

## *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*

*3.25 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*

*4.00 Per guest*

*5.50 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*

*4.00 Per guest*

## *Seasonal Roasted Vegetable Display*

*4.25 Per guest*

# *Passed Hors D' Oeuvres*

*Priced per 50 pieces*

***Vegetable Spring Rolls \$65***

*Served with a Sweet Chili Sauce*

***Buffalo Chicken Pot Stickers \$70***

*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 \$70***

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

***Polenta & Sausage Ragu \$70***

*Creamy Polenta topped with Simmered Sausage*

***Baby Lamb Chops \$80***

*Prepared with a Fig Demi-glaze*

***Lobster Mac & Cheese Spoons \$80***

*Tiny Pasta Shells, Maine Lobster, Cheddar Cheese Sauce*

***Bacon Wrapped Scallops \$80***

*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*

### **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*

**\$26.95 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*

**\$27.95 per guest**

# *Simply Stationed*

## **Select One Station**

### ***Chef Attended Pasta Station***

*Tri-Colored Tortellini & Penne Pasta & Gluten Free Pasta*

*Marinara Sauce, Garlic & Oil & Alfredo Sauce*

*Sausage, Chicken, Shrimp & Assorted Toppings*

**Or**

### ***Chef Attended Stir Fry Station***

*Assorted Fresh Seasonal Vegetables, Rice & Noodles*

*Shrimp, Chicken & Beef*

*A selection of Stir Fry Sauces*

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

***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*

**\$26.95 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*

**(Select one)**

*Fresh Fruit Salad*

*Or*

*Garden or Caesar Salad with our own Homemade Dressing*

**(Select two)**

*Fluffy Scrambled Eggs with Cheddar Cheese (or without Cheese)*

*Spinach & Feta Frittata*

*Cinnamon French toast Casserole*

*Traditional Eggs Benedict*

*Quiche Lorraine*

**(Select one)**

*Applewood Smoked Bacon*

*Breakfast Sausage*

*Virginia Baked Ham*

**(Select one)**

*Potatoes Au Gratin, Rice Pilaf or Potatoes O'Brien (roasted red bliss with peppers & onions)*

**(Select one)**

*Sliced Roasted Turkey with Cranberry Sauce*

*Baked Stuffed Chicken Breasts with Traditional stuffing*

*Chicken Piccata*

*Chicken Marsala*

*Baked Haddock with a seasoned Crumb Topping*

*Marinated Sirloin Steak Tips au Jus*

***Baked Shrimp Casserole add \$4.00pp***

***Included***

*Coffee & Tea Station, Orange Juice & Cranberry Juice*

***26.95 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 pan seared with a white wine lemon caper sauce*

***Chicken Marsala***

*This breast of chicken sautéed in marsala wine sauce with sliced mushrooms* **\$29**

***Baked Stuffed Stuffed Chicken Breasts*** **\$28**

*Boneless breast of chicken with traditional stuffing or wild herb rice topped with beurre blanc*

***Roast Beef*** **\$30**

*Pan roasted & carved 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**

*Baked in a traditional buttery cracker topping*

***Surf & Turf I*** **\$37**

*Pan roasted & carved 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*

## *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  
*Special Spring Mix Salad-Dried  
Cranberries, Mozzarella Pearls,  
and Citrus Vinaigrette*

### *Starch*

(Select one)

Mashed Potatoes  
Rosemary Roasted Potatoes  
Rice Pilaf

### *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. Vendors are not permitted to consume alcoholic beverages on premise.

\$15 per Vendor



## *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**

**There is a \$250.00 Site Fee for all events.**

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 business 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; \$250.**

### **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.