



**2025–2026**

*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 Ashley Grupillion at **781.749.1919 ext. 115** or e-mail [\*\*agrupillion@blackrockcc.com\*\*](mailto:agrupillion@blackrockcc.com).

All prices are listed per person unless otherwise stated and are subject to 18% gratuity, 7% house charge and 7% state and local meals tax. Prices and menu selections are subject to change.

# BREAKFAST BUFFET SELECTIONS

## 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

**17**

## HEALTHY START CONTINENTAL

Assortment of Fresh Bagels & "Cliff" Bars  
Display of Fresh Sliced Fruits garnished with Grapes and Berries  
Yogurt Parfait  
Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and assorted Teas

**19**

## 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 Brown  
Selection of Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee, and assorted Teas

**27**

## MEETING BREAK ADD-IN OPTIONS

Coffee, Tea included. Minimum of 10 guests

### MORNING SNACK 8

Fresh Fruit, Energy Bars

### AFTERNOON "PICK-ME-UP" 11

Fresh Vegetable Crudités with assorted Dips, Assorted Cheese with Fresh Berries

### SOMETHING SWEET 8

Fresh Baked Cookies and Bars

# BRUNCH SELECTIONS

All Brunch Menus include Fresh Pastries with Freshly Brewed Coffee, Decaffeinated Coffee, Imported Teas and Assorted Chilled Juices.

## MENU I

Variety of Seasonal Carved Fruits and Berries  
Cheddar Scrambled Eggs  
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

**48\***

## MENU II

Variety of Seasonal Carved Fruits and Berries  
Cheddar Scrambled Eggs  
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

**54\***

# BRUNCH ENHANCEMENTS

## CREPE STATION

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

**14**\*\*\*

## BLOODY MARY BAR

### Basic

Mix-ins include: Lemons, Limes, Celery, Olives, with House Vodka

**22**\*\*\*

### Premier

Mix-ins include: Lemons, Limes, Celery, Pickle Spears, Olives (Queen and Blue Cheese Stuffed),  
Pepperoncini, Sea Salt, Black Pepper, Horseradish, Hot Sauce, Bacon,  
Pepperoni and with House Vodka

**25**\*\*\*

## 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\*\*\*

**16**\*\*\*

\* A \$120 fee applies to events with 20 guests or fewer

\*\* A \$90 attendant fee applies to interactive stations

# BUFFET LUNCH SELECTIONS

## 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 Roast Breast of Chicken atop Arugula Salad with Dried Cherries,  
Blue Cheese and Port Reduction

Variety of Breads, Rolls, and Appropriate Condiments

Assorted Chips

Freshly Baked Cookies and Brownies

**33**

## 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

**36**

\*A \$90 Chef Attendant fee applies

# BUFFET LUNCH SELECTIONS CONT.

## BOSTON TEA PARTY

Lemon Chicken Soup with Wild Rice

Caprese Salad with House-rolled Mozzarella, Agrodolce Drizzle, and Fresh Basil

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

**42**

## 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

**44**



# 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

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

**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

**44**

## TEXAS BARBEQUE

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

**50**

## 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  
Roasted Seasonal Vegetables  
Assorted Miniature Sweets

**56**

# BUFFET DINNER SELECTIONS CONT.

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

## 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  
Assorted Biscotti and Cannoli

**52**

## 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  
Roasted Seasonal Vegetables  
Assortment of Sliced Cakes and Tortes

**58**

## 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

**60**

# COCKTAIL RECEPTION STATIONS

## NEW ENGLAND & IMPORTED CHEESE DISPLAY

Display of Imported Cheeses with Fresh Fruit and Seasonal Berries

**12**

Add Sliced Hard Salamis and Pepperoni

**5**

### **Baked Brie in Puff Pastry**

Your choice of Marsala Apple or Dried Cherry-Port Chutney served with Assorted Bread Crostini

