



149 West Bacon Street

Plainville, MA 02762

508-695-0309

[www.heatherhillcountryclub.com](http://www.heatherhillcountryclub.com)

*Wedding Package*

# Stationary Displays and Passed Hors D'oeuvres

## Stationary Hors D'oeuvres

*(Choice of One)*

### Fresh Fruit and Cheese

*An array of Domestic and Imported Cheese accompanied by fresh Sliced Honeydew, Cantaloupe, Pineapple, Watermelon, Seasonal Berries, Our Signature Pini Cheese Spread and Cracker assortment*

### Sushi

*California Rolls, Sweet Potato Rolls, Scallop and Avocado Rolls, Tuna and Cucumber Rolls served with Wasabi, Ginger and Lite Soy Sauce*

### Antipasto Display

*Prosciutto, Cappacola, Salami, Provolone, Stuffed Cherry Peppers, Artichoke Hearts, Peperoncini, Mozzarella, Grape Tomatoes and Kalamata Olives and Breadsticks*

## Passed Hors D'oeuvres

*(Choice of Three)*

<i>Vegetable Spring Rolls</i>	<i>Philly Steak and Cheese Spring Rolls</i>
<i>Mini Crab Cakes with Remoulade</i>	<i>Miniature Beef Wellington</i>
<i>Scallops Wrapped in Bacon</i>	<i>Tenderloin Wrapped in Bacon</i>
<i>Spinach Stuffed Mushrooms with Grilled Sausage with Tomato</i>	<i>Pulled Pork Spring Rolls</i>
<i>Macaroni &amp; Cheese Bites</i>	<i>Sundried Tomatoes &amp; Asiago Cheese and Mozzarella</i>
<i>Buffalo Chicken Spring Rolls</i>	<i>Plum Tomato &amp; Mozzarella Crostini with Basil, Garlic and Black Olive</i>
<i>Honey Dijon Chicken Skewers</i>	<i>Wild Mushroom and Gorgonzola Crostini</i>
<i>Chicken Quesadilla</i>	
<i>Teriyaki Beef Skewers</i>	

# Salads (Choice of One)

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## Garden Salad

Mixed Greens with Grape Tomato, Red Onion, Julienne Carrot and Cucumber  
Served with our own Honey Italian Vinaigrette

## Caesar Salad

Crisp Romaine with Fresh Parmesan and Herbed Croutons  
Served with a Creamy Caesar dressing

## Lafayette Salad

Romaine and Mixed Field Greens with Cranberries, Walnuts and Gorgonzola  
Served with Zinfandel Vinaigrette

# Entrées (Choice of Two)

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## **Beef and Surf & Turf Selections**

<i>Filet Mignon with Béarnaise</i>	\$70
<i>Filet Mignon with Baked Stuffed Shrimp</i>	\$74
<i>Filet Mignon with Baked Scallops</i>	\$74
<i>Filet Mignon with Lobster Tail</i>	\$82
<i>Roast Prime Rib of Beef with Au Jus</i>	\$69
<i>Tender Braised Beef with Red Wine Demi Glace</i>	\$66
<i>Tenderloin Medallions with Burgundy Sauce</i>	\$65

## **Chicken Selections**

<i>Chicken Wellington</i>	\$64
<i>Roast Chicken Breast with Vegetable Stuffing</i>	\$59
<i>Chicken Marsala</i>	\$59
<i>Chicken Piccata</i>	\$59

## **Seafood Selections**

<i>Baked Native Scrod</i>	\$59
<i>Grilled Salmon with Lemon Dill Sauce</i>	\$63
<i>Teriyaki Glazed Salmon</i>	\$63

## Starches (Choice of One)

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*Garlic Mashed Red Bliss Potatoes*  
*Mashed Red Bliss Potatoes*  
*Roasted Red Bliss Potatoes with Garlic and Herbs*  
*Russet Fingerling Potatoes*  
*Scallion Rice*

## Vegetables (Choice of Two)

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*Zucchini & Summer Squash with Grape Tomatoes and Red Onion*  
*Rustic Cut Grilled Vegetables*  
*Glazed Baby Carrots*  
*Green Beans with Red Peppers*  
*Butternut Squash*  
*Sautéed Baby Spinach with Garlic and Onion*

## Dessert & Coffee Station

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*Custom Wedding Cake by Konditor Meister or Montillio's*  
*Freshly Brewed Coffee, Decaffeinated and Assorted Teas*

### **Pricing Includes**

*Imported English China Setting, Silverware, Water Glass,  
Wine Glass and Champagne Glass*  
*Floor length Table Linen and Ivory Napkins*

# Finishing Touches

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**(Additional \$4 per Guest unless otherwise noted)**

*Tuxedo Strawberries - Dipped in White and Dark Chocolate*

*Cake Pops - Seasonal Flavors*

*Whoopie Pies - Seasonal Flavors*

*Mini Cupcakes - Seasonal Flavors*

*Milk and Cookies - Chocolate Chip, White Chocolate Macadamia  
and Milk*

*Ice Cream Station - Vanilla and Chocolate Ice Cream  
with Sprinkles, Whipped Cream, Nuts and Cherries*

**\$5 per Guest**

*Chocolate Fountain - Biscotti, Rice Krispies Treats,  
Graham Crackers, Strawberries, Bananas, Marshmallows  
and Pretzels*

**\$7 per Guest**

# Function Policies

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- Ten days prior to the function is the deadline for all meal and floor plans.
- Final payment will be required by bank check, cash, or credit card, 10 days prior to the function.
- Liquor/Food Policy: No food or beverages of any kind will be permitted onto or removed from the premises by the patron or any guest
- Specialty Entrées available for individual guests on an as-needed basis
- All Functions require a non-refundable Room Fee of \$500
- All Pricing is subject to MA Meals Tax
- Administrative Fee of 20% will be added to Total Bill
- Social Function room fee is \$500 for 4 Hours
- Champagne or Wine Toast is an additional \$4 per Guest
- Meals for children are available upon request
- Bartender and Event Coordinator Included