

# Events at Gillette Ridge





*Nestled in the picturesque landscape of Bloomfield, Connecticut, Gillette Ridge Golf Club offers a stunning backdrop for any event, making it an ideal choice for corporate gatherings, memorial services and special celebrations.*



*With its meticulously maintained greens and elegant clubhouse, guests are sure to be impressed by the serene beauty and sophisticated ambiance. Our expert catering team is dedicated to crafting a culinary experience tailored to your event, featuring a range of delectable menu options that cater to diverse tastes and preferences. From intimate gatherings to grand celebrations, our versatile event spaces can accommodate parties of up to 100 guests. At Gillette Ridge Golf Club, we are committed to making your event unforgettable, with every aspect thoughtfully designed to exceed your expectations.*

# Early Birdie

## Continental

Assortment of Pastries and Muffins

Fresh Fruit Display

Vanilla Yogurt with Fresh Berries

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Chilled Orange, Apple and Cranberry Juice

## Handhelds

Assortment of Pastries and Muffins

Fresh Fruit Display

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Chilled Orange, Apple and Cranberry Juice

Choice of:

Warm Buttermilk Biscuit with Fried Egg and Sausage Gravy

Fried Egg and Cheese with Applewood Smoked Bacon on English Muffin

Fried Egg, Cheddar Jack and BBQ Brisket on Brioche

## Palmer's Breakfast

Assortment of Pastries and Muffins

Fresh Fruit Display

Vanilla Yogurt with Fresh Berries

Scrambled Eggs with Fresh Chives

Applewood Smoked Bacon -or- Maple Pork Sausage

Homefries with Bell Peppers and Onions

Cinnamon French Toast

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Chilled Orange, Apple and Cranberry Juice





# Brunch at Gillette

Bountiful Selection of Fresh Baked Pastries and Muffins  
Fresh Fruit Display  
Caesar Salad *-or-* Garden Salad  
Smoked Salmon Toast  
Scrambled Eggs with Fresh Chives  
Applewood Smoked Bacon *-or-* Maple Pork Sausage  
Homefries with Bell Peppers and Onions  
Cinnamon French Toast  
Tuscan Salmon with Artichokes and Sun-Dried Tomato  
Basil Pesto Grilled Chicken Breast with Balsamic Reduction  
Penne Alla Vodka *-or-* Rigatoni Bolognese  
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Chilled Orange, Apple and Cranberry Juice



## Mimosa Bar

Orange, Cranberry, Pineapple, Mango, Grapefruit and Passionfruit Juices  
Raspberries, Blueberries, Strawberries, and Blackberries  
Fresh Herbs  
Seasonal Rotating Fruits

## A La Carte Breakfast

Fresh Baked Blueberry *-or-* Chocolate Chip Muffins  
Fresh Baked Cinnamon Rolls  
Fresh Fruit Display  
Fresh Orange Juice  
House Brewed Ice Tea  
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Assorted Soft Beverages and Bottled Juices







# Buffet Luncheon

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## Deluxe Deli Buffet

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Baby Green Salad

*Garden Vegetables with Balsamic Vinaigrette and Ranch Dressing*

Sliced Roast Beef, Honey Ham and Smoked Turkey Breast

Kaiser Rolls, Wheat and White Bread

American, Aged Cheddar, Swiss and Provolone Cheese

Lettuce, Sliced Tomatoes and Onions

Mayonnaise, Yellow and Brown Mustard

Bacon and Jalapeno Potato Salad

Caprese Pasta Salad

Fresh Baked Chocolate Chip Cookies

*Soup Additions*

New England Clam Chowder

Tomato Bisque

Loaded Baked Potato

Southwest Chicken and Tortilla

## Backyard BBQ

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Cheddar and Jalapeno Cornbread with Honey Butter

Charbroiled Angus Cheeseburgers

Local Muckie's Hot Dogs

Brioche Buns

Lettuce, Sliced Tomatoes and Onions

Assortment of Condiments

BBQ Grilled Chicken

Brown Sugar and Bacon Baked Beans

Creamy Coleslaw

Buttered Corn on the Cob

Triple Chocolate Fudge Brownies and Watermelon

## Executive Luncheon

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Fresh Baked Rolls and Butter

