

# Oronoque Country Club

## *Bereavement Menus*



**Nels Nelson**

*Director of Catering*

[nnelson@oronoquecc.com](mailto:nnelson@oronoquecc.com)



385 Oronoque Lane | Stratford, CT 06614

203.375.4293 Ext. 113 | [www.oronoquecc.com](http://www.oronoquecc.com)

20% Taxable Club Service Charge & 6.35% Sales Tax Will Be Added to all Food and Beverage Sales

# Buffets

Prices Listed Below are PER PERSON & are Subject to 20% Service Charge & 6.35% tax.

## **Never Forgotten | 25.95**

---

### **Salad Choice:**

#### **Please Choose One:**

Garden Greens Salad  
Classic Caesar Salad

### **Pasta Choice:**

#### **Please Choose One:**

Penne ala Vodka  
Baked Ziti  
Fusilli Pasta with Sun-Dried Tomatoes, Spinach in a Garlic Cream Sauce  
Rigatoni Bolognese

### **Entrée Choice:**

#### **Please Choose Two:**

Chicken Marsala  
Chicken Piccata  
Chicken Francaise  
Seared Sliced Pork Loin with Warm Apples  
Slow Cooked Sliced Roast Beef with Sautéed Onions  
Meat Loaf  
Sausage & Peppers  
Baked Lemon Sole  
Stuffed Filet of Sole (Crab Meat & Spinach)  
with a Newburgh Sauce  
Breaded Baked Cod

### **Starch Choice:**

#### **Please Choose One:**

Roasted Potatoes  
Rice Pilaf  
Mashed Potatoes—Creamy Butter or Garlic

### **Chef Selection of Seasonal Vegetables**

### **Dessert:**

Chefs Selection of Cakes & Pies

### **\*Head Chef Carving Station Option**

#### **One Meat | 8.95**

#### **Two Meats | 15.95**

(\$75++ Attendant Fee will be Applied)

- \*Roasted N.Y. Sirloin with a Wild Mushroom Ragout
- \*Herb Cured Prime Rib of Beef with Horseradish Cream Sauce
- \*Whole Roasted Turkey Breast with Cranberry, Gravy and Herbed Stuffing
- \*Pastrami with Whole Grain Mustard Selections and Sour Dough Bread
- \*Beer Tenderloin with Classic Béarnaise Sauce



385 Oronoque Lane | Stratford, CT 06614

203.375.4293 | [www.oronoquecc.com](http://www.oronoquecc.com)

\*Thoroughly Cooking Meat, Poultry, Seafood & eggs Reduces the Risk of Food Borne Illness

# Buffets Cont.

Prices listed below are PER PERSON and are subject to 20% service charge and 6.35% tax.

## **Forever Loved | 18.95**

Garden Salad with Roasted Garlic Balsamic & Ranch Dressings  
Seasonal Slice Fruit Display  
Pasta Salad  
Potato Salad

### **Please Choose One Sandwich Selection:**

#### **Sliced Deli Meats**

Roasted Turkey Breast, Virginia Ham, Roast Beef, Egg Salad  
Assorted Sliced Breads & Sandwich Rolls  
Sliced American Cheese, Cheddar & Swiss  
Lettuce, Tomato, Onion & Pickle Spears

#### **Individual Wraps**

Turkey, American Cheese, Lettuce & Tomato  
Ham, Swiss Lettuce & Tomato  
Roast Beef, Cheddar, Lettuce & Tomato  
Eggs Salad  
Vegetarian—Assorted Mixed Vegetables

#### **Dessert:**

Chefs Selection of Assorted Cakes & Pies

#### **Additional Options:**

Pasta—3.95 Per Person  
Soup—3.95 Per Person

#### **\*Head Chef Carving Station:**

**One Meat | 8.95**

**Two Meats | 15.95**

(\$75++ Attendant Fee will be Applied)

- \*Roasted N.Y. Sirloin with a Wild Mushroom Ragout
- \*Herb Cured Prime Rib of Beef with Horseradish Cream Sauce
- \*Whole Roasted Turkey Breast with Cranberry, Gravy and Herbed Stuffing
- \*Pastrami with Whole Grain Mustard Selections and Sour Dough Bread
- \*Beef Tenderloin with Classic Béarnaise Sauce



# Miscellaneous

Pricing is subject to 20% Service Charge and 6.35% CT Sales Tax.

- Pasta, Carving, & Sauté Chefs (1 per 50 people) | 75.00 each
- Baked Brie Display  
With Raspberry Coulis, Pine Nuts, Fresh Pears and Apples, served with Pita Chips and Flat Breads | 7.95
- Garden Vegetable Crudités Display  
Fresh Cut Garden Vegetables served with Ranch and Bleu Cheese Dressing | 4.95
- International Cheese Display  
International and Domestic Cheeses served with Sliced Fresh Seasonal Fruits, Fontina, Cheddar and Swiss, accompanied with English Water Crackers, Sliced Baguettes and Grissini Crisps | 5.95
- Italian Antipasto Display  
Fresh Mozzarella, Roasted Peppers, Kalamata Olives, Prosciutto, Pepperoni, Capicola, Grilled Vegetables, and Provolone Cheese, Garlic Parmesan Crostini and Soft Breadsticks | 8.95
- Fresh Fruit Display  
Fresh Cut Cantaloupe, Honey Dew, Pineapple, Red and Green Grapes Garnished with Assorted Seasonal Berries | 6.95
- Smoked Salmon Display  
Served with Chopped Onion, Egg Yolk, Egg Whites, Capers, Crème Fraiche, and Pumpernickel Cocktail Bread | 11.95
- Coatroom Attendant | 125.00
- Additional Rental Time (subject to availability) | 500.00 per hour
- Bartender Fee for Cash Bars | 100.00
- Security Guard (advance notice required) | 50.00 per hour; minimum of 4 hours
- Ice Sculptures | Pricing Varies
- Special Occasion Sheet Cakes | Pricing varies
- Chair Covers, Sashes | 6.50 per person
- Outdoor Lawn Ceremony | 500.00 *includes 100 chairs*
- Additional 50 chairs | 250.00
- Ballroom Ceremony | 500.00

