



## *Twin Hills Grand Wedding Package*

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Your Twin Hills Grand Wedding Dinner will start with a cocktail hour with a display of international and domestic cheeses accompanied by an assortment of crackers. Champagne flutes will be filled at every setting for a toast before dinner. Your dinner service will begin with a choice of one appetizer and one salad, followed by a bread basket with whipped butter placed on the tables. You will have a choice of three entrees, one starch and one vegetable for your guests to choose ahead of time. Your custom wedding cake will be served for dessert with a choice of chocolate or vanilla ice cream along with freshly brewed coffee and teas.

### ***This Package Also Includes...***

Cocktail Hour Followed By Four Hour Wedding Reception

Personal On-Site Wedding Coordinator

Private Bridal Suite

Complimentary Tasting for Bride, Groom and Two Guests

First Class Linen Selections

Endless Photo Opportunities on our Pristine Grounds

***We offer many additional menu enhancements for you to choose from if you wish***

**\$69.00 per person**

***An 18% house charge and 6.25% MA sales tax and .75% town tax will be added to all prices and services.***

TWIN HILLS COUNTRY CLUB  
700 WOLF SWAMP ROAD • LONGMEADOW, MA 01106 • 413.567.0321

# Wedding Accompaniments

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## Appetizer

(choose one)

Fresh Fruit Cup

Rigatoni Pasta with Fresh Tomato and Basil Sauce

Tortellini Alfredo

Fresh Vegetable Soup

Clam Chowder

Jumbo Shrimp Cocktail \$3

## Salad

(choose one)

Twin Hills House Garden Salad

Classic Caesar

Greek Salad

Chopped Salad \$2  
(chopped fresh vegetables, gorgonzola crumble, sherry vinaigrette)

## Intermezzo \$2

### Starch

(choose one)

Oven Roasted Potatoes

Garlic Mashed Potatoes

Baked Potato

Twice Baked Potato

Rice Pilaf

### Sorbet

(Strawberry Served with Balsamic Vinegar)

### Vegetable

(choose one)

Fresh Vegetable Medley

Carrots in Tarragon  
Butter

Haricots Verts

Green Bean Almandine

Sautéed Zucchini



# Entree Selections

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(choose three)

## Meat

Roast Prime Rib of Beef Au Jus

Sliced Tenderloin of Beef with Madeira Sauce

Yankee Pot Roast Jardinière

Sliced Tenderloin with Baked Stuffed Jumbo Shrimp \$3

Grilled Filet Mignon with a Shallot Red Wine Reduction \$2

Oven Roasted Pork Loin with Apple Sage Stuffing

Parmesan Crusted Pork Chops

## Poultry

Chicken Picatta

Chicken Marsala

Chicken Francaise

Spinach and Mushroom Stuffed Chicken Breast

## Seafood

Oven Roasted Salmon

(with your choice of Maple Mustard Glaze or Citrus Sauce)

Baked Stuffed Shrimp with Seafood Stuffing

Filet of Sole Francaise

Baked Scrod with Lemon Seasoned Breadcrumbs

**Vegetarian or Dietary Meals are Available Upon Request**



# *Enhancements for Your Special Event*

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*Choice of Four Butlered Hors D'Oeuvres for Social Hour \$5*

## **Hot Hors D'Oeuvres**

Beef Teriyaki Skewers	Coconut Shrimp with Sweet Chili Glaze
Mini Beef Wellington with Béarnaise Sauce	Prosciutto Wrapped Shrimp with Rosemary Oil
Steak Au Poivre Crostini	Cajun Shrimp with Cool Cucumber Dip
Barbeque Kielbasa with Spicy Mustard Sauce	Clam Chowder Shooters
Barbeque Bourbon Meatballs	Assorted Mini Quiche
Chicken Teriyaki Skewers	Three Cheese Filled Mushroom Caps
Chicken Sate with Spicy Peanut Sauce	Assorted Miniature Pizzas
Buffalo Chicken Spring Rolls with Bleu Cheese Dip	Fried Cheese Ravioli with Spicy Tomato Sauce
Sea Scallops Wrapped in Bacon	Spinach and Feta Cheese Phyllo Triangles
Mini Crab Cakes with Spicy Tartar Sauce	Fried Camembert Cheese with Honey Mustard Sauce
Crab, Spinach and Cheddar Stuffed Mushroom Caps	Macaroni and Cheese Bites
Blackened Swordfish Tips	Mini Grilled Cheese and Tomato Basil Soup Shooters

