

BLACK ROCK
COUNTRY CLUB



At Black Rock Country Club we take special pride in creating celebrations that become your most treasured memories. We offer complete event services, assisting you in designing a truly personal experience. The stunning layout of our Clubhouse built in grand style with sweeping panoramic views of the golf course makes Black Rock the perfect setting for your next event. Conveniently located just 17 miles south of Boston, our facility accommodates up to 180 seated guests with a variety of fabulous plated and buffet-style dining menu packages from which to choose. Our event coordinator can assist you in planning your next meeting, fund-raiser, shower, rehearsal dinner, Bah/Bat Mitzvah among other special events. Assistance with additional services such as photography, video production, ice sculptures, floral creations, musicians, cakes, hotel accommodations and off-site activities is also available. Contact our Event Coordinator Colleen at 781.749.1919 ext. 130 or e-mail events@blackrockcc.com

All prices are listed per person unless otherwise stated and are subject to 15% gratuity, 7% house charge and 7% state and local meals tax. Prices and menu selections are subject to change.

Breakfast Buffet Selections

Healthy Start Continental

Assortment of Fresh Bagels & "Cliff" Bars
Display of Fresh Sliced Fruits garnished with Grapes and Berries
Gourmet Granola with Dried Fruits and Nuts
Assorted Yogurts and Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee and assorted Teas

12

Traditional Continental

Baker's Basket of assorted Muffins, Danish, and Croissants
Array of Preserves, Jams, and Butter
Selection of Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and assorted Teas

10

Warm Breakfast Buffet

Baker's Basket of assorted Muffins, Danish, and Croissants
Array of Preserves, Jams, and Butter
Display of Fresh Sliced Fruits garnished with Grapes and Berries
Cheddar Scrambled Eggs
Cherrywood Smoked Bacon & Maple Sausage Links
Thyme Scented Hash Browns selection of Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and assorted Teas

20

Meeting Break Add-in Options

*Coffee, Tea and Bottled Water included
Minimum of 10 guests*

Morning Snack

Fresh Fruit
Energy Bars

8

Quick Bite

Assorted Nuts and Chips
Warm Pretzels with Dip

8

Afternoon "Pick-me-up"

Fresh Vegetable Crudités with assorted Dips
Assorted Cheese with Fresh Berries

10

Something Sweet

Fresh Baked Cookies and Bars

6

Brunch Selections

All Brunch Menus Include Baker's assortment of Freshly Baked Muffins, Assorted Bagels and Warm Artisan Rolls accompanied by Whipped Butter, Cream Cheeses and Preserves with Freshly Brewed Coffee, Decaffeinated Coffee, Imported Teas and Assorted Chilled Juices

Menu I

Variety of Seasonal Carved Fruits and Berries

Cheddar Scrambled Eggs

Cherrywood Smoked Bacon and Maple Sausage

Thyme Scented Hash Browns

Blueberry Pancakes with Vermont Maple Syrup

New England Clam Chowder

Chilled Roast Breast of Chicken atop Arugula Salad with Dried Cherries, Blue Cheese and Port Reduction

Grilled Salmon with Artichoke Hearts and Olive Beurre Blanc

Tri-colored Tortellini tossed with Pancetta and English Peas in a Parmesan Cream Sauce

Garlic & Pepper rolled Steak Tips with Natural Veal Demi

Assorted Baked Cookies and Miniature Pastries

38*

Menu II

Variety of Seasonal Carved Fruits and Berries

Cheddar Scrambled Eggs

Cherrywood Smoked Bacon and Maple Sausage

Thyme Scented Hash Browns

Cinnamon French Toast Casserole with Vermont Maple Syrup

Cherry Tomato, Fresh Mozzarella, and Broccolini with Balsamic Vinaigrette

Baked Lobster-Cod Cakes atop Cherry Pepper Butter and Grilled Scallions

Murray's Organic Statler Chicken Breast with Maple Walnut Cream and Herbed Risotto

Sous Vide Short Ribs with Cabernet Reduction and Crispy Shallots

Assorted Baked Cookies and Miniature Pastries

43*

Menu III

Variety of Seasonal Carved Fruits & Berries

Cherrywood Smoked Bacon & Maple Sausage

Traditional Eggs Benedict with Canadian Bacon, Poached Eggs and Hollandaise Sauce

