



Special Event Menus



Welcome to Thorny Lea Golf Club

At Thorny Lea Golf Club, we believe the place where you host your function, wedding or golf outing should be as memorable as the occasion itself. No matter what you envision your special day to be, the staff at this historic location will exceed your expectations. We will see to everything – from menu selection, linens, and seating plans to photographers and audiovisual needs. Whether you desire a formal celebration or a casual clambake and brunch, we offer the ideal setting for a memorable celebration.

For your corporate outing, take advantage of a championship golf course and our driving range. Relax afterwards with a cocktail, delight on the gourmet creations of our talented Chef and enjoy stunning views of the golf course from our elegant club house deck. We also offer meeting facilities for those seeking an inspiring locale for collaboration. From the initial walk-through to the final departure, our professional services will make your special event a spectacular affair. Select Thorny Lea Golf Club, and experience our historic charm, unlimited amenities, and first-class service.

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Thorny Lea Golf Club
Breakfast selections

priced per person

Continental Breakfast

Bakery Fresh Pastries:
(Assorted Muffins and Danish)
Butters and Spreads
Fresh Seasonal Fruit, Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffees and Teas

10

Add Bagels and Cream Cheese - 3

Great Beginnings

Bakery Fresh Pastries:
(Assorted Muffins and Danish)
Butters and Spreads
Fresh Fruit Salad, Chilled Juices
Scrambled Fresh Local Eggs
Crisp Bacon and Sausage Links
Home Fried Potatoes
Belgium Waffles with Maple Syrup, Strawberries and Whipped Cream
Freshly Brewed Regular and Decaffeinated Coffees and Teas

21

Thorny Lea Golf Club Brunch

Bakery fresh Pastries:
(Assorted Muffins and Danish)
Butters and Spreads
Fresh Fruit Salad
Scrambled Fresh Local Eggs
Crisp Bacon and Sausage Links
Belgium Waffles with Maple Syrup, Strawberries and Whipped Cream
Choice of House made Roast Beef, Chicken Piccata or Baked Haddock
Home Fried Potatoes, Oven Roasted Potatoes or Rice Pilaf
Seasonal Local Vegetables
Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee and Teas

With one entrée	28
With two entrées	32
With three entrées	34

Cookie & Brownie Platter \$5 per person

Omelet Station

Fresh local eggs with a selection of breakfast meats, cheeses and local vegetables prepared to order for each guest

6 with any buffet
10 with continental breakfast
50 per chef attendant

Stationary Hors d' oeuvre Displays

Priced per person

International Cheeses with Fruit

Selection of Imported and Domestic Hard and Soft Cheeses

Accompanied by an Assortment of Crackers

Sliced Melons, Berries and Grapes

5

Fresh Garden Vegetable Crudités

Colorful Array of Garden Fresh Vegetables artfully presented with two Specialty Dips

4

Antipasto Display

Sliced Cured Italian Meats, Imported and Domestic Cheeses, Mediterranean Olives, Grilled Seasonal Vegetables, Marinated Mushrooms, Artichokes, Tomatoes, Fresh Mozzarella, Crostini, Assorted Breads and Condiments

12

Raw Bar

Shrimp Cocktail, Oysters and Littlenecks on the Half Shell, Jonah Crab Claws, Lemon and Sauces
Market Price

Mediterranean Display

House made Hummus and Tabbouleh, Cucumbers, Tomatoes, Kalamata Olives,
Roasted Red Peppers, Artichoke Hearts and Pita Wedges

12

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Passed hors d'oeuvres

Priced per 100 pieces

Chilled Selections

Asparagus wrapped in prosciutto di parma	225
Melon wrapped in prosciutto di parma	200
Asian cashew chicken on cucumber rounds	200
Tenderloin carpaccio	250
Shrimp cocktail with house made cocktail sauce and fresh lemon	400
Tomato and mozzarella crostini	200
Lobster salad on cucumber rounds	400
Prosciutto-wrapped fresh mozzarella with basil and balsamic reduction	200
Caprese skewers	200

Hot Selections

Bacon-wrapped chicken tenderloin with maple glaze	200
Herb stuffed mushroom caps	200
Sausage stuffed mushrooms	200
Steak teriyaki with Asian chili sauce	225
Chicken teriyaki with Asian chili sauce	200
Vegetarian spring rolls with sesame ginger sauce	175
Potato latkes with sour cream and apple sauce	175
Sesame chicken with Asian chili sauce	200
Vegetable quesadilla	175
Buffalo chicken spring rolls with bleu cheese dip	250
Maryland crab cakes with lemon chive aioli	275
Coconut shrimp with Asian chili sauce	300
Bacon-wrapped scallops with maple glaze	300
Philly cheese steak spring rolls	250
Lollipop lamb chops	400
Spinach and feta spanakopita	200

Additional options are available

PLATED Luncheon menu

Luncheon menus are served between 11am and 3pm.

