

BREAKFAST EVENTS MENU



Buffet Service

Includes tea and coffee station.

Add Ham, Applewood Bacon, or Sausage, \$5. Add Fresh Fruit, \$4. Add Pancakes with Syrup and Butter, \$3.

Continental - Assorted Bagels, Muffins, Danishes, Toast and Jam. \$10

Farmstead - Granola, Yogurt, Tea Breads, and Assorted Bagels. \$11

English - Eggs Benedict with Home Fries. \$13

Omelet Station - Made-to-order with Toast, Jam, and Home Fries. \$13*

Sunrise - Scrambled Eggs, Toast, Jam, Home Fries, Applewood Bacon and Sausage. \$16

Champions - Sirloin Steak, Scrambled Eggs, Home Fries, Toast and Jam. \$21

Breakfast Beverages

Juice Bar - Orange and Cranberry Juice. \$3

Mimosa Station - Champagne, Triple Sec, Chambord, Cranberry and Orange Juice, Fruit Slices. \$6*

Bloody Mary Station - Tomato Juice, Vodka, Pepper, Horseradish, Olives, Cucumber, Celery, Lemon Slices. \$8*
Add chilled Shrimp, \$4

*Additional attendant fee applies.



Options that can be prepared without gluten are indicated by (gf). All prices are per person and exclude tax and gratuity. In addition to the items above, we would be happy to work with you in customizing a menu for your event. Raw or undercooked meats, poultry, seafood, or shellfish may increase your risk for foodborne illnesses.

Ferncroft Country Club | 978-739-4040 | events@ferncroftcc.com

The First Zero Food Waste Country Club in the United States.

HORS D'OEUVRES

Minimum 25 people



COLD

- Curried Chicken Salad with Apples and Raisins in Radicchio Cups. \$3
- Smoked Salmon Tartlet with Dill. \$4
- Bruschetta with Fresh Mozzarella. \$3
- Belgian Endive with Stilton Cheese and Apples. \$4
- Artichoke and Mushroom Crostini. \$3
- Beef Tenderloin with Horseradish and Arugula. \$5
- Chicken with Goat Cheese and Pesto on Crostini. \$3
- Skewers with Artichoke Heart, Bocconcini Fresh Mozzarella, Tomatoes. \$4
- Shrimp Cocktail. \$5
- Breaded Prosciutto Wrapped Zucchini with Shaved Parmesan Cheese. \$4
- Santa Fe Shrimp Tortilla. \$6

HOT

- Petite Beef Wellington. \$4
- Stuffed Mushroom Caps with Boursin Cheese and Spinach. \$3
- Vegetable Egg Rolls. \$3
- Spanakopita. \$3
- Brie with Fig Jam en Croute. \$4
- Scallops wrapped in Applewood Smoked Bacon. \$5
- Potato Pancakes with Sour Cream. \$3
- Crab Cakes with Remoulade. \$5
- House-made Mini Meatballs with Sweet Chili Sauce. \$4
- Beef or Chicken Satay with Thai Peanut Sauce. \$3 (add \$2 for beef)
- Coconut Chicken or Shrimp with Orange Marmalade. \$3 (add \$2 for shrimp)
- Marinated Lamb Lollipops. \$6
- Lobster Mac and Cheese Bites. \$5
- Chicken Cornucopia with Sour Cream. \$3



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LUNCH EVENTS MENU



*Available before 3pm. Plated or buffet service available unless noted. For buffet, the higher entrée price prevails.
Served with a House Salad. Choose two Entrées and one each Vegetable and Potato/Rice accompaniment.
A third Entrée selection can be added for an additional \$10 per person.*

Stuffed Portabella (plated only) - Spinach, Roasted Peppers, Zucchini, Yellow Squash, Parmesan and Panko. \$18

Ferncroft Divots - Mini Angus Burgers with Fried Onions, Pickle Chips, Condiments, and French Fries. \$18

Shrimp Scampi - Penne, Fresh Shrimp, Garlic, Tomato in a White Wine Garlic Lemon Sauce (gf). \$18

New England Haddock - Crumbed Fillet in a Beurre Blanc Sauce. \$19

Pesto Tortellini - Basil Infused with Cherry Tomatoes and Snow Peas (gf). \$18

Chicken Marsala - Chicken Breast with a Marsala Cream Sauce. \$19

Pineapple Salmon - Salmon Fillet with Pineapple Salsa. \$21

Chicken Roulade - Chicken Breast Stuffed with Spinach, Goat Cheese and Mushroom in a light Demi-Glace (gf). \$22

Vegetables: Green Beans & Carrots, Seasoned Vegetables, Steamed Broccoli.

Potatoes and Rice: Baked Potatoes, Roasted Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Jasmine Rice.

Lunch Platters

The Deli - Sliced Meats, Chicken and Tuna Salads, Assorted Breads, Chips, Condiments, and Toppings. \$15

Club Sandwich Platter - Turkey, Bacon, Assorted Breads, Chips, Condiments, and Toppings. \$15

Wrap Platter - Sliced Meats, Deli Salads, Assorted Wraps, Chips, Condiments, and Toppings. \$15

Desserts: Cookies and Brownies, \$3. Cake Station, \$5. Assorted Pastries, \$5. Ice Cream Sundae Bar, \$5. Tiramisu, \$5.