Caramelized Onion Soup with a Cheese Crostini

Grilled Vegetable Antipasto and Hand-rolled Mozzarella with Plum Tomato Salad

Seared Shrimp and Crab Roulade with Vegetable Spaghetti and Buerre Blanc

Olive Oil & Lemon tossed Green Asparagus

Turkey Quinoa Meatloaf with Roasted Cauliflower

Carved Prime Rib with Horseradish Cream and Au Jus

Assorted Baked Cookies and Miniature Pastries

55**

Brunch Selections – continued

Brunch Enhancements

Crepe Station

Interactive Crepe Station with Granny Smith Apple
Compote and Vanilla Cinnamon Sauce

7***

Bloody Mary Bar

Build your own Bloody Mary

Mix-ins include: Lemons, Limes, Celery, Pickle Spears, Olives (Queen and Blue Cheese Stuffed), Banana Peppers, Peppercorn, Sea Salt, Old Bay, Celery Salt, Garlic Salt, Black Pepper, Worcestershire, Steak Sauce, Horseradish, Hot Sauce, Peppers Stuffed with Cheese and Prosciutto, Bacon, Beef Jerky, Pepperoni and Clamato Juice with House Vodka

18***

Bubbly Bar

Create Your Own Cocktail by Adding Your Favorite Juices and Fruits to our House Champagne

Mix-ins include: Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Strawberries, Oranges, Cherries and Pineapples ***

14***

Ice Sculpture

Prices start at 300

** A 100 fee applies to events with 20 guests or fewer*

*** A 85 attendant fee applies to interactive stations*

Buffet Lunch Selections

*All Buffet Menus include
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas*

Corner Deli Buffet

Assortment of Deli Wraps consisting of Boar's Head Luncheon Meats & Cheeses
Served with Cherry Peppers, Pepperoncini, Dill Slices, Olives and Appropriate Condiments

Assorted Chips

Freshly Baked Cookies and Brownies

18

Bare Cove Luncheon

Fresh Seasonal Fruit Salad

Traditional Deli Style Macaroni Pasta Salad

Potato Salad with Onions, Celery & Hard Cooked Eggs

Garden Salad with assorted cut Vegetables and Dressings

Deli Selection of Cold Cuts, Luncheon Meats and Selected Cheeses

Assorted Vegetable Roll-Ups

Chilled Sliced Grilled Chicken with Prosciutto and Shaved Asiago Cheese

Served with Green Leaf Lettuce, Sliced Tomatoes, Red Onions, Dill Slices and Olives

Variety of Breads, Rolls, and Appropriate Condiments

Assorted Chips

Freshly Baked Cookies and Brownies

25

Wompatuck Grill

Fresh Seasonal Fruit Salad

Lemon Dill Pasta Salad

Buttermilk Cole Slaw

Potato Salad with Onions, Celery & Hard Cooked Eggs

Garden Salad with Assorted Cut Vegetables and Dressings

Grilled Marinated Chicken, Certified Angus Beef Burgers, and Boars Head Hot Dogs *

Steak Fries and Onion Rings

Freshly Baked Assorted Cookies

28

** A 85 Chef Attendant fee applies*

Buffet Lunch Selections – continued

Freedom Trail

Roasted Pepper and Tomato Soup
Baby Kale Salad with Pickled Fennel, Blueberries and Radish with Balsamic Vinaigrette
Peppered Turkey Tips with Roasted Sweet Potato Wedges and Cider Gravy
Seasonal Flatbreads
Grilled Salmon with Chioggia and Golden Beets and Arugula Pesto
Assorted Focaccia Bread
Apple Pie
34

Boston Tea Party

Lemon Chicken Soup with Wild Rice
Watercress Salad with Bosch Pear, Toasted Hazelnuts and White Balsamic Vinaigrette
Quiche Lorraine
Assorted Tea Sandwiches to include:
Truffled Egg Salad on Sourdough, Lobster Artichoke and Tarragon on Brioche
and Roast Beef with Horseradish Cream on Multigrain
Fresh Seasonal Fruit Salad
Freshly Baked Scones
34

North End Buffet

Minestrone Soup with Orzo Pasta
Grilled Vegetable Antipasto Platter with Stuffed Cherry Peppers & Marinated Olives
Caprese Salad with House-rolled Mozzarella, Agrodolce Drizzle, and Fresh Basil
Traditional Caesar Salad
Pan Seared Chicken Marsala over Penne Pasta with Wild Mushrooms
Stuffed Grilled Eggplant with Arugula, Oregano and Ricotta Warm Garlic Bread and Assorted Rolls
Assorted Miniature Italian Sweets
36