Baby Green Salad

*Garden Vegetables with Balsamic Vinaigrette and Ranch Dressing*

*-or-*

Caesar Salad

*Romaine, Croutons, Parmesan and House Dressing*

*Choice of Two Entrees*

Grilled Chicken Breast with Basil Pesto and Balsamic Reduction

Fennel Dusted Salmon with Lemon Butter Sauce

Maple Mustard Roasted Pork Tenderloin

Slow Roasted Turkey Breast with Rosemary Gravy

Honey Garlic Glazed Chicken

Herb Crusted Cod

Roasted Red Potatoes

Fresh Buttered Seasonal Vegetables

Carrot Cake



# Plated Luncheon

*Maximum 40 guests*



## Luncheon II

Fresh Baked Rolls and Butter

Baby Green Salad

*Cucumber, Red Onion, Carrots and Grape Tomato with Balsamic Vinaigrette*

-or-

Caesar Salad

*Romaine, Croutons, Parmesan and House Dressing*

Bourbon Sirloin

*Whiskey Mushroom Demi, Mashed Potatoes and Herb Buttered Seasonal Vegetables*

-or-

Pan Seared Salmon

*Maple Mustard Glaze and Sweet Potato Risotto*

-or-

Pecan Crusted Chicken Breast

*Honey Garlic Glaze, Mashed Potatoes and Herb Buttered Seasonal Vegetables*

Chocolate Fudge Cake

*Berry Coulis and Whipped Cream*

-or-

N.Y. Style Cheesecake

*Strawberry Coulis*

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

## Luncheon I

Baby Green Salad

*Cucumber, Red Onion, Carrots and Grape Tomato with Balsamic*

*Vinaigrette*

Honey Garlic Glazed Chicken

*Accompanied by Mashed Potatoes and Herb Buttered Seasonal*

*Vegetables*

-or-

Penne Alla Vodka

*Creamy House Marinara and Basil Whipped Ricotta*

N.Y. Style Cheesecake

*Strawberry Coulis*

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

## Sandwich Luncheon

Baby Green Salad

*Cucumber, Red Onion, Carrots and Grape Tomato with Balsamic*

*Vinaigrette*

Turkey Club

*Sliced Oven Roasted Turkey, Honey Garlic Aioli, Bacon, Lettuce and*

*Tomato on Sourdough*

-or-

Chicken Avocado Wrap

*Grilled Chicken, Bacon, Avocado, Dijon Aioli, Field Greens and Tomato*

*in a Flour Tortilla*

-or-

Caprese

*Roasted Tomato and Fresh Mozzarella, Basil Pesto, Balsamic Reduction*

*and Arugula on Toasted Ciabatta*

*All Sandwiches Served with choice of French Fries -or- Sweet Potato*

*Fries*

Fresh Baked Chocolate Chip Cookies



# Signature Dinners

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## Italian

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- Caesar Salad
  - Romaine, Croutons, Parmesan and House Dressing
- Garlic Bread
  - Melted Mozzarella and Marinara Dipping Sauce
- Baked Penne Bolognese
  - Sausage and Beef, Bell Peppers and Onions
- Chicken Marsala
  - Flour Dusted Chicken Breast with Mushroom Marsala Sauce
- Seared Salmon
  - Basil Pesto Cream Sauce
- Seasonal Fresh Vegetables
- Espresso Tiramisu

## BBQ Smokehouse

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- Cheddar Jalapeno Cornbread with Honey Butter
- Creamy Coleslaw
- Bacon Jalapeno Potato Salad
- Mac and Cheese
- Pulled Pork
- Smokey BBQ Brisket
  - Crispy Buttermilk Onion Strings
- BBQ Chicken
  - House Rubbed Chicken Thighs with Carolina Gold Sauce
- Cajun Shrimp Skewers
  - Garlic Herb Butter
- Buttery Brioche Buns and Pickled Vegetables
- Triple Chocolate Fudge Brownies and Watermelon

