



Located at the “Gateway Into The Litchfield Hills” we welcome you, and your family and friends, to Candlewood Valley Country Club. We have views that are breathtaking, cuisine that will meet your highest expectation, and a team of dedicated professionals who will give you our “unmatched signature guest service” on all levels.

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Breakfast Buffet Menu

\$18.99/Per Person

Start your morning meeting off right with our Breakfast Buffet Menu!
(room rental fee waived when choosing this option)

Scrambled Eggs

French Toast Sticks

Bacon

Sausage Links

Diner Style Home Fries with Peppers and Onions

Cinnamon Rolls

Muffins

Fresh Fruit Display

Coffee and Tea Service

Juices and Milk

Meeting Selections

Our Room Rental Charge is \$150/hour with a minimum of 3 Hours for our Banquet Facility and (when available) Restaurant/Café.

Breakfast Options

Continental Breakfast \$6.00

Muffins, Bagels with Butter and Cream Cheese.
Fresh Brewed Coffee and Tea Service, Juices

Deluxe Continental \$9.00

Muffins, Bagels with Butter and Cream Cheese.
Market Breakfast Pastries, Fresh Brewed Coffee
and Tea Service, Juices

Lunch Options

Boxed Lunch \$12.99

Choice of Turkey, Roast Beef, or Grilled
Vegetable Wrap; Chips, Cookie, Coleslaw and
Assorted Non Alcoholic Beverages.

Sandwich Platter Combo \$15.99

Assorted Sandwiches, Potato Salad, Coleslaw,
Cookies, Assorted Non Alcoholic Beverages.

Breakout Options

Salted Snacks \$5

Potato Chips, Pretzels, Popcorn and Assorted Non Alcoholic Beverages

Sweet Snacks \$10

Cookies, Brownies, and a seasonal selection of Sweet Desserts,
Coffee Service, and Non Alcoholic Beverages

Banquet Buffet Menu

Starting at \$32/pp++

From a casual “get together,” to a more formal affair - or for any reason to celebrate! Our buffet service includes a Garden Salad “Vinaigrette” served at each place setting, Bakeshop Rolls with accompaniments, Seasonal Vegetable and Starch, Coffee Service and Choice of Dessert.

Entrée Options (Please choose 2)

| | |
|---------------------------------|--|
| Roast Top Round of Beef Au Jus | “36 Hour Brined” Whole Chicken Quarters |
| Lemon Chicken Breast | Citrus Basil Salmon |
| Grilled Beef Sirloin Medallions | Stuffed Filet of Flounder, Crab Stuffing |
| Chicken Marsala with Mushrooms | Penne a la Vodka |
| Grilled Chicken Caprese | Roasted Eggplant Cannelloni |

Entrée Enhancements (Price in addition to regular price and added to final count)

| | |
|---|--|
| Veal Ossobuco Milanese (\$ +8) | Stuffed Shrimp, Seafood Stuffing (\$ +8) |
| Roast Prime Rib of Beef Au Jus (+ \$10) | Roast Tenderloin of Beef (+ \$13) |

Finishing Touches Dessert (included in price)

Chocolate Tuxedo Bombe

An extravagant creation: Individual Chocolate genoise, milk chocolate mousse, And white chocolate mousse draped in chocolate ganache.

New York Cheesecake

For the purist - New York-style Cheesecake drizzled with Chocolate Sauce

Strawberry Shortcake

We make “the best” shortcake you’ve ever tasted, and decorate it with dairy fresh whipping cream and fresh strawberries.

Apple Pie

Nothing says it better than a classic! Warm Apple Pie and Fresh Whipped Cream
Simplicity at Its Best!

Tiramisu

Our Chefs’ “family recipe” Tiramisu, like none other!

Prices are exclusive of 6.35% CT Sales Tax and 18% Service Charge. Minimum amount is 50 people for Banquet Room
Adding additional Entrées is an additional \$4/per person per additional entrée.

Hors d'oeuvre

Passed Hors d'oeuvres

| | 100 Pieces |
|---|-------------------|
| Spinach Stuffed Mushrooms | \$150 |
| Meatballs in Nonna's "Sunday Tomato Sauce" | \$150 |
| Spinach and Cheddar Phyllo Blossom | \$150 |
| Cocktail Franks in Puff Pastry | \$160 |
| Fig and Mascarpone "Beggars Purse" | \$170 |
| Vegetable Samosas | \$170 |
| Chicken Potstickers | \$170 |
| Smoky Gouda Arancini | \$210 |
| Coconut Shrimp | \$215 |
| Shrimp and Avocado Toasts | \$215 |
| Beef Empanadas | \$225 |
| Maryland Style Crabcakes | \$310 |
| Thai Peanut Chicken Satay | \$310 |
| Mongolian Honey Sriracha Beef Satays | \$310 |
| Beef Filet Crostini w/horseradish cream and pickled red onion | \$350 |
| Sea Scallops Wrapped In Bacon | \$375 |

