

Bar/Bat Mitzvah Menu



*The Easton Country
Club*

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Bar & Bat Mitzvah Package

Impeccable service, extraordinary cuisine are all part of the experience you will enjoy for your Bar/Bat Mitzvah at the Easton Country Club. While your guests arrive they may choose to mingle on the patio, adorned with flowers and overlooking our stunning grounds. From the day you begin to plan our coordinator, with expertise and creativity will help you design a most memorable celebration.

Amenities

*A Four Hour Reception any time of the day
An experienced Coordinator to assist you every step of the way
White Chiavari Chairs
Floor Length Linens/Napkins in White or Ivory
Specially Priced Young Adult Menu
Cake Cutting Service
Choice of Three Passed Hors d' oeuvres*

On-site Service

Our patio may be used for an on-site Service, up to one hour, for your Bar/Bat Mitzvah during the seasonal times. Our staff will set White Garden Chairs set in front of our Arbor and refreshing beverages will be available for your guests. After the Service, the Patio is quickly reset for your Cocktail hour complete with high top and umbrella tables for guests to enjoy throughout your event.

\$500.00 for an on-site service, up to one hour

Passed Hors D' Oeuvres

(Select Three)

Vegetable Spring Rolls

Served with a Sweet Chili Sauce

Buffalo Chicken Pot Stickers

Spicy ground Chicken, Ranch Dressing, and Crispy Wrapper

Antipasto Skewers

Buffalo Mozzarella, Grape Tomato, Salami drizzled with a Balsamic Reduction

Mac & Cheese Spoons/Choose Traditional or bacon Topped

Mini Pasta Shells, Cheddar Cheese Sauce, Breadcrumb Topping

Brie & Fig Tartlets

Melted Brie topped with Fig

Beef Crostini

Shaved Beef Sirloin with Boursin on a Crostini topped with a Balsamic Glaze

BLT Crostini

Applewood Smoked Bacon, Lettuce & Sun-Dried Tomato topped with a zesty Aioli

Polenta & Sausage Ragu

Creamy Polenta topped with Simmered Sausage

Soup Sips

Roasted Tomato Soup with Mini Grilled Cheese

Beef Knishes

Traditional Potato Latkes with Applesauce & Sour Cream

Enhanced Selections

(Add \$1 pp for each selection below)

Baby Lamb Chops

Prepared with a Fig Demi-glaze

Lobster Mac & Cheese Spoons

Tiny Pasta Shells, Maine Lobster, Cheddar Cheese Sauce

Bacon Wrapped Scallops

Whole Grain Honey-Mustard

Mini Crab Cakes

Lemon Aioli, Old Bay Dusting

Polynesian Coconut Shrimp

Deep Fried, Sweet Chili Sauce

Tequila Lime Shrimp

Large Grilled Shrimp on a homemade Nacho Chip

Stationary Tablescapes

Your Stationary Hors d'oeuvres Table will be stunning to look at,
and delicious to taste.

Domestic Cheeses

A Display of Domestic Cheeses, garnished with fresh fruit and served with assorted crackers

2.75 Per guest

4.75 adding Vegetable Crudités

Fine European Cheeses

A Display of Fine International Cheeses garnished with fresh fruit and served with assorted
crackers

3.25 Per guest

5.25 adding Vegetable Crudités

Jumbo Shrimp Display

Jumbo Gulf Shrimp cooked to perfection served with our own Tangy Cocktail Sauce

7.95 Per guest

Fresh Fruit Display

3.50 Per guest

Seasonal Roasted Vegetable Display

3.50 Per guest

Plated Dinner Menu

*All Entrees include a Salad, Fresh Baked Rolls, Starch, Vegetable,
Coffee & Tea*

