

Easton

**COUNTRY CLUB
2021-2022**

**Entertaining
Menu**

Stationary

Displays

Domestic Cheeses \$3.25

garnished with fresh fruit and served with assorted crackers
\$4.75 adding Vegetable Crudités

Fine European Cheeses \$4

garnished with fresh fruit and served with assorted crackers
\$5.50 adding Vegetable Crudités

Dip Station \$4

Spinach & Artichoke Dip, Apricot & Ricotta Dip, Bruschetta Presented with Tortillas
and French Bread Crostini

Jumbo Shrimp \$7.95

cooked to perfection served with our own Tangy Cocktail Sauce

Fresh Fruit Display \$4

Honey Yogurt Dip

Seasonal Roasted Vegetables \$4.25

Roasted with a hint of spices and drizzled with balsamic glaze

Antipasto Table \$6

Prosciutto, Sopressata, Provolone, Asiago, Fontina, Fresh
Tomato Caprese, Assorted Olives, Assorted Breads and
Crackers, house made dipping oil and extra Virgin Olive oil

Priced Per Guest

Passed

Hors d'oeuvres

Thai Chicken Skewers \$3.50

Bursting with a flavorful combination of ginger, garlic , and spices

Vegetable Spring Rolls \$3.25

Fried wonton wrapper filled with veggies drizzled with a sweet chili sauce

One Bite Tacos \$3.50

Crunchy bite size tacos with your choice of pulled pork, tequila shrimp or roasted vegetables, topped with , pico de gallo and a dollop of sour cream

Lollipop Lamb Chops \$4.75

Topped in Fig glaze

BLT Crostini \$3.25

Applewood Smoked Bacon, Lettuce & Sun-dried Tomato topped with a zesty balsamic aioli

Mini Mac & Cheese Bites \$3.25

Mini pasta shells, creamy cheddar cheese sauce topped with a buttery cracker crumb served with bacon crumbles or traditional style

Polynesian Coconut Shrimp \$4.25

Deep Fried butterflied shrimp served with a sweet chili sauce

Mini Crab Cakes \$3.50

Served with a remoulade sauce

Bacon Wrapped Scallops \$4.25

Served with a Whole Grain Honey-Mustard dipping sauce

Priced Per Guest

Buffets

All Buffets served with choice of Caesar salad or garden salad with house dressing & freshly Baked Rolls

The Classic

Entrees - Select 2

Chicken Piccata
Chicken Marsala

Baked Stuffed Chicken Breasts with Traditional or Cranberry Cornbread Stuffing

Oven Roasted Turkey with Gravy & Cranberry Sauce

Baked Stuffed Shells with marinara and mozzarella

Brown Sugar Bourbon Sirloin Steak Tips

Pulled Pork

Boston Baked Haddock with a seasoned Crumb Topping

Quinoa Bowl with roasted vegetables (Vegan, Gluten Free)

Starch - Select 1

Creamy
Whipped Potatoes
Oven Roasted
Potatoes
Rice Pilaf with Orzo

Vegetable

Chef's Seasonal Vegetable

\$28 per guest

Dinner at Twilight

Chef Attended Carving Station

Roasted Turkey with Traditional Gravy

Select 1

Roasted Sirloin with Au Jus
Texas Style Barbeque Beef Brisket

Starch

Select 1

Creamy Whipped Potatoes
Oven Roasted Potatoes
Rice Pilaf with Orzo

Vegetable

Chef's Seasonal Vegetable

\$29 per person

All buffets served with your choice of one: Tuxedo Cake, Lemon Cream Cake, Strawberry Cream Cake
Coffee & Tea Station

Brunch

Includes coffee & tea station

Select 1

Fresh Fruit Platter
Garden Salad or Caesar Salad & Warm Rolls

Select 2

Fluffy Scrambled Eggs with Cheddar Cheese Breakfast Strata
Cinnamon French Toast Bake
Bacon & Swiss Quiche
Broccoli & Cheddar Quiche

Select 1

Applewood Smoked Bacon
Breakfast Sausage
Pulled Pork

Select 1

Mac & Cheese
Rice Pilaf with Orzo
Roasted Breakfast Potatoes (roasted red bliss with peppers & onions)

