

Happy Hollow Banquet Menu



Executive Chef Jason Hughes

Executive Sous Chef Juan Lupercio

Bakery Manager David Updike

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Hors D' Oeuvres

COLD OR ROOM TEMPERATURE

Imported Olive, Ciliegine Mozzarella, and Capicola Satays	5
St. Andre Apricot or Raspberry Tarts	5
Prosciutto Wrapped Asparagus with Boursin	6
Ahi Tuna Cones	6
House Smoked Salmon Cones with Boursin Crème Cheese and Fried Capers	6
Tropical Crab Salad Cones	6
Juan's Mexican Shrimp Cocktail Spoons	7
Spicy Tuna Tartare on Wonton Chip with White Soy and Tobiko Roe	7
Prosciutto Wrapped Washington Pears with Gorgonzola Dolce	6
Mini Maine Lobster Rolls with Shredded Lettuce, and Tarragon Aioli	8
Chilled Soup Shooters (Gazpacho, Cucumber and Avocado, Potato Leek)	6
Melon Ball Skewer with Prosciutto and Blood Orange Olive Oil	6
Chicken Salad Phyllo Cups with Mango and Papaya Relish	5
Smoked Trout Salad Phyllo Cups	6
Mexican Tuna Salad Phyllo Cup	6

HOT

Fried Chicken and Waffle Bites-Breaded Local Chicken, Cheddar Waffle, Sriracha Maple Syrup	5
Paris Ham and Asparagus Pinwheels	5
House Made Alaskan King Crab Rangoons with Citrus Soy	7
Buffalo Chicken Wontons with Sriracha Ranch	5
Potato Latkes with Crème Fraiche and Caviar	7
House Ground Imperial Farms Kobe Beef Sliders	7
Southern Fried Chicken Sliders with Pickles and Hot Sauce Mayo	6
Ham and Brie Biscuits with Apricot Jam	6
Plum Creek Farms Chicken Satay with Sweet Thai Chili Sauce	6
Maryland Style Crab Cakes with Caper Remoulade	7
Stuffed Baby Red Potatoes (Bacon, Cheddar, Sour Cream, Chives)	5
Shrimp Tempura with Sweet Thai Chili and Citrus Soy	11
Shrimp Toast with Spicy Aioli	6
Southern Fried Chicken Tenders with Ranch, BBQ, and Honey Mustard	6
Flash Fried Crab and Asparagus Risotto Bites with San Marzano Marinara and Parmesan Reggiano	7
House Made Buffalo Chicken Meatballs with Buttermilk Ranch, Smoked Blue Cheese, and Celery Leaves	5
House Made Lamb Meatballs with Roasted Red-Tomato Relish, Tzatziki, and Pecorino Romano	6
Mini Shrimp and Grits-Fried Grit Cake, Sautéed Shrimp, Diavolo Sauce, Chives, Parmesan Reggiano	7
House Roasted Turkey and Dressing Egg Roll with Cranberry Chutney	5
Korean Fried Broccoli with Gochujang, Toasted Sesame, and Scallion	5



Bacon Wrapped East Coast Scallops with Pineapple Chutney	13
Crab and Avocado Egg Rolls with Sweet Thai Chili Sauce	10
Stuffed Silver Dollar Mushrooms	
Spinach, Artichoke, and Boursin	4
Lamb and Chorizo	7
Jumbo Lump Crab	7
Italian Sausage and Peppers	5
TN Bacon, Cheddar, Chives	5
Quesadilla Cones with Sour Cream, Guacamole and Pico De Gallo	
Chicken	6
Kobe Brisket	7
Kobe Short rib	7
House Smoked Pulled Pork	6
Lobster	8
Shrimp	7
Veggie	4
House Made Sausage on Mini Pretzel Roll, Beer Mustard, and Pickled Cabbage	5
Juan's Beef Short Rib Taquitos with Smoked Tomato Crema, Queso Fresco, Salsa Verde	6
Crispy Bacon Wrapped Shrimp with Apricot-Grain Mustard Dipping Sauce	11
Loaded House Made Tater Tots-Bacon, Tillamook Cheddar, Chives, Smoked Tomato Ranch	4

