

The Easton Country Club

Holiday Menu

2019

508-238-2500 x102
265 Purchase Street ~ So. Easton, MA
www.eastoncountryclub.com

Beginnings

A display of Fine Domestic Cheeses, Fruit & Cracker's

Choose one Salad:

Mixed Baby Green Salad w/ Balsamic Dressing

Traditional Caesar Salad with Parmesan Crisp

Heart of Romaine, Dried Cranberries, & Asiago Crisp w/ Champagne Vinaigrette

Choose two for a Buffet; for a Plated Meal choose one Main Dish

Bake Stuffed Chicken Breasts with Cranberry Glace

Chicken Florentine

Oven Roasted Turkey Breast w/ Cranberry Compote

Haddock Filet w/ Cracker Topping

Salmon topped with Lemon & Fresh Herbs

Baked Shrimp Casserole topped with a Seasoned Crumb Topping (add \$2)

Thin Sliced Roast Beef w/ Port Demi-glaze

Roasted Prime Rib with a port wine reduction (add \$2)

Beef Tenderloin Medallions (MKT)

Pork Loin with a Cranberry Glace'

Rack of Lamb w/ Fig- Cabernet Reduction (add \$4)

Choose one Starch:

Oven Roasted Red Bliss Potatoes

Mashed Yukon Gold Potatoes

Rice Pilaf

Choose one Vegetable:

Chef's Seasonal Vegetable

Choose one Dessert:

(Served on a Station)

Tuxedo Cake

Warm Chocolate lava Cake a la mode

Warm Apple Crisp (served on a station)

Chef Attended Bananas Foster / Cherries Jubilee Bar (add \$4)

Coffee & Tea Bar

\$26.95 per person

Meal may be served plated or as a walk-through buffet. Family Style serve add \$3pp

An additional 20% Administrative Fee and 7% MA Meal Tax

will be added to all Food & Beverage items

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, Breadcrumb 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

The Fine Print . . .

CLUB AVAILABILITY:

The Club is available seven days per week and our minimum guest count is 75 adult guests

SITE FEE:

There is a \$250.00 site fee

DEPOSIT & PAYMENTS:

To insure your date, we require a \$500.00 non-refundable deposit. The balance is due 5 business days prior to your event. We accept personal or bank checks.

American Express, MasterCard and Visa are accepted *for deposit only*.

SPECIAL MENU REQUESTS:

Our Event Coordinator will be glad to assist you in customizing your menu. Please inform us if someone in your party has an allergy or a dietary restriction

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.

SERVICE FEE AND TAXES:

An Administrative Fee of 20% will be added to all food and beverage items, 7% MA sales tax is also applicable. A 20% gratuity will be added to all open bars.

DECORATION:

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 with tape or tacks.

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

LINEN & CHINA:

All of the above menus include china and linen services. If specialty linens are requested, we can provide you with pricing.