



2022

Function Menu

BLACK ROCK

COUNTRY CLUB



at Black Rock Country Club

we take special pride in creating celebrations that become your most treasure memories. We offer complete event services, assisting you in designing a truly personal experience. The stunning layout of our Clubhouse built in grand style with sweeping panoramic views of the golf course makes Black Rock the perfect setting for your next event. Conveniently located just 17 miles south of Boston, our facility accommodates up to 180 with a dance floor and 250 with out a dance floor, with a variety of fabulous plated and buffet-style dining menu packages from which to choose. Our event coordinator can assist you in planning your next meeting, fund-raiser, shower, rehearsal dinner, Bah/Bat Mitzvah among other special events. Assistance with additional services such as photography, video production, ice sculptures, floral creations, musicians, cakes, hotel accommodations and off-site activities is also available. Contact our Event Coordinator Colleen at **781.749.1919 ext. 115** or e-mail colleen@blackrockcc.com.

All prices are listed per person unless otherwise stated and are subject to 15% gratuity, 7% house charge and 7% state and local meals tax. Prices and menu selections are subject to change.

BREAKFAST BUFFET SELECTIONS

HEALTHY START CONTINENTAL

Assortment of Fresh Bagels & “Cliff” Bars
Display of Fresh Sliced Fruits garnished with Grapes and Berries
Gourmet Granola with Dried Fruits and Nuts
Assorted Yogurts and Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee and assorted Teas

17

TRADITIONAL CONTINENTAL

Baker’s Basket of assorted Muffins, Danish, and Croissants
Array of Preserves, Jams, and Butter
Selection of Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and assorted Teas

15

WARM BREAKFAST BUFFET

Baker’s Basket of assorted Muffins, Danish, and Croissants
Array of Preserves, Jams, and Butter
Display of Fresh Sliced Fruits garnished with Grapes and Berries
Cheddar Scrambled Eggs
Cherrywood Smoked Bacon & Maple Sausage Links
Thyme Scented Hash Browns selection of Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and assorted Teas

27

MEETING BREAK ADD-IN OPTIONS

Coffee, Tea and Bottled Water included
Minimum of 10 guests

MORNING SNACK 8
Fresh Fruit, Energy Bars

AFTERNOON “PICK-ME-UP” 10
Fresh Vegetable Crudités with assorted Dips,
Assorted Cheese with Fresh Berries

QUICK BITE 8
Assorted Nuts and Chips, Warm Pretzels with Dip

SOMETHING SWEET 6
Fresh Baked Cookies and Bars

BRUNCH SELECTIONS

All Brunch Menus Include Baker's assortment of Freshly Baked Muffins, Assorted Bagels and Warm Artisan Rolls accompanied by Whipped Butter, Cream Cheeses and Preserves with Freshly Brewed Coffee, Decaffeinated Coffee, Imported Teas and Assorted Chilled Juices

MENU I

Variety of Seasonal Carved Fruits and Berries
Cheddar Scrambled Eggs
Cherrywood Smoked Bacon and Maple Sausage
Thyme Scented Hash Browns
Blueberry Pancakes with Vermont Maple Syrup
New England Clam Chowder
Chilled Roast Breast of Chicken atop Arugula Salad with Dried Cherries,
Blue Cheese and Port Reduction
Grilled Salmon with Artichoke Hearts and Olive Beurre Blanc
Tri-colored Tortellini tossed with Pancetta and English Peas in a Parmesan Cream Sauce
Garlic & Pepper rolled Steak Tips with Natural Veal Demi
Assorted Baked Cookies and Miniature Pastries

43*

MENU II

Variety of Seasonal Carved Fruits and Berries
Cheddar Scrambled Eggs
Cherrywood Smoked Bacon and Maple Sausage
Thyme Scented Hash Browns
Cinnamon French Toast Casserole with Vermont Maple Syrup Cherry Tomato, Fresh Mozzarella,
and Broccolini with Balsamic Vinaigrette
Baked Cod Cakes atop Cherry Pepper Butter and Grilled Scallions
Murray's Organic Statler Chicken Breast with Maple Walnut Cream and Herbed Risotto
Sous Vide Short Ribs with Cabernet Reduction and Crispy Shallots
Assorted Baked Cookies and Miniature Pastries

49*

MENU III

Variety of Seasonal Carved Fruits & Berries
Cherrywood Smoked Bacon & Maple Sausage
Traditional Eggs Benedict with Canadian Bacon, Poached Eggs and Hollandaise Sauce
Caramelized Onion Soup with a Cheese Crostini
Grilled Vegetable Antipasto and Hand-rolled Mozzarella with Plum Tomato Salad
Seared Shrimp and Scallops with Gain Medley and Buerre Blanc
Olive Oil & Lemon tossed Green Asparagus
Honey Glazed Turkey Tips with Roasted Cauliflower
Carved Prime Rib with Horseradish Cream and Au Jus
Assorted Baked Cookies and Miniature Pastries

