

# Dinner Buffets

## The Front Nine

Garden Salad or Caesar Salad &  
Warm Dinner Rolls  
Entrees: (choice of two)  
Steak Tips, Madeira Mushroom Demi  
Roasted Breast of Chicken, Goat Cheese,  
Roasted Peppers & Spinach  
Parmesan Encrusted Chicken, Lemon  
Veloute  
Baked Haddock with Sherry Crumbs  
Roasted Pork Loin Au Jus  
Tortellini Primavera with Pink Vodka Sauce  
Buffet Includes:  
Italian Roasted Potatoes or Wild Rice  
Seasonal Vegetable  
**\$29 per guest**

## MCC BBQ Buffet

Garden Salad, Potato and Pasta Salad &  
Cornbread  
Entrees: (choice of two)  
Honey Mustard BBQ Chicken  
Marinated Steak Tips  
Thai Chili Marinated Turkey Tips  
St. Louis Style Ribs with Bourbon BBQ Sauce  
Grilled Sweet Italian Sausage or Kielbasa  
with Peppers and Onions  
Buffet Includes:  
Blue Cheese & Bacon Mashed Potatoes  
Corn on the Cob  
**\$31 per guest**

## Par Three Buffet

Garden Salad or Caesar Salad &  
Warm Dinner Rolls  
Entrees: (choice of three)  
Roasted Sirloin with Bearnaise Sauce  
Sausage & Cranberry Stuffed Chicken  
Steak Tips, Madeira Mushroom Demi  
North Atlantic Salmon, Lemon Dill Sauce  
Buffet Includes:  
Italian Roasted Potatoes or Wild Rice  
Seasonal Vegetables  
**\$36 per guest**

## The Tuscan

Minestrone Soup & Garlic Bread  
Appetizers: (choice of two)  
Antipasto Platter, Tomato & Mozzarella Salad,  
Caesar Salad or Garden Salad  
Entrees: (choice of three)  
Chicken Parmesan  
Eggplant Parmesan  
Chicken & Broccoli Alfredo with Penne  
Veal Cacciatore  
North Atlantic Salmon Puttanesca  
Shrimp & Pesto Cream with Penne  
Jumbo Italian Meatballs  
Buffet Includes:  
Balsamic Marinated Vegetables &  
Penne Marinara  
**\$33 per guest**

## The New Englander

New England Clam Chowder &  
Warm Dinner Rolls  
Salad: (choice of one)  
Garden Salad, Caesar Salad or  
Seasonal Spinach Salad  
Carving:  
Roast Prime Rib, Au Jus  
Entrees:  
Herb Roasted Statler Chicken Breast,  
Wild Mushrooms, Cherry Balsamic Reduction  
Steamed Lobster Tail, Lemon & Butter  
Buffet Includes:  
Italian Roasted Potatoes or Garlic Mashed  
Potatoes, Seasonal Vegetable  
(\$75 Chef Carving Fee)  
**\$41 per guest**

## Dessert Selections

(choice of one)  
Apple Crisp with Fresh Whipped Cream  
Cheesecake with Strawberry Topping  
Carrot Cake with Cream Cheese Frosting  
Chocolate Mousse Cake  
Limoncello Mascarpone Cake  
Strawberry Shortcake

All Dinner Buffets served with Regular Coffee, Decaf Coffee and Herbal Teas

All Food and Beverage Prices are Per Person and Subject to a 7% MA Tax, 18% Gratuity and 4% Administrative Fee Taxable  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness" -  
Massachusetts State Sanitary Code

Marlborough Country Club • 200 Concord Road • Marlborough, Massachusetts 01752 • (508) 485-1660



# Plated Dinner

## 3 Course Plated Dinner

Choose 1 Appetizer, 1 Entrée & 1 Dessert

(2 Entrée Choices - \$1 Upcharge, 3 Entrée Choices - \$2 Upcharge)

### Appetizers (choice of one)

Classic Caesar Salad

Garden Salad & House Italian Dressing

Spinach Salad, Walnuts, Dried Cranberries, Granny Smith Apples,  
Crumbled Blue Cheese, Balsamic Dressing

New England Clam Chowder

Chicken & Wild Rice Soup

Butternut Squash & Apple Bisque

### Entrées (choice of two)

Tortellini Primavera with Pink Vodka Sauce \$29

Vegetable Napoleon, Creamy Polenta \$29

Chicken Francaise – Lemon \$31

Chicken Marsala Wild Mushroom Sauce \$31

Chicken Cordon Blue with Tarragon Supreme Sauce \$32

Parmesan Encrusted Chicken, Lemon Veloute \$32

Stuffed Pork Loin with Spinach, Roasted Red Peppers, Aged Provolone \$32

Baked Haddock with Sherry Crumbs \$33

Stuffed Haddock with Crab Stuffing, Lobster Newberg Sauce \$36

Atlantic Salmon, Puttanesca Sauce \$36

Baked Stuffed Shrimp with Lemon & Clarified Butter \$38

12 oz. New York Sirloin with Caramelized Onion and Mushrooms \$38

Prime Rib Au Jus \$38

8 oz. Filet with Roasted Garlic Madeira Demi \$40

16 oz. Grilled Rib Eye, Rosemary Au Jus \$40

### Dessert Selections

(choice of one)

Apple Crisp with Fresh Whipped Cream

Cheesecake with Strawberry Topping

Carrot Cake with Cream Cheese Frosting

Chocolate Mousse Cake

Limoncello Mascarpone Cake

Strawberry Shortcake

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