Boxed Lunch Options

Boxed Lunches are available for Golf and Tennis Events Only

Wraps (wheat or white) or Sandwiches (bulkie, onion, or Ciabatta bread)

*All boxed lunches are served with Potato Chips, Chocolate Bar and Chilled Water
Please choose up to two selections*

- Smoked Turkey & Vermont Aged Cheddar, Green Leaf Lettuce, Tomato with Herb enhanced Mayo
- Grilled Vegetable Wrap with Basil Pesto
- Poached Chicken Salad with Basil Pesto & Sun Dried Tomatoes
- Boar's Head Ham & Aged Domestic Swiss Cheese with Green Leaf Lettuce, Tomato and Grain Mustard
- Rare Roast Beef with Aged Canadian Cheddar, Horseradish Cream, Arugula and Red Onions
- Rotisserie Chicken with Mozzarella, Spinach and Cherry Pepper Mayo

15

Salads

All boxed "Salad" lunches are served with Pita Bread, Chocolate Bar, and Chilled Water

- Tuna Salad with Ruby Grapes & Toasted Walnuts over Mixed Greens and Garden Vegetables
- Black Rock Antipasto Salad with Fresh Mozzarella, Marinated Vegetables and Fresh Basil
- Cajun Seared Salmon over Baby Greens, Grilled Corn, Shitake Caps, Bleu Cheese and Red Pepper Dressing
- Poached Turkey, Aged Brie, and Roasted Apples over Crisp Romaine, Watercress and Dried Cherry Balsamic Vinaigrette

15

Buffet Dinner Selections

All Buffets include an assortment of Freshly Baked Breads, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Bumpkin Island Grill

Fresh Seasonal Fruit Salad
Lemon Dill Pasta Salad
Buttermilk Cole Slaw
Potato Salad with Onions, Celery & Hard Cooked Eggs
Garden Salad with assorted Cut Vegetables and Dressings
Grilled Marinated Chicken, Certified Angus Beef Burgers, and Boars Head Hot Dogs *
Shrimp and Roasted Vegetable Kabobs
Steak Fries and Onion Rings
Grilled Vegetable Antipasto Platter with Stuffed Cherry Peppers and Marinated Olives
Caprese Salad with Fresh Mozzarella, Agrodolce Drizzle and Micro Basil
Baked assorted Cookies

32

Texas Barbeque

Mixed Greens with assorted Vegetables and Dressings
Cornbread Habañero Cole Slaw
Grilled Sweet Potato Salad with Sweet-Sour Bacon Dressing
Slow Smoked Baby Back Ribs Barbeque
Barbecued Quartered Chicken and Beef Tips
Molasses Baked Beans
Sweet Buttered Corn
Cheddar, Bacon & Scallion Stuffed Potatoes
Grilled Garden Vegetables with Fresh Herbs & Olive Oil
Pecan Pie, Fresh Fruit Crisp and Chocolate Chip Cookies

40

South Shore Spread

New England Clam Chowder
Iceberg Wedges with Bleu Cheese, Dried Cranberries, Toasted Nuts and Bacon-Ranch Dressing
Roasted Seasonal Vegetable Salad
Grilled Scallops over Shrimp "Studded" Risotto with Dill & Shaved Pecorino Cheese
Spiced Molasses Barbeque Steak Tips & Rosemary Scented New Zealand Lamb Chops
Dijon & Tarragon Cured Chicken Breasts with Wild Grain Medley
Roasted Garlic & Cheddar Mashed Potatoes
Olive Oil Tossed Asparagus with Oyster Mushrooms & Pearl Onions
Assorted Miniature Sweets

40

Buffet Dinner Selections- continued

North End Buffet

Homemade Minestrone with Orzo Pasta
Panzanella Salad with Capers, Feta Cheese, Red Onions over Arugula
Grilled Vegetable Antipasto Platter with Stuffed Cherry Peppers and Marinated Olives
Caprese Salad with Fresh Mozzarella, Agrodolce Drizzle and Micro Basil
Truffle & Pecorino Romano Risotto with Italian Sweet Sausage and Grilled Onions
Grilled Seafood Medley over Broccoli Rabe with Capers, Lemon Zest and Rosemary
Stuffed Grilled Eggplant with Arugula, Oregano and Ricotta
Warm Garlic Bread and Assorted Rolls
Tiramisu with assorted Biscotti and Cannoli

