

Oronoque Country Club

Reception & Dinner Menu



Nels Nelson

Director of Catering

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385 Oronoque Ln | Stratford, CT 06614

203.375.4293 | www.oronoquecc.com

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

Hors D'oeuvres

Priced per person and are subject to 20% service charge and 6.35% tax.

Choose a combination of 5 Hors D'oeuvres

Hors D'oeuvres without Dinner \$21.95

Hors D'oeuvres with Dinner \$15.95

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 Aoli

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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Distinctive Displays

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

Baked Brie Display | 7.95

With Raspberry Coulis, Pine Nuts, Fresh Pears and Apples, served with Pita Chips and Flat Breads

Garden Vegetable Crudités Display | 3.95

Fresh Cut Garden Vegetables served with Ranch and Bleu Cheese Dressing

International Cheese Display | 4.95

International and Domestic Cheeses served with Sliced Fresh Seasonal Fruits, Fontina, Cheddar and Swiss, accompanied with English Water Crackers, Sliced Baguettes and Grissini Crisps

Italian Antipasto Display | 8.95

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

Fresh Fruit Display | 5.95

Fresh Cut Cantaloupe, Honey Dew, Pineapple, Red and Green Grapes garnished with assorted seasonal berries

***Smoked Salmon Display | 15.95**

Served with Chopped Onion, Egg Yolk, Egg Whites, Capers, Crème Fraiche, and Pumpernickel Cocktail Bread

Shrimp Cocktail Station | Market Price

Clams & Oysters on the Half Shell | Market Price

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Stations

An additional \$75 Chef Attendant fee will apply when applicable. Prices listed below are PER PERSON and are subject to 20% service charge and 6.35% tax.

Tuscany Station | 10.95

(Attendant Optional Additional \$75++ Per Attendant, Select 2 Pastas)

Penne Pasta with Artichokes, Mushrooms and Garlic garnished with Pine Nuts

Farfalle with Arugula, Fresh Tomatoes and Garlic

Tri-Colored Tortellini with Sun Dried Tomatoes, Spinach, Prosciutto, Garlic and Olive Oil

Penne Pasta with Pesto Sauce

Orecchiette Primavera with a light Virgin Olive Oil

Farfalle with Roasted Garlic Cream

Penne ala Vodka

Antipasto Platter to include: Fresh Mozzarella, Roasted Peppers and Kalamata Olives, Prosciutto, Pepperoni, Capicola, Grilled Vegetables and Provolone cheese

Station is Served with Served Garlic Parmesan Crostini and Soft Breadsticks and Garlic

Slider Station | 10.95

Please Select Two

Hamburger Sliders

Cheeseburger Sliders

Fried Chicken Sliders

Vegetarian Sliders

Ketchup, Mustard & Mayonnaise

***Head Chef Carving Station**

One Meat | 10.95

Two Meats | 18.95

(\$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

*Whiskey Glazed Smoked Ham with Grilled Pineapples and a Honey Mustard Sauce

*Rosemary and Garlic Roasted Pork Loin with Fresh Apple Sauce

Mashed Potato Bar | 8.95

Selection of Two:

Roasted Garlic

Classic Pesto

Creamy Butter

Toppings to Include: Shredded Cheese, Sour Cream, Butter, Bacon Bits, Sautéed Onions, Steamed Broccoli, Fried Onion Straws, Horseradish, Sautéed Mushrooms, Roasted Red Peppers, Salsa & Chives

Create Your Own Buffet

Minimum of 30 guests for buffets. Prices listed below are PER PERSON and are subject to 20% service charge and 6.35% tax.

Starter | Select (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

*Chicken Marsala with Sautéed Mushrooms in a Marsala Wine Sauce

*Chicken Francaise with a Beurre Blanc 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

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 alla Vodka

Dessert | Choose (3) Three

Chocolate Sin Cake

New York Style Cheesecake with Fresh Seasonal Berries

Carrot cake

Lemon Cake

Entrée | Choose (2) Two or (3) Three

*Breaded Baked Lemon Cod

*Parmesan Encrusted Tilapia

*Stuffed Filet of Sole with Crab Meat & Spinach & Topped with a Newburgh Sauce

*Sautéed Breast of Chicken with Grilled Pineapple, Peppered Brie with a Port Wine Demi Glace

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

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

Plated Duet Menu

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

Salad Choose 1

Garden Salad with Two Homemade Dressings
on the Side

Classic Caesar Salad

Field Mix Greens with Apples, Crasins,
Gorgonzola Cheese with a Zinfandel Vinaigrette
Dressing

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

Entrée Choose 1

*Baked Stuffed Shrimp paired with Chicken
Francaise

*Stuffed Filet of Sole with Spinach & Crab Meat
paired with Battered Chicken Picatta

*Filet Mignon paired with Chicken Marsala

*Filet Mignon paired with Baked Stuffed
Shrimp

Dessert

Strawberry Shortcake with Whipped Cream

Coffee and Tea Service

Fresh Rolls and Butter

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

Plated Dinner

Includes House Salad, Chef's Choice of Starch, Vegetable, Dessert & Dinner Rolls. Prices Listed Below are PER PERSON and 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 24.95

- *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 26.95

- *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

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

Beef 30.95

- *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 20.95

- 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

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

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The Tour Of Italy

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Select 1 Appetizer

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

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

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

Dessert

Tiramisu

Pasta and Risotto Station Select 2

Fettuccini Alfredo

Tortellini with Alfredo

Ravioli with Meat Sauce

Rosemary Risotto

Asparagus and Mushroom Risotto

Head Chef Carving Station Additional

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

Dinner Buffet "The Tour of Italy" | 35.95

All Entrées served with Warm Rolls and Whipped Butter, Choice of Potato or Rice, Seasonal Vegetables

Beverage Selections

Alcohol pricing is subject to 20% service charge and 6.35% tax.

Name Brand Bar

Open Bar Serving:

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Cuervo Silver Tequila, Seagram's 7 Whiskey, Dewar's White Label Scotch & Jim Beam Bourbon

1st 2 Hour | 12.95

Each additional hour | 3.95

Call Brand Bar

Titos Vodka, Tanqueray Gin, Bacardi Rum, Malibu Rum, Captain Morgan's Spiced Rum, Hornitos Tequila, Canadian Club Whiskey, Johnnie Walker Red Scotch & Jack Daniels Bourbon

1st 2 Hour | 14.95

Each additional hour | 4.95

Top Shelf Bar

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Malibu Rum, Captain Morgan's Spiced Rum, Sauza Tres Silver Tequila, Seagram's VO Whiskey, Johnnie Walker Black Scotch & Makers Mark Bourbon

1st 2 Hour | 16.95

Each additional hour | 5.95

Beer & Wine Selection for All Bars:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon & Merlot
Bud, Bud Light, Corona & Heineken



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Beverages Selections

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Beer Wine & Soda Bar Serving:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon & Merlot
Bud, Bud Light, Corona & Heineken

1st 2 Hour | **10.95**

Each additional hour | **2.95**

Enhancements: Prices are per gallon

Mimosa | **65.00**

Champagne Punch | **65.00**

Sangria | **75.00**

Bloody Mary Station | 13.95

Smirnoff Vodka, Loaded Bloody Mary Mix, , Diced Clams, Marinated Shrimp, Lemons, Limes, Olives, Cherry Tomatoes, Pickles, Celery, Jalapeños, Horseradish Sauce, Variety of Tabasco Sauces, A-1 Sauce & Worcestershire Sauce

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Miscellaneous

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-Pasta, Carving, & Sauté Chefs (1 per 50 people) | 75.00 each

- 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

