



# Concord Country Club

Reception and Dinner Menus

## Passed Hors d'oeuvre Selection

### Priced per 50 pieces

Seared Pork Dumplings with Ginger-Soy Dipping Sauce ...\$75.

Vegetable Pot Stickers ...\$85.

Vine Ripe Tomato Bruschette with Ricotta Salata, Basil and Aged Balsamic...\$100.

Miniature Vegetable Spring Rolls with Sweet and Spicy Sauce ...\$90.

Bacon Wrapped Dates with Almonds...\$100.

Warm Smoked Salmon Mousse with Horseradish and Shaved Cucumber...\$100.

Creamy Spinach and Artichoke Dip in a Crisp Tortilla ...\$100.

Wild Mushroom in a Phyllo Beggar's Purse...\$100.

Spanakopita...\$90.

Pulled Pork Biscuit...\$115.

Tandoori Style Chicken with Raita Sauce ...\$95.

Smoked Brisket Empanada...\$110.

Arancini with Smoked Tomato Aioli....\$65.

Ratatouille Bruschetta with Parmesan Reggiano...\$75.

Shrimp Casino...\$150.

Beef Tenderloin Crostini with Roasted Pepper Relish and Horseradish Sauce...\$115.

Tempura Shrimp with Sweet and Spicy Sauce ... \$125.

Brie, Walnut and Cranberry in Phylo...\$110.

Apple Wood Smoked Bacon Wrapped Scallops with Panko and Honey-Lime Glaze ...\$125.

Miniature Chicken Marsala Pot Pie ...\$100.

Coconut Shrimp with Curried Pineapple Sauce ...\$125.

Rock Crab Cakes with Lemon Caper Remoulade ...\$125.

Thai Beef Satay with Peanut Sauce ...\$100.

Grilled Jumbo Shrimp with Spicy Asian Barbecue Glaze ...\$125.

Marinated Shrimp Crostini Romesco...\$125.

Tuna Tartar in Sesame Flatbread Cone with Wasabi Aioli ...\$125.

Crab and Avocado "Taco" with Chipotle Lime Dressing ...\$125.

Jumbo Gulf Shrimp Cocktail ...\$125.

## **Stationary Hors d'oeuvre Selections**

### **Baked Brie en Croute ... \$6.00 per person**

With maple caramelized walnuts

### **Domestic Cheese and Fruit ... \$4.00 per person**

Cheddar, Swiss, Monterey Jack, Muenster, ripe melon, grapes, strawberries,  
yogurt dip & assorted crackers

### **Domestic Cheese & Fresh Vegetable Crudités ... \$4.00 per person**

Above cheese selection with crisp vegetables, assorted crackers & ranch dip

### **Smoked Salmon with Traditional Garnish ... \$250.00 per side**

Hardwood smoked Atlantic fillet served with minced onion, capers, chopped egg & miniature rye bread

### **International Cheese & Fruit Mirror ... \$7.00 per person**

A selection of firm, semi soft & soft ripened cheeses, sliced baguette, seasonal fruit & berries.

### **Rustic Antipasto Station ... \$10.00 per person**

Grilled summer squash, zucchini, eggplant, roasted peppers, artichokes, marinated mushrooms, olives, fresh mozzarella, vine ripe tomatoes, salami, Prosciutto di Parma, grilled tuna, aged balsamic vinegar, extra virgin olive oil & grilled focaccia bread

### **Middle Eastern /Mediterranean Station ... \$10.00 per person**

Roasted garlic hummus, baba ganoush, grilled marinated vegetables, marinated olives, shrimp & artichoke salad, fire roasted red pepper relish & assorted flatbreads

### **Raw Bar Station - Priced Upon Request**

Gulf shrimp cocktail & oysters on the half shell

Little neck clams on the half shell

Price includes fresh horseradish, cocktail sauce, hot sauce and pepper mignonette

### **Artisanal Cheese and Charcuterie Station...\$10.00 per person**

Locally sourced cheeses, Paté, Cured Meats and Sausage

Seasonal and Dried Fruits, Jams, Mustards, Assorted Crackers and Sliced Baguette

## **Dinner Buffet Selections - \$40.00**

(Selections come with a salad selection, fresh rolls & butter, dessert selection, coffee and tea.)