44

The Hingham Buffet

Chicken Corn Chowder
Mixed Garden Salad with Cut Vegetables and Traditional Caesar Salad
Sliced Angus Sirloin with Caramelized Shallots and Shiitake Mushrooms
Farfalle Pasta tossed with Dill Spinach Cream and Poached Salmon
Pan Roasted Breasts of Chicken over Sweet Corn, Leeks, Red Peppers, and Cherrywood Smoked Bacon
Buttered Red Creamer Potatoes with Rosemary
Sautéed Baby Vegetables with Shallots, Garlic Cloves and Olive Oil
Assortment of Sliced Cakes and Tortes

44

World's End Clambake

Lobster Chowder with Corn & Leeks
Apple and Celery Cabbage Slaw with Mint and Walnuts
Mixed Greens with assorted Vegetables and Dressings Black
Old Bay Grilled Peel & Eat Shrimp
Boiled Creamer Potatoes and Sweet Corn
Steamed 1 1/4 lb Local Lobsters and Littleneck Clams
Maple Scented Barbeque Roasted Chicken
Pan Fried Shellfish Cakes with Scampi Butter
Colorful Display of Seasonal Fruits and Berries
Assortment of Cookies and Dessert Bars

48

Farm to Table

Truffle Cauliflower Soup
Red Leaf Salad with Focaccia Croutons, Shaved Manchego and Champagne Vinaigrette
Lamb Sausage with Spicy Tomato Chutney and Golden Raisin Couscous
Local Cod with Mushroom Duxelle, Broccoli and Buerre Blanc
Peppered Turkey Tips with Roasted Sweet Potato Wedges and Cider Gravy
Farro with Green Beans and Roasted Bell Pepper
Lemon-Blueberry Cupcakes

52

Cocktail Reception Stations

New England and Imported Cheese Display

Display of Imported Cheeses with Fresh Fruit and Seasonal Berries

8

Add Sliced Hard Salamis and Pepperoni

2

Smoked Seafood Display

Nova Scotia Salmon, Peppered Mackerel, Smoked Scallops and Trout with Capers, Red Onions, Chopped Eggs, Cream Cheese, and Rye Points

10

Vegetable Crudités

with Buttermilk Herb Dipping Sauce

6

Colorful Display of Carved Fruits

garnished with Seasonal Berries and Grapes

6

Gourmet Antipasto Display

Array of Grilled Vegetables, Artichoke Hearts, Stuffed Cherry Peppers, Grilled Asparagus, Marinated Mushrooms, Olives, Plum Tomatoes with Fresh Mozzarella, Thinly Sliced Prosciutto, and Roasted Peppers, served with Sliced Breads

10

Add Soppresata, Capicola, Pepperoni and Cheese Roulade

3

Japanese Sushi

A decorative mixture of Hosomaki, Futomaki, and Nigiri Sushi with Pickled Ginger, Wasabi, Aged Soy Dipping Sauce and Zesty Cucumber Salad

15

Middle Eastern Display

An assortment of Marinated Olives, Roasted Pepper Salad, House-made Hummus, Baba Ghanoush, Tabbouleh Salad and Olive Oil Toasted Lavash Chips

8

Cocktail Reception Stations – continued

Baked Brie in Crusty Puff Pastry (serves 30 guests)

Your choice of Marsala Apple, Dried Cherry-Port Chutney,
or Garlic Sautéed Wild Mushrooms, served with Assorted Bread Crostini
100 per Brie Wheel

Gourmet Crostini Display

Assorted Toasted Breads with a Medley of Dips & Spreads consisting of
Mediterranean Artichoke, Baked Crab-Spinach, and Buffalo Chicken Fondue

9

Fiesta Grande

Shredded Mahi Mahi and Pulled Pork Garnished with Cabbage Slaw and Lime Sour Cream in a Soft Tortilla
with Crisp Tortilla Chips and Tomato Salsa
Assembled to Order