Stationary Hors d'oeuvres

| | Small (50) | Large (60-100) |
|--|-------------------|-----------------------|
| Fresh Vegetable Crudités with Dip | \$150 | \$220 |
| Fresh Fruit Display with Yogurt Dip | \$150 | \$220 |
| Artisan Cheese Assortment | \$190 | \$300 |
| Charcuterie Board with Seasonal Accompaniments | \$200 | \$350 |
| Shrimp Cocktail Platter | \$200 | \$399 |

Prices are exclusive of 6.35% CT Sales Tax and 18% Service Charge. Minimum amount is 50 people for Banquet Room
Adding additional Entrées is an additional \$4/per person per additional entrée.

Plated Banquet Menu

From a casual “get together,” to a more formal affair - or for any reason to celebrate!
Our Table Service Banquet Menu includes your choice of salad served at each place setting,
Bakeshop Rolls with accompaniments, Coffee Service and Choice of Dessert.

Salad (Please choose 1)

Caprese

Campari Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, EVOO

Field Greens

Field Greens, Tomato, Onion, Cucumber, Olive, Balsamic Vinaigrette

Caesar

Romaine Lettuce, Caesar Dressing, Red Onion, Pecorino, Croutons

Harrybrooke

Field Greens, Dried Cranberry, Walnut, Red Onion, Goat Cheese, Balsamic Vinaigrette

Entrée (Please choose 3)

Grilled “Baseball” Top Sirloin of Beef Steak \$43

Grilled Top Sirloin Steak, Maître D’hôtel Butter,
Fresh Cut Steak Frites, seasonal vegetable.

Roast Prime Rib of Beef au Jus \$47

Roast Boneless Rib of Beef, Au Jus, Roasted Red Bliss Potatoes, Seasonal Vegetable

Veal Ossobuco Milanese \$49

Braised Veal Shank, White Wine and Tomato Brodo, Gremolata, Risotto Milanese, Root Vegetables.

Duck Breast “Porchetta Style” \$48

Cast Iron Seared Duck Breast, “stuffed” with herbs, garlic, and parmesan cheese,
Risotto Milanese, Seasonal Vegetable

Broiled Semi Boneless Quail \$44

Sausage Apple Stuffing, Lemon Butter Glace,
Potato Puree, Seasonal Vegetable

Kung Pao Shrimp and Wasabi Quinoa \$45

Sauté Shrimp, Bell Pepper, Broccoli, and Scallion
Honey Soy Peanut Sauce, Wasabi Spiked Quinoa

Citrus Basil Salmon \$43

Citrus Basil Vinaigrette Glace
Tuscan Cannellini Beans, Broccoli Rabe

Lobster Ravioli \$46

Cheese and Lobster stuffed Ravioli
Maryland Crab and Sundried Tomato Cream Sauce

Roast Eggplant Cannelloni \$39

Slow Roasted Eggplant, Three Cheese Filling
(Ricotta, Goat Cheese and Pecorino Romano)
Plum Tomato Sauce, Toasted Garlic

Lemon Chicken Breast \$42

Statler Chicken Breast,
Fresh Squeezed Lemon infused Chicken Jus,
Roasted Red Bliss Potatoes, Seasonal Vegetable

Seared Scallops \$41

Wilted Spinach, Parmesan Risotto

Grilled Chicken Penne \$39

Diced Tomato, Basil Pesto, Fresh Mozzarella

Prices are exclusive of 6.35% CT Sales Tax and 18% Service Charge. Minimum amount is 50 people for Banquet Room
Adding additional Entrées is an additional \$4/per person per additional entrée.

Finishing Touches Dessert (included in price)

Chocolate Tuxedo Bombe

An extravagant creation: Individual Chocolate genoise, milk chocolate mousse,
And white chocolate mousse draped in chocolate ganache.

New York Cheesecake

For the purist - New York-style Cheesecake drizzled with Chocolate Sauce

Strawberry Shortcake

We make “the best” shortcake you’ve ever tasted, and decorate it with
dairy fresh whipping cream and fresh strawberries.

Apple Pie

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Simplicity at Its Best!

Tiramisu

Our Chefs’ “family recipe” Tiramisu, like none other!

Dessert Upgrades (priced per person)

Let your event end on an even sweeter note!

Upgrade your Finishing Touches to one of our sweet options below.