Appetizers

Garden Salad	3
Caesar Salad	3
Caprese Salad	5
Soup du Jour	4
New England Clam Chowder	4
Jumbo Shrimp Cocktail (3 pcs)	12

Entrees

Baked Haddock <i>buttery crumb topping and lemon</i>	24	Fresh Atlantic Salmon Fillet <i>lemon pan roasted</i>	24
Chicken Marsala <i>sautéed with mushrooms, rich marsala sauce</i>	21	Sautéed Harvest Chicken <i>mushrooms, cranberries, sage, marsala demi glaze</i>	21
Chicken Piccata <i>lemon, white wine, caper and butter sauce</i>	21	Tenderloin Beef Medallions <i>burgundy mushroom sauce</i>	26

Dessert

Apple Crisp a la mode
Strawberry Shortcake
New York Style Cheesecake with Strawberries
Fudge Brownie a la mode
Freshly Brewed Regular and Decaffeinated Coffee and Teas

Luncheon entrées are served with warm rolls and butter, chef's potato or rice where applicable, fresh seasonal vegetables and dessert

Luncheon BUFFET Selections

Minimum of 25 guests; priced per person

The Ninth Holer

Potato Salad and Cole Slaw
Garden Salad with Dressings
Chicken Salad or Tuna Salad
Deli Display: Roast Beef, Turkey, Ham
Assorted Sliced Cheeses
Bakery Fresh Rolls and Sliced Breads
House Baked Cookies and Brownies
Freshly Brewed Coffees and Teas

21

Italian Buffet

Garden Salad with two Dressings or
Caesar Salad
Garlic Bread
Chicken Parmesan
Meatballs and Penne Marinara
House Baked Cookies and Brownies
Freshly Brewed Coffees and Teas

27

Luncheon of Champions

Garden Salad with Dressings or Caesar Salad

Selection of two entrées:

Chicken Marsala

Atlantic Salmon

Broiled Haddock

House made Roast Beef

Rice Pilaf, Roasted Potatoes or Roasted Garlic Whipped Potatoes

Fresh Seasonal Vegetable

Warm Rolls and Butter

Freshly Brewed Coffees and Teas

Served - Apple Crisp a la mode or Strawberry Shortcake

30

Plated Dinner Menu
priced per person

Appetizer

Soup du Jour	4
New England Clam Chowder	4
Shrimp Cocktail (3 pcs)	12

Salad

Garden Salad	Iceberg Wedge with Bleu Cheese
Caesar Salad	Dressing and Bacon \$1

Entrees

Roasted Cornbread Stuffed Chicken Breast <i>sage, onion, celery and cornbread, chicken velouté</i>	30
Sautéed Breast of Chicken Piccata <i>lemon, white wine, caper and butter sauce</i>	30
Chicken Marsala <i>wild mushrooms and rich Marsala wine sauce</i>	30
Sautéed Harvest Chicken <i>boneless breasts, mushrooms, cranberries, sage, marsala demi glaze</i>	30
New England Baked Haddock <i>buttery crumb topping and lemon</i>	35
Grilled Fillet of Salmon <i>lemon citrus</i>	35
Baked Stuffed Gulf Shrimp <i>lemony beurre blanc</i>	45

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Grilled New York Sirloin 45
burgundy mushroom sauce

8 oz. Filet Mignon
52 *demi-glace*

6 oz. Petit Filet Mignon and Baked Stuffed Shrimp 54
demi-glace; beurre blanc

**If choosing a 3rd entrée there will be a \$2.00 per person fee*

Vegetables

Steamed Green Beans Amandine
Steamed Broccoli
Maple Butternut Squash

Honey Glazed Carrots
Roasted Brussel Sprouts \$2
Grilled Asparagus \$2

Other Accompaniments

Rice Pilaf
Jasmine Rice
Oven Roasted Herbed Red Bliss
Baked Idaho Potato

Roasted Garlic and Sour Cream Whipped
Buttermilk and Chive Mashed
Roasted Fingerlings; Garlic Oil, Lemon
and Parsley

