

Events at Gillette Ridge



Nestled in the picturesque landscape of Bloomfield, Connecticut, Gillette Ridge Golf Club offers a stunning backdrop for any event, making it an ideal choice for corporate gatherings, memorial services and special celebrations.



With its meticulously maintained greens and elegant clubhouse, guests are sure to be impressed by the serene beauty and sophisticated ambiance. Our expert catering team is dedicated to crafting a culinary experience tailored to your event, featuring a range of delectable menu options that cater to diverse tastes and preferences. From intimate gatherings to grand celebrations, our versatile event spaces can accommodate parties of up to 100 guests. At Gillette Ridge Golf Club, we are committed to making your event unforgettable, with every aspect thoughtfully designed to exceed your expectations.

Early Birdie

Continental

Assortment of Pastries and Muffins

Fresh Fruit Display

Vanilla Yogurt with Fresh Berries

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Chilled Orange, Apple and Cranberry Juice

Handhelds

Assortment of Pastries and Muffins

Fresh Fruit Display

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Chilled Orange, Apple and Cranberry Juice

Fried Eggs, Aged Cheddar and Applewood Smoked Bacon on Brioche

Scrambled Eggs, Cheddar Jack Cheese, Sausage and Pico De Gallo in a Burrito

Palmer's Breakfast

Assortment of Pastries and Muffins

Fresh Fruit Display

Vanilla Yogurt with Fresh Berries

Scrambled Eggs with Fresh Chives

Applewood Smoked Bacon

Maple Pork Sausage

Homefries with Bell Peppers and Onions

Cinnamon French Toast

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Chilled Orange, Apple and Cranberry Juice



Brunch at Gillette

Bountiful Selection of Fresh Baked Pastries and Muffins
Fresh Fruit Display
Caesar Salad
Vanilla Yogurt with Fresh Berries and Granola
Smoked Salmon and Bagel Station
Scrambled Eggs with Fresh Chives
Applewood Smoked Bacon
Maple Pork Sausage
Homefries with Bell Peppers and Onions
Cinnamon French Toast
Tuscan Salmon with Artichokes and Sun-Dried Tomato
Basil Pesto Grilled Chicken Breast with Balsamic Reduction
Penne Alla Vodka
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Chilled Orange, Apple and Cranberry Juice



Bottomless Mimosa Bar

Orange, Cranberry, Pineapple, Mango, Grapefruit and Passionfruit Juices
Raspberries, Blueberries, Strawberries, and Blackberries
Fresh Herbs
Seasonal Rotating Fruits
Prosecco

A La Carte Breakfast

Fresh Baked Blueberry -or- Chocolate Chip Muffins

Fresh Baked Cinnamon Rolls

Fresh Orange Juice

House Brewed Ice Tea

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Assorted Soft Beverages and Bottled Juices





Buffet Luncheon

Deluxe Deli Buffet

Baby Green Salad

Garden Vegetables with Balsamic Vinaigrette and Ranch Dressing

Sliced Roast Beef, Honey Ham and Smoked Turkey Breast

Kaiser Rolls, Wheat and White Bread

American, Aged Cheddar, Swiss and Provolone Cheese

Lettuce, Sliced Tomatoes and Onions

Mayonaisse, Yellow and Brown Mustard

Bacon and Jalapeno Potato Salad

Caprese Pasta Salad

Fresh Baked Chocolate Chip Cookies

Soup Additions

New England Clam Chowder

Tomato Bisque

Loaded Baked Potato

Southwest Chicken and Tortilla

Backyard BBQ

Cheddar and Jalapeno Cornbread with Honey Butter

Charbroiled Angus Cheeseburgers

Local Muckie's Hot Dogs

Brioche Buns

Lettuce, Sliced Tomatoes and Onions

Assortment of Condiments

BBQ Grilled Chicken

Brown Sugar and Bacon Baked Beans

Creamy Coleslaw

Buttered Corn on the Cob

Triple Chocolate Fudge Brownies and Watermelon

Executive Luncheon

Fresh Baked Rolls and Butter

Baby Green Salad

Garden Vegetables with Balsamic Vinaigrette and Ranch Dressing

-or-

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Choice of Two Entrees

Grilled Chicken Breast with Basil Pesto and Balsamic Reduction

Fennel Dusted Salmon with Lemon Butter Sauce

Maple Mustard Roasted Pork Tenderloin

Slow Roasted Turkey Breast with Rosemary Gravy

Honey Garlic Glazed Chicken

Herb Crusted Cod

Roasted Red Potatoes

Fresh Buttered Seasonal Vegetables

Carrot Cake

Plated Luncheon

Maximum 40 guests

Sandwich Luncheon

Baby Green Salad

Cucumber, Red Onion, Carrots and Grape Tomato with Balsamic Vinaigrette

Choice of:

