

Sample Outing Menu

Breakfast Choices

Coffee and Tea Station

Regular and decaffeinated coffee with creamers and sweeteners and a selection of teas.

Continental Breakfast

Assorted muffins, pastries, and bagels with fresh juices and coffee and tea station.

Warmup Breakfast

Includes scrambled eggs, bacon, sausage, toast and jam, assorted breakfast pastries, juices and a coffee and tea station. French toast is an additional option.

Lunch Choices

Halfway House Special (for PM outings only)

Purchase tickets in advance and have your guests visit the Halfway House for their choice of a hamburger, jumbo hot dog, or specialty wrap sandwiches, as well as a bag of chips and bottle of soda or water.

Boxed Lunch

Cold cut assortments and fresh breads to create three different sandwiches offerings to be served boxed with potato chips, assorted cookies, fresh fruit and choice of non-alcoholic beverage.

Sandwich Buffet

Assorted cold cuts, tuna salad, fresh breads and condiments to be served with potato salad, cole slaw, mixed green salad, assorted cookies, fresh fruit and choice of non-alcoholic beverage.

Barbeque

Assorted fresh breads, mixed green salad, hamburgers/cheeseburgers, hot dogs, BBQ chicken, steak tips, corn on the cob, baked beans, roasted potatoes, watermelon and choice of non-alcoholic beverage.

Turkey tips and sirloin steak are additional options.

Dinner Choices

Ferncroft Pavilion

Assorted fresh breads, Caesar salad, mixed green salad with assorted dressings, chicken stir fry with vegetables, cheese ravioli with marinara, medallions of sirloin and mushroom sauce, Tuscan-roasted vegetables, blended wild rice pilaf, assorted cakes and pies.

Choice of non-alcoholic beverage, coffee and tea.

American Buffet

Assorted fresh breads, tomato/cucumber/mozzarella salad, mesclun greens, grilled salmon with fruit salsa, herb garlic chicken breast, marinated pork loin, fresh seasonal vegetable, roasted potatoes, as well as an assortment of cakes and fruit pies, non-alcoholic beverages, coffee and tea.

Lobster Bake

Assorted fresh breads, mixed green salad, steamed lobster with drawn butter, BBQ chicken, mussels, steamers, steamed new potatoes, corn on the cob, corn bread, fresh fruit, brownies, choice of non-alcoholic beverage, coffee and tea.

Reception and Refreshment Options

Fruit and Cheese Platter

Assorted domestic and international cheeses with dried and fresh fruits.

Vegetable Crudite

Assorted fresh vegetables with dipping sauces.

Halfway House Fruit Cup

A healthy refreshment for your guests as they make the turn. Includes cantaloupe, watermelon, pineapple, grapes and honeydew to give them that extra boost for the final nine holes.

Hot Hors d'oeuvres

Crabmeat stuffed mushrooms
Crab cakes with rémoulade
Mini pizzas
Scallops and bacon
Coconut chicken
Chicken satay
Beef satay

Smoked chicken quesadillas
Vegetable quesadillas
Mini beef Wellington
Sweet and sour meatballs
Spanikopita
Pigs in a blanket

Cold Hors d'oeuvres

Domestic cheese and fruit display
Vegetable crudités tray
Belgian endive with stilton cheese & apples
Beef Tenderloin with horseradish & arugula

Shrimp cocktail
Smoked fish platter (25 ppl)
Smoked salmon platter (25 ppl)
Pesto crostini with goat cheese, shrimp
and cucumber

Desserts are available as well and vary by season. Please inquire about what sweet offerings we can serve for your event.

Menu choices are not exclusive to a time of day. Lunch and dinner options are available at either sitting. Please note this is a sample menu and subject to change.

Ferncroft Country Club Sample Outing Menu Your event contact is Food and Beverage Director Paul Krisko (978) 739-4040 x224 or p.krisko@ferncroftcc.com Page 3