

# Oronoque Country Club

## *Corporate Menus*



**Nels Nelson**  
*Director of Catering*  
[nnelson@oronoquecc.com](mailto:nnelson@oronoquecc.com)



385 Oronoque Lane | Stratford, CT 06614  
203.375.4293 | [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

# Breaks & Breakfast

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 20% service charge and 6.35% tax.

## **Coffee Break | 3.95**

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- Morning or Afternoon to Get a Kick-Start
- Refresh Additional \$1.95

## **The Classic Continental | 8.95**

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- Assorted Baked Goods
- Seasonal Slice Fruit Display
- Assorted Fruit Yogurts
- Assorted Chilled Fruit Juices
- Coffee, Decaffeinated Coffee & Specialty Hot Tea

## **The Healthy Choice | 11.95**

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- Assorted Fruit Smoothies
- Nutri-Grain Bars, Granola Bars, and Fruit Bars
- \*Homemade Griddle Egg, Turkey Sausage and Cheese Sandwiches
- Assorted Chilled Fruit Juices
- Coffee, Decaffeinated Coffee & Specialty Hot Tea Selection

## **The Mid-Morning | 5.95**

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- Nutri-Grain Bars, Granola Bars, and Fruit Bars
- Seasonal Sliced Fruit Display
- Coffee Decaf & Specialty Hot Tea Selection

## **The Oronoque Scramble | 18.95**

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- Petite Croissants, Danish and Muffins
- Assortment of Freshly Baked Bagels
- Sliced Fruit Display with Seasonal Berries
- \*Fluffy Scrambled Eggs
- Country Sausage Patties
- Crisp Smoked Bacon
- Potatoes Seasoned with Sea salt and Spring Onions
- Assorted Chilled Fruit Juices
- Coffee, Decaffeinated Coffee & Specialty Hot Tea Selection

## **The Subway Series | 10.95**

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- Soft Pretzels with Mustard & Cheese
- Mini Hot Dogs
- Popcorn
- Soft Drinks
- Coffee, Decaf & Specialty Hot Tea Selection

## **The Refresher | 8.95**

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- Veggie Sticks & Hummus
- Watermelon & Feta Shooter
- Assorted Fruit Smoothies
- Soft Drinks
- Coffee, Decaf & Specialty Hot Tea Selection

## **Cookies & Milk | 5.95**

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- Assorted Freshly Baked Cookies
- Milk
- Soft Drinks
- Coffee, Decaf & Specialty Hot Tea Selection

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

# Buffet

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 20% service charge and 6.35% tax.

## **Caesar's " Revenge " | 20.95**

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- Chef's Handcrafted Soup of the Day
- Crisp Romaine and Mesclun Greens
- Roasted Wild Mushroom Salad  
with Classic Caesar Dressing and Garlic Balsamic
- Enhance Your Salad with:  
Grilled Marinated Chicken, \*Seared Gulf Shrimp,  
\*Marinated Sirloin Steak, Garlic Croutons, Shredded  
Parmesan Cheese
- Herb Focaccia Bread with Extra Virgin Olive Oil
- Chefs Choice of Desserts
- Fountain Soda & Water

## **The Coliseum | 31.95**

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- Tuscan Bean and Sausage Soup
- Classic Caesar Salad
- Buffalo Mozzarella, Marinated Roma Tomatoes,  
Balsamic Vinaigrette

### **Entrees - Please Choose 2:**

- Penne ala Vodka
- Traditional Chicken Francaise
- Eggplant Rollatine
- Chicken Marsala
- Wild Mushroom Risotto with Asiago Cheese
- Vegetable Lasagna
- Potato or Rice
- Chefs Choice of Seasonal Vegetable Medley
- Crisp Garlic Bread
- Chefs Choice of Desserts
- Fountain Soda & Water