**Serves 30 guests**

**100 per wheel**

## VEGETABLE CRUDITÉS

with Buttermilk Herb Dipping Sauce

**8**

## COLORFUL DISPLAY OF CARVED FRUITS

garnished with Seasonal Berries and Grapes

**8**

## 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

**15**

Add Soppressata, Capicola, Pepperoni and Cheese Roulade

**8**

## JAPANESE SUSHI

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

**20**

## MIDDLE EASTERN DISPLAY

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

**14**

# COCKTAIL RECEPTION STATIONS CONT.

## GOURMET CROSTINI DISPLAY

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

**16**

## 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

**20\***

## NEW ENGLAND RAW BAR SERVED OVER ICE WITH

Lemons and Traditional Accompaniments

Jumbo Shrimp 4 per piece

Countneck Clams 3 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 \$90 Chef Attendant fee applies

# HORS D'OEUVRES SELECTION

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

## COLD

- Blackened Scallop topped with Tropical Salsa **36**
- Jumbo Shrimp with House-made Cocktail Sauce **50**
- Skewer of Mozzarella and Sun Dried Tomato with Artichoke and Olive **38**
- Tasting Spoon of Lobster Salad **50**
- Chilled Tequila and Lime Marinated Shrimp **48**
- Sliced Sirloin of Beef on Crostini with Crumbled Bleu Cheese  
and Aged Balsamic Onion Reduction **44**
- Apricot & Sage Crostini with Duck Confit & Brie **38**
- Tasting Spoon of Seared Tuna with Cucumber Salad and Coconut Wasabi Aioli **44**
- Pistachio Coated Goat Cheese Lollipop **30**

## HOT

- House-made Spring Rolls with Sesame Dipping Sauce **36**
- Balsamic Marinated Baby Lamb Chops with Basil Béarnaise Sauce **42**
- Crispy Buttermilk Chicken with Honey Mustard **35**
- Maryland Style Crab Cakes with Roasted Pepper Aioli **44**
- Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce **35**
- Smoked Bacon Wrapped Scallops **50**
- Spinach and Feta Spanakopita **36**
- Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta **34**
- Beef Croquette **39**
- Steamed Edamame Pot Stickers with Sesame Soy Dipping Sauce **37**
- Lobster Flatbread with Mornay Sauce, Fried Capers and Manchengo **50**
- Buffalo Chicken Rangoon with Creamy Bleu Cheese Dressing **40**
- Miniature Beef Wellington with Béarnaise Sauce **45**
- Grilled Cheese with Red Pepper and Tomato Soup Shooter **30**
- Short Rib Flatbread with Blue Cheese Agrodolce and Bacon **36**

# DINNER STATIONS

A minimum of 2 Stations must be selected and must be ordered for all guests  
Each Station Requires a Chef Attendants at \$90 each, for two hours  
All Carved Items are Displayed with Warm Baked Rolls  
Each station must have own sides