60**

BRUNCH ENHANCEMENTS

CREPE STATION

Interactive Crepe Station with Granny Smith Apple Compote and Vanilla Cinnamon Sauce

8***

BLOODY MARY BAR

Mix-ins include: Lemons, Limes, Celery, Pickle Spears, Olives (Queen and Blue Cheese Stuffed),
Pepperoncini, Sea Salt, Old Bay, Celery Salt, Garlic Salt, Black Pepper, Worcestershire,
Steak Sauce Horseradish, Hot Sauce, Peppers Stuffed with Cheese and Prosciutto, Bacon,
Beef Jerky, Pepperoni and with House Vodka

18***

BUBBLY BAR

Create Your Own Cocktail by Adding Your Favorite Juices and Fruits to our House Champagne
Mix-ins include: Orange Juice , Cranberry Juice , Grapefruit Juice , Pineapple Juice, Strawberries,
Oranges, Cherries and Pineapples***

14***

ICE SCULPTURE

Prices start at \$300

* A 100 fee applies to events with 20 guests or fewer

** A 85 attendant fee applies to interactive stations

BUFFET LUNCH SELECTIONS

All Buffet Menus include Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

CORNER DELI BUFFET

Assortment of Deli Wraps consisting of Boar's Head Luncheon Meats & Cheeses
Served with Cherry Peppers, Pepperoncini, Dill Slices, Olives and Appropriate Condiments

Assorted Chips

Freshly Baked Cookies and Brownies

23

BARE COVE LUNCHEON

Fresh Seasonal Fruit Salad

Traditional Deli Style Macaroni Pasta Salad

Potato Salad with Onions, Celery & Hard Cooked Eggs

Garden Salad with assorted cut Vegetables and Dressings

Deli Selection of Cold Cuts, Luncheon Meats and Selected Cheeses

Assorted Vegetable Roll-Ups

Chilled Sliced Grilled Chicken with Prosciutto and Shaved Asiago Cheese

Served with Green Leaf Lettuce, Sliced Tomatoes, Red Onions, Dill Slices and Olives

Variety of Breads, Rolls, and Appropriate Condiments

Assorted Chips

Freshly Baked Cookies and Brownies

30

WOMPATUCK GRILL

Fresh Seasonal Fruit Salad

Lemon Dill Pasta Salad

Buttermilk Cole Slaw

Potato Salad with Onions, Celery & Hard Cooked Eggs

Garden Salad with Assorted Cut Vegetables and Dressings

Grilled Marinated Chicken, Certified Angus Beef Burgers, and Boars Head Hot Dogs*

Steak Fries and Onion Rings

Freshly Baked Assorted Cookies

33

* A 85 Chef Attendant fee applies

BUFFET LUNCH SELECTIONS CONT.

FREEDOM TRAIL

Roasted Pepper and Tomato Soup
Baby Kale Salad with Pickled Fennel, Blueberries and Radish with Balsamic Vinaigrette
Peppered Turkey Tips with Roasted Sweet Potato Wedges and Cider Gravy
Seasonal Flatbreads
Grilled Salmon with Chioggia and Golden Beets and Arugula Pesto
Assorted Focaccia Bread
Apple Pie

39

BOSTON TEA PARTY

Lemon Chicken Soup with Wild Rice
Watercress Salad with Bosch Pear, Toasted Hazelnuts and White Balsamic Vinaigrette
Quiche Lorraine
Assorted Tea Sandwiches to include:
Truffled Egg Salad on Sourdough, Lobster Artichoke and Tarragon on Brioche
and Roast Beef with Horseradish Cream on Multigrain
Fresh Seasonal Fruit Salad
Freshly Baked Scones

39

NORTH END BUFFET

Minestrone Soup with Orzo Pasta
Grilled Vegetable Antipasto Platter with Stuffed Cherry Peppers & Marinated Olives
Caprese Salad with House-rolled Mozzarella, Agrodolce Drizzle, and Fresh Basil
Traditional Caesar Salad
Pan Seared Chicken Marsala over Penne Pasta with Wild Mushrooms
Stuffed Grilled Eggplant with Arugula, Oregano and Ricotta Warm Garlic Bread and Assorted Rolls
Assorted Miniature Italian Sweets

41

BOXED LUNCH OPTIONS

Boxed Lunches are available for Golf and Tennis Events Only

SANDWICHES

Wraps (wheat or white)

**All boxed lunches are served with Potato Chips and Chocolate Chip Cookie
Please choose up to two selections:**

Smoked Turkey & Vermont Aged Cheddar, Green Leaf Lettuce, Tomato with Herb enhanced Mayo