10*

Charcuterie Board

Country Pâté, Froi Gras Mousse, Beef Jerky, Sopressata, Prosciutto, Duck Liver Pâté, Cornichons,
Pickled Onions, Grain Mustard and Gourmet Breads

21

New England Raw Bar Served Over Ice with

Lemons and Traditional Accompaniments

Jumbo Shrimp 3.75 per piece

Countneck Clams 2.50 per piece

Oysters 3.50 per piece

Cracked Crab Claws 3.50 per piece

Chilled Cracked Lobster - Market Price

(Shucker suggested at 125 per attendant)

(minimum of 50 pieces)

** Chef Attendant Fee of 85 applies*

Hors d'Oeuvres Selections

*Passed Butler Style
All selections are priced per dozen
Maximum of 5 selections*

Cold

- Blackened Scallop topped with Tropical Salsa 34
- Roulade of Smoked Salmon and Herb Cheese on Toasted Rye 35
- Citrus Crab Salad in Cornet 32
- Roasted Red Beet Tartar with Goat Cheese Mousse 30
- Jumbo Shrimp with House-made Cocktail Sauce 45
- Skewer of Mozzarella and Sun Dried Tomato with Artichoke and Olive 36
- Tasting Spoon of Lobster Salad with Vanilla Saffron Mayo 42
- Chilled Tequila and Lime Marinated Shrimp 45
- Sliced Sirloin of Beef on Crostini with Crumbled Bleu Cheese
and Aged Balsamic Onion Reduction 40
- Apricot & Sage Crostini with Duck Confit & Brie 36
- Tasting Spoon of Seared Tuna with Cucumber Salad and Coconut Wasabi Aioli 40
- Horseradish Tomato Oyster Shooter 42
- Shrimp and Scallop Ceviche in a Fresh Cucumber Cup 30
- Pistachio Coated Goat Cheese Lollipop 28
- Melon Gazpacho 28

Hot

- House-made Spring Rolls with Sesame Dipping Sauce 34
- Balsamic Marinated Baby Lamb Chops with Basil Béarnaise Sauce 40
- Fresh Crab & Artichoke Dip Bruschetta 38
- Crispy Buttermilk Chicken with Honey Mustard 33
- Maryland Style Crab Cakes with Roasted Pepper Aioli 40
- Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce 33
- Smoked Bacon Wrapped Scallops 40
- Goat Cheese & Caramelized Fig Spanakopita 34
- Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta 32
- Tamarind Glazed Steak Tips with Fingerling Potato 37
- Steamed Edamame Pot Stickers with Sesame Soy Dipping Sauce 35
- Lobster Flatbread with Mornay Sauce, Fried Capers and Manchengo 40
- Tasting Spoon of Sliced Duck Breast with Chorizo Corn Salsa 39
- Smoked Chicken & Asparagus en Croûte 32
- Buffalo Chicken Rangoon with Creamy Bleu Cheese Dressing 38
- Baby Brussels Sprouts with Bacon Lardon and Lemon Zest 30
- Miniature Beef or Chicken Wellingtons with Béarnaise Sauce 42
- Grilled Cheese with Red Pepper and Tomato Soup Shooter 28
- Short Rib Flatbread with Blue Cheese Agrodolce and Bacon 34

Dinner Stations

*A minimum of 2 Stations must be selected and must be ordered for all guests
Each Station Requires a Chef Attendants at 85 each, for two hours
All Carved Items are Displayed with Warm Baked Rolls*

Orange Brined Breast of Turkey
with Grand Marnier scented Cranberry Chutney
Thyme Gravy
13

Brown Sugar and Spice Bone-in Ham
with Whole Grain Mustard Sauce
and Applejack Compote
12

Cracked Pepper Crusted Prime Rib of Beef
with Grated Horseradish Cream
and Braised Garlic Jus
17

House Smoked Brisket
with Jack Daniels BBQ Sauce
and Jalapeño Cheddar Cornbread
14

Smoke Grilled Tenderloin of Beef
with Balsamic Red Onion Relish
and Cabernet Reduction
21

Scallop & Ginger Encrusted Tuna
with Sweet & Sour Cucumbers
and Mango Basil Sauce
16

Roasted Leg of Lamb
with Mint Pesto and Rosemary Demi
13

Baked Salmon and Scallop Coulibiac
with Lobster Butter and Dill Aioli
15

Enhance Your Carving Stations With One Of The Following:

Parmesan Tossed Steak Fries
4

Rosemary Red Onion Roasted Potatoes
4

Sweet Potato Fries
4

Sautéed Garden Vegetables with Herbs
4

Tender Green Asparagus with Extra Virgin Olive Oil
5

Green Beans with Shallots and Pancetta
5

Grilled Vegetable Ratatouille
5

Truffle Scented Macaroni and Cheese
5

Creamy House Risotto
5

Assorted Wild Mushroom Ragu
5

Specialty Dinner Stations

A minimum of 2 Stations must be selected and must be ordered for all guests

Green Salad with Carrots, Cucumbers, Tomatoes, Sweet Onions, Olives
House-made Croutons, and assorted Dressings and Vinaigrettes

4

Caesar Salad with Oregano Scented Croutons, Shredded Parmesan and White Anchovies
Crisp Romaine Lettuce tossed in a Classic House-made Caesar Dressing

6

Tossed Pasta served with Rosemary Focaccia and Shredded Parmesan *
Tuscan Eggplant Ravioli with Plum Tomato and Fresh Basil Sauce
Mushroom Duxelle Ravioli with a Truffle Cream Sauce

15

"Comfort Food" Tapas

assortment of Family Favorites displayed in Tasting Portions to include
Roasted Pepper Risotto, Chicken Pot Pie and Braised Beef Bourguignonne

13

Chinese Box *

Mustard Glazed Shrimp, Cashew Ginger Vegetables, Hoisin Beef and Basmati Rice

12

Brioche Assorted Sliders

Your Choices will be served with the Appropriate Condiments
choice of three, Crab Cake, Chicken Parmesan, Angus Burger, Pulled Pork, Turkey Burger,
Rueben or Crispy Cod

12

French Fry Fetish

Freshly Seasoned Crispy Truffle Shoestring Potatoes & Sweet Potato Cajun Fries
accompanied with Dipping Sauces of Chipotle Aioli and Ketchup

6

Specialty Dinner Stations-continued

Fajitas with Southwestern Spiced Shredded Beef and Chicken, Peppers and Onions *
served with Flour Tortillas, Salsa, Lettuce, Tomatoes, Cheese, Guacamole, and Sour Cream
10

Macaroni and Cheese Station
Tasting Portions to include Four Cheese, Short Rib, Buffalo Chicken and Lobster
13

Seared Crab and Cod Cakes with Colorful Slaw in Cider Vinaigrette *
Sautéed with Lemon Sage Remoulade and Saffron Aioli
12

Salad Bar *
Assorted Hydro Greens Snipped to order with Toppings to include Red Onion, Scallions, Carrots, Cucumbers, Radish, Peppers, Avocado, Olives, Feta Cheese, Blue Cheese and Cheddar Cheese with Grilled Marinated Chicken and Shrimp and Pumpernickel Croutons with Assorted Dressings
12

** Chef Attendant Fee of 85 applies.*

Plated Dinner Selections

All Entrées include a choice of Appetizer or Salad and Dessert; accompanied with an assortment of Freshly Baked Breads, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

When Selecting more than one entrée, the higher priced entrée will prevail

PLATED APPETIZERS

Potato Gnocchi

with Sautéed King Trumpet, Maitake and Beech Mushrooms
with Truffle Cream Sauce

House-made Sweet Potato Ravioli

with Sage Cream, Fennel & Prosciutto

Golden Beet Risotto

with Goat Cheese and Toasted Pecans

Penne Alfredo

with Pancetta, Truffle Oil, Italian Parsley & Shaved Pecorino Romano

Ginger Scented Braised Short Ribs

with Warm Asian Slaw

SOUPS

Creamy New England Clam Chowder

with Westminster Oyster Crackers

Roasted Pepper & Tomato Soup

with Basil Olive Oil & Shaved Pecorino Romano

Seasonal Harvest Vegetable Bisque

with Pumpkin Seed Oil and Maple Chantilly

Italian Wedding Soup

with Escarole, Orzo Pasta and Meatballs

Plated Dinner Selections-continued

SALADS

Mixed Baby Lettuces

with Garden Vegetables and Herb Vinaigrette

Traditional Caesar Salad

with Shredded Parmesan Cheese and Oregano Scented Croutons

Spinach Salad

with Crumbled Goat Cheese and Rough-cut Olive Tapenade

Panzanella Salad

tossed with Capers, Feta Cheese and Red Onions over Arugula

Baby Arugula

with Prosciutto, Medjool Date Compote, Warmed Manchego Cheese and Sherry Vinegar Dressing

