



2020

*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. 130** or e-mail [colleen@blackrockcc.com](mailto: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

**12**

## 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

**10**

## 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

**20**

### 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

**38\***

## 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 Broccoli with Balsamic Vinaigrette  
Baked Lobster-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

**43\***

## 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 Crab Roulade with Vegetable Spaghetti and Buerre Blanc  
Olive Oil & Lemon tossed Green Asparagus Turkey Quinoa Meatloaf  
with Roasted Cauliflower Carved Prime Rib with Horseradish Cream and Au Jus  
Assorted Baked Cookies and Miniature Pastries

**55\*\***

# BRUNCH ENHANCEMENTS

## CREPE STATION

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

**7\*\*\***

## BLOODY MARY BAR

Mix-ins include: Lemons, Limes, Celery, Pickle Spears, Olives (Queen and Blue Cheese Stuffed), Banana Peppers, 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 Clamato Juice 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

**18**

## **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

**25**

## **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

**28**

\* 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

**34**

## **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

**34**

## **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

**36**

# BOXED LUNCH OPTIONS

Boxed Lunches are available for Golf and Tennis Events Only

## **SANDWICHES**

**Wraps (wheat or white) or Sandwiches (bulkie, onion, or Ciabatta bread)**

**All boxed lunches are served with Potato Chips, Chocolate Bar and Chilled Water**

**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

**15**

## **SALADS**

**All boxed "Salad" lunches are served with Pita Bread, Chocolate Bar, and Chilled Water**

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

**15**



# 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

**32**

## **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

**40**

## **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

**40**

# 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

**44**

## 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

**44**

## 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

**48**

## FARM TO TABLE

Truffle Cauliflower Soup  
Red Leaf Salad with Focaccia Croutons, Shaved Manchego and Champagne Vinaigrette  
Lamb 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

**52**

# COCKTAIL RECEPTION STATIONS

## NEW ENGLAND AND IMPORTED CHEESE DISPLAY

Display of Imported Cheeses with Fresh Fruit and Seasonal Berries

8

Add Sliced Hard Salamis and Pepperoni

2

## SMOKED SEAFOOD DISPLAY

Nova Scotia Salmon, Peppered Mackerel, Smoked Scallops and Trout with Capers, Red Onions, Chopped Eggs, Cream Cheese, and Rye Points

10

## VEGETABLE CRUDITÉS

with Buttermilk Herb Dipping Sauce

6

## COLORFUL DISPLAY OF CARVED FRUITS

garnished with Seasonal Berries and Grapes

6

## 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

10

Add Soppressata, Capicola, Pepperoni and Cheese Roulade

3

## JAPANESE SUSHI

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

15

## MIDDLE EASTERN DISPLAY

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

8

# 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 Artichoke, Baked Crab-Spinach, and Buffalo Chicken Fondue

**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

**10\***

## **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 Crab Claws 3.50 per piece

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 34
- Roulade of Smoked Salmon and Herb Cheese on Toasted Rye 35
- Citrus Crab Salad in Cornet 32
- Roasted Red Beet Tartar with Goat Cheese Mousse 30
- Jumbo Shrimp with House-made Cocktail Sauce 45
- Skewer of Mozzarella and Sun Dried Tomato with Artichoke and Olive 36
- Tasting Spoon of Lobster Salad with Vanilla Saffron Mayo 42
- Chilled Tequila and Lime Marinated Shrimp 45
- Sliced Sirloin of Beef on Crostini with Crumbled Bleu Cheese and Aged Balsamic Onion Reduction 40
- Apricot & Sage Crostini with Duck Confit & Brie 36
- Tasting Spoon of Seared Tuna with Cucumber Salad and Coconut Wasabi Aioli 40
- Horseradish Tomato Oyster Shooter 42
- Shrimp and Scallop Ceviche in a Fresh Cucumber Cup 30
- Pistachio Coated Goat Cheese Lollipop 28
- Melon Gazpacho 28

## **HOT**

- House-made Spring Rolls with Sesame Dipping Sauce 34
- Balsamic Marinated Baby Lamb Chops with Basil Béarnaise Sauce 40
- Fresh Crab & Artichoke Dip Bruschetta 38
- Crispy Buttermilk Chicken with Honey Mustard 33
- Maryland Style Crab Cakes with Roasted Pepper Aioli 40
- Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce 33
- Smoked Bacon Wrapped Scallops 40
- Goat Cheese & Caramelized Fig Spanakopita 34
- Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta 32
- Tamarind Glazed Steak Tips with Fingerling Potato 37
- Steamed Edamame Pot Stickers with Sesame Soy Dipping Sauce 35
- Lobster Flatbread with Mornay Sauce, Fried Capers and Manchengo 40
- Tasting Spoon of Sliced Duck Breast with Chorizo Corn Salsa 39
- Smoked Chicken & Asparagus en Croûte 32
- Buffalo Chicken Rangoon with Creamy Bleu Cheese Dressing 38
- Baby Brussels Sprouts with Bacon Lardon and Lemon Zest 30
- Miniature Beef or Chicken Wellingtons with Béarnaise Sauce 42
- Grilled Cheese with Red Pepper and Tomato Soup Shooter 28
- Short Rib Flatbread with Blue Cheese Agrodolce and Bacon 34