Grilled Vegetable Wrap with Basil Pesto

Poached Chicken Salad with Basil Pesto & Sun Dried Tomatoes

Boar's Head Ham & Aged Domestic Swiss Cheese with Green Leaf Lettuce,
Tomato and Grain Mustard

Rare Roast Beef with Aged Canadian Cheddar, Horseradish Cream, Arugula and Red Onions

Rotisserie Chicken with Mozzarella, Spinach and Cherry Pepper Mayo

20

SALADS

All boxed "Salad" lunches are served with Pita Bread and Chocolate Chip Cookie

Tuna Salad with Ruby Grapes & Toasted Walnuts over Mixed Greens and Garden Vegetables

Black Rock Antipasto Salad with Fresh Mozzarella, Marinated Vegetables and Fresh Basil

Cajun Seared Salmon over Baby Greens, Grilled Corn, Shitake Caps,
Bleu Cheese and Red Pepper Dressing +5

Poached Turkey, Aged Brie, and Roasted Apples over Crisp Romaine,
Watercress and Dried Cherry Balsamic Vinaigrette +5

20

BUFFET DINNER SELECTIONS

All Buffets include an assortment of Freshly Baked Breads, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

BUMPKIN ISLAND GRILL

Fresh Seasonal Fruit Salad Lemon Dill Pasta Salad Buttermilk Cole Slaw
Potato Salad with Onions, Celery & Hard Cooked Eggs Garden Salad
with assorted Cut Vegetables and Dressings
Grilled Marinated Chicken, Certified Angus Beef Burgers, and Boars Head Hot Dogs*
Shrimp and Roasted Vegetable Kabobs
Steak Fries and Onion Rings
Grilled Vegetable Antipasto Platter with Stuffed Cherry Peppers and Marinated Olives
Caprese Salad with Fresh Mozzarella, Agrodolce Drizzle and Micro Basil
Baked assorted Cookies

40

TEXAS BARBEQUE

Mixed Greens with assorted Vegetables and Dressings
Cornbread Habañero Cole Slaw
Grilled Sweet Potato Salad with Sweet-Sour Bacon Dressing
Slow Smoked Baby Back Ribs Barbeque Barbecued Quartered Chicken
and Beef Tips Molasses Baked Beans
Sweet Buttered Corn
Cheddar, Bacon & Scallion Stuffed Potatoes
Grilled Garden Vegetables with Fresh Herbs & Olive Oil Pecan Pie,
Fresh Fruit Crisp and Chocolate Chip Cookies

45

SOUTH SHORE SPREAD

New England Clam Chowder
Iceberg Wedges with Bleu Cheese, Dried Cranberries, Toasted Nuts and Bacon-Ranch Dressing
Roasted Seasonal Vegetable Salad
Grilled Scallops over Shrimp "Studded" Risotto with Dill & Shaved Pecorino Cheese
Spiced Molasses Barbeque Steak Tips & Rosemary Scented New Zealand Lamb Chops
Dijon & Tarragon Cured Chicken Breasts with Wild Grain Medley
Roasted Garlic & Cheddar Mashed Potatoes
Olive Oil Tossed Asparagus with Oyster Mushrooms & Pearl Onions
Assorted Miniature Sweets

47

BUFFET DINNER SELECTIONS CONT.

NORTH END BUFFET

Homemade Minestrone with Orzo Pasta
Panzanella Salad with Capers, Feta Cheese, Red Onions over Arugula
Grilled Vegetable Antipasto Platter with Stuffed Cherry Peppers and Marinated Olives Caprese Salad with Fresh Mozzarella, Agrodolce Drizzle and Micro Basil
Truffle & Pecorino Romano Risotto with Italian Sweet Sausage and Grilled Onions
Grilled Seafood Medley over Broccoli Rabe with Capers, Lemon Zest and Rosemary
Stuffed Grilled Eggplant with Arugula, Oregano and Ricotta
Warm Garlic Bread and Assorted Rolls
Tiramisu with assorted Biscotti and Cannoli

49

THE HINGHAM BUFFET

Chicken Corn Chowder
Mixed Garden Salad with Cut Vegetables and Traditional Caesar Salad
Sliced Angus Sirloin with Caramelized Shallots and Shiitake Mushrooms
Farfalle Pasta tossed with Dill Spinach Cream and Poached Salmon
Pan Roasted Breasts of Chicken over Sweet Corn, Leeks, Red Peppers, and Cherrywood Smoked Bacon
Buttered Red Creamer Potatoes with Rosemary
Sautéed Baby Vegetables with Shallots, Garlic Cloves and Olive Oil
Assortment of Sliced Cakes and Tortes

