



# Concord Country Club

Breakfast & Lunch Menus

# **BREAKFAST BUFFET**

## **Continental Breakfast**

Assorted juices  
Selection of muffins and breakfast pastries  
Fresh sliced fruit and berries with yogurt and granola  
Freshly brewed coffee and tea  
\$13.00

## **Standard Breakfast buffet**

Assorted juices  
Fresh fruit bowl with berries with yogurt  
Assorted muffins and breakfast pastries  
Scrambled eggs  
Maple sausage  
Apple wood smoked bacon  
Home fried potatoes  
Freshly brewed coffee and tea  
\$19.00

## **Deluxe Breakfast Buffet**

Assorted juices  
Fresh fruit with berries and yogurt  
Assorted muffins and breakfast pastries  
Freshly Scrambled eggs  
Classic eggs Benedict  
Cinnamon Baguette French Toast  
Maple sausage  
Apple wood smoked bacon  
Home fried potatoes  
Freshly brewed coffee and tea  
\$24.00

# **BRUNCH BUFFET**

Selection #1

\$28.00 per person

Assorted Danish, muffins and breakfast pastries  
Fresh fruit with seasonal berries and yogurt bar  
Scrambled eggs  
Cheese and vegetable quiche  
Cinnamon baguette French toast with warm maple syrup  
Breakfast potatoes, garden salad with assorted dressings  
Chicken maple sausage, Applewood smoked bacon  
Garden salad with balsamic vinaigrette  
Assorted juices, freshly brewed coffee and tea

Selection #2

\$30.00 per person

Assorted muffins, Danish and breakfast pastries  
Fresh fruit with seasonal berries and yogurt bar  
Scrambled eggs  
Cinnamon baguette French toast with warm maple syrup  
Classic eggs benedict  
Herb roasted red potatoes  
Chicken maple sausage, Applewood smoked bacon  
Garden salad with balsamic vinaigrette  
Assorted juices, freshly brewed coffee and tea

***Please choose one entrée from the following selection***

Grilled Balsamic Glazed Fillet of Salmon with Eggplant Caponata  
Roast Lemon brined Free Range Breast of Chicken with Riesling jus lie'  
Shrimp and Orecchiette Pasta Primavera  
Grilled Island Spiced Chicken with Tropical fruit Salsa  
Pan Roasted Salmon with Citrus Vinaigrette  
Sautéed Breast of Chicken Piccata  
Baked fillet of Haddock "New England style"  
Chicken and Penne Pasta Marsala  
Grilled Miso Salmon with Sesame Soba noodles

## **Brunch Enhancements**

### **Additional Salad Options**

\$4.00 per person, please select two

Classic Caesar  
Mediterranean Orzo  
Asian Noodle

Greek  
Crimson Lentil  
Autumn  
Panzanella  
Tuscan White

BLT  
Summer Roll  
Grilled Vegetable Couscous

## **Carving Stations**

### **Priced per person**

Minimum of 25 Guests

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

Roast Sirloin of Beef ... \$12.00

Roast Turkey Breast ... \$9.00

Glazed Smoked Ham ... \$9.00

Roast Center Cut Pork Loin ... \$9.00

## **Design Your Own Omelet Station**

\$10.00 per person

Our Chef will prepare a custom omelet for you with the following ingredients

Freshly beaten Eggs

Onions  
Peppers  
Tomatoes  
Swiss

Salsa  
Smoked ham  
Broccoli  
Sautéed mushrooms  
Feta cheese

Cheddar cheese  
Sausage  
Spinach

## **COLD LUNCH BUFFET**

### **Deli Luncheon Buffet**

**\$24.00 per person**

Chef-Selected Soup du Jour  
Potato Salad, Pasta Salad, Fresh Fruit Salad  
Roasted Turkey Breast, Sliced Roast Beef, Smoked Ham & Salami  
Bowl of Fresh Chicken Salad, Mixed Greens  
Assorted Cheeses, Lettuce, Tomato, Onion, Assorted Breads, Condiments  
Cape Cod Potato Chips  
Freshly Baked Cookies & Brownies  
Freshly brewed iced tea and lemonade