Dessert

New York Cheesecake
Strawberry Shortcake
Apple Crisp a la mode
Fudge Brownie a la mode
Vanilla Ice Cream with Sauce Selection
Assorted House Baked Cookies & Brownies

Chocolate Lava Cake \$4
Petite Fours or Mini Pastries \$4.5
Chocolate Truffle Mousse Cake with
Raspberry Sauce \$4

Entrées include a salad selection, potato or rice, fresh seasonal vegetables, warm rolls and butter, dessert, and freshly brewed regular and decaffeinated coffees and teas.

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

HOT DINNER BUFFET

Minimum of 25 guests; priced per person

Appetizer

Please Select One

Seasonal Soup du Jour

Garden Salad

Caesar Salad

Entrees

Please Select Two

Grilled Fillet of Salmon

Lemon Dill Sauce

New England Baked Haddock

Butter Crumb Topping, Lemon

Baked Cornbread Stuffed Chicken

Sage, Onion, Celery and Cornbread

Chicken Parmesan

House Marinara, Italian Cheeses

Sauteed Chicken Piccata

Lemon Caper Sauce

Sauteed Chicken Marsala

Wild Mushrooms, Marsala Wine Sauce

Pasta Primavera

Fresh Seasonal Vegetables

Chef Carved Roasted Turkey

Warm Turkey Gravy

Chef Carved Honey Glazed Ham

Dijon Mustard

Chef Carved Roasted

Prime Rib of Beef

Warm Au Jus

*Additional \$4 Per Person

Chef Carved Roasted Sirloin

Burgundy Mushroom Sauce

*Additional \$4 Per Person

Starches and Vegetables

Please Select Two

Oven Roast Red Bliss Potato with

Fresh Herbs

Roasted Garlic and Sour Cream

Whipped Potatoes

Buttermilk and Fresh Chive Mashed

Potatoes

Roasted Fingerlings with Garlic Oil

and Lemon

Rice Pilaf

Jasmine Rice

Penne with Marinara or Alfredo Sauce

Steamed Broccoli

Green Beans Amandine

Honey Glazed Carrots

Maple Butternut Squash

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Dessert

Please select one

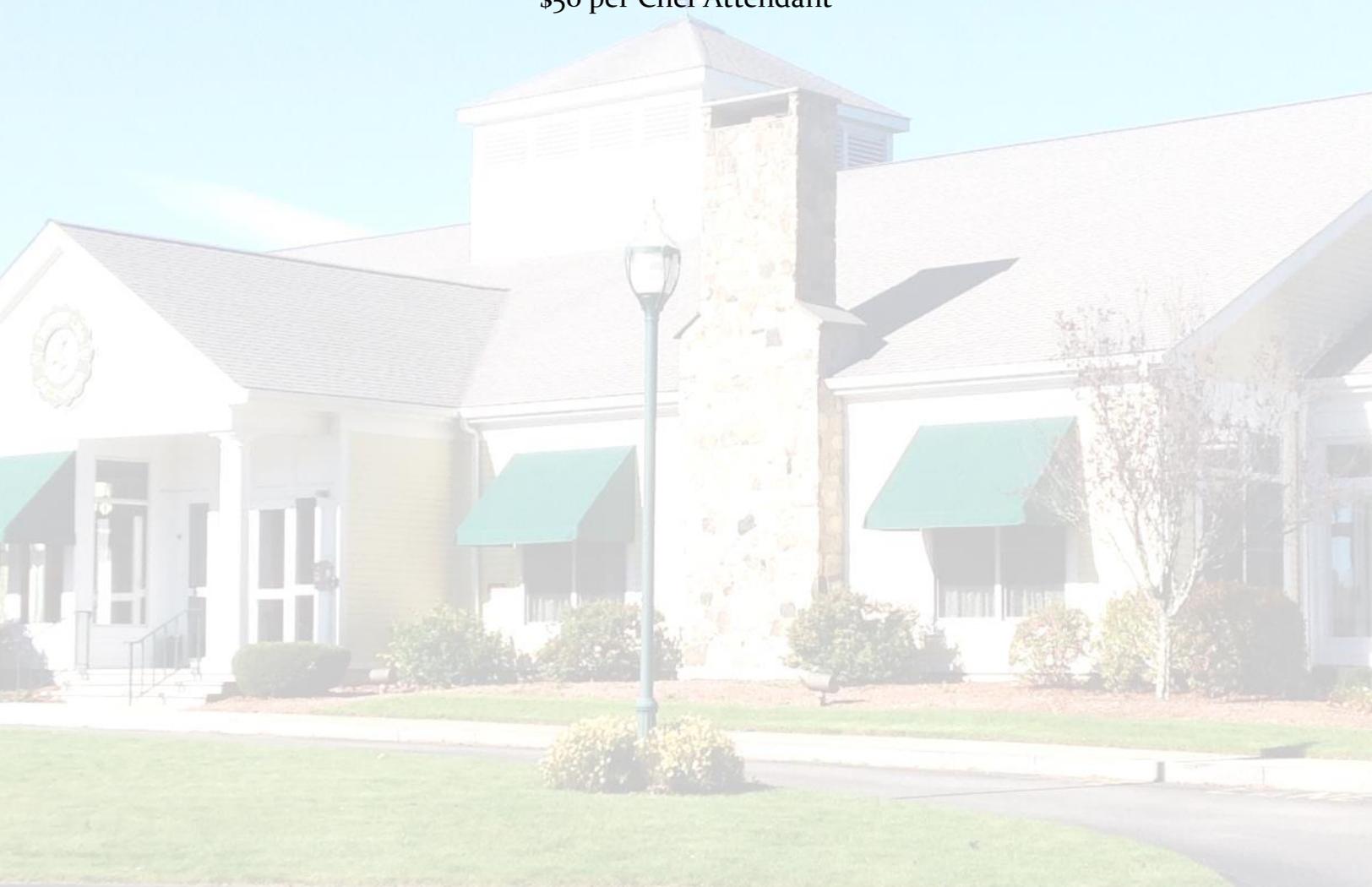
New York Cheesecake
Strawberry Shortcake
Apple Crisp a la mode
Fudge Brownie a la mode
Vanilla Ice Cream with
Sauce Selection
House Baked Cookies and Brownies