Crostini & Flatbreads

CROSTINIS

Seared Beef Tenderloin with Smoked Bleu Cheese and Red Onion Jam	6
House Smoked Salmon with Boursin Crème Cheese, Dill and Fried Capers	6
Shaved Prosciutto, Gorgonzola, Fig Jam, Baby Arugula	6
Poached Shrimp with Chipotle Mayo, and Heirloom Cherry Tomato Pico	5
Grilled Lamb Loin with Basil-Mint Pesto, Feta, and Red Bell Pepper Relish	6
Poached Maine Lobster, Smashed Avocado, Tarragon Aioli	6
Heirloom Tomato Bruschetta with Fresh Mozzarella, and Aged Balsamic	4
Roasted Eggplant, David's Hummus, Olives, Pimenton	4
Smashed Avocado, Heirloom Cherry Tomato Pico de Gallo	4

FLATBREADS

BBQ Chicken with Pepper Jack, Shaved Red Onion, Cilantro, HHC BBQ Sauce	5
Rueben with Corned Beef, Sauerkraut, Gruyere, Russian Dressing	5
Lamb Gyro with Feta, Tzatziki, Diced Tomato, Shaved Red Onion	5
Smoked Salmon with Red Onion, Baby Arugula, Fried Capers, Crème Fraiche	6
Charcuterie with Assorted Salumi, Caramelized Onions, White Cheddar	5
Carne Asada with Refried Beans, Pico De Gallo, Queso Fresco, Salsa Verde	4
Vegetarian with Grilled Vegetables, Basil Pesto, Provolone	4
Margherite with Tomato Fondue, Basil, Fresh Mozzarella	4



Chips, Dips, and Platters

Baked Brie En Croute (Raspberry or Apricot) with Lavosh	6
White Queso Dip with Assorted Salsas, Guacamole, and Tortilla Chips	5
Mexican Seven Layer Dip with Fried Tortilla Chips	5
Assorted Deviled Eggs (Traditional, Blackened Shrimp, TN Bacon and Chives)	5
Mini Tea Sandwiches (Cucumber, Tomato, and Boursin, Chicken Salad, Tuna Salad, Egg Salad)	6
Spinach Artichoke Dip with Lavosh and Tortilla Chips	6
David's House Made Hummus with Curried Pita Chips	5
Vegetable Crudit� with Smoked Tomato Ranch	8
Seasonal Fruit Display	9
Imported and Domestic Cheese Display	9
House Smoked Salmon Display with Traditional Garnishes	8
Antipasto Display with Local Charcuterie, Grilled Vegetables, Crostinis	9
Chilled East Coast Oysters on the Half shell with Cocktail and Mini Tabasco	12
House Made Sushi Display (California, Spicy Tuna, Veggie) with Citrus Soy, Wasabi, and Pickled Ginger	12
Seared Hawaiian Ahi Tuna Display with Seaweed Salad, Wasabi, and Citrus Soy	16
Shrimp Cocktail Display with Grand Marnier Cocktail Sauce	16
Sliced Roasted Tenderloin with Caramelized Onions Horseradish Cr�me, Dijon, and Rolls	17



Action Stations - \$60 Chef Attendant Fee

Shrimp and Grits with TN Bacon, Diced Tomato, Parmesan Reggiano, Chives Diavolo Sauce	10
Macaroni and Cheese with Maine Lobster, Baby Shrimp, Blackened Chicken, Bacon, Onions, Peppers, Diced Tomato, Smoked Gouda Cheese Sauce	15
Creamy Risotto with Maine Lobster, Bay Scallops, Shrimp, Pesto Grilled Chicken, Roasted Tomato, Peas, Artichoke, Parmesan Reggiano	15
Juan's Al Pastor Taco Station (Gyro Machine)	
Marinated Local Pork Shoulder, Mini Flour Tortillas, Diced Onions, Cilantro, Salsa Verde, Queso Fresco, Roasted Pineapple, Salsa Roja, Caramelized Onions, Lime Wedges	9

