freshly Regular or Decaffeinated Coffee
Assorted Teas & Juices

Salad

Please select one from the following.

Mixed Greens & Tossed Vegetable Salad Fresh spring mesclun mix with assorted summer vegetables tossed with white balsamic vinaigrette.

Chilled Pasta Salad Farfalle pasta with sun-dried tomatoes, artichoke hearts, and black olives tossed with herb dressing and garnished with shaved pecorino cheese.

Petite Tea Sandwiches served on petite brioche rolls.

Please select three from the following.

Shaved Roast Beef Shaved roast beef with caramelized balsamic onions & horseradish mayonnaise.

Smoked Turkey Oven-roasted smoked turkey breast with leaf lettuce, Swiss cheese, and a creamy buffalo ranch dressing.

Roasted Honey Ham Oven-roasted honey glazed ham with melted Swiss cheese laced with a Dijon mayonnaise.

Asian Chicken Salad Asian style chicken salad with fresh ginger and scallions with orange sesame dressing.

Tuna Salad Tongol tuna salad with fresh lemon, dill, & red onion mayonnaise.

Fresh Shrimp Salad Petite baby shrimp with roasted corn with a Creole seasoned mayonnaise.

Roasted Summer Vegetable Balsamic marinated roasted summer vegetables with melted provolone cheese.

Dessert - Warm Brownies, Assorted Cookies and Petite Cream Puffs

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