Chocolate Lava Cake 4
Petite Fours or Mini Pastries 4.5
Chocolate Truffle Mousse Cake with
Raspberry Sauce 4

Includes warm rolls and butter, dessert selection, and freshly brewed coffees and teas

\$42 per person

\$50 per Chef Attendant



Customary 7% sales tax and 20% administrative fee are additional. Prices may be subject to change.

Station Menus

Minimum of 25 guests, priced per person
minimum \$21 per person if not being paired with a buffet or plated meal

TLGC stations add a special touch to any event. They are designed to please a wide variety of tastes and create a memorable and interactive dining experience that your guests are sure to enjoy.

Salad Station

Caesar

chilled romaine, house croutons, shredded parmesan cheese, Caesar dressing

10

Or

Garden

mixed greens, romaine, grape tomatoes, cucumbers, slivered carrots, mushrooms, olives, broccoli florets, cheeses, pepperoncinis, bermuda onions, garlic herb croutons, selection of dressings and warm rolls and breads

9

Additions

Grilled Chicken	5
Marinated Steak	7
Chilled Shrimp	8

Soup Station

New England Clam Chowder
Seasonal Vegetable Soup
Butternut Squash Bisque
Chicken Noodle
Tomato Soup
Beef and Barley Soup
Italian Sausage Wedding Soup

Select one 5

Select two 8

Fajita Station

Grilled Chicken and Marinated Steak
Warm Tortillas, Sautéed Peppers and Onions
Salsa, Sour Cream, Guacamole, Shredded Cheddar Jack Cheese
Tomatoes, Red Onion and Shredded Lettuce

16

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Chicken Wing Station

Choice of Two
Plain, Buffalo, Honey BBQ, or Garlic Romano
Selection of Dipping Sauces

11

Chaffered Pasta Station

Selection of two Pastas and two Sauces
Pasta Selections: Penne, Cavatappi, Angel Hair, or Cheese Tortellini
Sauce Selections: House Marinara, Basil Pesto, or Alfredo
Finished with Imported Italian Cheese and Fresh Herbs

15

Pasta Sautee Station

(For Groups 50 or Smaller)
Shrimp, Sausage, Meatballs and Grilled Chicken
Selection of Seasonal Garden Vegetables, Roasted Red Peppers, Artichoke Hearts
Selection of two Pastas and two Sauces
Pasta Selections: Penne, Gemelli, Angel Hair or Cheese Tortellini
Sauce Selections: House Marinara, Basil Pesto or Alfredo
Finished with Imported Italian Cheese and fresh Herbs