(Select one entrée please) \$5.00 pp added for a split Entrée

<i>Chicken Piccata</i>	\$39
<i>Boneless breast of chicken with lemon-butter-white wine sauce and capers</i>	
<i>Chicken Marsala</i>	\$39
<i>Boneless breast of chicken in a Marsala Sauce with Mushrooms</i>	
<i>Chicken Florentine</i>	\$39
<i>Statler Chicken Breast over Spinach and Fontina Cheese topped With an Herb Demi- Glaze</i>	
<i>Cape Cod Stuffed Chicken</i>	\$39
<i>Boneless Chicken Breast stuffed choice of Traditional Stuffing or Wild Herb Rice topped with lightly browned Gravy</i>	
<i>Boston Baked Haddock</i>	\$39
<i>Day boat Haddock with traditional Cracker Crumb Topping and Lemon Slices</i>	
<i>Roast Beef</i>	\$39
<i>Roasted Thinly Sliced Beef, with a Wild Mushroom Gravy</i>	
<i>Salmon Filet</i>	\$39
<i>Baked and topped with a rich & creamy Lemon Butter Sauce and dill</i>	
<i>Prime Rib</i>	\$49
<i>A 12 oz. cut of slow roasted Certified Angus Beef, with Port Wine Reduction</i>	
<i>Surf & Turf</i>	\$49
<i>Roasted Thinly Sliced Beef with Wild Mushroom Gravy- served with a Baked Shrimp Casserole, drizzled with a Lemon Aioli</i>	
<i>Beef Tenderloin Medallions</i>	MKT (90 days prior to event)
<i>Seared and roasted to perfection served with Port Wine Demi Glaze</i>	
<i>Duet: Beef Tenderloin Medallions Paired with Baked Stuffed Shrimp or Crab Cake</i> MKT	

Salad Choices

(Select one)

Traditional Garden Salad with House Balsamic Vinaigrette

Classic Caesar Salad

*Special Spring Mix Salad- Mescaline Greens, Dried
Cranberries, Candied Walnuts, Gorgonzola Cheese, and Citrus
Vinaigrette*

Starch Choices

Homemade Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Rice Pilaf or Parmesan Risotto

Orzo with Roasted Garlic and Olive Oil

Vegetables

Chef's Seasonal Vegetable

Vegetarian & Dietary Offerings

Glazed Vegetables with Rice Noodles (Vegan, Lactose Free & Gluten Free)

Balsamic glazed vegetables over rice noodles

\$39 per person

Vendor Meals

As a courtesy we will serve the Vendors in our clubhouse while you enjoy your meal.

Please ask your vendors how many individuals will be attending. We only allow soft drinks to be served to vendors.

\$15 per person

Young adult Buffet Packages

Stationary Appetizers Choice Of two (served during cocktail hour)

Mini Beef Franks in a Blanket

Mozzarella Sticks

Vegetable Spring Rolls

Potato Latkes

Main Course

Four Items \$25

Five Items \$27

Six Items \$29

Garden Salad or Caesar Salad

Chicken Fingers (Plain or Buffalo)

Mozzarella Sticks

Cheese Pizza

Chicken & Cheese Quesadilla's

Hamburger or Cheeseburger Sliders

Pasta with Marinara or Alfredo Sauce

Meatballs

Macaroni & Cheese

French Fries

Buffet Includes

Open Soda Bar

Sundae Bar with Assorted Toppings and Sauces

Cake Cutting

Linens and Napkins

***Minimum Young Adult Guest Count of 25 please
Young Adults 15 years or younger***

Additional Offerings

Chef Attended Bananas Foster & Cherries Jubilee Station

The ultimate presentation with our chef flaming up these delectable desserts! Bananas Foster and Cherries Jubilee presented on a light Angel Food Cake. Vanilla Ice Cream and Whipped Cream.

\$6 per person

Hot chocolate and cookie bar

Hot chocolate with Marshmallows & Whipped Cream with Assorted Cookies

\$4 per person

With chocolate cups filled with Bailey's Irish Cream, Frangelico, and Sambuca

\$6 per person

S'mores bar

Graham Crackers, Marshmallows, Chocolate.

\$4 per person

Coffee & Cookies to go

Coffee, tea and assorted cookies available for your guests to take with them for the ride home, with to go cups and cookie bags.

\$2.50 per person

Sundae Bar

Vanilla Ice Cream, with assorted toppings

\$4 per person

Candy Bar

Beautiful display of eight glass jars filled with your favorites and/or created to compliment your colors. Includes scoops and bags.

\$6 per person

Assorted Cakes & Mini Pastries Station

\$6 per person

Sweet Endings

Assorted Petit Fours & Assorted Chocolate Truffles

\$3 per person

Chocolate Covered Strawberries

Assorted Chocolate Covered Strawberries

\$4 per person

Additional Offerings (cont.)