## ORANGE BRINED BREAST OF TURKEY

with Grand Marnier scented Cranberry Chutney,  
Thyme Gravy

**16**

## BROWN SUGAR AND SPICED HAM

with Whole Grain Mustard Sauce and Applejack Compote

**16**

## CRACKED PEPPER CRUSTED PRIME RIB OF BEEF

with Grated Horseradish Cream and Braised Garlic Jus

**22**

## HOUSE SMOKED BRISKET

with Jack Daniels BBQ Sauce and  
Jalapeño Cheddar Cornbread

**18**

## SMOKE GRILLED TENDERLOIN OF BEEF

with Balsamic Red Onion Relish and Cabernet Reduction

**26**

## ROASTED LEG OF LAMB

with Mint Pesto and Rosemary Demi

**18**

## ENHANCE YOUR CARVING STATIONS WITH ONE OF THE FOLLOWING:

**PARMESAN TOSSED STEAK FRIES 6**

**ROSEMARY RED ONION  
ROASTED POTATOES 6**

**SWEET POTATO FRIES 6**

**SAUTÉED GARDEN  
VEGETABLES WITH HERBS 7**

**TENDER GREEN ASPARAGUS  
WITH EXTRA VIRGIN OLIVE OIL 7**

**GREEN BEANS WITH  
SHALLOTS AND PANCETTA 7**

**GRILLED VEGETABLE RATATOUILLE 7**

**TRUFFLE SCENTED  
MACARONI AND CHEESE 7**

**CREAMY HOUSE RISOTTO 7  
ASSORTED WILD MUSHROOM RAGU 7**

# 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

**8**

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

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

**10**

## 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

**18**

## “COMFORT FOOD” TAPAS

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

**18**

## CHINESE BOX\*

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

**18**

## BRIOCHE ASSORTED SLIDERS

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

**20**

## FRENCH FRY FETISH

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

**10**



# SPECIALTY DINNER STATIONS

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

## FAJITAS WITH SOUTHWESTERN SPICED SHREDDED BEEF & CHICKEN, PEPPERS & ONIONS\*

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

**18**

## MACARONI & CHEESE STATION

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

**16**

**ADD LOBSTER +4**

## 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

**18**

\*A \$90 Chef Attendant fee applies

# PLATED LUNCH SELECTIONS

All plated lunch options include rolls and butter, plated first course, plated entrée, dessert served with coffee and tea  
**\$48 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

### **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 +4

### **New England Lobster Roll**

Chopped Green Leaf, Buttered Brioche Bun, House Made Ranch Chips +6

## DESSERT:

### **Flourless Chocolate Torte**

Whipped Cream, Fresh Raspberries, Chocolate Ganache Drizzle

### **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

## SALADS

### **Mixed Baby Lettuces**

with Garden Vegetables and Herb Vinaigrette

### **Traditional Caesar Salad**

with Shredded Parmesan Cheese and Oregano Scented Croutons

### **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

## 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.

Split meal fee \$3

## ENTREE SELECTIONS

### POUTLRY

All Chicken Entrées are made with Murray's Organic Chicken.

All chicken entrées served with choice of Garlic Mashed Potatoes or Seasonal Risotto and Asparagus.

**Black Rock's Crusted Breast of Chicken 56**

**Herb Seared Statler Chicken 53**

**Prosciutto and Manchego Stuffed Statler Chicken 55**

**Baked Breast of Chicken 53**

### SEAFOOD

All seafood entrées served with choice of Garlic Mashed Potatoes or Seasonal Risotto and Asparagus.

**Pan Roasted Loin of Swordfish 58**

**Pan Seared Diver Scallops 60**

**Crispy Pan Seared Local Cod 55**

**Crispy Skin Salmon 57**

### BEEF • PORK • LAMB • VEAL

All entrées served with choice of Garlic Mashed Potatoes or Seasonal Risotto and Asparagus.

**Filet Mignon 69**

**Herb Seared Pork Chop 51**

**Smoke Grilled Angus Sirloin 67**

**Chèvre Crusted Rack of Lamb 68**

### MÉLANGE

All entrées served with choice of Garlic Mashed Potatoes or Seasonal Risotto and Asparagus.

**Grilled Organic Breast of Chicken and Baked Stuffed Shrimp 60**

**Grilled Petite Filet and Poached Lobster 77**

### VEGETARIAN

**Mushroom & Spinach Ravioli 41**

Porcini Truffle Cream Sauce, Asparagus Tips, Whipped Ricotta, Black Garlic Molasses

**Seasonal Risotto 53**

### PLATED DESSERTS

**Flourless Chocolate Torte**

Whipped Cream, Fresh Raspberries,  
Chocolate Ganache Drizzle

**Lemon Crème Brûlée**

with Fresh Blueberries  
and Mascarpone Cream

**House Carrot Cake**

with Sweet Cream Cheese and  
Brandied Golden Raisins and  
Pineapple

**Traditional or Seasonal Cheesecake**

with Appropriate Garnish

# 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

**16**

## DEATH BY CHOCOLATE

Chocolate Dipped Strawberries, Chocolate Mousse Parfaits, Chocolate Decadent Cake,

Fudge Brownies & Double Chocolate Chip Cookies

**18**

## ICE CREAM SUNDAE BAR

An assortment of French Vanilla & Chocolate Ice Cream

served with a Variety of Fruits, Candies, and Cookies.

Accompanied by fresh Strawberries, Chocolate & Caramel Sauces as well as Fresh Whipped Cream

**15**

# FINISHING STATIONS

**Finishing stations to be added to full lunch & dinner menus.**

## FENWAY FRENZY 14

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

## CHINATOWN CHOW 15

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

## TASTE OF THE NORTH END 15

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

## PUB FARE 18

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

## CHICKEN WINGS

## MÉLANGE 18

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

## ADDITIONAL INFORMATION

- All food and beverage prices agreed to will incur a 18% 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 5% 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 \$200 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 \$200.
- 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. Fee of \$125 for events with 20 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