Carving Stations - \$60 Chef Attendant Fee

Slow Roasted Beef Tenderloin with Caramelized Onions, Horseradish Crème, Dijon, Wild Mushroom Sauce, Mini Rolls	18
Roasted "Filet" or Ribeye with Roasted Shallot Jus, Horseradish Crème, Dijon, Mini Rolls	16
Herb Roasted Turkey Breast with Cranberry Mayo, Dijon Mayo, Mini Rolls	12
House Smoked Kobe Beef Brisket with HHC Barbeque Sauce, Fried Onions, Pickles, Mini Rolls	14
Seared New York Strip with Caramelized Onions, Horseradish Crème, Dijon, Brandy Peppercorn Sauce, Mini Rolls	15
House Smoked Local Pulled Pork BBQ with HHC Barbeque Sauce, Pineapple Chutney, Pickles, Mini Corn Muffins, Hawaiian Rolls	10
Dijon and Herb Roasted Local Pork Loin with Apple Chutney, Dried Cherry Jus, Caramelized Onions, Mini Rolls	10
Slow Roasted Prime Rib with Au Jus, Horseradish Crème, Mini Rolls	14
Grilled Colorado Rack of Lamb with Basil Mint Pesto	20



Lunch Salads 18

Thunderbird Salad	Grilled Chicken, Iceberg Lettuce, Swiss Cheese, Bacon, Chives, Roma Tomato, Olives, Hard Cooked Egg, T-Bird Dressing
HHC Cobb Salad	Diced Grilled Chicken, Iceberg and Romaine Lettuce, Hard Cooked Egg, Bacon, Tomato, Avocado, Maytag Bleu Cheese, Ranch Dressing
Caesar Salad	Grilled Chicken, Romaine Lettuce, Roasted Red Bell Pepper, Parmesan "Chip" French Bread Croutons, Caesar Dressing
Opal Apple Salad	Grilled Chicken, Baby lettuces, Dried Cherries, TN Bacon, Shaved Gouda, Spiced Pistachios, Raspberry Vinaigrette
Berry and Bleu Salad	Grilled Chicken, Baby lettuces, Maytag Bleu Cheese, Assorted Berries, Spiced Pecans, Carrot Curls, Balsamic Vinaigrette
Southwest Chicken Salad	Grilled Chicken, Mixed Greens, Black Beans, Shredded Cheddar, Pepper Jack Cheese, Pico de Gallo, Diced Avocado, Fried Tortilla Strips, Smoked Jalapeno Ranch
Southern Fried Chicken Salad	Hand Breaded Chicken Tenders, Mixed Greens, Heirloom Cherry Tomatoes, Grilled Corn, English Cucumber, TN Bacon, Hard Cooked Egg, Tillamook Cheddar Cheese, HHC Buttermilk Dressing, BBQ Drizzle
HHC Waldorf Salad	Apricot Glazed Chicken, Bibb Lettuce, Pink Lady Apple, Halved Grapes, Celery, Candied Walnuts, Citrus Poppy Seed Dressing

Lunch Salads 20

Jumbo Lump Crab Stack	Diced Avocado, Heirloom Cherry Tomatoes, Hard Cooked Egg, Baby Lettuces, French Bread Crostinis, Remoulade
Asian Shrimp Salad	Fried Wonton Bowl, Grilled Shrimp, Baby Lettuces, Edamame, Mandarin Oranges, Red Bell Peppers, Carrots, Cashews, Sweet Thai Chili Vinaigrette
Mediterranean Salmon Salad	Grilled Canadian Salmon, Baby Lettuces, Cucumber, Cherry Tomatoes, Kalamata Olives, Garbanzo Beans, Toasted Pine Nuts, Spinach Artichoke Pita Bread, Dijon-Red Wine Vinaigrette
Black and Bleu Salad	Seared Beef Tenderloin Medallions, Mixed Greens, Caramelized Onions, Sautéed Wild Mushrooms, Heirloom Cherry tomatoes, Maytag Bleu Cheese, Balsamic Vinaigrette



