

Entertaining Menu



The Easton Country Club

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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

Passed Hors D' Oeuvres

Priced per 50 pieces

Vegetable Spring Rolls \$65

Served with a Sweet Chili Sauce

Buffalo Chicken Pot Stickers \$65

Spicy ground Chicken, Ranch Dressing, and Crispy Wrapper

Antipasto Skewers \$65

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

Mac & Cheese Spoons/Traditional or Bacon Topped \$65

Mini Pasta Shells, Cheddar Cheese Sauce, Breadcrumbs Topping

Brie & Fig Tartlets' \$65

Melted Brie, topped with Fig

Soup Sips \$65

Roasted Tomato Soup with mini Grilled Cheese

Beef Crostini \$70

Shaved Beef with Boursin on a Crostini Topped with a Balsamic Glaze

BLT Crostini \$65

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

Polenta & Sausage Ragu \$70

Creamy Polenta topped with Simmered Sausage

Baby Lamb Chops \$75

Prepared with a Fig Demi-glaze

Lobster Mac & Cheese Spoons \$75

Tiny Pasta Shells, Maine Lobster, Cheddar Cheese Sauce

Bacon Wrapped Scallops \$75

Whole Grain Honey-Mustard

Mini Crab Cakes \$75

Lemon Aioli, Old Bay Dusting

Polynesian Coconut Shrimp \$75

Deep Fried, Sweet Chili Sauce

Tequila Lime Shrimp \$75

Large Grilled Shrimp on a homemade Nacho Chip

Buffets

The Classic

Caesar or Garden Salad with our own house dressing

Freshly Baked Rolls

Entrees

(Select two)

Chicken Piccata

Chicken Marsala

Oven Roasted Turkey with Gravy & Cranberry Sauce

Sirloin Steak Tips Au Jus

Baked Stuffed Chicken Breasts with Traditional Stuffing or Wild Herb Rice

Boston Baked Haddock with a seasoned Crumb Topping

(Select one)

Creamy Whipped Potatoes

Oven Roasted Potatoes

Rice Pilaf or Parmesan Risotto

Vegetable

Chef's Seasonal Vegetable

Dessert

(Select one)

Tuxedo Cake, Lemon Cream Cake or Salted Caramel Cake, Strawberry Crème Cake

Warm Apple Crisp Accompanied by Whipped Cream

Coffee & Tea Station

\$24.95 per guest

Dinner at Twilight

Field Green Salad with Citrus Vinaigrette

Freshly Baked Rolls

Chef Attended Carving Station

Sirloin Roast served with Au Jus

Roasted Turkey with Cranberry Compote

Choice of Creamy whipped Potato or Mashed Sweet Potato

Chef's Seasonal Vegetable

Tuxedo Cake

Coffee & Tea Station

\$26.95 per guest

Simply Stationed

Select One Station

Chef Attended Pasta Station

Tri-Colored Tortellini & Penne Pasta

Marinara Sauce, Garlic & Oil & Alfredo Sauce

Sausage, Chicken & Assorted Toppings

Add Chopped Clams & Shrimp \$2.00 per guest

Or

Chef Attended Stir Fry Station

Assorted Fresh Seasonal Vegetables, Rice & Noodles

Chicken & Beef

A selection of Stir Fry Sauces

Served in 'Chinese Style Boxes' with Chopsticks & Fortune Cookies

Add Chopped Clams & Shrimp \$2.00 per guest

Both Stations include choice of Garden or Caesar Salad & Warm Rolls

Dessert

Assorted Italian Pastries

Your Own Special Occasion Cake sliced & served on a station

Coffee & Tea Station

\$21.95 per guest

Additional Accompaniments'

Chef Attended Carving Station

Includes Chef's Seasonal Vegetable

Roasted Prime Rib with Au Jus 6.95 *Roasted Sirloin with Au Jus 6.95*
Spiral Ham with Dijon Raisin Sauce 6.95 *Turkey with Cranberry Compote 4.00*
Rack of Lamb with Port Wine Reduction 9.95
Roasted Beef Tenderloin MKT price

Prices are per person

Brunch

Assorted Breakfast Pastries

(Select one)

Fresh Fruit Salad

Or

Garden or Caesar Salad with our own Homemade Dressing

(Select two)

Fluffy Scrambled Eggs with Cheddar Cheese

Spinach & Feta Frittata

Cinnamon French toast Casserole

Blueberry Buttermilk Pancakes

Quiche Lorraine

(Select one)

Applewood Smoked Bacon

Breakfast Sausage

Virginia Baked Ham

(Select one)

Potatoes Au Gratin, Rice Pilaf or Parmesan Risotto

(Select one)

Sliced Roasted Turkey with Cranberry Relish

Baked Stuffed Chicken Breasts with Traditional stuffing or Wild Herb Rice

Chicken Piccata

Chicken Marsala

Baked Haddock with a seasoned Crumb Topping

Marinated Sirloin Steak Tips au Jus

Baked Scallop & Shrimp Casserole add \$3.00pp

Included

Coffee & Tea Station, Orange Juice & Cranberry Juice

23.95 Per guest

Plated Dinner Menu

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

Chicken Piccata **\$28**

Boneless Breast of Chicken with lemon-butter-white wine sauce and capers

Chicken Marsala

Boneless Breast of Chicken with Marsala Sauce & Mushrooms **\$29**

Cape Cod Stuffed Chicken **\$28**

Boneless Chicken Breast stuffed with choice of Traditional Stuffing or Wild Herb Rice topped with lightly browned Gravy

