

*Ann Howard*

@

*INDIAN HILL*

*~ Menu ~*

111 Golf Street  
Newington, CT 06111  
(860) 666-5609

## Indian Hill Ballroom

λ  
by Ann Howard

### Company Overview

The staff at Ann Howard @ Indian Hill Country Club is dedicated to detail and committed to providing the best in professional services for their clients. The staff of professional consultants is committed to the individual styles of each client, therefore, making each event a success. **Ann Howard @ Indian Hill Country Club** is experienced and truly dedicated to its clients.

Our vision for **Ann Howard @ Indian Hill Country Club** is to create a corporate event design and wedding coordinating firm that would provide the ultimate in assistance and personalized service. Each event would be unique and based on the individual style of the client. We would develop a portfolio that would be filled with the best-of-the-best from chefs and photographers to floral designers and tabletop selections – professionals in the wedding industry that would go the “extra mile”.

### ADDITIONAL SERVICES PROVIDED

*At additional costs*

Fabulous Table and Floral Designs

Extraordinary Wedding Cakes

Renowned Chefs and Catering

On-site Coordination

Invitations; Calligraphy; Addressing

Guest List Management

Technical Design and Production

Transportation by Land, Sea and Air

Ceremony Officiates

Professional Entertainment

Photography and Video

Guest Accommodations

**Ann Howard/Apricots:**

As always, fine dining with a flair. At the same pretty spot on the Farmington River.  
For reservations, please call  
860-673-5405

**Ann Howard Catering:**

Our off-premise catering services operate out of the Bond, 338 Asylum Street, Hartford.  
From the most elegant to the most decadent. From the most intimate dinner to a party of grand design. Take your guests to the next level of scrumptious. Serving parties of 6 to 400.  
For more information, please call  
860-278-0105

**The Bond Ballroom:**

The most exciting banquet facility in the state. You will find this sky top aerie, with its enchanting view of the cityscape and beyond, to be the perfect venue for your wedding, corporate affair or special occasion. To book your important event, call Ann Howard  
Catering  
860-278-0105

**A Brand New Restaurant:**

Coming Soon. Our award-winning chefs are fashioning a menu that will turn our capital city into a culinary hub. We're bent on finding the perfect unison of food, ambiance and service.  
For more information, please call  
860-674-9050.

**EARLY MORNING**

***EXECUTIVE CONTINENTAL BREAKFAST:***

**EXECUTIVE**

Assorted Miniature Plain and Filled Croissant  
Assorted New York Style Bagels and Fresh Baked Muffins  
Butter, Cream Cheese and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas  
\$6.00 per person

**EXECUTIVE MORNING BUFFETS**

Fresh Fruit Platter to include Sliced Melons, Oranges, Pineapple and  
Fresh Assorted Berries  
Scrambled Eggs with Chives and Gruyere Cheese  
Smoked Maple bacon or Spicy Breakfast Sausage  
Challah French Toast  
Roasted baby Bliss Breakfast Potatoes  
Assorted New York Style Bagels and Fresh Baked Muffins  
Whipped Honey Butter, Cream Cheese and Preserves  
Fresh Orange Juice and Cranberry Juice  
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas  
\$18.00 per person

**INDIAN HILL LUNCH BUFFET**

***PAR***

Gourmet Deli Platter to include:  
Sliced Roasted Turkey; Roast Beef; Black Forest Ham and Select Cheeses  
Selection of Mixed Garden Salad, Pasta Salad or Country Potato Salad  
A Selection of Baked Breads, Rolls and Specialty Condiments  
Assorted Gourmet Cookies  
\$15.00 per person

***BIRDIE***

Choice of:  
Grilled Chicken - Hot Dogs –Hamburgers  
With mustard, ketchup, relish, sliced tomato, onions and lettuce  
Selection of Mixed Garden Salad , Pasta Salad or Country Potato Salad  
A Selection of Bread and Rolls, Toppings and Specialty Condiments  
\$18.00 per person

