



Event Menu - Plated Dinners

These dishes should in no way be regarded as an exhaustive list of what we can provide. We would be delighted to quote for the preparation of your favorite dish. These dishes are served with a salad and the Chef's vegetable of the day.

Surf and Turf

4 oz. Filet mignon and jumbo shrimp served with roasted potatoes.

Filet Mignon

8 oz. Tenderloin steak topped with a mushroom Marsala wine sauce and served with roasted potatoes. Should you wish a different size of steak, ask us to quote accordingly.

Veal Medallions with Artichokes and Mushrooms

6 oz. Veal medallions topped with an artichoke and mushroom cream sauce and served with roasted potatoes.

Grilled New York Strip Steak

10 oz. Choice strip loin topped with a cracked black peppercorn sauce and served with roasted potatoes.

Chicken and Mushroom en Croûte

Chicken breast and mushrooms in a Marsala wine sauce wrapped in puff pastry and served with roasted potatoes.

Herb Crusted Salmon

Baked herb crusted salmon served with roasted potatoes.

Grilled Pork Chop

Jumbo pork chop grilled and topped with an herbed au jus served with roasted new potatoes.

Statler Chicken Breast

9 oz. chicken breast topped with an herb chicken reduction and served with roasted potatoes.

Sliced Grilled Flank Steak

Tender marinated flank steak topped with mushroom and onion gravy. Served with roasted potatoes.

Please note this is a sample menu and selections are subject to change.

Ferencroft Country Club Event Menu
Your event contact is Food and Beverage Director Paul Krisko
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