Turkey Club

Sliced Oven Roasted Turkey, Honey Garlic Aioli, Bacon, Lettuce and Tomato on Sourdough

-or-

Chicken Avocado Wrap

Grilled Chicken, Bacon, Avocado, Dijon Aioli, Field Greens and Tomato in a Flour Tortilla

-or-

Caprese V

Roasted Tomato and Fresh Mozzarella, Basil Pesto, Balsamic Reduction and Arugula on Toasted Ciabatta

-or-

Steak and Cheese

Bourbon Sugar Shaved Steak, Onions, Peppers and Aged Cheddar on Toasted Baguette

All Sandwiches Served with choice of French Fries -or- Sweet Potato Fries

Fresh Baked Chocolate Chip Cookies

Luncheon I

Baby Green Salad

Cucumber, Red Onion, Carrots and Grape Tomato with Balsamic Vinaigrette

Choice of:

Honey Garlic Glazed Chicken GF

Accompanied by Mashed Potatoes and Herb Buttered Seasonal Vegetables

-or-

Penne Alla Vodka V

Creamy House Marinara and Basil Whipped Ricotta

N.Y. Style Cheesecake

Strawberry Coulis

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas



Luncheon II

Fresh Baked Rolls and Butter

Baby Green Salad

Cucumber, Red Onion, Carrots and Grape Tomato with Balsamic Vinaigrette

-or-

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Choice of:

Bourbon Sirloin

Whiskey Mushroom Demi, Mashed Potatoes and Herb Buttered Seasonal Vegetables

-or-

Pan Seared Salmon GF

Maple Mustard Glaze and Sweet Potato Risotto

-or-

Pecan Crusted Chicken Breast

Honey Garlic Glaze, Mashed Potatoes and Herb Buttered Seasonal Vegetables

-or-

General Tso's Cauliflower GF | V

Served over Steamed Basmati Rice

Choice of:

Chocolate Fudge Cake

Berry Coulis and Whipped Cream

-or-

N.Y. Style Cheesecake

Strawberry Coulis

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Signature Dinners

Italian

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Garlic Bread

Melted Mozzarella and Marinara Dipping Sauce

Baked Penne Bolognese

Sausage and Beef, Bell Peppers and Onions

Chicken Marsala

Flour Dusted Chicken Breast with Mushroom Marsala Sauce

Seared Salmon GF

Basil Pesto Cream Sauce

Seasonal Fresh Vegetables

Espresso Tiramisu

BBQ Smokehouse

Cheddar Jalapeno Cornbread with Honey Butter

Creamy Coleslaw

Bacon Jalapeno Potato Salad

Mac and Cheese

Pulled Pork GF

Smokey BBQ Brisket

Crispy Buttermilk Onion Strings

BBQ Chicken GF

House Rubbed Chicken Thighs with Carolina Gold Sauce

Cajun Shrimp Skewers GF

Garlic Herb Butter

Buttery Brioche Buns and Pickled Vegetables

Triple Chocolate Fudge Brownies and

Watermelon

Mexican Fiesta

Southwestern Green Salad

Corn, Black Beans, Tomatoes and Cucumbers tossed in Lime

Cilantro Vinaigrette

Blue Corn Tortilla Chips

Fresh Salsa and Cilantro Crema

Adobo Chicken GF

Tomatoes and Pickled Jalapenos

Carne Asada GF

Citrus Marinated Flank Steak with Chimichurri

Pork Enchiladas GF

Rolled Corn Tortillas with Cheddar Jack Cheese and Spicy

House Enchilada Sauce

Margarita Shrimp GF

Lime, Honey and Cilantro

Mexican Street Corn

Refried Beans

Yellow Rice and Pigeon Peas

Cinnamon Dusted Churros

Palmer's Dinner

Fresh Baked Rolls and Butter

Baby Green Salad

Garden Vegetables with Balsamic Vinaigrette and Ranch Dressing

-or-

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Choice of Three Entrees

Honey Garlic Glazed Chicken Breast GF

Bourbon Rubbed Sirloin with Herb Butter GF

Fennel Dusted Salmon with Dijon Cream Sauce GF

Red Wine Braised Short Ribs GF

Spinach and Mushroom Stuffed Pork Tenderloin GF

Crab Stuffed Jumbo Shrimp with White Wine Butter Sauce

Quinoa and Corn Stuffed Red Peppers GF | V

Herb Roasted Prime Rib +3 GF

Herb Roasted Filet Mignon +5 GF

Roasted Red Potatoes

Rice Pilaf

Seasonal Buttered Vegetables

Penne Alla Vodka

Chocolate Mousse Cake

Inquire about Chef Carved Entrees

Plated Dinner

Maximum 40 guests

Dinner I

Fresh Baked Rolls and Butter

Baby Green Salad

Cucumber, Red Onion, Tomatoes and Carrots with Balsamic Vinaigrette

Chicken Marsala

Flour Dusted Chicken Breast with Mushroom Marsala Sauce, Mashed Potatoes and Buttered Seasonal Vegetables

-or-

Herb Crusted Salmon GF

Dijon Cream Sauce with Fluffy Lemon Rice and Garlic Spinach

-or-

Rigatoni Bolognese

Sausage and Beef, Basil Pesto and Parmesan Cheese

-or-

Stuffed Peppers GF | V

Black Bean, Corn and Quinoa Stuffed with Melted Cheddar Jack

N.Y. Style Cheesecake

Strawberry Coulis

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Dinner II

Fresh Baked Rolls and Butter

Baby Green Salad

Cucumber, Red Onion, Tomatoes and Carrots with Balsamic Vinaigrette

-or-

Caesar Salad

Romaine, Croutons, Parmesan and House Dressing

Roasted Chicken GF

Frenched Chicken Breast with Lemon Thyme Jus, Roasted Fingerling Potatoes and Buttered Seasonal Vegetables

-or-

Grilled Mahi Mahi GF

Citrus Buerre Blanc, Steamed Basmati Rice and Red Pepper Coulis

-or-

Filet Mignon

Red Wine and Rosemary Demi Glace, Mashed Potatoes and Lemon Grilled Asparagus

-or-

Mushroom Parpadelle V

Roasted Tomatoes, Red Peppers, Burrata and Truffle Cream Sauce

N.Y. Style Cheesecake

Strawberry Coulis

-or-

Vanilla Tea Creme Brulee

Fresh Berries

Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Hors D'oeuvres

Cocktail Hour Pricing

Unlimited Quantity

Choose 3

-or-

Choose 5

Per Piece Price

Chicken Potstickers

Sweet Chili Sauce

Curry Chicken Skewers GF

Thai Peanut Sauce

Tomato Bruschetta V

Basil Pesto and Garlic Crostini

Pigs in a Blanket

House Mustard

Coconut Shrimp

Sweet Chili Sauce

Filet Crostini

Horseradish Crema and Tomato Relish

Beef Meatballs

Pomodoro and Parmesan

Mushrooms Florentine GF | V

Spinach and Parmesan stuffed Mushrooms with Balsamic Glaze

Steak and Cheese Firecrackers

Onions, Peppers, Wonton Wrapper, Chipotle Aioli

Sweet and Spicy Tuna

Crispy Wontons and Avocado

Vegetable Eggrolls V

Hoisin Sauce

Shrimp Tostada GF

Salsa Verde and Jalapeno Slaw

Goat Cheese Poppers

Tarragon Honey

Cucumber Hummus Cups GF | V

Crudite and Harissa

Duck Quesadilla

Cherry Chipotle Salsa

Mushroom Toast V

Lemon Whipped Mascarpone

Deviled Eggs GF

Whiskey Bacon Jam and Jalapeno

Crab Cakes

House Remoulade

Premium Hors D'oeuvres

Warm New England Lobster Roll

Lemon and Chives

Bacon Wrapped Scallops GF

Maple Mustard Glaze

Oyster Rockefeller

Herb Topping and Lemon



Reception Displays

Small Feeds up to 25 guests

Large Feeds up to 50 guests

Cheese and Salumi

Domestic and Imported Cheese Selections

Cured Salumi and Sausages

Assortment of Mustards, Fruit Preserves, Honey and Olives

Dried Fruits and Roasted Vegetables

Cocktail Crackers

Crudite

Baby Carrots, Celery, Red Peppers, Tomato, Cucumbers and Fresh Seasonal Vegetable Selection