### **Salads: (Pre-set)**

(Please Select One)

Caesar Salad

Greek Salad

Mixed Field Greens with Balsamic Vinaigrette

Tossed Garden Salad

### **Entrées:**

(Please Select Two)

Grilled Balsamic Glazed Fillet of Salmon with Eggplant Caponata

Fresh Haddock Filet baked "N.E. Style" with lemon white wine & herb crumbs

Sautéed Breast of Chicken Piccata with Lemon-Caper Wine Sauce

Grilled Marinated Sirloin Tips with Button Mushrooms and Caramelized Onions

Penne Pasta and Shrimp Primavera with Basil Pesto Sauce

Roast Chipotle – Maple Brined Pork Tenderloin with Apple Chutney

Pan Roasted Fillet of Salmon with Cracked Pepper Herb Crust & Citrus Vinaigrette

Grilled Chicken Breast à la Grecque

Grilled Miso Salmon Fillet with Asian Slaw and Sweet Soy

Grilled Vegetable Ravioli with Parmesan Cream Sauce

Grilled Citrus Brined Slater Breast of Chicken with Portobello Sauce

### **Add a Chef Carved Roast**

(with selection of two Entrées)

Roast Prime Rib of Beef au Jus	+ \$18.00
Roast Sirloin of Beef with Red Wine Mushroom Sauce	+ \$16.00
Roast Turkey Breast with Pan Gravy	+ \$11.00
Center Cut Pork Loin with Apple Jus	+ \$10.00
Smoked Ham with Honey-Mustard Glaze	+ \$10.00

**Our Chef will select an appropriate starch and seasonal vegetable to compliment your Entrée**

## Plated Entrée Selections

(Selections come with a served salad, fresh rolls & butter, Chef's selected starch, vegetable, dessert selection, coffee and tea.)

### Entrées:

(Please Choose One)

Slow Roasted Prime Rib of Beef Au Jus ... \$44.00

Panko-Horseradish crusted Salmon Fillet ... \$36.00  
Dill Vin Blanc Sauce

Sautéed Breast of Chicken Marsala ... \$33.00  
Marsala Wine Mushroom Sauce

Fresh Fillet of Haddock New England Style ... \$34.00  
Baked with Lemon, White Wine and Herb Crumb

Roasted Half Duckling with Blackberry Barbecue Glaze ... \$36.00

Roast Center Cut Loin of Pork ... \$31.00  
Apple Chutney and Natural Jus

Grilled Herb Marinated Statler Breast of Chicken ... \$34.00  
Tuscan Roasted Tomato-Vegetable Ragout

Roast Sliced Breast of Turkey ... \$31.00  
Herb Stuffing and Pan Gravy

Roasted Mushroom Risotto ... \$30.00  
Swiss Chard, Grilled Vegetables & Aged Balsamic

Grilled Fillet Mignon ... \$42.00  
Classic Maitre d'Hotel Butter

Sautéed Breast of Chicken Piccata ... \$32.00  
Mushrooms, Caper Lemon White Wine Sauce

Grilled Native Swordfish ... \$38.00  
Roasted Eggplant Caponada

Braised Short Rib of Beef...\$38.00  
Potato-Parsnip Mash and Pan Gravy

Pan Roasted Free Range Chicken...\$36.00  
Citrus Brined Statler Breast, Grilled Vegetable Couscous, Pan Jus Lie'

Sirloin of Beef and Grilled Scallops...\$48.00  
Roast Sliced Center Sirloin, Jumbo Day Boat Scallops, Lemon-Herb Butter

**Please Select a Dessert from Our Banquet Dessert Menu**

**Dinner Enhancements**

**Appetizers:**

Shrimp Cocktail	+ \$6.00
Grilled Vegetable Ravioli	+ \$5.00
Antipasti Station with Rustic Breads	+ \$5.00

**Soup Selections:**

Add \$4.00 to Entrée or Buffet Price

Gazpacho	Chicken Noodle
Vichyssoise	Cream of Mushroom
Minestrone	Beef Barley
New England Clam Chowder	Chicken Florentine

**Banquet Dessert Selections:**

Fresh Apple Tart	Brownie Hot Fudge Sundae
Apple Crisp a la Mode	Assorted Cookie Platter
Key Lime Pie	Tiramisu
Strawberry Shortcake	Brownie Ice Cream Sundae
Fresh Berries with Grand Marnier Sabayon	Sorbet Trio
	Cheese Cake with Fresh Berries

**Specialty Desserts & Sweets Stations**

(Dessert stations include coffee, decaf & hot tea selection)

Ice Cream Sundae Bar ...	\$10.00
Bananas Foster Flambé ...	\$11.00
Strawberries Short Cake ...	\$9.00
Assorted Miniature Pastries & Sweets ...	\$10.00

## Hors d'oeuvres Reception – Action Station Selections

### Salad Station (Choose two)

**\$6.00 per person**

Garden

Mixed Greens

Greek

Classic Caesar

(Salad station will include toasted garlic bread)

### Pasta station

**\$15.00 per person**

Maximum of 100 guests

Based on food service for 1 ½ hours. Stations must be ordered for the number of guaranteed guests.