Sandwiches and Such

House Roasted Turkey 17

David's Herbed Hoagie Roll, President Brie, Lettuce, Tomato, Cranberry Mayo

Blackened Prime Rib Sandwich 18

Toasted Hoagie Roll, Caramelized Local Onions, Provolone, Horseradish Crème

Buffalo Chicken Sandwich 18

Toasted Bun, Lettuce, Tomato, Onion, Pickles, Provolone Cheese, House Made Buttermilk Dressing

Imperial Farms Kobe Beef Brisket Sandwich 17

Toasted Bun, House Smoked Brisket, Provolone, Fried Onion Rings, HHC Barbeque Sauce

California Turkey Panini 18

Grilled Sourdough, House Roasted Turkey Breast, Avocado,
Marinated Tomatoes, Pepper Jack Cheese

Ham and Brie Panini 18

Grilled Sourdough Bread, Thinly Sliced Ham, President Brie, Apricot Jam,
Maille Dijon Mustard

House Ground Imperial Farms Kobe Burger 16

Toasted Bun, Tillamook Cheddar Cheese, Jalapeno Bacon, Lettuce, Tomato, Onion,
Pickle, House Made Steak Sauce

Fairway Club 17

Turkey, Ham, Bacon, Lettuce, Tomato, Mayonnaise, Swiss and American Cheeses, Toasted White Bread

Southwestern Chicken Wrap 17

Grilled Chicken, Black Beans, Corn, Peppers, Red Onions, Cilantro, Chipotle Mayo,
Fried Tortilla Chips, Lupe's Salsa Roja

Blackened Chicken Sandwich 18

Toasted Sourdough, Baby Spinach, Tillamook White Cheddar, Chipotle Mayo, Avocado

Maine Lobster Rolls 19

Toasted Slider Buns, Poached Maine Lobster, Shredded Lettuce, Tarragon Mayo



Soup and Sandwich Combo

Soup and ½ Sandwich or Wrap 18

Half of sandwich or wrap of your choice served with a cup of soup of your choice

Lobster Bisque and ½ Sandwich 20

Soups

Chicken and Dumpling	7
Old Fashioned Vegetable Beef	7
Tomato Basil with Rice	7
Poblano Potato with White Cheddar	7
Butternut Squash and Apple with spiced pecans	7
Italian Garden Vegetable	7
White Turkey Chili	7
Wild Mushroom	7
Broccoli Cheddar	7
Gingered Sweet Potato with Spiced Pecans	7
Smoked Kobe Beef Brisket Chili	7
Beef Barley	7
Smoked Chicken and Andouille Gumbo	7
Tuscan White Bean	7
German Potato	7
Chicken Tortilla	7
Tequila Black Bean with Cilantro Lime Crema	7
Red Bean and Rice	7
Smoked Haddock Chowder	8
New England or Manhattan Clam Chowder	8
Shrimp or Crab Bisque	8
Lobster Bisque	9
Shellfish Bisque or Lobster Bisque Endome	11



Brunch Entrees

Southern Fried Chicken and Waffles 19.50

Hand Breaded Chicken Tenders, Sawmill Gravy, Bliss Maple Syrup, Scrambled Eggs, Fresh Fruit

Southwest Breakfast Tamales 19.50

Scrambled Eggs, Pepper Jack and Cheddar Cheese, Black Bean Corn Relish, Breakfast Potatoes, Salsa Verde, Salsa Roja

Juan's Hash Brown Cups 19.50

Mini Hash Brown Cups, Scrambled Eggs, Tillamook Cheddar Cheese, Bacon, Fresh Fruit

Cast Iron Breakfast Skillet 19.50

Cheesy Scrambled Eggs, Breakfast Potatoes, Sausage Links, Buttermilk Biscuit, Fruit Fruit

HHC Huevos Rancheros Skillet 19

Fried Corn Tortilla, Tequila Black Beans, Poached Local Farm Eggs, Pico De Gallo, Queso Fresco, Salsa Roja, Smoked Tomato Crema

Brettonne Style Crepe 19

Shaved Paris Ham, Asparagus, Gruyere Cheese, Poached Local Farm Egg, Roasted Fingerling Potatoes, Fines Herbes