## **The Executive Deli | 22.95**

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- Chef's Hand Crafted Tomato Soup
- Local Living Greens with Balsamic Vinaigrette
- New England Potato and Specialty Pasta Salad
- Smoked Roasted Turkey Breast, Salami, Chef Tom's  
Chicken Salad, Honey Roasted Ham, Tuna Salad,  
American, Cheddar and Swiss Cheeses
- Assorted Locally Sourced Sliced Breads and Sandwich  
Rolls
- Chef's Tantalizing Dessert
- Fountain Soda & Water

## **Tex Meets Mex | 29.95**

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- Romaine Lettuce Salad with Chopped Tomatoes, Red  
Onion, Cheddar Cheese, Black Olives, with Roasted Garlic  
Balsamic Vinaigrette
- \*Chipotle Rubbed Smoked Beef Brisket
- \*Grilled Chicken Breast with BBQ Sauce
- Chicken or Beef Enchiladas with Salsa, Sour Cream, and  
Guacamole on the side
- Grilled Corn with Cumin Lime Butter
- Rice and Black Beans
- Chefs Choice of Desserts
- Fountain Soda & Water

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# Create Your Own

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 20% service charge and 6.35% tax.

## Starter | Choose (1) One or (2) Two

- Tossed Garden Salad with an Assortment of Dressings
- Classic Caesar Salad
- Tomatoes and Fresh Mozzarella Cheese with Pesto Vinaigrette and Italian Olives
- \*Shrimp and Cucumber Salad with Citrus Vinaigrette

## Select Appetizer

- Fusilli Pasta Carbonara with Diced Ham, Peas in a Cream Sauce
- Farfalle Primavera with Fresh Vegetables, Garlic & Tossed in EVOO
- Fettuccini Alfredo
- Penne ala Vodka

## Entrée | Choose (2) Two or (3) Three

- \*Poached Salmon with Fresh Tomatoes, Lemon, and Capers
- \*Stuffed Filet of Sole with a Newburgh Sauce
- \*Sautéed Breast of Chicken with Grilled Pineapple, Peppered Brie with a Port Wine Demi Glace

-\*Chicken Marsala with Sautéed Mushrooms in a Marsala Wine Sauce

-\*Sliced London Broil with a Mushroom Onion Au Jus

-\*Grilled Pork Tenderloin with Tarragon Mustard

### **Carving Station:**

(Constitutes as an Entrée Selection)

\*Roasted Breast of Turkey with Gravy

Or

\*Bourbon Glazed Ham

## Dessert | Choose (3) Three

-Chocolate Sin Cake

-New York Style Cheesecake with Fresh Seasonal Berries

-Carrot cake

-Lemon Cake

**1 Starter, 1 Appetizer, 2 Entrees & 3 Desserts |  
26.95**

**2 Starters, 1 Appetizer, 3 Entrees & 3 Desserts |  
32.95**

# Plated Luncheon

Includes House Salad, Chef's Choice of Starch, Vegetable, Dessert & Warm Dinner Rolls with Butter. Prices Listed Below are PER PERSON & are Subject to 20% Service Charge & 6.35% CT Sales Tax.

**The Higher Priced Entrée will be Applied to All Entrees When Multiple Entrée Chosen**

## **Poultry 26.95**

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- \*Chicken Francaise Egg Battered with Lemon Basil Butter Sauce
- \*Fresh Herbed Crusted Breast of Chicken with Roasted Shallot Volute
- \*Chicken Marsala with Sautéed Mushrooms in a Marsala Wine Sauce
- \*Sautéed Breast of Chicken with Grilled Pineapple, Peppered Brie with a Port Wine Demi Glace

## **Seafood 27.95**

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- \*Atlantic Marinated Salmon in a Chardonnay Dill Cream Sauce
- \*Local Cod, Horseradish Crusted with Roasted Vidalia Sauce
- \*Maryland Crab Cakes topped with Smoky Chipotle Remoulade
- \*Stuffed Filet Of Sole Maryland Crab Meat topped with a Newburg Sauce