50

WORLD'S END CLAMBAKE

Lobster Chowder with Corn & Leeks
Apple and Celery Cabbage Slaw with Mint and Walnuts Mixed Greens with assorted Vegetables and Dressings
Black Old Bay Grilled Peel & Eat Shrimp
Boiled Creamer Potatoes and Sweet Corn
Steamed 1 1/4 lb Local Lobsters and Littleneck Clams
Maple Scented Barbeque Roasted Chicken
Pan Fried Shellfish Cakes with Scampi Butter
Colorful Display of Seasonal Fruits and Berries Assortment of Cookies and Dessert Bars

53

MARKET PRICE FARM TO TABLE

Truffle Cauliflower Soup
Red Leaf Salad with Focaccia Croutons, Shaved Manchego and Champagne Vinaigrette
Sweet Italian Sausage with Spicy Tomato Chutney and Golden Raisin Couscous
Local Cod with Mushroom Duxelle, Broccolini and Buerre Blanc
Peppered Turkey Tips with Roasted Sweet Potato Wedges and Cider Gravy
Farro with Green Beans and Roasted Bell Pepper
Lemon-Blueberry Cupcakes

57

COCKTAIL RECEPTION STATIONS

NEW ENGLAND AND IMPORTED CHEESE DISPLAY

Display of Imported Cheeses with Fresh Fruit and Seasonal Berries

9

Add Sliced Hard Salamis and Pepperoni

3

VEGETABLE CRUDITÉS

with Buttermilk Herb Dipping Sauce

7

COLORFUL DISPLAY OF CARVED FRUITS

garnished with Seasonal Berries and Grapes

7

GOURMET ANTIPASTO DISPLAY

Array of Grilled Vegetables, Artichoke Hearts, Stuffed Cherry Peppers, Grilled Asparagus, Marinated Mushrooms, Olives, Plum Tomatoes with Fresh Mozzarella, Thinly Sliced Prosciutto, and Roasted Peppers, served with Sliced Breads

11

Add Soppressata, Capicola, Pepperoni and Cheese Roulade

4

JAPANESE SUSHI

A decorative mixture of Hosomaki, Futomaki, and Nigiri Sushi with Pickled Ginger, Wasabi, Aged Soy Dipping Sauce and Zesty Cucumber Salad

17

MIDDLE EASTERN DISPLAY

An assortment of Marinated Olives, Roasted Pepper Salad, House-made Hummus, Baba Ghanoush, Tabbouleh Salad and Olive Oil Toasted Lavash Chips

9

COCKTAIL RECEPTION STATIONS CONT.

BAKED BRIE IN CRUSTY PUFF PASTRY

Your choice of Marsala Apple, Dried Cherry-Port Chutney, or Garlic Sautéed Wild Mushrooms, served with Assorted Bread Crostin 100 per Brie Wheel

Serves 30 guests

GOURMET CROSTINI DISPLAY

Assorted Toasted Breads with a Medley of Dips & Spreads consisting of Mediterranean Hummus, Buffalo Chicken Fondue, Baked Spinach and Artichoke Dip

9

FIESTA GRANDE

Shredded Mahi Mahi and Pulled Pork Garnished with Cabbage Slaw and Lime Sour Cream in a Soft Tortilla with Crisp Tortilla Chips and Tomato Salsa
Assembled to Order

15*

CHARCUTERIE BOARD

Country Pâté, Froi Gras Mousse, Beef Jerky, Sopressata, Prosciutto, Duck Liver Pâté, Cornichons, Pickled Onions, Grain Mustard and Gourmet Breads

21

NEW ENGLAND RAW BAR SERVED OVER ICE WITH

Lemons and Traditional Accompaniments Jumbo Shrimp 3.75 per piece

Countneck Clams 2.50 per piece

Oysters 3.50 per piece

Cracked Jonah Crab Claws - Market Price

Chilled Cracked Lobster - Market Price

(Shucker suggested at 125 per attendant)

(minimum of 50 pieces)

* A 85 Chef Attendant fee applies

HORS D'OEUVRES SELECTIONS

Passed Butler Style
All selections are priced per dozen
Maximum of 5 selections

COLD

- Blackened Scallop topped with Tropical Salsa 35
- Roulade of Smoked Salmon and Herb Cheese on Toasted Rye 36
- Roasted Red Beet Tartar with Goat Cheese Mousse 31
- Jumbo Shrimp with House-made Cocktail Sauce 46
- Skewer of Mozzarella and Sun Dried Tomato with Artichoke and Olive 37
- Tasting Spoon of Lobster Salad 43
- Chilled Tequila and Lime Marinated Shrimp 46
- Sliced Sirloin of Beef on Crostini with Crumbled Bleu Cheese and Aged Balsamic Onion Reduction 41
- Apricot & Sage Crostini with Duck Confit & Brie 37
- Tasting Spoon of Seared Tuna with Cucumber Salad and Coconut Wasabi Aioli 41
- Shrimp and Scallop Ceviche in a Fresh Cucumber Cup 31
- Pistachio Coated Goat Cheese Lollipop 29
- Melon Gazpacho 29

