



COUNTRY CLUB & BANQUET

Classic Sit-Down Menu

Cheese and Cracker Display during Social Hour

Salad Course

Pasta Salad or Caesar Salad or Fresh Garden Salad with 2 Dressing Choices

Balsamic or Raspberry Vinaigrette, Peppercorn Parmesan, Ranch, Zesty Italian Dressing

Upgrade:

Tomato & Mozzarella Salad \$1.75pp

Chop-Chop Salad \$1.75pp

Spinach and Arugula Salad with candied walnuts, dried cranberries and goat cheese \$1.75pp

Entrée Course

Choice of one entrée from each category

Poultry:

Stuffed Chicken Breast-with our New England

Bread Stuffing

Roast Turkey with traditional stuffing and gravy

Chicken Verdicchio- with tomatoes, artichokes & mushrooms in a lemon butter sauce

Grilled Cilantro Marinated Chicken Breast with

Tropical Fruit Salsa

Chicken Cordon Bleu- with Prosciutto & Smoked Swiss

Chicken Franchise - in a white wine & lemon sauce

Chicken Marsala- in a Marsala wine mushroom sauce

Seafood:

Boston Baked Scrod-with a lemon cracker topping

Seafood Stuffed Filet of Sole-with lobster sauce

Upgrade:

Grilled Atlantic Salmon Filet with a Lemon Beurre

Blanc Sauce: \$2 per person

Pan Seared Yellow Fin Tuna with a Citrus Garlic

Butter Sauce: \$4 per person

Baked Stuffed Shrimp with Crabmeat & Stuffing

with Drawn Butter: \$4 per person

Baked Stuffed Maine Lobster with drawn butter-

Additional Fee will apply based on Market Price

Chilean Sea Bass- Additional Fee will apply based

on Market Price

\$30.95 per person plus 6.25% tax & 20% house charge



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Beef and Pork:

Herb Roasted Pork Loin-served with a merlot-demi glaze

Roast Sliced Sirloin with a mushroom demi glaze

Upgrade:

10 oz. Grilled Sirloin Steak served with a Jack

Daniels sauce & onion straws: \$2 pp

Prime Rib of Beef Au Jus- \$2 pp

8oz. Beef Filet with a gorgonzola crust with balsamic drizzle & fried onions or mushroom demi glaze: \$2 pp

New England Rack of Lamb: \$4 pp

Pan Seared Marinated Duck Breast with a honey apricot glaze: \$4 pp

Surf & Turf- 8oz. Beef Filet with Seafood Stuffed

Shrimp: \$4 per person

Choice of Vegetable:

Green Beans Almandine

Vegetable Medley

Julienne Vegetable Medley

Butternut Squash

Upgrade: Asparagus \$0.50 pp

Vegetarian:

Pasta with Roasted Vegetables & Marinara sauce

Grilled & Roasted Vegetables over a warm bed of barley, couscous and lentils

Choice of Starch:

Baked Potato with sour cream

Garlic Mashed Potatoes

Plain Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Duchess Style Potatoes

Rice Pilaf

Wild Rice

Upgrade: Twice Baked Potato \$1 pp

Dessert:

Chocolate Mousse

Coffee & Tea Service

\$30.95 per person plus 6.25% tax & 20% house charge



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Enhance Your Social Hour: Butler Style Hors D'oeuvres

Beef:

- Teriyaki Beef- \$3.00 pp
- Cocktail Franks in a Puff Pastry- with Deli Style Mustard - \$1.75 pp
- Swedish or Italian Style Meatballs - \$1.75 pp
- Barbecue Kielbasa - \$1.75 pp
- Beef Tenderloin Canapés - \$2.50 pp
- Miniature Beef Wellingtons - \$3.50 pp
- Sausage Stuffed Mushroom Caps - \$2.00 pp
- Beef Tenderloin Canapés- \$2.50 pp

Seafood:

- Shrimp Canapés - \$2.00 pp
- Seafood Stuffed Mushroom Caps - \$2.75 pp
- Coconut Shrimp- with orange glaze - \$3.00 pp
- Sea Scallops Wrapped in Bacon - \$3.25pp
- Maryland Miniature Crab Cakes with Roasted Red Pepper remoulade - \$3.25pp
- Shrimp Canapés- \$2.50pp
- Shrimp Cocktail- Market Price

Chicken:

- Boneless Chicken Tenders - \$2.25 pp
- BBQ Chicken Tenders - \$2.25 pp
- Buffalo Chicken Fingers - \$2.25 pp
- Coconut Chicken -Thai Dipping Sauce - \$2.50 pp
- Smoked Chicken Cornucopias - \$2.50 pp
- Sesame Chicken - \$2.75 pp
- Marinated Chicken Pineapple Teriyaki - \$2.75 pp
- Mini Chicken Cordon Blue Bites - \$2.75 pp*

Vegetarian:

- Cheddar Cheese Puffs in a puff pastry - \$2.00 pp
- Bruschetta on a baguette - \$2.00 pp
- Fried Mozzarella Sticks w/ Marinara- \$2.25 pp
- Spanakopita-Spinach & Feta Cheese in Filo \$2.25 pp
- Risotto Balls - \$2.25 pp
- Vegetable Eggrolls - \$2.25 pp
- Vegetarian Antipasto Skewers - \$2.50 pp
- Raspberry & Brie-wrapped in filo - \$2.75 pp
- Asparagus & Provolone wrapped in filo \$2.75

\$30.95 per person plus 6.25% tax & 20% house charge



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Enhance Your Social Hour:

Stationary Items

Fresh Fruit Display - \$2.75 per person

Vegetable Crudités - \$2.75 per person

Deluxe Fruit, Cheese & Cracker Platter &

Vegetable Crudité with Dips- \$4.00 per person

Antipasto Platter with Italian meats, cheeses,

black olives and artichokes-\$4.00 per person

Additional Enhancements:

Bottle of House Wine per table: \$18 per bottle

White: Pinot Grigio, Chardonnay, White Zinfandel

Red: Merlot, Shiraz, Cabernet Sauvignon

Additional Desserts:

Chocolate or White Chocolate Covered Strawberries \$2.50 per person

Brownies & Assorted Cookies Tray \$ 2.50 per person

Cheesecake with choice of fruit topping \$ 4.00 per person

Strawberry Shortcake \$4.00 per person

Warm Apple Crisp \$4.00 per person

Ice Cream Sundae Bar (Chocolate and Vanilla Ice Cream with assorted toppings) \$4.00 per person

Chocolate Fountain (Pineapples, strawberries,
marshmallows, pretzels, brownies, & rice crispy bites)

\$5.95 per person

Pasta Station:

Marinara Sauce \$2.00 pp

Alfredo Sauce \$3.00pp

Primavera Sauce \$3.50

Pastas:

Farfalle or Penne

Tortellini \$1.00pp

Ravioli \$1.50 pp

Lobster Ravioli \$3.75 pp

Chair Covers: Ivory, White or Black \$3.00pp

Sashes: variety of colors \$3.00 pp

Upgraded Linens: Price upon Request

Dessert Table (Includes: assorted cookies, cheesecakes,
pastries, puddings & brownies) \$5.95 per person

Candy Station (Customized Upon Request)

\$30.95 per person plus 6.25% tax & 20% house charge