# 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

13

## BROWN SUGAR AND SPICE BONE-IN HAM

with Whole Grain Mustard Sauce and Applejack Compote

12

## CRACKED PEPPER CRUSTED PRIME RIB OF BEEF

with Grated Horseradish Cream and Braised Garlic Jus

17

## HOUSE SMOKED BRISKET

with Jack Daniels BBQ Sauce and  
Jalapeño Cheddar Cornbread

14

## SMOKE GRILLED TENDERLOIN OF BEEF

with Balsamic Red Onion Relish and Cabernet Reduction

21

## SCALLOP & GINGER ENCRUSTED TUNA

with Sweet & Sour Cucumbers and Mango Basil Sauce

16

## ROASTED LEG OF LAMB

with Mint Pesto and Rosemary Demi

13

## BAKED SALMON AND SCALLOP COULIBIAC

with Lobster Butter and Dill Aioli

15

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

PARMESAN TOSSED STEAK FRIES. . . . . 4

ROSEMARY RED ONION  
ROASTED POTATOES . . . . . 4

SWEET POTATO FRIES . . . . . 4

SAUTÉED GARDEN  
VEGETABLES WITH HERBS . . . . . 4

TENDER GREEN ASPARAGUS  
WITH EXTRA VIRGIN OLIVE OIL . . . . . 5

GREEN BEANS WITH  
SHALLOTS AND PANCETTA. . . . . 5

GRILLED VEGETABLE RATATOUILLE . . . . . 5

TRUFFLE SCENTED  
MACARONI AND CHEESE . . . . . 5

CREAMY HOUSE RISOTTO. . . . . 5

ASSORTED WILD MUSHROOM RAGU . . . . . 5

# 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

**4**

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

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

**6**

## **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

**15**

## **“COMFORT FOOD” TAPAS**

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

**13**

## **CHINESE BOX\***

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

**12**

## **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

**12**

## **FRENCH FRY FETISH**

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

**6**

## 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

**10**

### **MACARONI AND CHEESE STATION**

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

**13**

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

Sautéed with Lemon Sage Remoulade and Saffron Aioli

**12**

### **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

**12**

\* A 85 Chef Attendant fee applies



# PLATED BREAKFAST SELECTIONS

All Breakfast options include coffee, tea and juice offered tableside

## INDIVIDUAL CRUSTLESS QUICHE

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

16

## CINNAMON PECAN FRENCH TOAST CASSEROLE

with Sage Cream, Fennel & Prosciutto served with cherrywood smoked bacon  
and sliced melon (can be made without nuts)

15

## SCRAMBLED EGGS

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

14

## 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

12

## BAGEL AND CREAM CHEESE

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

8

## 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

**\$35 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

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

**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

## **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

### HOUSE-MADE SWEET POTATO RAVIOLI

with Sage Cream, Fennel & Prosciutto

### GOLDEN BEET RISOTTO

with Goat Cheese and Toasted Pecans

### PENNE ALFREDO

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

### GINGER SCENTED BRAISED SHORT RIBS

with Warm Asian Slaw

## 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

### ITALIAN WEDDING SOUP

with Escarole, Orzo Pasta and Meatballs

# 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:

### CONFIT DUCK LEG

with Citrus Jalapeno Red Quinoa

4

### U-8 SEARED SCALLOP

Presented in a Scallop Shell with Pancetta, Peas and Oven Dried Tomato

4

### 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

### LOBSTER STUFFED ARTICHOKE HEART

with Caper Olive Buerre Blanc

6

# 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

49

### PROSCIUTTO AND MANCHEGO STUFFED STATLER CHICKEN

with Garlic Mashed Potato and Asparagus

48

### HERB SEARED STATLER CHICKEN

with Parmesan Red Bliss Potato and Broccoli Rabe

46

### BAKED BREAST OF CHICKEN

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

46

### SOY MARINATED SEARED DUCK BREAST

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

54

## SEAFOOD

### PAN ROASTED LOIN OF SWORDFISH

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

52

### CRISPY PAN SEARED LOCAL COD

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

49

### PAN SEARED DIVER SCALLOPS

over Lemon Fettuccine with Leeks, Corn, Peppers and Asparagus

55

### CRISPY SKIN SALMON

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

52

### SESAME CRUSTED TUNA

with Baby Bok Choy, Forbidden Black Rice and Wasabi Aioli

58

# PLATED DINNER SELECTIONS CONT.

## **BEEF • PORK • LAMB • VEAL**

### **ROSEMARY CRUSTED FILET MIGNON**

with Foie Gras Brioche Pudding, Asparagus and Braised Shallots

**64**

### **SMOKE GRILLED ANGUS SIRLOIN**

with Fines Herbes Gnocchi, Broccolini and Flash Fried Sweet Onions

**62**

### **HERB SEARED PORK CHOP**

over Creamy Polenta and Spicy Broccoli Rabe

**46**

### **CHÈVRE CRUSTED RACK OF LAMB**

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

**63**

### **PAN ROASTED VEAL MEDALLIONS**

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

**56**

## **MÉLANGE**

### **GRILLED ORGANIC BREAST OF CHICKEN AND BAKED STUFFED SHRIMP**

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

**55**

### **PAN SEARED SALMON AND SCALLOP MEDALLIONS**

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

**58**

### **GRILLED PETITE FILET AND POACHED LOBSTER**

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

**72**

# PLATED DINNER SELECTIONS CONT.

## VEGETARIAN

### VEGETABLE PURSE

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

36

### GOLDEN BEET RISOTTO

with Goat Cheese and Toasted Pecans

48

## 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

**6**

## **EUROPEAN PASTRIES**

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

**13**

## **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

**12**

## **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

**9**

## **ASSORTED INDIVIDUAL PIES WITH NITRO ICE CREAM STATION**

Pies to include Blueberry, Apple and Cherry  
Topped with Vanilla Bean Nitro Ice Cream Prepare by a Chef Attendant

**14\***

\* A 85 Chef Attendant fee applies



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# FINISHING STATIONS

## **FENWAY FRENZY**

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

**9**

## **CHINATOWN CHOW**

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

**11**

## **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

**11**

## **PUB FARE**

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

**12**

## **CHICKEN WINGS MÉLANGE**

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

**12**

## 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 15 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