Select 1

Baked Stuffed Chicken Breast, Traditional or Cornbread Stuffing
Chicken Piccata, Lemon Caper Sauce
Chicken Marsala, Mushrooms, Marsala Wine Sauce
Baked Haddock, Seasoned Crumb Topping, Lemon
North Atlantic Salmon, Citrus Butter Cream Sauce, Fresh Herbs Texas Style Barbeque Brisket (add \$2 per guest)
Shrimp Scampi (add \$4 per guest)

\$28 per guest

Optional: Omelette Station with 4 mix-in toppings \$6 per guest
Chef Fee \$50

Plated

Tuscan Chicken Puttanesca \$29

Statler breast of chicken, chunky tomato sauce, capers, olives, garlic, fresh basil

Roasted Herb Chicken \$29

Statler breast of chicken, traditional or cranberry cornbread stuffing, light wine cream sauce

Chicken Piccata \$29

Statler breast of chicken, white wine lemon caper sauce

Chicken Marsala \$29

Statler breast of chicken, marsala wine sauce, roasted white mushrooms

Texas Style Barbeque Brisket \$32

Slow roasted in our own barbeque sauce

Prime Rib \$36

Certified Angus beef, port wine reduction

North Atlantic Salmon \$33

Citrus-butter cream sauce, fresh herbs

Baked Haddock \$29

Boston Baked Haddock with a seasoned crumb topping

Beef Tenderloin Medallions

(market price 90 days prior)

Choice of tri-color peppercorn sauce or maltre butter

Duet: Paired with Baked Casserole of Shrimp or Scallop

(market price 90 days prior)

Childrens Meals (12 years & under) \$25

Chicken Tenders & Fries with a side of Mac & Cheese

Accompaniments

Dietary Offering \$28

(Dairy Free, Gluten Free)

Quinoa Bowl with Roasted Vegetables

Sides

Select 1 from each category

Salad

served with warm rolls

Tossed Garden

Caesar Salad

Starch

Mashed Potatoes

Rosemary Roasted Potatoes

Rice Pilaf with Orzo

Vegetable

Chef's Choice Seasonal Vegetable

Dessert

Tuxedo Cake

Lemon Cream Cake

Strawberry Cream Cake

Vendor Meals \$25

Vendors will be served in The Clubhouse while you enjoy your dinner.
Vendors are not permitted to consume alcoholic beverages on premise.

Bar & Beverage

Hosted Open Full Bar \$29 per guest

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 any event, ending 30 minutes prior to the end of contracted time.

Cocktail Hour Open Full Bar \$19 per guest

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.

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 \$6 per guest

Soda's, Juices, and Waters are available

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.

Service of alcohol and beverages will end 1/2 hour prior to the conclusion of your event. The fee for any Hosted Open Bar is determined using the guest count of ALL those of legal beverage alcohol age. The Soda Bar fee will apply to ALL guests who are under age.

A 20% Gratuity applies to all wine services, hosted open bars. 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 services is due upon the conclusion of the event.

We will accept Cash or Major Credit Cards.



FEES & GUEST MINIMUMS

There is a \$500.00 Site Fee for use of the Fairview Room & our Outdoor Patio
Minimum guest count is 75 adults

DEPOSITS & PAYMENTS

To insure your date, we require a \$500.00 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 FEES & TAXES

An Administrative Fee of 20% will be added to all food and beverage items, 7% MA sales tax is also applicable. The administrative fee is not a gratuity. There is a 20% Gratuity added to all open bars.
All functions incur a \$50 bar fee per bartender;

DECORATING

No confetti, bubbles or matchbooks, smoke machines are allowed in the Fairview Room. 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 for rental 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 \$20.00 per linen. If specialty linens are requested, we can provide you with pricing.

VENDOR ARRIVAL TIME & SET UP

You may arrive 1 hour prior to your event to decorate. Linens will be placed on all tables prior to your arrival. Any entertainment vendors may arrive one hour prior to your start time. Deliveries of cakes, centerpieces of flowers etc. may arrive 2 hours prior to your start time.

GUEST ARRIVAL

So staff may properly prepare for your event. We ask that no guests arrive before the start of your event.