Petite Dessert Buffet \$5.00/pp

Platters of assorted mini pastry for your guests to indulge

Mini Cupcake Tower \$7.00/pp

An assortment of fresh mini cupcakes

Grand Buffet \$12.00/pp

A Grand Assortment of desserts!

Cocktail Reception

3 Hour Cocktail Party

This package consists of 3 stationary items and 5 passed items starting at \$34.00 per person.

Stationary Hors d'oeuvres

(Please Choose 3)

Fresh Vegetable Crudités with Dip
 Fresh Fruit Display with Yogurt Dip
 Cheese Assortment with Accompaniments
 Crostini and Bruschetta Tasting
 Fiesta Assortment (an array of fresh inspired salsas and toppings with Tortilla Chips)

Passed Hors d'oeuvres

(Please Choose 5)

| | |
|--|---|
| Spinach Stuffed Mushrooms | Coconut Shrimp |
| Meatballs in Nonna's "Sunday Tomato Sauce" | Shrimp and Avocado Toasts |
| Spinach and Cheddar Phyllo Blossom | Beef Empanadas |
| Cocktail Franks in Puff Pastry | Maryland Style Crabcakes |
| Fig and Mascarpone "Beggars Purse" | Thai Peanut Chicken Satay |
| Smoky Gouda Arancini | Mongolian Honey Sriracha Beef Satays |
| Vegetable Samosas | Beef Filet Crostini w/horseradish cream |
| Chicken Potstickers | Sea Scallops Wrapped In Bacon |

Cocktail Reception Enhancements

Priced in addition to package price (50 person minimum) *Chef attended Station for 1 hour, where noted

| | |
|---|--------------------|
| *Mashed Potato Bar with shredded cheddar, crumbled gorgonzola, bacon, butter, Sour cream, caramelized onions, sautéed mushrooms, and gravy | \$7.00/per person |
| Cupcakes and Coffee Assorted Premium Cupcakes and a Coffee Bar | \$7.00/per person |
| Shrimp Cocktail Display with Cocktail sauce and lemon garnish | \$12.00/per person |
| *Carving Station featuring choice of Roast Turkey Breast, Roast Pork Loin, Or Roast Top Round (choose 1) and accompaniments | \$13.00/per person |
| Grand Dessert Buffet featuring an eclectic array of mini desserts, pastry, and a Coffee Bar. | \$12.00/per person |

Prices do not include beverages (except where noted), 6.35% CT Sales Tax, and 18% Service Charge. Minimum amount is 50 people for Banquet Room
 Adding additional Entrées is an additional \$4/per person per additional entrée.

Sweet 16 & Bar/Bat Mitzvah Parties

\$34/pp++

Our buffet service for the Adults includes a Garden Salad "Vinaigrette" served at each place setting, Bakery Rolls with accompaniments, Seasonal Vegetable and Starch, Coffee Service and our Finishing Touches Dessert Buffet.

Entrée Options (Please choose 1)

| | |
|---------------------------------|--|
| Roast Top Round of Beef Au Jus | "36 Hour Brined" Whole Chicken Quarters |
| Lemon Chicken Breast | Citrus Basil Salmon |
| Grilled Beef Sirloin Medallions | Stuffed Filet of Flounder, Crab Stuffing |
| Chicken Marsala with Mushrooms | Penne a la Vodka |
| Grilled Chicken Caprese | Roasted Eggplant Cannelloni |

Entrée Enhancements (Price in addition to regular price and added to final count)

| | |
|---|--|
| Veal Ossobuco Milanese (\$ +8) | Stuffed Shrimp, Seafood Stuffing (\$ +8) |
| Roast Prime Rib of Beef Au Jus (+ \$10) | Roast Tenderloin of Beef (+ \$13) |

Entrée Options For The Kids (Please choose 1)

Our buffet service for the Kids includes a Kid Friendly Garden Salad "Vinaigrette" served at each place setting, Unlimited Coca Cola Beverages and our Finishing Touches Dessert Buffet.

Burger and Hot Dog Buffet with Tater Tots and all the Toppings

Pizza Shop featuring Cheese Pizza, Pepperoni Pizza, Sausage, Pepper and Onion Pizza, and Garlic Sticks

Pasta Station featuring Pasta Two Ways (butter & cheese and tomato sauce), Meatballs, and Garlic Bread

Taco Bar featuring Seasoned Chicken and Beef, soft and hard taco shells, lettuce, tomato, shredded cheese, taco sauce, black olives, and Nacho Chips with Kid Friendly Salsa.

Southern Belle featuring Baked Chicken Tenders, Tater Tots, and Mac & Cheese