Breakfast in a Cup 19

Smoked Gouda Grits, House Made Sausage, Scrambled Eggs, Heirloom Cherry Tomato Pico De Gallo, Chattanooga's Famous Pancakes, Roasted Potatoes

Cinnamon Raisin Stuffed French Toast 18.50

Pink Lady Apple and Cream Cheese Filling, Cheesy Scrambled Eggs, Roasted Potato Medley

Croque Madame 19.50

Grilled Ham and Gruyere Cheese, Fried Local Brown Egg, Bechamel, Herb Roasted Fingerling Potatoes, Fresh Fruit

Open Faced Monte Cristo 19.50

French Toast, Sliced Ham, HHC turkey Breast, Swiss Cheese, House Made Strawberry Jam, Roasted Red Bliss Potatoes, Fresh Fruit

Duet of Mini Quiche 18.50

Quiche Lorraine, Roasted Vegetable Quiche, Red Bell Pepper Coulis, Baby Lettuces, Fruit



Lunch Entrees

Parmesan Crusted Chicken 19
Diced Tomatoes, and Lemon Caper Vin Blanc

Chicken Napa Valley 19
Roasted Grapes, Capers, Marcona Almonds, Tarragon Vin Blanc

Plum Creek Farms Cashew Chicken 19
Sauteed Local Boneless Chicken Thighs, Steamed Jasmine Rice,
Stir Fry Vegetables, Mint, Basil, Sweet Thai Chili Sauce, Sriracha Crunch

Chicken, Spinach, and Wild Mushroom Crepes 18
Herb Roasted Fingerling Potatoes, Baby Carrots and Green Beans,
Parmesan Reggiano Crema

Cashew Beef Tips 19
Seared Beef Tenderloin, Udon Pasta, Stir Fry Vegetables,
Mint, Basil, Sweet Thai Chili Sauce

HHC Beef Stroganoff 20
Seared Beef Tenderloin, Wild Mushrooms, Baby Vegetables,
Imported Italian Pasta, Fines Herbes

Steak Diane 21
Seared Beef Tenderloin Medallions, Boursin Whipped Potatoes,
Baby Green Beans, Brandy Peppercorn Sauce

“Shrimp and Grits” 19
Sautéed gulf shrimp, crisp stone ground grit cake, Parmesan Reggiano,
Diced Tomato, Chives, TN Bacon, Diavolo Sauce

Grilled Canadian Salmon 21
Steamed Jasmine Rice, Baby Vegetables, Citrus Relish, Buerre Blanc

Old Fashioned Chicken Pot Pie 17
Poached Chicken, Carrots, Celery, and Peas Topped with David’s Flaky Pie Crust

Plum Creek Farms Chicken Scaloppini 19
Adobo potatoes, wilted spinach, roasted tomato,
mozzarella, Pomodoro sauce



HHC Garden

Dinner Salads 9

HHC Mixed Green Salad

Spring Mix, Roma Tomato, English Cumber, Hard Cooked Egg,
Tillamook Cheddar, Croutons, Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Roasted Red Bell Pepper, Parmesan “Chip”
French Bread Croutons, Caesar Dressing

Baby Iceberg Lettuce Slices

TN Bacon, Hard Cooked Egg, Heirloom Cherry Tomatoes,
Maytag Bleu Cheese, French Bread Croutons, Buttermilk Dressing

Spring Salad

Mixed Greens, Sliced Strawberries, Halved Grapes,
Local Feta Cheese, Spiced Pecans, Raspberry Vinaigrette

Thunderbird Salad

Iceberg Lettuce, Swiss Cheese, Bacon, Chives,
Roma Tomato, Olives, Hard Cooked Egg, T-Bird Dressing

Opal Apple Salad

Baby Lettuces, Dried Cherries, TN Bacon,
Shaved Beemaster Gouda, Spiced Pistachios, Apple-Balsamic Vinaigrette

Berry and Bleu Salad

Baby Lettuces, Maytag Bleu Cheese, Assorted Berries,
Spiced Pecans, Carrot Curls, Balsamic Vinaigrette

Bruschetta Salad

Baby Arugula, Heirloom Cherry Tomatoes, Mozzarella,
Extra Virgin Olive Oil, Aged Balsamic, Parmesan Reggiano, Grilled Bread