HOT

- House-made Spring Rolls with Sesame Dipping Sauce 35
- Balsamic Marinated Baby Lamb Chops with Basil Béarnaise Sauce 41
- Crispy Buttermilk Chicken with Honey Mustard 34
- Maryland Style Crab Cakes with Roasted Pepper Aioli 41
- Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce 34
- Smoked Bacon Wrapped Scallops 41
- Spinach and Feta Spanakopita 35
- Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta 33
- Tamarind Glazed Steak Tips with Fingerling Potato 38
- Steamed Edamame Pot Stickers with Sesame Soy Dipping Sauce 36
- Lobster Flatbread with Mornay Sauce, Fried Capers and Manchengo 41
- Smoked Chicken & Asparagus en Croûte 33
- Buffalo Chicken Rangoon with Creamy Bleu Cheese Dressing 39
- Baby Brussels Sprouts with Bacon Lardon and Lemon Zest 31
- Miniature Beef or Chicken Wellingtons with Béarnaise Sauce 43
- Grilled Cheese with Red Pepper and Tomato Soup Shooter 29
- Short Rib Flatbread with Blue Cheese Agrodolce and Bacon 35

DINNER STATIONS

A minimum of 2 Stations must be selected and must be ordered for all guests
Each Station Requires a Chef Attendants at 85 each, for two hours
All Carved Items are Displayed with Warm Baked Rolls

ORANGE BRINED BREAST OF TURKEY

with Grand Marnier scented Cranberry Chutney,
Thyme Gravy

15

BROWN SUGAR AND SPICED HAM

with Whole Grain Mustard Sauce and Applejack Compote

14

CRACKED PEPPER CRUSTED PRIME RIB OF BEEF

with Grated Horseradish Cream and Braised Garlic Jus

19

HOUSE SMOKED BRISKET

with Jack Daniels BBQ Sauce and
Jalapeño Cheddar Cornbread

16

SMOKE GRILLED TENDERLOIN OF BEEF

with Balsamic Red Onion Relish and Cabernet Reduction

23

SCALLOP & GINGER ENCRUSTED TUNA

with Sweet & Sour Cucumbers and Mango Basil Sauce

20

ROASTED LEG OF LAMB

with Mint Pesto and Rosemary Demi

16

BAKED SALMON AND SCALLOP COULIBIAC

with Lobster Butter and Dill Aioli

19

ENHANCE YOUR CARVING STATIONS WITH ONE OF THE FOLLOWING:

PARMESAN TOSSED STEAK FRIES.	5	GREEN BEANS WITH SHALLOTS AND PANCETTA.	6
ROSEMARY RED ONION ROASTED POTATOES	5	GRILLED VEGETABLE RATATOUILLE	6
SWEET POTATO FRIES	5	TRUFFLE SCENTED MACARONI AND CHEESE	6
SAUTÉED GARDEN VEGETABLES WITH HERBS	5	CREAMY HOUSE RISOTTO.	6
TENDER GREEN ASPARAGUS WITH EXTRA VIRGIN OLIVE OIL	6	ASSORTED WILD MUSHROOM RAGU	6

SPECIALTY DINNER STATIONS

A minimum of 2 Stations must be selected and must be ordered for all guests

GREEN SALAD WITH CARROTS, CUCUMBERS, TOMATOES, SWEET ONIONS, OLIVES

House-made Croutons, and assorted Dressings and Vinaigrettes

6

CAESAR SALAD WITH OREGANO SCENTED CROUTONS, SHREDDED PARMESAN AND WHITE ANCHOVIES

Crisp Romaine Lettuce tossed in a Classic House-made Caesar Dressing

8

TOSSED PASTA SERVED WITH ROSEMARY FOCACCIA AND SHREDDED PARMESAN*

Tuscan Eggplant Ravioli with Plum Tomato and Fresh Basil Sauce
Mushroom Duxelle Ravioli with a Truffle Cream Sauce

17

“COMFORT FOOD” TAPAS

assortment of Family Favorites displayed in Tasting Portions to include
Roasted Pepper Risotto, Chicken Pot Pie and Braised Beef Bourguignonne

15

CHINESE BOX*

Mustard Glazed Shrimp, Cashew Ginger Vegetables, Hoisin Beef and Basmati Rice

16

BRIOCHE ASSORTED SLIDERS

Your Choices will be served with the Appropriate Condiments choice of three, Crab Cake,
Chicken Parmesan, Angus Burger, Pulled Pork, Turkey Burger, Rubeen or Crispy Cod

15

FRENCH FRY FETISH

Freshly Seasoned Crispy Truffle Shoestring Potatoes & Sweet Potato Cajun Fries
accompanied with Dipping Sauces of Chipotle Aioli and Ketchup

9

SPECIALTY DINNER STATIONS CONT.

