

Concord Country Club

Golf Outing Menus

2019 Season



Concord Country Club, founded in 1895 by a group of twenty Concord residents, boasts one of America's great courses designed by esteemed golf course architect Donald Ross. The challenging 18-hole golf course is complemented by the inviting club house where members and their guests can enjoy everything from a refreshing beverage to a wonderful meal prepared by our outstanding culinary staff.

Concord Country Club Golf Outing Menus

Deli Luncheon Buffet

\$23.00 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

Boxed Lunch

\$21.00 per person

(Please Choose 2)

Turkey Club Wrap, Ham and Cheese Wrap
Roast Beef Wrap, Grilled Chicken Caesar Wrap, Vegetable Wrap
Individual Sized Potato Chips
Trail mix Bar, Whole Fruit
Wrapped Cookie or Brownie

Bottled Water and Canned Beverages

Barbecue Lunch

\$25.00 per person

Grilled Hamburgers, Cheeseburgers, Hot Dogs, Chicken Breast
Baked Beans, Cole Slaw, Potato Salad, Sliced Watermelon
Leaf Lettuce, Sliced Tomato, Onion
Assorted Rolls and Condiments

Freshly Brewed Iced Tea and Lemonade

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Golf Outing Passed Hors d' Oeuvres Selection

Price per 50 pieces

- Seared Pork Dumplings with Ginger-Soy Dipping Sauce ...\$75
- Vegetable Pot Sticker...\$.85
- Miniature Vegetable Spring Rolls with Sweet and Spicy Sauce ...\$90
- Pulled Pork Biscuit...\$115
- Tandoori Style Chicken with Raita Sauce ...\$95
- Arancini with Smoked Tomato Aioli...\$65
- Ratatouille Bruschetta with Parmesan Reggiano...\$75
- Beef Tenderloin Crostini with roasted pepper relish and horseradish sauce...\$115
- Tempura Shrimp with Sweet and Spicy Sauce...\$125.
- 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 ...\$100
- Rock crab cakes with Lemon Caper remoulade ...\$125
- Thai beef Satay with peanut sauce ...\$100
- Shrimp Casino...\$150
- Chicken Quesadillas with salsa and sour cream...\$85
- Jumbo gulf shrimp cocktail ...\$125

Sliders and Mini Sandwiches

Priced per 50 pieces

- Sirloin slider...\$187
- Pulled pork slider...\$160
- BLT...\$150

Stationary Hors d'oeuvres Selections:

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 platter

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

Raw Bar Station – Market Price

Gulf shrimp cocktail & Oyster on the half shell

Little neck clams on the half shell

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

Sushi Station

(Prices based on seasonal availability and market price)

Sashimi and Sushi to order

California Rolls, Salmon Rolls, Vegetarian Rolls, Spicy Tuna Rolls

Soy Dipping Sauce, Wasabi, Pickle Ginger

Taco/Fajita Bar

\$15 per person

Proteins (Please select two)

Pork Carnitas, Grilled Chipotle Chicken, Taco beef, Fajita shrimp

Garnishes

Warm flour tortillas, Pico di Gallo, Guacamole, salsa, sour cream
Sautéed onions and peppers, shredded lettuce, jack cheese, tomatoes
Rice and beans, spicy Mexican slaw, taco sauce.

Salad Station (Choose two)

\$6.00 per person

Garden salad

Mixed Greens salad

Greek salad

Classic Caesar salad

(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.

Penne and cheese tortellini

Marinara and Alfredo sauces

Mushrooms, olives, parmesan cheese

Sweet peppers, garlic, basil pesto

Onions, broccoli, smoked ham

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

Above 100 guests stationary chaffered pasta is available \$12.00

Carving Board Selections

Priced per person

Minimum of 50 Guests

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

Beef Tenderloin ... \$22.00

Roast Sirloin of Beef ... \$17.00

Roast Turkey Breast ... \$11.00

Glazed Smoked Ham ... \$10.00

Roast Center Cut Pork Loin ... \$9.00

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

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

Specialty Dessert & Sweets Stations

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

Assorted Miniature Pastries & Sweets ...\$6.00 per person

Hot Fudge Sundae Bar Station... \$10.00 per person

Assorted Cookies and Brownies Station... \$5.00 per person

Strawberry Shortcake Station... \$6.00 per person

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.

FACILITY CHARGE

Entire Clubhouse \$800

Facility charge includes use of our banquet room and back terrace area, all Concord Country Club banquet equipment, tables, chairs, china, glassware, and silverware. White tablecloths and white napkins are included, colored linen is available at an additional cost. A podium and microphone is available at no additional cost.

ROOM CAPACITY

Concord Country Club avoids overcrowding in order to meet the fire regulations and also, to ensure your guests of good service, good atmosphere and adequate facilities, including parking.

Main Barn
“Sit-Down Dinner”..... 150 max
Buffet Dinner..... 130-150 max

LABOR FEES & RENTAL EQUIPMENT

Labor Fee’s (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 **\$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.