Roasted Beet Carpaccio

Baby Lettuces, TN Bacon, Local Goat Cheese,
Orange Supremes, Extra Virgin Olive Oil

Dinner Entrées



Beef - Seafood - Pork

Veal & Lamb - Chicken Dishes

Vegetarian - Combo Plates

Dinner Entrées

BEEF

Charbroiled Center Cut 6 oz Filet Mignon	37
Charbroiled Center Cut 8 oz Filet Mignon	41
Charbroiled Center Cut 10 oz Bone In Filet Mignon	44
Charbroiled Center Cut 14 oz New York Strip	42
Charbroiled Center Cut 10 oz "Filet" of Ribeye	42

Above steaks get your choice of sauce

Brandy Peppercorn, Roasted Shallot Jus, Bordelaise, Madeira Wild Mushroom, or Bearnaise

Add Oscar Style to any above steak with Jumbo Lump Crab and Hollandaise 9

Steak Diane	Beef Tenderloin Medallions with Brandy Peppercorn Sauce	35
Beef Wellington	Seared 8 oz Filet Wrapped in Prosciutto with Wild Mushroom Duxelle and Baked in Puff Pastry	44

SEAFOOD

Grilled Canadian Salmon with Lemon Butter and Roasted Red Bell Pepper Relish	34
Blackened Canadian Salmon with Corn Relish, Shrimp Etouffee	35
Pesto Crusted Canadian Salmon with Tomato Coulis, Bruschetta Relish	34
Prosciutto Wrapped East Coast Cod with Scampi Butter	30
Spice Seared Chilean Sea Bass with Heirloom Cherry Tomato Relish	40
Pan Seared Maryland Style Crab Cakes with Tarragon Vin Blanc	31
Jerk Grilled Block Island Swordfish with Pineapple Chutney	31
Crab and Spinach Stuffed Lemon Sole with Roasted Red Bell Pepper Coulis	33
Parmesan Crusted Diver Scallops with Tomato Fondue, and Fried Capers	33
Bacon Wrapped Diver Scallops with Pineapple Chutney	33
Seared Hawaiian Ahi Tuna with Citrus Soy Sauce	40

PORK, VEAL, & LAMB

Charbroiled Local Pork Tenderloin with HHC Barbeque Sauce, Corn Relish, and Fried Onion Rings	28
Truebridge Farms Pork Chop with Apple Chutney and Dried Cherry Jus	30
House Smoked Baby Back Ribs with Cinnamon Apples and HHC Barbeque Sauce Half Rack \$18 Full Rack \$29	
Wisconsin Veal Scallopini with Wild Mushroom Marsala Sauce	31
Charbroiled Wisconsin Veal Chop with Smoked Onion Jus	47
Grilled Colorado Lamb Chops with Basil-Mint Pesto	47
Charbroiled Colorado Lamb Loin with Roasted Feta, and Red Wine Lamb Jus	42