FAJITAS WITH SOUTHWESTERN SPICED SHREDDED BEEF AND CHICKEN, PEPPERS AND ONIONS*

served with Flour Tortillas, Salsa, Lettuce, Tomatoes, Cheese, Guacamole, and Sour Cream

14

MACARONI AND CHEESE STATION

Tasting Portions to include Four Cheese, Short Rib, Buffalo Chicken

15

ADD LOBSTER +2

SEARED CRAB AND COD CAKES WITH COLORFUL SLAW IN CIDER VINAIGRETTE*

Sautéed with Lemon Sage Remoulade and Saffron Aioli

16

SALAD BAR*

Assorted Hydro Greens Snipped to order with Toppings to include Red Onion, Scallions, Carrots, Cucumbers, Radish, Peppers, Avocado, Olives, Feta Cheese, Blue Cheese and Cheddar Cheese with Grilled Marinated Chicken and Shrimp and Pumpernickel Croutons with Assorted Dressings

15

* A 85 Chef Attendant fee applies

PLATED BREAKFAST SELECTIONS

All Breakfast options include coffee, tea and juice offered tableside

INDIVIDUAL QUICHE

Served with hash browns, cherrywood smoked bacon and fresh fruit salad
Filling options - asparagus and sundried tomato or spinach and roasted red pepper

21

CINNAMON PECAN FRENCH TOAST CASSEROLE

Served with cherrywood bacon and sliced fruit (*can be made without nuts)

20

SCRAMBLED EGGS

served with choice of maple sausage or cherrywood bacon, sliced melon
and whole wheat toast with assorted jams and whipped butter

19

EGG SANDWICHES

Choose two types- egg and cheese, sausage egg and cheese, bacon egg
and cheese sandwich all served on a toasted 3-meal english muffin

17

BAGEL AND CREAM CHEESE

assorted bagels offered tableside served with individual cream cheese and a fruit salad cup

13

ENHANCEMENTS

YOGURT PARFAIT 8
Greek yogurt, granola, mixed berries served with fruit salad

FRUIT SALAD CUP 6

PLATED LUNCH SELECTIONS

All plated lunch options include rolls and butter, plated first course, plated entrée, dessert served with coffee and tea

\$40 per person

FIRST COURSE OPTIONS

Mixed Green Salad - cherry tomatoes, cucumber slices, carrots, herb vinaigrette

Caesar Salad - romaine hearts, croutons, anchovy dressing, pecorino romano cheese

Iceberg Salad - toasted walnuts, dried cherries, chopped bacon, EVOO, balsamic reduction

New England Clam Chowder - bacon, potatoes, aromatics

French Onion Soup - served with a crostini topped with cheese

Minestrone Soup - vegetables, beans, orzo pasta

ENTRÉE OPTIONS:

Grilled Chicken Caesar - sliced chicken atop a house Caesar salad

Chicken Marsala - penne pasta, wild mushrooms, asparagus, marsala cream sauce

Certified Beef Tips - wild grain pilaf, broccoli, red wine reduction

Sliced Sirloin Sandwich - toasted wheat bread, lettuce, tomato, sweet red onion relish, cheddar-blue cheese served with house made chips and pickle

Caprese Sandwich - toasted focaccia bread, baby arugula, EVOO, house made pesto served with house made chips and pickle

New England Lobster Roll - chopped green leaf, buttered brioche bun, house made ranch chips +4

DESSERT:

Chocolate Fondant Cake - rich chocolate cake with a warm fudge center served with fruit coulis

Strawberry Short Cake - pound cake, chantilly cream, macerated strawberries

Carrot Cake - cream cheese frosting

Individual assorted mini cookie plate

PLATED DINNER SELECTIONS

All Entrées include a choice of Appetizer or Salad and Dessert; accompanied with an assortment of Freshly Baked Breads, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
When Selecting more than one entrée, the higher priced entrée will prevail

PLATED APPETIZERS

POTATO GNOCCHI

with Sautéed King Trumpet, Maitake and Beech Mushrooms with Truffle Cream Sauce

GOLDEN BEET RISOTTO

with Goat Cheese and Toasted Pecans

PENNE ALFREDO

with Pancetta, Truffle Oil, Italian Parsley & Shaved Pecorino Romano

HOUSE-MADE SWEET POTATO RAVIOLI

with Sage Cream, Fennel & Prosciutto +4

GINGER SCENTED BRAISED SHORT RIBS

with Warm Asian Slaw +6

SOUPS

CREAMY NEW ENGLAND CLAM CHOWDER

with Westminster Oyster Crackers

ROASTED PEPPER & TOMATO SOUP

with Basil Olive Oil & Shaved Pecorino Romano

SEASONAL HARVEST VEGETABLE BISQUE

with Pumpkin Seed Oil and Maple Chantilly

PLATED DINNER SELECTIONS CONT.