Pomme Frites Bar

White and sweet potato fries, with assorted toppings

\$5 per person

'Mashtini' Bar

Whipped White Potatoes, Whipped Sweet Potatoes with assorted toppings served in a Martini glass

\$5 per person

Slider Station

Mini Hamburgers, Cheese Burgers and Buffalo Chicken sliders with all the accompaniments

\$5 per person

Mac & Cheese Delight

Our house-made Macaroni & Cheese; the ultimate comfort food!

\$4 per person

Risotto Bar

Our house-made parmesan risotto with assorted toppings

\$5 per person

Tex -Mex Station

Seasoned Ground Beef, Grilled Chicken, Soft Tortillas, Taco Shells, Lettuce, Tomato, Salsa, Cheese, Sour Cream & Guacamole

\$7 per person

Bar & Beverage Services

Hosted Open Full Bar

We offer a full selection of top shelf vodka, gin, rum, tequila, rye, bourbon, scotch, brandy, liqueurs, cordials, beer, wine, soda and juices. Hosted open bars are available for 4 ½ hours of alcohol service

26.95 Per person

Cocktail Hour Open Full Bar

We offer a full selection of top shelf vodka, gin, rum, tequila, rye, bourbon, scotch, brandy, liqueurs, cordials, beer, wine, soda and juices for the initial hour of your event.

16.95 Per person

Hosted Open Bar based on consumption

Individual beverages are tallied and presented on an invoice. Hosts may choose a dollar limitation, period of time, or certain categories of beverages with this option.

Hosted Soda Bar

Soda's, Juices, and Waters are available

5.95 Per person

Wine Service

We are pleased to offer a variety of white, red, or blush wines to offer your guests as they dine. Wine service is offered either as poured by our staff or bottles placed on the tables for the guests to serve themselves. We have a wide variety to offer and would gladly recommend the right wine to pair with your meal. Our wines are priced starting at \$14 per bottle.

Specialty Drinks and Other Requests

Please let us know if you have a favorite beverage request or signature drink you wish to offer your guests.

A 20% administrative charge applies to all wine, hosted and open bar services.

Service of alcohol and beverages will end ½ hour prior to the conclusion of your event. The Easton Country Club, Ltd. as a licensee is responsible for the administration and sale of alcoholic beverages in accordance with the Massachusetts State Liquor regulations. The Club will refuse alcohol service to under age patrons or those without proper identification. Service may be denied to any patron at the discretion of the Club personnel. Payment for all service is due upon the conclusion of the event. We will accept Cash, Personal Checks, or Major Credit Cards.

The Fine Print...

CLUB AVAILABILITY

*The Club is available seven days per week and our minimum guest count is 75 guests. A minimum of 25 Adults must be ordering from the Adult menu. **There is a \$5.00 per person charge for a Split Menu option on the Adult menu.***

ROOM RENTAL, DEPOSIT & PAYMENTS

*There is a \$500.00 room rental. To insure your date we require a \$500.00 non-refundable deposit, along with a \$500.00 Security Fee. A final walkthrough will be done with your Event Coordinator at the conclusion of the event to determine if any damages were incurred. The Security Deposit will be mailed to you by check within a week after your event. Final payments may be made by cash, bank check or personal check, two weeks prior to your event. **We accept credit cards for the initial deposit only. Overtime is \$250.00 per ½ hour. With a one hour limit.***

GUARANTEE

*Menus are requested **three months** prior to your event. **An exact Guest count is due two weeks** prior to your event, to be used as a minimum guarantee. If the exact count is not given, the expected attendance will become your guarantee. You may not decrease your count after this time. Should your count increase, please let us know 72 hours in advance. A floor plan will be provided when your final count is received for approval. Any changes to the approved floor plan can be made 24 hours in advance but cannot be made the day of your event.*

SPECIAL MENU REQUESTS

Please inform us if anyone has a dietary restriction or an allergy when finalizing your menu.

DECORATIONS

No confetti, bubbles, matchbooks, smoke machines are allowed on the Fairview Room. Candles are permitted as long as they are ensconced in a globe or votive. Nothing may be adhered to the walls. Please check with your coordinator regarding your decorations.

Up lighting is available in your choice of color; inquire for pricing.

LINEN

*White or Ivory Floor length linens are included. **Specialty colors are available at \$3.00 per person.***

SET UP & SERVICE

We will be happy to assist you with the set-up of ready to place centerpieces with all packaging & tags removed, escort cards & favors. A separate fee will be due on the day of the event, based on the extent of additional decorating that needs to be done.