***EXECUTIVE HOT BUFFETS***

***EAGLE***

Green Garden Salad with Crisp Vegetables and Balsamic Vinaigrette  
Choice of Two:  
\*Chicken Francaise  
\*Penne with Wild Mushroom & Light Cream Sauce  
\*Fresh Pork Loin with Cider Reduction  
Accompanied by Orzo Pilaf and Seasonal Vegetables  
To Include Fresh Rolls and Butter  
Chocolate Mousse Profiteroles  
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas  
A Cash Bar to Include Complimentary Soft Drinks  
\$24.00 per person

***INDIAN HILL SEATED LUNCHEES***

*All lunch selections are served with a choice of Salad and Dessert.*

*Chef's choice of accompaniments, Bread and Butter*

*Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Tea*

*SALAD SELECTIONS*

*Please select one from the following:*

*GARDEN GREENS WITH CHOPPED VEGETABLES*

*CLASSIC CAESAR SALAD*

*FRUIT MELODY*

*PENNE PASTA WITH MARINARA SAUCE*

*ENTRÉE SELECTIONS*

*LONDON BROIL with a Bordelaise sauce*

*\$17.50*

*STUFFED CHICKEN BREAST with Butternut Squash Stuffing or Ham and Swiss Cheese  
And a Sherry Cream Sauce*

*\$16.50*

*CHICKEN MARSALA with a Marsala Wine and Mushroom Sauce*

*\$16.00*

*ARTICHOKE CHICKEN with Lemon Butter, Garlic, Wine, Capers and Artichoke Hearts*

*\$16.00*

*ROASTED SALMON FILET with an Asian Glaze*

*\$18.00*

*BAKED STUFFED SHRIMP with Drawn Butter and Lemon*

*\$19.95*

*BAKED LASAGNA Beef, Vegetable or Tuscan*

*With Marinara Sauce*

*\$15.00*

*DESSERT SELECTIONS*

*Please select one from the following:*

*CHOCOLATE MOUSSE CAKE*

*RASPBERRY DREAM LAYER CAKE*

*TIRAMISU*

*NEW YORK STYLE CHEESECAKE*

**INDIAN HILL BALLROOM**  
**ELEGANT COCKTAIL RECEPTIONS:**

NOSHING STATION

\$8.50 per person

An Array of Crisp Colorful Vegetables

Displayed In A Silver Tower

Served With Dip

Vermont Cabot Cheese Displayed on a Wooden Cutting Board

Whole Wheel of Brie with Toasted Pecans and Caramel Sauce

Garnished with Plump Grapes and Strawberries

Served with Fresh Baked Sliced Baguettes

PASSED HORS D'OEUVRE SELECTIONS

*(minimum of 75 guests)*

*all hors d'oeuvres are butler passed by uniformed wait staff*

Please select four items

\$6.00 per person-Select 4 Items

MEAT ITEMS

Tenderloin Au Poivre Crostini

BBQ Pulled Pork in Phyllo Baskets

Grilled Lamb with Apple Chutney Crostini

Chicken and Lemon Grass Pot Stickers

POULTRY ITEM

Oriental Chicken Salad in A Phyllo Basket

Chicken Sate with Thai Peanut Sauce

SEAFOOD ITEMS

Asian Scallops wrapped in Bacon

Classic Shrimp Cocktail with Spicy Cocktail Sauce

Pan Seared Cajun Shrimp Skewers

Crab Cakes with Remoulade Sauce

Grilled Aioli Shrimp Skewers

VEGETARIAN ITEMS

Roasted Red Pepper and Artichoke Heart Tartlets

Baked Brie and Caramelized Onion with Blue Cheese Tarts

Duxelles Stuffed Mushroom Caps

Potato Pancakes with Apple Onion Compote

Tomato Bruschetta with Basil Pesto

Assorted Quesadillas

Miniature Asparagus Quiche

Spinach & Feta Cheese Spanikopita

Wild Mushroom Phyllo Triangles

## CONVERSATIONAL FOOD STATIONS

*(minimum of 75 guests)*

### ITALIAN STATION

*served with Fresh Focaccia Bread with Bleu Cheese  
and Caramelized Onion Topping, Grated Parmesan Cheese  
and Crushed Red Pepper Seeds*