SALADS

MIXED BABY LETTUCES

with Garden Vegetables and Herb Vinaigrette

TRADITIONAL CAESAR SALAD

with Shredded Parmesan Cheese and Oregano Scented Croutons

SPINACH SALAD

with Crumbled Goat Cheese and Rough-cut Olive Tapenade

PANZANELLA SALAD

Romano tossed with Capers, Feta Cheese and Red Onions over Arugula

BABY ARUGULA

with Prosciutto, Medjool Date Compote, Shaved Manchego Cheese and Sherry Vinegar Dressing

FRISÉE WATERCRESS SALAD

with Rendered Bacon, Toasted Hazelnuts and Grilled Red Onions with a Champagne Vinaigrette

ENHANCED SALADS & PLATED APPETIZERS

Enhance your appetizer or salad course with one of the following:

CAPRESE SALAD

with Citrus Jalapeno Red Quinoa with Fresh Mozzarella, Agrodolce Drizzle and Fresh Basil +2

BABY ICEBERG SALAD

with Toasted Walnuts, Dried Cherries, Smoked Bacon and Crumbled Blue Cheese +2

PLATED DINNER SELECTIONS CONT.

ENTREE SELECTIONS - POULTRY

All Chicken Entrees are made with Murray's Organic Chicken

BLACK ROCK'S CRUSTED BREAST OF CHICKEN

over Fontina tossed Spinach-Potato Gnocchi, Onion Confit, French Beans and Baby Carrots

54

PROSCIUTTO AND MANCHEGO STUFFED STATLER CHICKEN

with Garlic Mashed Potato and Asparagus

53

HERB SEARED STATLER CHICKEN

with Parmesan Red Bliss Potato and Broccoli Rabe

51

BAKED BREAST OF CHICKEN

with an Apple and Cranberry Cornbread Stuffing over Butternut Squash Puree and Haricot Verts

51

SOY MARINATED SEARED DUCK BREAST

with Fried Sesame Rice Cake, Sautéed Wax Beans and Hoisin Glaze

59

SEAFOOD

PAN ROASTED LOIN OF SWORDFISH

over Rock Shrimp "Studded" Risotto, Sautéed Spinach and Lobster Jus

57

CRISPY PAN SEARED LOCAL COD

atop Caramelized Fennel-Red Bliss Cake, Broccoli Florets and Vanilla-Saffron Sauce

54

PAN SEARED DIVER SCALLOPS

over Lemon Fettuccine with Leeks, Corn, Peppers and Asparagus

60

CRISPY SKIN SALMON

with Chestnut Puree, Butternut Squash-Potato Gratin and Baby Zucchini

57

SESAME CRUSTED TUNA

with Baby Bok Choy, Forbidden Black Rice and Wasabi Aioli

63

PLATED DINNER SELECTIONS CONT.

BEEF • PORK • LAMB • VEAL

ROSEMARY CRUSTED FILET MIGNON

with Foie Gras Brioche Pudding, Asparagus and Braised Shallots

69

SMOKE GRILLED ANGUS SIRLOIN

with Fines Herbes Gnocchi, Broccolini and Flash Fried Sweet Onions

67

HERB SEARED PORK CHOP

over Creamy Polenta and Spicy Broccoli Rabe

51

CHÈVRE CRUSTED RACK OF LAMB

over Potatoes, Capers, Kalamata Olives and Arugula with Lamb Jus

68

PAN ROASTED VEAL MEDALLIONS

over Gorgonzola Scented Creamer Potatoes, Asparagus, Roasted Peppers and Porcini Mushroom Sauce

61

MÉLANGE

GRILLED ORGANIC BREAST OF CHICKEN AND BAKED STUFFED SHRIMP

with Black Truffle Whipped Potatoes, Roasted Cauliflower, Confit of Shallots and Herb Chardonnay Butter

60

PAN SEARED SALMON AND SCALLOP MEDALLIONS

over Celeriac Mashed Potatoes with Grilled Asparagus, Shiitake Caps and Tarragon Beurre Blanc

65

GRILLED PETITE FILET AND POACHED LOBSTER

with Red Wine Sauce paired with Seafood Beurre Blanc over Sweet Corn Pudding and Seasonal Vegetables

77

PLATED DINNER SELECTIONS CONT.

