

Oronoque Country Club

Sweet 16 Menu



Nels Nelson

Director of Catering

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

Buffet

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

All That Glitter | 20.95

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

Pasta Choice:

Choose One:

Penne Pasta with Marinara
Penne Pasta with a Meat Sauce
Penne ala Vodka

Meat Choices:

Choose Two:

*Chicken Marsala
*Chicken Francaise
*Chicken Fingers
*Baked Lemon Sole with Seasoned Bread Crumbs
*Sliced Beef with Sautéed Onions
*Hamburger & Cheeseburger Sliders

Starches:

Choose One:

Mashed Potatoes—Creamy Butter & Garlic
Roasted Potatoes
French Fries
Rice Pilaf

Chefs Choice of Seasonal Vegetable Medley

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
*Whiskey Glazed Smoked Ham with Grilled Pineapples and a Honey Mustard Sauce
*Rosemary and Garlic Roasted Pork Loin with Fresh Apple

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

-Outdoor Lawn Ceremony | 500.00 *includes 100 chairs*

- Additional 50 chairs | 250.00