**\$12.00 per person**

PENNE PASTA

*Served with two of the following sauces*

Sun-dried Tomatoes, Pine Nuts in a Light Cream Sauce

Spicy Fra Diavolo Sauce

A Light Mushroom Sauce with Wild Mushrooms

### CARVING STATIONS

*Carved by uniformed servers*

*\$75.00 Carver Fee*

*All served with miniature baked rolls,  
assorted breads and gourmet condiments*

**\$12.00 per person**

*Select two choices*

Roasted Turkey Breast

Black Forest Ham

Black Angus Sirloin

Pork Tenderloin

Barbeque Brisket

### SOUTHWESTERN FIESTA

**\$12.00 per person**

Grilled Sliced Chicken Breast

or

Sliced Black Angus Sirloin

Served with Grilled Onions and Peppers, Sour Cream, Spicy Salsa and Fresh Guacamole

Homemade Beef Chili served from Toasted Bread Bowls

Chili Con Queso served with authentic Blue Corn Chips

### NOSHING STATION

**\$8.50 per person**

An Array of Crisp Colorful Vegetables

Displayed In a Silver Tower

Garnished with Garden Greens

Served with Dip

Vermont Cabot Cheese Displayed on a Wooden Cutting Board

Whole Wheel of Brie with Toasted Pecans and Caramel Sauce

Garnished with Plump Grapes and Strawberries

Served with Fresh Baked Sliced Baguettes

**INDIAN HILL BALLROOM SEATED DINNERS**

*All dinner selections are served with a choice of Salad and Dessert.*

*Chefs choice of accompaniments, Breads and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas  
(minimum of 75 guests)*

**SALAD SELECTIONS**

*please select one from the following*

Garden Greens with Chopped Vegetables  
Classic Caesar Salad  
Mesclun Field Greens with Grapefruit and Candied Walnuts  
*Served with Appropriate Gourmet Dressings*

**ENTRÉE SELECTIONS:**

**BEEF ENTRÉES**

LONDON BROIL *with a Wild Mushroom Sauce*  
\$28.50

8 OZ GRILLED FILET MIGNON *with a Classic Bernaise*  
\$41.00

RACK OF LAMB *with Minted Demi Glaze*  
\$39.00

**POULTRY ENTRÉES**

DUXELLES STUFFED CHICKEN BREAST *with a Wild Mushroom Demi Glaze*  
\$28.00

CHICKEN MARSALA *with a Marsala Wine and Mushroom Sauce*  
\$26.00

ARTICHOKE CHICKEN *with Lemon, Butter, Garlic, Wine, Capers and Artichoke Hearts*  
\$26.00

**SEAFOOD ENTRÉES**

ROASTED SALMON FILET *with a Citrus Salsa*  
\$28.00

ROASTED SEA BASS *with Tomato Buerre Blanc*  
\$36.00

BAKED STUFFED SHRIMP, *with Drawn Butter and Lemon*  
*Market Price*

STUFFED LOBSTER TAIL *with Drawn Butter and Lemon*  
*Market Price*

**DESSERT SELECTIONS**

*Please select one from the following*

Chocolate Mousse Cake  
Chocolate Marquis with Raspberry Sauce  
Warm Fruit Beggars Purses with Vanilla Custard Sauce  
Tiramisu  
New York Style Cheesecake

**INDIAN HILL DINNER BUFFETS**

*All buffets served with Chef's choice of seasonal vegetables and potato/ rice pilaf  
And a selection of rolls/bread.*

Mixed Garden Green Salad with Crisp Vegetables and Balsamic Vinaigrette

ENTRÉE SELECTIONS:

**PENNE PASTA SELECTIONS**

(Choose One)

\*Marinara

\*Light Pesto Cream with sun dried Tomato, Artichoke Hearts and Toasted Pine Nuts

\*Wild Mushroom Cream Sauce

**POULTRY SELECTIONS**

(Choose One)

Artichoke Chicken

Chicken Marsala

Apricot Chicken

**BEEF SELECTIONS**

(Choose One)