VEGETARIAN

VEGETABLE PURSE

Grilled Portabella Mushrooms, Wilted Spinach and Goat Cheese
Wrapped in Puff Pastry with Olive Butter Sauce

41

GOLDEN BEET RISOTTO

with Goat Cheese and Toasted Pecans

53

PLATED DESSERTS

FLOURLESS WALNUT AND CHOCOLATE TORTE

with Orange Scented Whipped Cream and Fresh Raspberries

WARM CHOCOLATE CAKE

with Vanilla Bean Ice Cream and Praline Sauce

HOUSE CARROT CAKE

with Sweet Cream Cheese and Brandied Golden Raisins and Pineapple

TIRAMISU

with Cappuccino Anglaise

LEMON CRÈME BRÛLÉE

with Fresh Blueberries and Mascarpone Cream

TRADITIONAL OR SEASONAL CHEESECAKE

with Appropriate Garnish

WARM APPLE-DRIED CHERRY CRISP

with Vanilla Bean Sauce

DESSERT STATIONS

All Dessert Stations include Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

SIMPLY SWEET

Freshly Baked Cookies and Gourmet Brownies

7

EUROPEAN PASTRIES

An assortment of Miniature Pastries, Sweets, Biscotti and Cannoli
Seasonal Carved Fruits & Mixed Berries

12

BACK TO THE BASICS

Assorted traditional rich desserts that Mom would be proud of
Carrot Cake, Apple Crisp, Chocolate Cake, Fruit Tart, Freshly Baked Cookies
and a display of Seasonal Carved Fruits & Mixed Berries

12

DEATH BY CHOCOLATE

Chocolate Dipped Strawberries, Chocolate Mousse Parfaits, Chocolate Decadent Cake, Fudge Brownies,
Bourbon Chocolate Pecan Pie, Macadamia White Chocolate & Double Chocolate Chip Cookies

14

ICE CREAM SUNDAE BAR

An assortment of French Vanilla & Chocolate Ice Cream
served with a Variety of Fruits, Candies, Nuts, and Cookies.
Accompanied by fresh Strawberries, Chocolate & Caramel Sauces as well as Fresh Whipped Cream

12

* A 85 Chef Attendant fee applies

FINISHING STATIONS

FENWAY FRENZY

“Mini” Franks and Sausage, Pepper & Onion Sliders
“Boxed” Fries and Fried Pickles Warm Pretzels and Appropriate Condiments

11

CHINATOWN CHOW

Individual servings of Stir-fry Noodles, Crispy Crab Rangoon
and Chicken Pots Stickers served with Chop Sticks and Fortune Cookies

13

TASTE OF THE NORTH END

Choose 3 of the Following Flatbreads:
Margherita, Pepperoni Bacon, Ham, Pepperoni, Sausage
Caramelized Onions, Roasted Peppers, Mushrooms,
Chicken, Bacon, Ranch, Mozzarella, Buffalo Chicken, Blue Cheese

13

PUB FARE

Crispy Cheese-Steak Spring Roll & Warm Pastrami Sliders,
Buffalo Chicken Tenders, House Fried Potato Chips

14

CHICKEN WINGS MÉLANGE

Crispy Chicken Wings tossed in Buffalo, Sweet & Spicy and Barbeque Sauce with Garden Crudité Cups

14

ADDITIONAL INFORMATION

- All food and beverage prices agreed to will incur a 15% gratuity for service staff, a 7% house charge and a 7% state and local meals tax.
- For those organizations that are exempt from tax, The 7% state and local sales tax will be waived upon receipt of completed Mass sales tax exemption form ST5 that must be submitted with contract. Note: Sales tax cannot be credited after event.
- Food pricing is subject to increase by no more than 3% due to market increases. Beverages will be billed on consumption and pricing will be based on current price structure at the time of the event.
- Five hour open bars will close one half hour prior to the conclusion of the event.
- A fee of \$150 will be incurred when choosing a cash bar for the duration of your event.
- We are happy to set up an additional bar for your event for a fee of \$150.
- Finalized menus are requested three weeks prior to the event and we require a final guest count at least seven days prior to the event date.
- All food and beverages consumed on Club premises must be purchased from the Club. No Outside Items (other than a specialty cake) are allowed on club property.
- A 75 Fee applies to Stations and Buffets for events with 30 guests or less.
- Our staff is happy to customize a menu for you that suits your specific needs.
- A coat check attendant is required for all events with over 75 guests (November through March) for a fee of \$100 per attendant, one attendant is required per 75 guests
- Room rental fees vary by season and day of the week. Detailed information will be outlined in your event contract.

Additional Fees

- Microphone \$50
- Screen \$50
- Projector \$50
- 45" Flat Screen TV \$50
- Flip chart with markers \$25
- Votive candles \$1 each
- Pens and Pads of Paper \$4 each