### **Build Your Own Salad Bar**

**\$24.00 per person**

Romaine lettuce and mesclun greens  
Diced/ Sliced Vegetables to include:  
Cucumbers, tomatoes, carrots, onions,  
roasted beets, red and green peppers  
Bowls of cheeses to include:  
Bleu cheese, feta and goat cheese  
Chic peas and white beans  
Sliced toasted almonds and candied walnuts  
Dried cranberries  
Ranch dressing, balsamic dressing and Italian dressing  
Warm rolls and butter  
Freshly Baked Cookies & Brownies  
Freshly brewed iced tea and lemonade

# HOT LUNCH BUFFET

**\$25.00 per person**

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

## **Salads:**

(Please Select One)

Caesar

Greek

Mixed Field Greens with balsamic vinaigrette

Tossed Garden

## **Entrée Selections:**

(Please Select Two)

Lemon-Herb Marinated Breast of Chicken and Pasta Primavera  
with Basil Pesto and Olive Oil

Chicken parmesan lightly breaded and pan fried breast of chicken topped with marinara sauce, parmesan  
and provolone cheese, served with linguini pasta

Baked fillet of haddock, New England style with white wine, lemon and herb crumbs

Penne pasta with baby shrimp, julienne vegetables and basil pesto sauce

Cavatappi pasta with sautéed chicken and broccoli in a light Alfredo sauce

Grilled marinated and sliced sirloin "London Broil" style with a  
Roasted mushroom red wine sauce

Grilled Sirloin Tips with Button Mushrooms and Caramelized Onions

Honey and fresh thyme glazed grilled chicken with roasted Italian couscous

Grilled vegetable Tortellini

## **Dessert**

Chef selection of assorted cookies, brownies, break bars and sweets

**Our Chef will select an appropriate starch and seasonal vegetable to  
accompany your entrée selection.**

## **PLATED ENTRÉE SELECTIONS**

(Please choose one option)

### **Grilled Chicken and Asian Noodle Salad**

Ginger-miso marinated chicken breast, sesame soba noodles, julienned vegetables

**16.00**

### **Pan Roasted Salmon**

Balsamic-soy fillet, red lentil salad, spinach, roasted beets, beet gastrique

**18.00**

### **Chicken Caesar Salad**

Grilled citrus brined breast, crisp romaine, house Caesar dressing, garlic-herb croutons, Parmesan cheese

**16.00**

### **Steak Frites**

Twin petite filet mignonnes, oven fried potatoes, mix greens, roasted beets pickled onions, goat cheese, aged balsamic

**19.00**

### **Free Range Chicken**

Grilled citrus brined breast, lemon thyme risotto cake, grilled vegetables, roasted tomato vinaigrette.

**17.00**

### **Shrimp and Orecchiette Pasta Ala Grecque style**

Sauteed shrimp, tomatoes, onions, garlic, olives, spinach, feta cheese

**17.00**

### **Grilled Seafood Trio**

Shrimp, scallops, salmon, mixed greens and citrus vinaigrette.

**19.00**

### **Chicken Milanese**

Lightly breaded breast medallions, tomato-caper sauce, orzo

**17.00**

### **Panko Crusted Haddock**

Fresh native fillet, lemon-herb butter, basmati pilaf

**18.00**

### **Salmon and Arugula Salad**

Flaked salmon fillet, baby arugula, pickled red onion, capers, citrus vinaigrette

**18.00**

### **Chicken and Gnocchi Fricassee**

Roast chicken, mushrooms, leeks, white wine, chicken broth, seared potato gnocchi

**17.00**

### **Salmon and Mixed Green Salad**

Grilled fillet, mixed field greens, grape tomatoes, asparagus, roasted beets and white balsamic vinaigrette

**18.00**

## LUNCH 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:

**\$6.00 per dessert**

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	

## **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**

Labor Fees (for other than the usual function set up) are 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.