Sliced Flat Iron Steak With Sauce

Pork Tenderloin With Sauce

Accompanied By Seasonal Vegetables and Potato

**DESSERT SELECTIONS**

(Please Select one from the following)

Chocolate Mousse Cake

Yellow Cake with Raspberry Mousse

Cheese Cake with Strawberry Coulis

Mixed Berries with Fruit Compote

With Vanilla Custard in Tuile with Ice cream

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

**\$30.00 per person**

## **BEVERAGE SELECTIONS**

*(minimum of 75 guests)*

### **Cocktail Packages**

#### **OPEN BAR**

All open bars are stocked with House Brand Scotch, Bourbon, Gin, Vodka, Whiskey, Rum, California Merlot, and Chardonnay wines; Bud; Bud Light; Sam Adams; Heineken and Amstel Light.

#### **CALL BRANDS**

\$10.00 per person, first hour; \$5.00 per person for each additional hour.

Call Brands include: Johnny Walker Red; Jim Beam; Beefeater; Smirnoff; Seagram's 7; Bacardi; California Merlot and Chardonnay wines; Bud; Bud Light; Sam Adams; Heineken and Amstel Light.

#### **PREMIUM BRANDS**

\$12.00 per person, first hour; \$6.00 per person for each additional hour.

Premium Brands include: Dewar's; Old Grand Dad; Tanqueray; Absolute; Seagram's VO; Mount Gay Rum, California Merlot and Chardonnay wines; Bud; Bud Light; Sam Adams; Heineken and Amstel Light.

#### **DELUXE BRANDS**

\$14.00 per person, first hour; \$7.00 per person for each additional hour.

Deluxe Brands include: Chivas Regal; Wild Turkey; Bombay Saffire; Kettle One; Wild Turkey; Chivas Regal; California Cabernet Sauvignon and Chardonnay wines; Bud; Bud Light; Sam Adams; Heineken and Amstel Light.

*Prices to be based on final guest count, not subject to reduction.*

*(All prices subject to service charge and applicable sales tax.)*

*(Prices quoted are subject to change.)*

#### **HOST BARS**

#### **CASH BAR**

Beverage service on a per drink basis

or

Guests purchase their own drinks

<b>CALL BRANDS</b>	<b>\$4.50</b>
<b>PREMIUM BRANDS</b>	<b>\$5.00</b>
<b>DELUXE BRANDS</b>	<b>\$6.00</b>
<b>DOMESTIC BOTTLED BEER</b>	<b>\$4.50</b>
<b>IMPORTED BOTTLED BEER</b>	<b>\$4.50</b>
<b>HOUSE WINE (Glass)</b>	<b>\$4.50</b>
<b>CORDIALS</b>	<b>\$7.00</b>

## GENERAL INFORMATION

### DEPOSIT AND BILLING

All catered events taking place at Indian Hill will require a deposit at the time of event confirmation. Any event lacking a deposit will not be considered confirmed unless otherwise authorized by the proper management. All events will require a payment schedule as follows:

A deposit will be required at the time all events are booked and/or confirmed.

All deposits are non-refundable.

Balance is due seven days prior to event by certified check, money order, credit card or cash.

Formal payment schedule to accompany contract.

Any supplemental charges incurred during the event will be the Patron's responsibility.

### ALCOHOLIC BEVERAGES

All alcoholic beverages are required to be served by Ann Howard staff only, servers and bartenders. Ann Howard's alcoholic beverage license requires our staff to **1)** Request proper identification (photo ID), of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced.

**2)** Refuse alcoholic beverages to any person who, in the servers and/or management's judgment, appears "overly intoxicated". Ann Howard strictly adheres to the above policies without exception.

### CANCELLATION POLICY

If cancellation occurs any time prior to the 90 (ninety) days of the event, the Patron is responsible for 50% of anticipated food and beverage revenue.

If cancellation occurs any time after 90 (ninety) days prior to the event, the Patron is responsible for full charges as described in the banquet event order.

(please see contract for further details on cancellation)

All prices are subject to a service charge and Connecticut State Tax.

All prices are subject to change.