CHICKEN DISHES

Parmesan Crusted Chicken 32.50

Diced Tomatoes, Herbs, Lemon Caper Vin Blanc

Chicken Napa Valley 30.50

Roasted Grapes, Capers, Marcona Almonds, Tarragon Vin Blanc

Chicken Scallopini 30.50

Wild Mushrooms, Roasted Garlic- Rosemary Jus

Chicken Cordon Bleu Roulade 30.50

Paris Ham, Gruyere Cheese, Sun Dried Tomato Mornay

Spinach, Boursin, and Artichoke Stuffed Plum Creek Farms Chicken 30.50

Roasted Red Bell Pepper Coulis

Herb Roasted Plum Creek Farms Chicken 30.50

Wild Mushrooms, Bacon-Onion Jam, Marsala Vin Blanc

Dried Fruit and Brie Stuffed Plum Creek Farms Chicken 30.50

Crisp Prosciutto, Apricot Grain Mustard Jus

Spiced Seared Plum Creek Farms Chicken 30.50

Citrus Relish Buerre Blanc

Plum Creek Farms Chicken Scaloppini 30.50

Adobo potatoes, wilted spinach, roasted tomato,

mozzarella, Pomodoro sauce

VEGETARIAN 21

Parmesan Eggplant Stack

Grilled Vegetables, Roasted Red Bell Pepper

Wilted Spinach, Goat Cheese, San Marzano Tomato Sauce

Cashew Thai Udon

Stir Fry Vegetables, Mint, Basil, Sweet Thai Chili Sauce

Juan's Vegetarian Tamales

Roasted Vegetables, Spanish Rice Salsa Verde, Salsa Roja

Tofu Curry

Steamed Jasmine Rice, Aromatic Vegetables

Toasted Peanuts, Coconut Red Curry Sauce

Wild Mushroom Ravioli

Wilted Spinach, Roasted Tomatoes

Parmesan Reggiano Crema

Combo Plates

Charbroiled Center Cut 6 oz Filet Mignon and Spiced Seared Chilean Sea Bass...54
Wild Mushroom Sauce, Heirloom Cherry Tomato Relish, Lemon Butter

Charbroiled Center Cut 6 oz Filet Mignon and Chicken Napa Valley...50
Brandy Peppercorn, Roasted Grapes, Capers, Marcona Almonds, Tarragon Vin Blanc

Charbroiled Center Cut 6 oz Filet Mignon and Parmesan Crusted Chicken...50
Brandy Peppercorn, Diced Tomato, Lemon Caper Vin Blanc

Charbroiled Center Cut 6 oz Filet Mignon and Grilled Canadian Salmon...51
Roasted shallot jus, Red Bell Pepper Relish, Lemon Vin Blanc

Charbroiled Center Cut 6 oz Filet Mignon and Blackened Canadian Salmon...51
Wild Mushroom Sauce, Corn Relish, Shrimp Etouffee

Charbroiled Center Cut 6 oz Filet Mignon and Crab and Spinach Stuffed Lemon Sole...51
Bordelaise, Roasted Red Bell Pepper Coulis

Charbroiled Center Cut 6 oz Filet Mignon and Bacon Wrapped Diver Scallops...51
Wild Mushroom Sauce, Pineapple Chutney

Starches & Vegetables

STARCHES

Stuffed Baby Red Potatoes
Boursin Whipped Potatoes
Herb Roasted Fingerling Potatoes
Potato "Risotto"
Twice Baked Potato
Maine Lobster Mashed Potatoes (upcharge)
Pesto Mashed Potatoes
Au Gratin Potatoes
Sweet Potato Souffle
Parmesan Risotto Cake
Steamed Jasmine Rice
Sun Dried Tomato Orzo

VEGETABLES

Asparagus Bundle
Sauteed Brussel Sprout Leaves with
Dried Fruits and Toasted Almonds
Jumbo Asparagus
Steamed Baby Vegetables
Steamed Baby Green Beans
Burgundy Mushrooms
Steamed Baby Carrots
Grilled Vegetable Stack
Stir Fry Vegetables
Zucchini and Squash Medley
Parmesan Broiled Roma Tomatoes
Yellow Squash "Souffle"
Sauteed Wild Mushrooms
Butternut Squash and Baby Green Beans

Desserts



David Updike

Bakery Manager

davidu@happyhollowclub.com

Desserts

Tier 1 5

Sheet Cake

2"x 3" serving of White, Chocolate or Marble with Butter Cream Frosting

Plated Bar

Two 1"x 3" Bars with plate design

Tier 2 6

Hot Fudge Sundae with Brownie

Fruit and Cream Pies

Pecan Ball

Tier 3 8

Chocolate Raspberry Torte

Devil's Food Cake with Chocolate Butter Cream Frosting and Raspberry Preserves

Carrot Cake

Two Layers of Carrot Cake filled with a Cooked Pecan Filling and Cream Cheese Frosting

Cheesecake

Individual Cheesecakes; Flavor Choices of:

Black Forest, Chocolate Swirl, Coconut Macaroon, Crème de Menthe, Eggnog, Fresh Fruit, Irish Cream, Lemon Biscotti, Lemon Curd, Mocha, Pumpkin, Traditional New York, Turtle Fudge, White Chocolate Raspberry Swirl

