

WEDDING PACKAGES

All our wedding packages include all tables, chairs, silver and plate ware, an experienced wait and kitchen staff along with bartenders, and attractive selection of colored linen table cloths and napkins, dance floor, fireplace and large outside deck for all your enjoyment There is a \$750. Hall Rental fee

STATIONARY APPETIZERS

CHEESE DISPLAY (assorted soft and hard cheeses, with assorted crackers and baguettes with dipping oil, celery sticks, peppers, grapes, pineapples

ITALIAN ANTIPASTO(marinated vegetables, olives, assorted cured meats, mozzarella, cherry tomatoes \$basil with balsamic glaze, roasted red pepper and a artichoke pesto sauce, assorted breads) ROASTED DISPLAY (mix of fresh garlic and olive oil roasted vegetables, with hummus and pita chips) MEATBALLS (Italian in a marinara sauce or Swedish in a sour cream sauce)

WINGS (baked chicken wings, hol, garlic parmesan or BBQ)

PASSED APPETIZERS

SCALLOPS (sea scallops wrapped in maple glazed bacon) SALMON (cucumber slices topped with smoked salmon) MUSHROOMS (button mushrooms stuffed with panic bread crumbs, vegetables, cheese and white wine) BRUSCHETTA (toasted garlic sliced baguettes topped with tomato mozzarella, basil and balsamic glaze) MEATBALLS (sweet and spicy Thai chili glaze) SLIDERS (pulled pork topped with asian slaw) ASPARAGUS (asparagus spears and asiago cheese wrapped in baked phyllo dough) QUICHE (assorted stuffed mini egg quiche) PEAR (pear and brie cheese wrapped in phyllo dough and baked)] CHICKEN (grilled mojito marinated chicken on skewers with dipping sauce) BEFF (teriyaki glazed sirloin beef strips on skewers with dipping sauce) TARTS. (assorted mini tarts) FLATBREADS (grilled elated bread choice of toppings) PITA (pita chips with hummus and vegetables)

CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE FOOD BORNE ILLNES. BEFORE TAKING NAY FOOD PLEASE INFORM ANY SSC STAFF IF YOU OR ANY OF YOUR GUEST HAVE ANY FOOD ALLERGIES

stockbridge sportsmen's club – 24 weststockbridge mt. rd. (rt.102) stockbridge ma. 413-298-3277



SALADS

CAESAR (Crisp Romaine lettuce topped with Asiago cheese, croutons and Caesar dressing) SPRING MIX (Mesclun greens, cranberries, walnuts, blue cheese and vinaigrette dressing) HOUSE (Crisp iceberg lettuce topped with cherry tomatoes, cucumber, croutons, creamy Italian dressing)

PASTA

MARINARA (fresh made tomato sauce with olive oil, basil, oregano and garlic ALFREDO (parmesan, Romano, asiago cheeses with cream) CREAM SAUCE (garlic, tarragon, and asiago cheese) SCAMPI (olive oil, garlic, roasted red pepper, parmesan and feta)



GRILLED CHICKEN (grilled chicken breast in a rosemary, garlic, olive oil and white wine) MARSALA (boneless chicken breast in a marsala wine and mushroom sauce) RED PEPPER (grilled chicken breast topped with a roasted red pepper cream sauce) CHICKEN (herb crusted roasted airline chicken breast)

BEEF

PRIME RIB (slow roasted herb crusted prime rib with horseradish sauce and a jus)

TENDERLOIN (grilled tenderloin of beef, horseradish sauce and bernaise sauce)

BEEF (herb marinated grilled lank steak sliced)

BEEF (roasted sliced on line steamship of round)



OTHER CHOICES

TURKEY (whole herb roasted turkey breast with gravy) HAM (apple cider and pineapple glazed baked ham) PORK (roasted stuffed pork Loin)

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STARCH

ROASTED (rosemary, garlic, olive oil Yukon golden new potatoes) MASHED (sour cream, butter and chive Yukon gold mashed) POTATOES (dutchese or leyonaise) BAKED (double stuffed bake potatoes) SCALLOP (white thin sliced potatoes baked in a creamy sauce) RICE (pilaf or wild rice)

