

# Oronoque Country Club

## *Bar & Bat Mitzvah*



**Nels Nelson**

*Director of Catering*

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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

# Buffet Package

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

## **Includes the Following**

- ◆ Extensive Hors d'oeuvres Butler Passed & Stationary
- ◆ 5 Hours of Open Serving Name Brands
- ◆ Spacious Dance Floor
- ◆ Complimentary Tasting (To Finalize the Menu)
- ◆ Challah for the Blessing
- ◆ Club Centerpieces

**Buffet Reception Package \$89.95++**

## **Cocktail Hour**

- Grand Display Imported & Domestic Cheese Display with Fruit
- Vegetable Crudité with Assorted Dips

## **Butler Passed Hors d'oeuvres—Select 4**

### **Cold Hors d'oeuvres**

- Tomato & Mozzarella Bruschetta
- Salami Horns with Herb Cream Cheese
- Fresh Melon & Prosciutto
- Fruit Kabob
- Cucumber Pin-Wheels with Herb Cream Cheese

### **Hot Hors D'oeuvres**

- Swedish Meatball
- Franks in a Puff Pastry with Spicy Mustard
- \*Chicken Satay Spicy Peanut Sauce
- \*Beef Teriyaki
- \*Steak & Cheese Spring Rolls
- \*Sliced Tenderloin on a Toasted Crostini with Fried Onions & Horseradish Cream Sauce
- \*Scallops Wrapped in Bacon
- \*Seafood Stuffed Mushrooms
- \*Maine Crab Cakes with Lemon Aioli
- \*Fried Calamari Fra Diavolo Sauce



- \*Mini Chicken Cordon Bleu
- Grilled Cheese with a Shot of Creamy Tomato Soup
- Fried Zucchini with Marinara
- Asparagus & Herbed Cheese Phyllo
- Fried Mozzarella with Marinara
- Jalapeño Poppers
- Vegetarian Spring Rolls Asian Dipping Sauce
- Spanakopita
- Mac 'n' Cheese Bites with Truffle
- Brie and Raspberry Phyllo
- Potato Wrapped Shrimp



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# Buffet Package

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

## **Adult Buffet Dinner Service**

- Warm Rolls & Butter
- Garden Salad with Roasted Garlic Balsamic & Ranch Dressings
- Caesar Salad with Shaved Parmesan Cheese & Garlic Croutons

## **Pasta Choice Please Choose 1:**

- Fusilli Carbonara
- Pasta Primavera, Sautéed Vegetables in a Herb Cream Sauce
- Tri-Colored Tortellini with Sun Dried Tomatoes, Spinach, Prosciutto, Garlic and Olive Oil
- Penne ala Vodka



## **Please Choose 3:**

- \*Pan Seared Breast of Chicken with a Mushroom Marsala Wine Sauce
- \*Sautéed Breast of Chicken with Grilled Pineapple, Peppered Brie with a Port Wine Demi Glace
- \*Chicken Francaise
- \*Chicken Florentine
- \*Baked Stuffed Sole with a Newburgh Sauce
- \*Local Cod, Horseradish Crusted with Roasted Vidalia Sauce
- \*Broiled Salmon with a Citrus Dill Butter
- \*Poached Salmon with Fresh Tomatoes, Lemon, and Capers



## **Head Chef Carving Station Option**

- \*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



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# Buffet Package

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## **Adult Buffet Dinner Continued**

### **Sides Please Choose 1:**

- Mashed Potatoes—Creamy Butter or Garlic
- Twice Baked Potato
- Roasted Potatoes
- Rice Pilaf

-All Entrees Come with Chefs Choice of Seasonal Vegetable Medley

### **Dessert:**

Chefs Selection of Cakes & Pies

## **Teen Reception | \$24.95++**

- Cheese Quesadilla with Sour Cream & Salsa
- Mozzarella Sticks with Marinara
- Franks in a Blanket with a Mustard Sauce



### **Teen Dinner Buffet Service**

- Warm Rolls & Butter
- Garden Salad with Roasted Garlic Balsamic & Ranch Dressings

### **Entrees: Please Select 2**

- Chicken Fingers with BBQ & Honey Mustard Dipping Sauce
- Hamburger & Cheeseburger Sliders
- Baked Herb or BBQ Chicken
- Cheese Pizzas

### **Side Items: Please Select 2**

- Pasta with Marinara
- Mac 'n' Cheese
- Mashed Potatoes—Creamy Butter & Garlic
- French Fries
- Seasonal vegetable Medley