Lemon Lime Tart

Sugar Tart Crust with Lemon-Lime Custard filling, served with Whipped Cream, Raspberry Puree, fresh raspberries and mint

Fruit Crisp

Apple, Peach, Strawberry-Rhubarb or Blueberry filling with an Oatmeal/Brown Sugar Topping



all desserts plated with plate design

Chocolate Ganache Cake

Devil's Food Cake with a Chocolate Ganache Filling and Frosting

Mousse filled Chocolate Cups

Chocolate Cup filled with White or Dark Chocolate Mousse Served with Fresh Fruit and Chocolate Cookie Sticks

Crème Brulee

Smooth, Rich Custard Topped with a thin layer of Crunchy, Caramelized Sugar; Flavor Choices of: Classic Vanilla, Bailey's, Chocolate Orange, Chocolate Chunk, Eggnog, Apple Cinnamon

Crème Caramel

Smooth, Rich Custard with a Caramel Topping and Sauce

Black Magic Cake

Wedge of Dark, Moist Chocolate Cake with a hint of Espresso, served with Dark Chocolate Mousse and a dollop of Whipped Cream

Chocolate Turtle Cake

Layers of Chocolate Cake, Chocolate Fudge Frosting, Caramel and Pecans

Pumpkin Praline Tort

Moist Cake Layer with Pumpkin and Pumpkin Pie Spices Topped with a Caramel Pecan topping , Served with Caramel and a dollop of Whipped Cream

Chocolate Praline Tort

Dark, Rich, Moist Layer of Chocolate Cake with a Caramel Pecan Topping served with Hot Fudge Sauce and a dollop of Whipped Cream

Brazilian Coconut Flan

Brazilian Version of Crème Caramel; Extra Smooth with Coconut Flavor

Chocolate Hazelnut Torte

Dark Chocolate Cake with Ground Hazelnuts and a hint of Orange finished with a Glaze of Dark Chocolate, Hazelnut Liqueur and Grand Marnier

Chocolate Mousse Trio

Layers of White Chocolate Mousse, Milk Chocolate Mousse and Dark Chocolate Mousse in a stemmed glass Topped with a Chocolate curl

Lemon Mouseline Torte

Layers of Lemon Cake and Lemon Bavarian topped with White Chocolate Bavarian; plated with Raspberry Coulis, Marcona Almond Crumble and Fresh Raspberries

Chocolate-Dipped Crème Brulee

Traditional Crème Brulee dipped in Dark Chocolate; with Fresh Fruit, Raspberry Coulis and Grand Marnier Whipped Cream

Bananas Foster Pain Perdu

Brioche French Toast, Cinnamon Ice Cream, Spiced Rum Caramel and Fried Plantain Chip

Chocolate Praline Tort

Layers of Dark Chocolate Cake, Caramel Buttercream, Praline Crunch and Dark Chocolate Ganache Glaze

Almond Caramel Tart

Caramelized White Chocolate Bavarian, Marcona Almond Caramel and Raspberry Coulis

Valhrona Carmelia Chocolate Pot de Crème with Raspberry Coulis, Marcona Almond Crumble and Fresh Strawberries

Chocolate Pecan Bombe

Chocolate Mousse Dome filled with Pecan Nougat and Glazed with Chocolate Ganache

Apricot White Chocolate Bavarian

Vanilla Chiffon Cake, Apricot Bavarian, White Chocolate Bavarian, Raspberry Coulis, Fresh Raspberries

Ocoa Dark Chocolate Crème Brulee

Crème Brulee flavored with Ocoa 70% Dark Chocolate and topped with the Classic 'Burnt Sugar' Crunch

David Updike

Bakery Manager

dauidu@happyhollowclub.com



Bar Packages

Beer ~ "House" Wine ~ Soft Drinks 37

Full Bar ~ Premium Brands plus all of the above items 41

Prices Include

Champagne and Wine upon arrival

Four (4) hours unlimited beverages

Bud Light Keg Beer

Wine with dinner

Minors ~ Unlimited Soft Drinks 13

All packages have a four (4) hours maximum time limit

\$11 per person per additional hour