Frisee Watercress Salad

with Rendered Bacon, Toasted Hazelnuts and Grilled Red Onions with a Champagne Vinaigrette

ENHANCED SALADS & PLATED APPETIZERS

Enhance your appetizer or salad course with one of the following:

Confit Duck Leg

with Citrus Jalapeno Red Quinoa

4

U-8 Seared Scallop

Presented in a Scallop Shell with Pancetta, Peas and Oven Dried Tomato

4

Lobster Stuffed Artichoke Heart

with Caper Olive Buerre Blanc

6

Caprese Salad

with Fresh Mozzarella, Agrodolce Drizzle and Fresh Basil

2

Baby Iceberg Salad

with Toasted Walnuts, Dried Cherries, Smoked Bacon and Crumbled Blue Cheese

2

Plated Dinner Selections-continued

ENTREE SELECTIONS

Poultry

All Chicken Entrees are made with Murray's Organic Chicken

Black Rock's Crusted Breast of Chicken

over Fontina tossed Spinach-Potato Gnocchi, Onion Confit, French Beans and Baby Carrots

49

Prosciutto and Manchego Stuffed Statler Chicken

with Garlic Mashed Potato and Asparagus

48

Herb Seared Statler Chicken

with Parmesan Red Bliss Potato and Broccoli Rabe

46

Baked Breast of Chicken

with an Apple and Cranberry Cornbread Stuffing over Butternut Squash Puree and Haricot Verts

46

Soy Marinated Seared Duck Breast

with Fried Sesame Rice Cake, Sautéed Wax Beans and Hoisin Glaze

54

Seafood

Pan Roasted Loin of Swordfish

over Rock Shrimp "Studded" Risotto, Sautéed Spinach and Lobster Jus

52

Crispy Pan Seared Local Cod

atop Caramelized Fennel-Red Bliss Cake, Broccoli Florets and Vanilla-Saffron Sauce

49

Pan Seared Diver Scallops

over Lemon Fettuccine with Leeks, Corn, Peppers and Asparagus

55

Crispy Skin Salmon

with Chestnut Puree, Butternut Squash-Potato Gratin and Baby Zucchini

52

Sesame Crusted Tuna

with Baby Bok Choy, Forbidden Black Rice and Wasabi Aioli

58

Plated Dinner Selections-continued

BEEF ~ PORK ~ LAMB ~ VEAL

Rosemary Crusted Filet Mignon

with Foie Gras Brioche Pudding, Asparagus and Braised Shallots
64

Smoke Grilled Angus Sirloin

with Fines Herbes Gnocchi, Broccolini and Flash Fried Sweet Onions
62

Herb Seared Pork Chop

over Creamy Polenta and Spicy Broccoli Rabe
46

Chèvre Crusted Rack of Lamb

over Potatoes, Capers, Kalamata Olives and Arugula with Lamb Jus
63

Pan Roasted Veal Medallions

over Gorgonzola Scented Creamer Potatoes, Asparagus, Roasted Peppers
and Porcini Mushroom Sauce
56

MÉLANGE

Grilled Organic Breast of Chicken and Baked Stuffed Shrimp

with Black Truffle Whipped Potatoes, Roasted Cauliflower, Confit of Shallots
and Herb Chardonnay Butter
55

Pan Seared Salmon and Scallop Medallions

over Celeriac Mashed Potatoes with Grilled Asparagus, Shiitake Caps
and Tarragon Beurre Blanc
58

Grilled Petite Filet and Poached Lobster

with Red Wine Sauce paired with Seafood Beurre Blanc
over Sweet Corn Pudding and Seasonal Vegetables
72

VEGETARIAN

Vegetable Purse

Grilled Portabella Mushrooms, Wilted Spinach and Goat Cheese
Wrapped in Puff Pastry with Olive Butter Sauce
36