## **Cold Hors D'Oeuvres**

Prosciutto Wrapped Cantaloupe
Phyllo Cups Filled with Thai Chicken Salad
Sushi Grade Tuna Crostini with Wasabi Mayonnaise
Mini Bruschetta
Marinated Tri-Colored Cheese Tortellini Skewers
Tomato, Basil and Mozzarella Skewers
Deviled Eggs
Gazpacho Soup Shooters
Jumbo Shrimp Cocktail/\$3

# *Stationary Hors D'Oeuvre Displays*

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## **Twin Hills Welcome Table \$6**

Domestic and Imported Cheese Display, Baked Brie en Croute, Goat Cheese, Sundried Tomato and Pesto Terrine, Assorted Fresh Fruits, Garden Fresh Vegetables with Gourmet Dips, and Assorted Crackers

## **Mediterranean Display \$7**

Crispy Pita Chips and Stuffed Grape Leaves Served with Fresh Hummus, Tabouleh, Feta Cheese and Mixed Olives

## **Rustic Antipasto Table \$8**

Charcuterie Assortment of Fine Cured Meats, Grilled and Marinated Vegetables, Imported and Domestic Cheese, Marinated Relish Tray, Assorted Rustic Bread and Crostini

## **Chilled Shrimp \$6**

Jumbo Shrimp, House Cocktail Sauce and Remoulade Sauce with Lemon Wedges

## **Taste of New England \$12**

Lavish Display of Shrimp, Oysters, Clams and Mussels

Served with Cocktail Sauce, Tabasco Sauce, Horseradish, Lemons and Crackers

Assorted Sushi Display \$3



# Dessert

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## Chocolate Fondue Fountain \$4

Assorted Display of Dipping Fruits,  
Pretzels and Cookies

## Signature Ice Cream Sundae Bar \$3

Chocolate and Vanilla Ice Cream, Hot Fudge,  
Candies, Homemade Whipped Cream

## Warm Bread Pudding \$1.50

With Raisins, Whiskey Sauce,  
Homemade Whipped Cream

## Assorted Italian

## Pastry Table \$4

## Chocolate Covered Strawberries \$2.50

Dipped in Milk, Dark and White  
Chocolate

## Deluxe Coffee Station \$3

Freshly Brewed Regular and Decaf  
Coffee, and a Selection of Cordials

Accompanied by Milk, Cream,  
Whipped Cream, Sugar, Shaved  
Chocolate, Fresh Mint and  
Cinnamon Sticks



# *Late Night Snacks*

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## **Make Your Own Sliders Bar \$5**

Let your Guests Make Their Own Creation with All Beef Mini Burgers, Grilled Chicken, and Buns with Toppings to Include Assorted Toppings and Condiments.  
Served with French Fries

## **Comfort Food Station \$4**

Macaroni and Cheese Bites, Grilled Cheese Wedges with Shooters of Tomato Basil Soup, and Assorted Mini Pizzas

## **Deli Sandwich Bar \$4**

Deli Board Includes Turkey, Ham, and Roast Beef. Assortment of Cheeses, Toppings and Condiments served on Mini Rolls. Served with Potato chips

## **Chef's Omelet Station \$3.50**

Egg Omelets Prepared Fresh with a Choice of Assorted Garden Fresh Vegetables, Cheese and Meats

## **Cookies and Milk Bar \$3**

An Assortment of Freshly Baked Cookies and Milk for your Guests to Enjoy



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***Prices are guaranteed until March 31, 2016 with a maximum increase per year of 10%***