Ranch Dressing, Blue Cheese Dressing and Lemon Garlic Hummus

Fresh Fruit

Sliced Cantaloupe and Honeydew Melon

Watermelon, Pineapple and Fresh Berries

Cream Cheese Dip

Chips and Salsa

Blue Corn Tortilla Chips and House Potato Chips

Fresh Garden Salsa, Pico De Gallo and Guacamole

Bacon and Dill Dip and French Onion Dip



Reception Stations

Street Tacos

Carne Asada, Sofrito Chicken and Citrus Marinated Jackfruit
Warm Flour Tortillas
Fresh Garden Salsa, Pico De Gallo, Salsa Verde, Sour Cream
Corn and Black Bean Salsa, Shredded Lettuce and Cheddar Jack Cheese
Blue Corn Tortilla Chips

Pizza Bar

Caesar Salad

Choice of Two Styles

Margherita, Pepperoni, Meat Lovers
Roasted Vegetable, Hawaiian
Buffalo Chicken , BBQ Chicken

Wings and Sliders

Cheeseburger Sliders with Secret Sauce, Lettuce and Tomato on Brioche
BBQ Pulled Pork with Cheddar and Jalapeno Slaw on a Hawaiian Roll
House Marinated Wings tossed in Buffalo and BBQ Sauces
Celery Sticks, Blue Cheese and Ranch Dressing

Soft Pretzels

Warm Soft Baked Salted Pretzels
Beer Cheese, House Mustard, Chipotle Aioli and Classic Yellow Mustard

Chef Attended Carving Station

Served with Mini Brioche Rolls, Dinner Rolls and Artisan Baguettes

Pork Tenderloin with Maple Mustard Glaze
Roasted Turkey Breast with Gravy
Honey Ham with House Mustard
Prime Rib with Horseradish and Au Jus
Herb Crusted Filet Mignon with Demi Glace

Mac and Cheese Bar

House Recipe Cheese Sauce

Toppings

Bacon Bits, Broccoli, Shredded Cheddar, Red Onions, Tomatoes, Scallions,
Crispy Onion Strings, Jalapenos, and Pepperoni

Sauces

BBQ, Buffalo and Ketchup

Protein Add Ons

Pulled Pork
Grilled Chicken
Smokey Brisket
Chopped Steak
Grilled Chrimp



Please be aware that there is a \$500 room fee, which covers a duration of 4 hours. For any additional hours, there is a charge of \$250 per hour. All prices are subject to a 7.35% Food and Beverage sales tax. When considering our services, please note that a service charge of 20% will be applied to your total bill. This charge is designed to ensure that our staff is fairly compensated for their dedication and hard work in providing you with an exceptional experience. It covers the efforts of our waitstaff, kitchen team, and anyone else involved in delivering top-notch service, allowing you to enjoy your time without worrying about calculating tips.

Additionally, we have a linen charge associated with the use of linens, which includes items such as tablecloths, napkins, and towels. This fee supports the cleaning and maintenance of these linens, ensuring that they are always fresh and presentable for your use. The linen charge may vary based on the quantity and type of linens required for your event or dining experience.

Thank you for understanding these charges, which help us maintain high standards for service and cleanliness. If you have any questions or need further clarification, please feel free to ask! We are committed to transparency and ensuring that every aspect of your experience is as seamless and enjoyable as possible. We believe these charges reflect our dedication to quality and hospitality, and we appreciate your support in upholding these standards.

Our goal is to make your visit memorable, so we're always here to assist you with any special requests or accommodations you might need. Whether you're planning a large event or simply enjoying a meal with loved ones, our team is eager to make it special.

Thank you for choosing us. We look forward to serving you and making your experience delightful and unforgettable!