Golden Beet Risotto

with Goat Cheese and Toasted Pecans
38

Plated Dinner Selections-continued

PLATED DESSERTS

Flourless Walnut and Chocolate Torte

with Orange Scented Whipped Cream
and Fresh Raspberries

Warm Chocolate Cake

with Vanilla Bean Ice Cream
and Praline Sauce

House Carrot Cake

with Sweet Cream Cheese and Brandied Golden Raisins
and Pineapple

Tiramisu

with Cappuccino Anglaise

Lemon Crème Brûlée

with Fresh Blueberries
and Mascarpone Cream

Traditional or Seasonal Cheesecake

with Appropriate Garnish

Warm Apple-Dried Cherry Crisp

with Vanilla Bean Sauce

Dessert Stations

All Dessert Stations include Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Simply Sweet

Freshly Baked Cookies and Gourmet Brownies

6

European Pastries

An assortment of Miniature Pastries, Sweets, Biscotti and Cannoli
Seasonal Carved Fruits & Mixed Berries

13

Back to the Basics

Assorted traditional rich desserts that Mom would be proud of
Carrot Cake, Apple Crisp, Chocolate Cake, Fruit Tart, Freshly Baked
Cookies and a display of Seasonal Carved Fruits & Mixed Berries

12

Death By Chocolate

Chocolate Dipped Strawberries, Chocolate Mousse Parfaits, Chocolate Decadent
Cake, Fudge Brownies, Bourbon Chocolate Pecan Pie, Macadamia White
Chocolate & Double Chocolate Chip Cookies

12

Ice Cream Sundae Bar

An assortment of French Vanilla & Chocolate Ice Cream served with a Variety of
Fruits, Candies, Nuts, and Cookies. Accompanied by fresh Strawberries,
Chocolate & Caramel Sauces as well as Fresh Whipped Cream

9

Assorted Individual Pies with Nitro Ice Cream Station

Pies to include Blueberry, Apple and Cherry
Topped with Vanilla Bean Nitro Ice Cream Prepare by a Chef Attendant

14*

** Chef Attendant Fee of 85 applies.*

Finishing Stations

Fenway Frenzy

“Mini” Franks and Sausage, Pepper & Onion Sliders
“Boxed” Fries and Fried Pickles
Warm Pretzels and Appropriate
Condiments

9

Chinatown Chow

Individual servings of Stir-fry Noodles, Crispy Crab Rangoon
and Chicken Pots Stickers served with Chop Sticks and Fortune Cookies

11

Taste of the North End

Choose 3 of the Following Flatbreads:

Margherita

Pepperoni

Bacon, Ham, Pepperoni, Sausage

Caramelized Onions, Roasted Peppers, Mushrooms

Chicken, Bacon, Ranch, Mozzarella

Buffalo Chicken, Blue Cheese

11

Pub Fare

Crispy Cheese-Steak Spring Roll & Warm Pastrami Sliders

Buffalo Chicken Tenders

House Fried Potato Chips

12

Chicken Wings Mélange

Crispy Chicken Wings tossed in Buffalo,
Sweet & Spicy and Barbeque Sauce with

Garden Crudité Cups

12

Additional Information

- All food and beverage prices agreed to will incur a 15% gratuity for service staff, a 7% house charge and a 7% state and local meals tax.
- For those organizations that are exempt from tax, The 7% state and local sales tax will be waived upon receipt of completed Mass sales tax exemption form ST5 that must be submitted with contract. Note: Sales tax cannot be credited after event.
- Food pricing is subject to increase by no more than 3% due to market increases. Beverages will be billed on consumption and pricing will be based on current price structure at the time of the event.
 - Five hour open bars will close one half hour prior to the conclusion of the event.
 - A fee of \$150 will be incurred when choosing a cash bar for the duration of your event.
 - We are happy to set up an additional bar for your event for a fee of \$150.
- Finalized menus are requested three weeks prior to the event and we require a final guest count at least seven days prior to the event date.
- All food and beverages consumed on Club premises must be purchased from the Club. No Outside Items (other than a specialty cake) are allowed on club property.
 - A 75 Fee applies to Stations and Buffets for events with 15 guests or less.
 - Our staff is happy to customize a menu for you that suits your specific needs.
- A coat check attendant is required for all events with over 75 guests (November through March)for a fee of \$100 per attendant, one attendant is required per 75 guests
- Room rental fees vary by season and day of the week. Detailed information will be outlined in your event contract.

Additional Fees

Microphone \$50

Screen \$50

Projector \$50

45" Flat Screen TV \$50

Flip chart with markers \$25

votive candles \$1 each

Pens and Pads of Paper \$4 each