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DINNER EVENTS MENU



*Plated or buffet service available unless noted. For buffet, the higher entrée price prevails.
Served with a House Salad. Choose two Entrées and one each Vegetable and Potato/Rice accompaniment.
A third Entrée selection can be added for an additional \$10 per person.*

Swordfish Piccata (plated only) - Seared Swordfish Steak topped with Lemon Caper Sauce (gf). \$30

Stuffed Portabella (plated only) - Spinach, Roasted Peppers, Zucchini, Yellow Squash, Parmesan, and Panko. \$18

Lasagna - Three Cheese Lasagna with Marinara Sauce. \$17

Honey Soy Salmon - Salmon Fillet with Honey Soy Glaze. \$24

Pasta Primavera - Penne, Fresh Vegetables, Garlic and Olive Oil (gf). \$18

Statler Chicken - Chicken Breast with Herb-Stock Reduction (gf). \$25

Grilled New York Strip Steak - Choice Sirloin with Cracked Black Peppercorn Sauce (gf). \$29

Maple Glazed Pork Tenderloin - Baked and Glazed with a Honey Maple Reduction (gf). \$24

Filet Mignon - 8 oz. Tenderloin Steak with Red Wine Demi-Glace (gf). \$37
Add two Stuffed Shrimp, \$5

Vegetables: Green Beans & Carrots, Seasoned Vegetables, Steamed Broccoli.

Potatoes and Rice: Baked Potatoes, Roasted Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Jasmine Rice.

Themed Dinner Buffets

Clambake - Steamed Lobster, Steamers, Clam Chowder Station, BBQ Chicken, Steamed New Potatoes, Corn on the Cob, choice of Fresh Fruit or Watermelon. \$market

Clubhouse BBQ - Marinated Steak Tips, Herbed Chicken Breast, Corn on the Cob, Roasted Potatoes. \$29

Carver - *Pasta Station:* Two Pastas; Three Sauces; Choice of Toppings. *Carving Station:* Choice of two: Turkey with Herb Gravy; Pork Loin with Maple Reduction; Sirloin with Mushroom Demi-Glace; Honey Soy Salmon; or Orange Cranberry Glazed Ham. Includes Baked Potato Station and Fresh Vegetables. \$39 + attendant fee

Desserts: Cookies and Brownies, \$3. Cake Station, \$5. Assorted Pastries, \$5. Ice Cream Sundae Bar, \$5. Tiramisu, \$5.



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STATIONARY DISPLAYS

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Mashed Potato Bar

Display of Martini Glasses to fill with Mashed Potatoes and Selected Toppings:
Chives, Mozzarella, Cheddar, Chopped Bacon, Sour Cream, Butter. \$6

Crudité

Seasonal Vegetables served with Dipping Sauce. \$3

Domestic & International Cheeses

Brie, Manchego, Smoked Gouda, and Goat Cheese with Fruits, Nuts, Crackers, and Bread. \$5

Mediterranean Selection

Hummus, Cucumber-Yogurt-Mint Dip, Tabbouleh Salad, Grilled Vegetables, Olives, Pita Chips. \$5

Antipasto

Seasoned Grilled Vegetables; Italian Meats, Cheeses, and Olives; Fresh Mozzarella and Focaccia Bread. \$6

Ferncroft Tapas

Artisan Young Manchego Cheese, Sliced Capicola, and Grilled Eggplant topped with Goat Cheese and Sun-Dried Tomatoes, served with Marinated Roasted Vegetables, Olives, and Crostini. \$5

Baked Brie en Croute

Double-Cream French Brie and Fig Jam baked in Puff Pastry, served with Grapes, Dried Fruit, and French Bread. \$5

Chilled Shrimp & Lobster Station

Freshly caught, freshly cooked Shrimp and Lobster on a bed of chopped ice with Horseradish and Cocktail Sauce.
\$market



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EVENT BEVERAGE OPTIONS



Open Beer, Wine and Soda Bar

One Hour: House, \$12 | Premium, \$14

Four Hours: House, \$24 | Premium, \$28

Open Beer, Wine, Liquor and Soda Bar

One Hour: House, \$16 | Premium, \$18

Four Hours: House, \$30 | Premium, \$35

Prices are per person.

For a list of our current House and Premium selections please inquire with your event coordinator.

Cash Bar or On Consumption

Prices are per drink.

Guests may pay by cash or credit card, or host may arrange to pay .

Soft drinks, \$2 | Non-Alcoholic Beer, \$5 | Domestic Beer, \$5 | Imported Beer, \$6

Wine by the Glass, \$8-10 | Mixed Drinks (house), \$9 | Mixed Drinks (premium), \$10-15.

By state law, drinks with multiple liquors will contain no more than 2 oz. total alcohol, and no shots or doubles are permitted. Bar will close thirty minutes prior to close of event.



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