Roast Beef **\$30**

Roasted Thinly Sliced Beef, with a Wild Mushroom Gravy

Prime Rib **\$34**

A 12 oz. cut of slow roasted Certified Angus Beef, with Port Wine Reduction

Beef Tenderloin Medallions **MKT**

Seared and roasted to perfection served with Port Wine Demi Glaze

Salmon Filet **\$31**

Baked and topped with a rich and creamy Lemon-Butter Sauce and Fresh Dill

Boston Baked Haddock **\$28**

Day boat Haddock with traditional Cracker Crumb Topping and lemon slices

Surf & Turf I **\$37**

Roasted Thinly Sliced Beef with Wild Mushroom gravy-Served with a Baked Shrimp Casserole drizzled with a Lemon Aioli

Surf & Turf II **MKT**

Roasted Beef Tenderloin Medallions topped with a Port Wine Demi-Glaze

Duet: Beef Tenderloin Medallions Paired with Baked Stuffed Shrimp or Crab Cake MKT

Family Style Dinner Options

With the Family Style selection of service, after the salad of your choice & Rolls are served. Both of your menu selections are then brought to the table on individual platters, along with your Starch & Vegetable. Your guests will help themselves to what they prefer.

(Select Two Entrées)

*Baked Stuffed Chicken Breast
Chicken Piccata*

*Chicken Marsala
Slow Roasted Roast Beef*

*Sirloin Steak Tips
\$34 per person*

Dietary Offerings

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

Balsamic glazed vegetables over rice noodles

\$28 per person

Salads

(Select one)

*Garden Salad or Caesar Salad
Served with Warm Dinner Rolls*

Starch

(Select one)

*Mashed Potatoes
Rosemary Roasted Potatoes
Rice Pilaf or Parmesan Risotto*

Vegetable

Chef's Seasonal Vegetable

Dessert

(Select one)

*Tuxedo Cake, Lemon Cream Cake or Salted Caramel Cake, Strawberry Crème Cake
Warm Apple Crisp Accompanied by Whipped Cream*

Children's Meals

12 years & under select one entrée please

*Chicken Tenders & Fries, Macaroni & Cheese, or Pasta with Marinara or Butter
\$12 per person*

Vendor Meals

*Vendors will be served in The Clubhouse while you enjoy your dinner. We only allow soft drinks to be served to vendors.
\$15 per person*

Additional Offerings

Chef Attended Bananas Foster & Cherries Jubilee Station

The ultimate presentation with our chef flaming up these delectable desserts! Bananas Foster & Cherries Jubilee served atop 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

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

\$5 per person

Slider Station

Mini Hamburgers, Cheese Burgers and Buffalo Chicken sliders with Assorted Toppings

\$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

Refreshing Accompaniments

Mimosas

2 ½ Gallons Served with Champagne Glasses

\$150

Champagne

Passed on silver trays to your guests

\$4 per person

Bloody Mary Bar

2 ½ gallons

\$200

Sangria

Red, White or Seasonal

2 ½ Gallons

\$200

Yellow or Pink Lemonade

\$2 per person

Iced Tea

\$2 per person

Soda Bar

Pepsi, Diet Pepsi, Sierra Mist, Shirley Temples

\$4 per person

The Fine Print...

Club Availability

*The Club is available seven days per week and our minimum guest count is 75 **Adults** April through October and 50 **Adults** November through March.*

Deposit & Payments

To insure your date, we require a \$250.00 non-refundable deposit. The balance is due 7 business days prior to your event. We accept personal or bank checks. Credit Cards are accepted for the deposit only.

Special Menu Requests

*Our Event Coordinator will be glad to assist you in your menu planning. Please inform us if someone in your party has an allergy when finalizing your menu. **If you choose to bring your own cake in lieu of the offered Dessert; we will not charge you a cake cutting fee.***

Guarantee

An exact guest count is due 7 days 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 at least 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.

Service Fee & Taxes

An Administrative Fee of 20% will be added to all food and beverage items, 7% MA sales tax is also applicable. There is a 20% Gratuity added to all open bars. All functions incur a \$50 bar fee.

Decorating

*No confetti, bubbles or matchbooks, smoke machines are allowed in the Ballroom. Candles are permitted as long as they are ensconced in a globe or a votive. Nothing may be adhered to the walls. **Up lighting available in your choice of color; inquire for pricing.***

Linen & China

*All of the above menus include china. Linens are included for all food service tables & dining tables. If raffles or display tables, outdoor tables are required there will be a charge of **\$15.00 per linen**. If specialty linens are requested, we can provide you with pricing.*

Set Up & Service

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

Guest Arrival

So are staff may properly prepare for your event. We ask that no guests arrive before the start of your event. If decorating needs to be done, you may arrive one hour prior to your event.