Please choose two pasta shapes

Penne, cheese tortellini, cavatappi, orecchiette, rigatoni, farfalle

### Sauces

Marinara, Alfredo, Garlic-Herb Olive Oil

### Garnishes

Sautéed mushrooms, olives, parmesan cheese, ricotta salata,  
Sweet peppers, zucchini, roasted cauliflower, garlic, basil pesto, grape tomatoes,  
Onions, spinach, broccoli, grilled chicken, smoked ham, baby shrimp

Additional pasta shapes, garnishes, and sauces are available upon request.

Above 100 guests stationary chaffered pasta is available \$12.00 per person

### Carving Board Selections

Priced per person

Minimum of 50 Guests

(All carved items served with appropriate sauces & fresh rolls.)

Beef Tenderloin ... \$18.00

Roast Sirloin of Beef ... \$16.00

Roast Turkey Breast ... \$11.00

Glazed Smoked Ham ... \$10.00

Roast Center Cut Pork Loin ... \$9.00

## **CATERING POLICIES & INFORMATION**

### **SPONSORSHIP**

It is the policy of the Concord Country Club that any function booked for a non-member must be "Member-sponsored." It is ultimately the Member's responsibility if there is any default in payment or a problem with the condition of the facilities following the function. A sponsor letter or email must be provided to the Concord Country Club by the Member.

### **DEPOSITS & PAYMENT**

A deposit of \$1,000.00 and the signed contract is required to confirm the date, time and room rental of your event. 50% of the estimated cost is due 3 days prior to the scheduled event, with the balance due the day of the function. Credit cards are not accepted. Your deposit is non-refundable if the function is cancelled.

### **MENUS**

Menu selections must be made 21 days prior to your function date or before your invitations are printed. A final guaranteed number of guests must be received five working days in advance. If a final number is not received, the estimated number will be used as the final number for billing purposes. Charges will be based on your final guarantee or the actual number in attendance whichever is greater. When selecting two separate entrée alternatives for your guests, instead of a labor fee, the Club will charge all the meals at the higher priced entrée. It is the obligation of the client to provide the Club with the guaranteed number of guests for each selected entrée. In addition, the client must also provide each guest with an entrée indicator, (by color code on the seating card or by ticket) for our staff to collect during the function.

### **HOUSE CHARGE & SALES TAX**

22% House charges are applicable to all food and beverage. 7% Sales tax will apply to all food, beverage and house charges incurred during the function. Please note the house charge is not a gratuity for service to any food or beverage staffing. An additional gratuity may be adding to the final bill at the client's discretion.

### **LABOR FEES & RENTAL EQUIPMENT**

Labor Fees (for other than the usual function set up) is billed on a sliding scale.

All rentals made by the Club on your behalf will be passed through and charged to the event at our cost.

### **PRICES**

The prices of menu items are at the sole discretion of our Executive Chef and based on current market prices. They are subject to change at any time. Your prices are confirmed when your catering contract/function sheet has been signed and returned to the Club. Please do not confuse the confirmation letter you receive pertaining to the initial booking deposit with the catering contract. The confirmation letter simply confirms your space reservation. The catering contract itself is a complete document that includes your specific menu and beverage selections, a listing of your contracted vendors, a complete timeline, linen styles and colors, and so on.

### **FOOD**

The Chef and staff of Concord Country Club prepare all foods. No food may be brought in to the Club from the outside (with the exception of a wedding cake). No food or beverage will be allowed to be taken out of the Club.

### **BAR SET-UP FEES**

The Concord Country Club is a non-licensed facility for serving alcohol. Please refer to the Club's alcohol policy. Our managers, bartenders and wait staff are subject to legal prosecution if they do not meet their responsibility to ask for identification of anyone who appears to be under the age of 21 and if they serve anyone who appears to be consuming more alcohol than is considered reasonable and safe. We ask that you support us in meeting this responsibility. The bar will close one half hour prior to the end of the function. The Concord Country Club does not serve alcoholic beverages to entertainers or other vendors who have been hired by the host to work an event.

The Club charges a Bar Setup of **\$10.00 per person**. This fee covers the cost of 1 bartender, the setup of the Club's glassware, and appropriate mixers and garnishes. If you are pouring wine with dinner there will be an additional charge for rental glassware. If your event is larger than 75 guests, there will be an additional charge for a second bartender.