## Mexican Fiesta

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- Southwestern Green Salad
  - Corn, Black Beans, Tomatoes and Cucumbers tossed in Lime Cilantro Vinaigrette
- Blue Corn Tortilla Chips
  - Fresh Salsa and Cilantro Crema
- Adobo Chicken
  - Tomatoes and Pickled Jalapenos
- Carne Asada
  - Citrus Marinated Flank Steak with Chimichurri
- Pork Enchiladas
  - Rolled Corn Tortillas with Cheddar Jack Cheese and Spicy House Enchilada Sauce
- Margarita Shrimp
  - Lime, Honey and Cilantro
- Mexican Street Corn
- Refried Beans
- Yellow Rice and Pigeon Peas
- Cinnamon Dusted Churros

## Palmer’s Dinner

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- Fresh Baked Rolls and Butter
- Baby Green Salad
  - Garden Vegetables with Balsamic Vinaigrette and Ranch Dressing
- Caesar Salad
  - Romaine, Croutons, Parmesan and House Dressing
- Choice of Three Entrees
- Honey Garlic Glazed Chicken Breast
- Bourbon Rubbed Sirloin with Herb Butter
- Fennel Dusted Salmon with Dijon Cream Sauce
- Red Wine Braised Short Ribs
- Spinach and Mushroom Stuffed Pork Tenderloin
- Crab Stuffed Jumbo Shrimp with White Wine Butter Sauce
- Herb Roasted Prime Rib +5
- Herb Roasted Filet Mignon +8
- Roasted Red Potatoes
- Rice Pilaf
- Seasonal Buttered Vegetables
- Penne Alla Vodka
- Chocolate Mousse Crunch Cake



# Plated Dinner

Maximum 40 guests

## Dinner I

- Fresh Baked Rolls and Butter

Baby Green Salad

Cucumber, Red Onion, Tomatoes and Carrots with Balsamic Vinaigrette
- Chicken Marsala

Flour Dusted Chicken Breast with Mushroom Marsala Sauce, Mashed Potatoes and Buttered Seasonal Vegetables

-or-

Herb Crusted Salmon

Dijon Cream Sauce with Fluffy Lemon Rice and Garlic Spinach

-or-

Rigatoni Bolognese

Sausage and Beef, Basil Pesto and Parmesan Cheese
- N.Y. Style Cheesecake

Strawberry Coulis

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

## Dinner II

- Fresh Baked Rolls and Butter

Baby Green Salad

Cucumber, Red Onion, Tomatoes and Carrots with Balsamic Vinaigrette

-or-

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing
- Roasted Chicken

Frenched Chicken Breast with Lemon Thyme Jus, Roasted Fingerling Potatoes and Buttered Seasonal Vegetables

-or-

Grilled Mahi Mahi

Citrus Buerre Blanc, Steamed Basmati Rice and Red Pepper Coulis

-or-

Filet Mignon

Red Wine and Rosemary Demi Glace, Mashed Potatoes and Lemon Grilled Asparagus
- N.Y. Style Cheesecake

Strawberry Coulis

-or-

Vanilla Tea Creme Brulee

Fresh Berries

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

# Hors D'oeuvres

## *Priced Per Piece*

Chicken Potstickers  
*Sweet Chili Sauce*

Curry Chicken Skewers  
*Thai Peanut Sauce*

Tomato Bruschetta  
*Basil Pesto and Garlic Crostini*

Pigs in a Blanket  
*House Mustard*

Coconut Shrimp  
*Sweet Chili Sauce*

Filet Crostini  
*Horseradish Crema and Tomato Relish*

Beef Meatballs  
*Pomodoro and Parmesan*

Mushrooms Florentine  
*Spinach and Parmesan stuffed Mushrooms with Balsamic Glaze*