20

50 per chef attendant
(2 Chefs required for groups of 40 -50)

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream
Freshly Whipped Cream, Hot Fudge and Caramel Sauce
Assorted Candy Toppings and Maraschino Cherries

7

Dessert Table Displays

Cookies and Brownies	5
Cakes and Pies	7.5

Teens and Tweens Hors D'oeuvres

priced per person (Ages 14 and under)

Select Two

Mozzarella Sticks

Cocktail Franks

Chicken Tenders

Potato Skins

8

Nacho Bar

Chips

Salsa

Sour Cream

Cheese

Olives

Jalapenos

8

Slider Station

Hamburger, Cheeseburger and Chicken Sliders with Accompaniments

9

Chicken Wing Station

Plain, Buffalo, Honey BBQ, or Garlic Romano
Selection of dipping Sauces

11

Teens and Tweens Dinner Stations

priced per person (ages 14 and under)

The Eagle

Garden Salad with two Dressings or Caesar Salad or Sliced Fresh Fruit

French Fries, Macaroni and Cheese

Entrée selections

Individual Pizzas

Chicken Tenders

Meatballs

Chicken and Broccoli Alfredo

Hot Dog on a Roll

with one entrée 15

with two entrées 17

with three entrées 19

Make Your Own Taco Bar

Garden Salad with two Dressings or Caesar Salad or Sliced Fresh Fruit

Hard and Soft Tortillas

Ground Seasoned Beef

Grilled Chicken

Sautéed Peppers and Onions

Cheese, Shredded Lettuce, Tomatoes and Onions

Sour Cream and Salsa

Mexican Rice

French Fries

18

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Teens and Tweens plated Dinners
priced per person

Appetizers

Garden Salad
Soup of the Season

Fruit Cocktail
Pasta Marinara

Caesar Salad

Entrees

Chicken Piccata
with Fresh Vegetable and Potato
17

New York Petite Sirloin
with Fresh Vegetable and Potato
20

Chicken Fingers and French Fries
14

Hamburger and French Fries
14
with Cheese
15

Individual Pizzas
with French Fries
14

Baked Haddock
with Fresh Vegetable and Potato
18

Dessert

House Baked Cookies and Brownies 5
Ice Cream Novelties 5
Sundae Bar 7
Ice Cream Served with your Cake 2

Soda Fountain

Unlimited Coca-Cola, Diet Coke, Ginger Ale, Sprite, Shirley Temples and Lemonade

4

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Host or Cash Bar

Wine (by the glass)	8-10
Premium Wine	12
Domestic Beer	4.5
Imported Beer	5.5
House Brands	7.5
Call Brands	8.5
Martini	9.5
Premium Brands	9.5-12
Soda and Juice	2

Bottled Wine Selections

White and Sparkling		Red	
Columbia Crest Chardonnay	30	Lucky Star Pinot Noir	32
Kendall Jackson Chardonnay	35	La Crema Pinot Noir	50
Mezzacorona Pinot Grigio	28	Columbia Crest Merlot	30
Santa Margherita Pinot Grigio	55	Gabbiano Chianti	30
Starborough Sauvignon Blanc	32	Ruffino Gold Chianti	75
Polka Dot Riesling	30	Seven Falls Merlot	36
Beringer White Zinfandel	30	Newton Merlot	125
Korbel California Sparkling	35	Columbia Crest Cabernet	30
Ruffino Prosecco	40	Aquinas Cabernet	40
Moet Chardonnay	100	William Hill Cabernet	40
La Crema Chardonnay	50	Jordan Cabernet	100
Cakebread Cellars Chardonnay	80	Greg Norman Shiraz	40
Spasso Pinot Grigio	30	Opus One	300

During the cocktail reception wait staff service is provided; should an additional bar be desired, a setup fee of \$150 will be charged. Thorny Lea charges \$100 per bartender. When gratuity trays are undesirable, the charge is \$200 per bartender. A portion of all bartender fees and set up fees are distributed to employees and a portion is retained by the club for administrative expense. Administrative fees do not represent a tip or service charge for wait staff, service staff, bartenders, or any other club employee. Thorny Lea has the right to refuse alcohol service to any guest that in our opinion is intoxicated. All alcoholic beverages must be supplied by Thorny Lea Golf Club.

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.