VEGETABLE

GREEN BEANS (fresh green beans topped with a tarragon, shite wine and butter sauce) CARROTS (roasted baby carrots, butter, brown sugar and honey) ROASTED (summer squash, zucchini, tomatoes, broccoli, and cauliflower) BUTTERNUT (smashed butternut squash with brown sugar)



VEGETARIAN & FISH OPTIONS

PASTA (penne pasta with grilled vegetables in a creamy cheese sauce or a garlic scampi sauce

MUSHROOM (grilled portobello mushroom stuffed with polenta and topped with a vegetable mix)

SCHROD (baked lemon, pepper, and panko crusted fish)

PASTA (pasta station with assorted sauces)

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SAMPLE BUFFETT MEAL

APPETIZERS

CHEESE BOARD (assorted hard and soft cheese's with, crackers, breads, meats, fruits and dips)

MAIN BUFFET MEAL

SALAD (fresh greens with dried cranberries, walnuts, feta cheese and greek dressing)

BREADS (fresh baked rolls with butter)

BEEF (sliced herb crusted beef tenderloin with herb butter, red wine Demi glaze))

CHICKEN (roasted boneless chicken breast topped with a creamy lemon sauce)

POTATOES (Yukon gold your cream and chive mashed potatoes)

VEGETABLES (roasted green beans with a tarragon, white wine and butter sauce)

PRICE PER PERSON INCLUDES ALL FOODS LISTED ABOVE, SET UP AND CLEAN UP, ALL WAIT AND KITCHEN STAFF AS NEEDED

PRICE PER PERSON \$70.00 PLUS 7% TAX

SAMPLE BUFFETT MEAL

APPERTIZER

CHEESE BOARD (assorted hard and soft cheese's, with crackers, breads, meats, fruit and dip)

SALAD (fresh greens with tomatoes, cucumber, croutons and dressing)

BREAD (fresh baked hot rolls and butter)

BEEF (roasted herb crusted Boneless prime rib sliced on line, horse radish cream sauce)

CHICKEN (grilled boneless lemon, herb chicken breast topped with tomato, basil salsa)

POTATOES (roasted rosemary, olive oil and garlic potatoes)

VEGETABLES (roasted tarragon, cherry tomatoes and green beans)

PRICE PER PERSON INCLUDES ALL FOODS LISTED ABOVE, SET UP AND CLEAN UP AND, ALL WAIT AND KITCHEN STAFF AS NEEDED PRICE PER PERSON \$65.00 PLUS 7% TAX

CLUB

SAMPLE BUFFETT MENU

APPETIZER

(assortment of hard and soft cheese's crackers, meats, fruit and dip)

MAIN BUFFET MEAL

SALAD(fresh mescaline greens, with dried cranberries, tossed walnuts, feta cheese and greek dressing)
BREAD (fresh baked hot rolls with butter)
BEEF: (grilled marinated flank steak)
CHICKEN (grilled boneless chicken breast with honey mustard sauce)
POTATOES (sour cream and chive Yukon gold mashed)
VEGETABLES (roasted summer squash with bacon, brown sugar and honey)

PRICE PER PERSON INCLUDES ALL FOODS LISTED ABOVE,SET UP AND CLEAN UP, ALL WAIT AND KITCHEN STAFF AS NEEDED PRICE PER PERSON \$60.00 PLUS 7%TAX

SAMPLE BUIFFET MENU

BBQ

BBQ PULLED PORK

BBQ CHICKEN PARTS

BBQ ST. LOUIS RIBS

SMOKED LOADED BAKED BEANS

BAKED MACARONI AND CHEESE

COLE SLAW

TOSSED SALAD

ASSORTTED ROLLS, CORN BREAD AND BBQ SAUCES

PRICE PER PERSON INCLUDES ALL FOODS LISTED ABOVE , SET UP, CLEAN UP, ALL

WAIT AND KITCHEN STAFF AS NEEDED

PRICE PER PERSON \$45.00 PLUS 7% TAX