



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

\$19.49/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 \$13.99

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

Brunch Buffet Menu

Starting at \$27/Per Person

Includes Garden Salad, Breakfast Breads, Fruit, Coffee and Tea Service, and Juices

Scrambled Eggs

French Toast

Bacon & Sausage Links

Diner Style Home Fries with Peppers and Onions

Finishing Touches Petite Pastry Display

Entrée Options (Please choose 1)

Roast Top Round of Beef Au Jus₁

Citrus Basil Salmon

Lemon Chicken Breast

Stuffed Filet of Flounder, Crab Stuffing

Grilled Beef Sirloin Medallions

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 (\$ +9)

Stuffed Shrimp, Seafood Stuffing (\$ +9)

Roast Prime Rib of Beef Au Jus₂ (+ \$12)

Roast Tenderloin of Beef₂ (+ \$15)

NOTES:

₁: Chef Attended Carving Station available for an additional \$75

₂: Chef Attended Carving Station Fee complimentary.

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

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!

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.

Banquet Buffet Menu

Starting at \$33/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 Jus₁

Lemon Chicken Breast

Grilled Beef Sirloin Medallions

Chicken Marsala with Mushrooms

Grilled Chicken Caprese

“36 Hour Brined” Whole Chicken Quarters

Citrus Basil Salmon

Stuffed Filet of Flounder, Crab Stuffing

Penne a la Vodka

Roasted Eggplant Cannelloni

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

Veal Ossobuco Milanese (\$ +9)

Stuffed Shrimp, Seafood Stuffing (\$ +9)

Roast Prime Rib of Beef Au Jus₂ (+ \$12)

Roast Tenderloin of Beef₂ (+ \$15)

NOTES:

₁: Chef Attended Carving Station available for an additional \$75

₂: Chef Attended Carving Station Fee complimentary.

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.

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Tiramisu

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

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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

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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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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 \$8.00/pp

An assortment of fresh mini cupcakes

Grand Buffet \$13.00/pp

A Grand Assortment of desserts!

Cocktail Reception

2 Hour Cocktail Party starting at \$31 p.p./++

*Items Continuously Run For 2 Hours
50 Person Minimum*

Includes Assorted Cheese Display, and Vegetable Crudité

Please choose 5 Butler Style Passed Hors d'oeuvres

Spinach Stuffed Mushrooms
Meatballs in Nonna's "Sunday Tomato Sauce"
Spinach and Cheddar Phyllo Blossom
Cocktail Franks in Puff Pastry
Fig and Mascarpone "Beggars Purse"
Smoky Gouda Arancini
Vegetable Samosas
Chicken Potstickers

Shrimp and Avocado Toasts
Beef Empanadas
Maryland Style Crabcakes
Thai Peanut Chicken Satay
Mongolian Honey Sriracha Beef Satays
Cheeseburger Sliders
Southern Style Chicken Sliders
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	\$9.00/per person
Shrimp Cocktail Display with Cocktail sauce and lemon garnish	\$10.00/per person
Dessert Buffet featuring an eclectic array of mini pastries, and a Coffee Bar.	\$9.00/per person

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 2)

Roast Top Round of Beef Au Jus ₁	“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 (\$ +9)	Stuffed Shrimp, Seafood Stuffing (\$ +9)
Roast Prime Rib of Beef Au Jus ₂ (+ \$12)	Roast Tenderloin of Beef ₂ (+ \$15)

NOTES:

₁: Chef Attended Carving Station available for an additional \$75

₂: Chef Attended Carving Station Fee complimentary.

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 Fountain 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

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
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