## **Soup**

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Chef Choice Soup to Superbly Pair with Your Entrée Choice –3.95

## **Beef 32.95**

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- \*Filet of Beef with Béarnaise Sauce
- \*Roasted Prime Rib with Roasted Mushrooms and Onion Au Jus
- \*New York Strip Steak with Herb Butter
- \*Grilled Delmonico with Fried Onion Straws

## **Pasta 21.95**

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- Pasta Primavera, Sautéed Vegetables in a Herb Cream Sauce
- Penne ala Vodka with Marinara, Heavy Cream and a Touch of Vodka
- Farfalle with Arugula, Fresh Tomatoes and Garlic
- Tri-Colored Tortellini with Sun Dried Tomatoes, Spinach, Prosciutto, Garlic and Olive Oil

## **Dessert Choose 1**

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

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# Plated Duet Menu

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

## Salad

- Garden Salad with Two Homemade Dressings on the Side
- Classic Caesar Salad
- Field Mix Greens with Apples, Craisins, Gorgonzola Cheese with a Zinfandel Vinaigrette Dressing

## Entrée

- \*Baked Stuffed Shrimp paired with Chicken Francaise
- \*Grilled Atlantic Salmon paired with Battered Chicken Picatta
- \*Filet Mignon paired with Chicken Marsala
- \*Filet Mignon paired with Baked Stuffed Shrimp

## Accompaniments

- (Choose 1 Starch and 1 Vegetable)
- Buttered Garlic Mashed Potatoes
  - Wild Rice Medley
  - Roasted Red Potatoes
  - Grilled Vegetable Medley
  - Maple Glazed Carrots
  - Green Beans Almandine

## Dessert

- Strawberry Shortcake with Whipped Cream

**Plated Duet Menu** Includes Warm Rolls & Butter,  
One Salad, One Entrée, One Starch, One Vegetable &  
Dessert | **34.95**

# The Tour of Italy

Pricing is subject to 20% service charge and 6.35% tax.

## Select 1 Appetizer

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-Fresh Mozzarella, Roasted Peppers, Kalamata Olives, Prosciutto, Pepperoni, Capicola, Grilled Vegetables and Provolone Cheese served with Garlic Parmesan Crostini and Soft Breadsticks

-Caesar Salad

-Buffalo Mozzarella, Marinated Roma Tomatoes and Balsamic Vinaigrette

## Select 2 Entrées

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(Select a 3rd Entrée for 5.95 more per person)

- \*Chicken Marsala
- \*Chicken Cacciatore
- \*Chicken Florentine
- \*Chicken Pomodoro
- \*Veal Parmigiana
- \*Veal Florentine

## Dessert

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-Tiramisu

## Pasta and Risotto Station Select 2

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-Fettuccini Alfredo

-Tortellini with Alfredo

-Ravioli with Meat Sauce

-Rosemary Risotto

-Asparagus and Mushroom Risotto

## Head Chef Carving Station

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**One Meat: 8.95**

**Two Meats: 15.95**

\*Garlic Infused N.Y. Strip with Rosemary

\*Prime Rib of Beef with Caramelized Onions and Horseradish Sauce

\*Mustard Crust Leg of Lamb with Rosemary

\*Roast pork Loin Stuffed with Pancetta and Italian Sausage

**35.95++ Per Person**

Buffet is served with Warm Rolls and Whipped Butter, Choice of Potato or Rice, Seasonal Vegetables

# Miscellaneous

Pricing is Subject to 20% Service Charge & 6.35% CT Sales Tax.

## **-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, Capricola, 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**

## **Audio Visual—No Additional Charge**

-2 LCD Projectors

-1 Built In 8ft Screen & 1 Portable 6ft Screen

-2 Wireless Hand-held Microphones & 2 Lapel Microphones

-2 Portable Speakers

-2 Podiums