### **Dessert:**

- Ice Cream Sundae Bar

### **Mocktail Bar**

**Virgin Daiquiris, Virgin Pina Coladas, & Virgin Margaritas**



# Plated Dinner Package

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

**Adults | \$79.95++**

## Cocktail Hour

- Imported & Domestic Cheese Display
- Vegetable Crudité with Assorted Dips

## Selection of 4 Butler Passed Hors d'oeuvres

### Cold Hors d'oeuvres

- Tomato & Mozzarella Bruschetta
- Salami Horns with Herb Cream Cheese
- Fresh Melon & Prosciutto
- Fruit Kabob
- Cucumber Pin-Wheels with Herb Cream Cheese

### Hot Hors D'oeuvres

- Swedish Meatball
- Franks in a Puff Pastry with Spicy Mustard
- \*Chicken Satay Spicy Peanut Sauce
- \*Beef Teriyaki
- \*Steak & Cheese Spring Rolls
- \*Sliced Tenderloin on a Toasted Crostini with Fried Onions & Horseradish Cream Sauce
- \*Scallops Wrapped in Bacon
- \*Seafood Stuffed Mushrooms
- \*Maine Crab Cakes with Lemon Aioli
- \*Fried Calamari Fra Diavolo Sauce
- \*Mini Chicken Cordon Bleu
- Grilled Cheese with a Shot of Creamy Tomato Soup
- Fried Zucchini with Marinara
- Asparagus & Herbed Cheese Phyllo
- Fried Mozzarella with Marinara
- Jalapeño Poppers
- Vegetarian Spring Rolls Asian Dipping Sauce
- Spanakopita
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# Plated Dinner Package

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## **Adults Main Dinner:**

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### ***Appetizer Choose 1:***

- Fusilli Carbonara
- Penne ala Vodka
- Seasonal Fruit Cup
- Tomato & Fresh Mozzarella with a Balsamic & Pesto Reduction
- Chilled Shrimp Cocktail with a Spicy Cocktail Sauce (Add \$4.00)

### ***Salad Choose 1:***

- Warm Rolls & Butter
- Garden Salad with Roasted Garlic Balsamic & Ranch Dressings
- Classic Caesar Salad with Shaved Parmesan Cheese & Garlic Croutons

### ***Please Choose 1 Duet Plate:***

- \*Chicken Piccata & Filet of Sole Piccata
- \*Baked Stuffed Shrimp paired with Chicken Francaise
- \*Broiled Atlantic Salmon with a Citrus Dill Butter paired with Battered Chicken Piccata
- \*Filet Mignon paired with Chicken Marsala
- \*Filet Mignon paired with Pan Seared Breast of Chicken with Peppered Brie & Grilled Pineapple with a Port Wine Demi Glace
- \*Filet Mignon paired with Baked Stuffed Shrimp

### ***Sides Please Choose 1:***

- Mashed Potatoes—Creamy Butter or Garlic
- Twice Baked Potato
- Roasted Potatoes
- Rice Pilaf

### ***Dessert Choose One:***

- Strawberry Shortcake with Whipped Cream
- Or
- Carrot Cake
- Or
- Chocolate Layer cake



# Plated Dinner Package

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

## **Teen Reception | \$24.95++**

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- Cheese Quesadilla with Sour Cream & Salsa
- Mozzarella Sticks with Marinara
- Franks in a Blanket with a Mustard Sauce

## **Teen Dinner Buffet Service**

- Warm Rolls & Butter
- Garden Salad with Roasted Garlic Balsamic & Ranch Dressings

## **Entrees: Please Select 2**

- Chicken Fingers with BBQ & Honey Mustard Dipping Sauce
- Hamburger & Cheeseburger Sliders
- Baked Herb or BBQ Chicken
- Sicilian Style Cheese Pizzas

## **Side Items: Please Select 2**

- Pasta with Marinara
- Mac 'n' Cheese
- Mashed Potatoes—Creamy Butter & Garlic
- French Fries
- Seasonal vegetable Medley

## **Dessert:**

- Ice Cream Sundae Bar



# Bar/Bat Mitzvah Package

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

Adult Packages Come with 5 Hours of Open Bar

## *Alcohol Selection*

### **Vodka**

Smirnoff & Titos

### **Gin**

Beefeater & Tanqueray

### **Rum**

Bacardi Light

Captain Morgan Spiced Rum

Malibu

### **Tequila**

Cuervo Silver

### **Whiskey**

Seagram 7

Canadian Club

### **Scotch**

Dewars

Johnnie Walker Red

### **Bourbon**

Jim Beam

Jack Daniels

### **Wines by the Glass**

Chardonnay, Sauvignon Blanc, Pinot Grigio, Merlot & Sauvignon Blanc

### **Domestic Beers**

Budweiser, Bud Light & Coors Light

### **Imported Beers**

Corona, Corona Light & Heineken

**Upgrades are Available. Please Inquire**



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# 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

### **Additional Costs**

-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