Warm New England Lobster Roll  
*Lemon and Chives*

Oyster Rockefeller  
*Herb Topping and Lemon*

Sweet and Spicy Tuna  
*Crispy Wontons and Avocado*

Vegetable Eggrolls  
*Hoisin Sauce*

Shrimp Tostada  
*Salsa Verde and Jalapeno Slaw*

Goat Cheese Poppers  
*Tarragon Honey*

Cucumber Hummus Cups  
*Crudite and Harissa*

Smoked Salmon Toast  
*Dill Crema and Yuzu Caviar*

Mushroom Toast  
*Lemon Whipped Mascarpone*

Deviled Eggs  
*Whiskey Bacon Jam and Jalapeno*

Crab Cakes  
*House Remoulade*

Bacon Wrapped Scallops  
*Maple Mustard Glaze*

## Cocktail Hour Pricing

*Choose 3*

*Unlimited Quantity*





# Reception Displays

*Small Feeds up to 25 guests*

*Large Feeds up to 50 guests*

## Cheese and Salumi

*Domestic and Imported Cheese Selections*

*Cured Salumi and Sausages*

*Assortment of Mustards, Fruit Preserves, Honey and Olives*

*Dried Fruits and Roasted Vegetables*

*Cocktail Crackers*

## Crudite

*Baby Carrots, Celery, Red Peppers, Tomato, Cucumbers and Fresh Seasonal Vegetable Selection*

*Ranch Dressing, Blue Cheese Dressing and Lemon Garlic Hummus*

## Fresh Fruit

*Sliced Cantaloupe and Honeydew Melon*

*Watermelon, Pineapple and Fresh Berries*

*Cream Cheese Dip*

## Chips and Salsa

*Blue Corn Tortilla Chips and House Potato Chips*

*Fresh Garden Salsa, Pico De Gallo and Guacamole*

*Bacon and Dill Dip and French Onion Dip*



# Reception Stations

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## Street Tacos

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Carne Asada, Sofrito Chicken and Citrus Marinated Jackfruit  
Warm Flour Tortillas  
Fresh Garden Salsa, Pico De Gallo, Salsa Verde, Sour Cream  
Corn and Black Bean Salsa, Shredded Lettuce and Cheddar Jack Cheese  
Blue Corn Tortilla Chips

## Pizza Bar

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Caesar Salad

*Choice of Two Styles*

Margherita  
Pepperoni  
Meat Lovers  
Roasted Vegetable  
Hawaiian  
Buffalo Chicken  
BBQ Chicken

## Soft Pretzels

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Warm Soft Baked Salted Pretzels  
Beer Cheese, House Mustard, Chipotle Aioli and Classic Yellow Mustard

## Mac and Cheese Bar

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Creamy House Recipe Cheese Sauce  
Bacon Bits, Broccoli, Scallions, Tomatoes, Red Onions, Crispy Onion Strings  
and Cheddar Jack Cheese  
BBQ Sauce, Buffalo Sauce, and Ketchup

Add Ons:  
Grilled Chicken  
Pulled Pork  
Seasoned Ground Beef  
Grilled Shrimp  
Citrus Marinated Steak

## Wings and Sliders

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Cheeseburger Sliders with Secret Sauce, Lettuce and Tomato on Brioche  
BBQ Pulled Pork with Cheddar and Jalapeno Slaw on a Hawaiian Roll  
House Marinated Wings tossed in Buffalo and BBQ Sauces  
Celery Sticks, Blue Cheese and Ranch Dressing





*Please be aware that there is a \$500 room fee, which covers a duration of 4 hours. For any additional hours, there is a charge of \$250 per hour. All prices are subject to a 7.35% Food and Beverage sales tax. When considering our services, please note that a service charge of 20% will be applied to your total bill. This charge is designed to ensure that our staff is fairly compensated for their dedication and hard work in providing you with an exceptional experience. It covers the efforts of our waitstaff, kitchen team, and anyone else involved in delivering top-notch service, allowing you to enjoy your time without worrying about calculating tips.*

*Additionally, we have a linen charge associated with the use of linens, which includes items such as tablecloths, napkins, and towels. This fee supports the cleaning and maintenance of these linens, ensuring that they are always fresh and presentable for your use. The linen charge may vary based on the quantity and type of linens required for your event or dining experience.*

*Thank you for understanding these charges, which help us maintain high standards for service and cleanliness. If you have any questions or need further clarification, please feel free to ask! We are committed to transparency and ensuring that every aspect of your experience is as seamless and enjoyable as possible. We believe these charges reflect our dedication to quality and hospitality, and we appreciate your support in upholding these standards.*

*Our goal is to make your visit memorable, so we're always here to assist you with any special requests or accommodations you might need. Whether you're planning a large event or simply enjoying a meal with loved ones, our team is eager to make it special.*

*Thank you for choosing us. We look forward to serving you and making your experience delightful and unforgettable!*