

TEWKSBURY COUNTRY CLUB

The Breakfast Menus

Continental Breakfast

**~ 12 ~
per person**

Assorted Juices
Sliced Fresh Fruit
Breakfast Pastries
Assorted Yogurt & Granola

Freshly Brewed Coffee and Tea

Breakfast Buffet

**~ 22 ~
per person**

Assorted Juices
Fresh Fruit Bowl
Breakfast Pastries
Scrambled Eggs
French Toast
(Warm Maple Syrup, Fresh Berries & Whipped Cream)
Breakfast Potatoes
Bacon and Sausage

Freshly Brewed Coffee and Tea

Add Ons

Mimosa *	40 per gallon
Bloody Mary *	50 per gallon
<i>(lemon, lime, queen olives, celery, horse radish, tabasco, salt & pepper)</i>	
Assorted Juice Station	4 per person
Assorted Soda Station	3 per person
Assorted Mini Pastries	5 per person
Belgian Waffles	4 per person
Eggs Benedict	4 per person
Quiche	3 per person
Made-To-Order Omelet Station	6 per person
Soup	4 per person
Finger Sandwiches	3 per person
<i>(sliced turkey, chicken, tuna or egg salad)</i>	
Carver Charge	125
Carving Station	
Apple Stuffed Pork Loin <i>(serves 25)</i>	150
Brown Sugar & Dijon Ham <i>(serves 40)</i>	150
Herb Crusted Sirloin Strip <i>(serves 25)</i>	250
Roasted Turkey <i>(serves 30)</i>	150
Pepper Crusted Tenderloin of Beef <i>(serves 20)</i>	275

*** cannot be served until 12 noon on Sundays**

Prices subject to change without notice. Prices do not include 20% Administrative fee, 6.25% MA tax & .75% local tax

The Brunch Menu

~ 30 ~
per person

Assorted Juices
Fresh Fruit Salad
Breakfast Pastries
Bacon & Sausage
Breakfast Potatoes
French Toast

(Warm Maple Syrup, Fresh Berries & Whipped Cream)

(Choice of one)

Scrambled Eggs
Quiche
Eggs Benedict

(Choice of one)

Caesar Salad | Garden Salad,
Soup du Jour | Penne Marinara

(Choice of one)

Chicken Broccoli Ziti | Chicken Picatta
Baked Haddock | Shrimp Scampi with Penne

Freshly Brewed Coffee & Tea

Select from any of our Add Ons found on The Breakfast Menu page

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The Buffet Menu

~32~
per person

Three or Four courses served buffet style with warm Rolls & Butter

Starter *(choice of one)*

House Salad | Caesar Salad
Fresh Fruit Salad
Penne Pasta with Marinara

Add a Soup Course *(choice of one)* 2 per person

Italian Wedding Soup | Minestrone Soup | Butternut Squash & Apple Bisque

Entrée *(choice of two)*

Chicken Mirabella
Chicken Parmesan
Chicken Marsala
Chicken, Broccoli & Penne
Harvest Ravioli
Stuffed Pork Loin

Chicken Piccata
Baked Haddock
Shrimp Scampi with Penne
Tew-Mac & Cheese
Slow Roasted Beef Brisket
Sirloin Tips *with peppers, onions & mushrooms (add \$3 pp)*

Starch *(choice of one)*

Mashed Potato
Smashed Red Bliss with Leeks
Roasted Red Bliss Potato
Harvest Rice
Penne Pasta with Marinara

Vegetable *(choice of one)*

Maple Glazed Carrots
Vegetable Medley
Buttery Green Beans & Shallots
Roasted Asparagus with Lemon Butter

Dessert *(choice of one)*

Apple Crisp with Whipped Cream
Chocolate Mousse with Fresh Berries
Blueberry Cobbler
Strawberry Shortcake
Cookies and Brownies

Freshly Brewed Coffee and Tea

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Plated Dinner Menu

Four Courses served with warm Rolls & Butter

Included with your Served Entrée is your choice of the following

Beginnings *(choice of one)*

Penne with San Marzano tomato sauce
Cavatappi with scampi sauce & brunoise vegetables
Tortellini with tomato cream Sauce

Served Entrée *(choice of two)*

Chicken Saltimbocca ~ 38	Baked Haddock ~ 38
Parmesan Crusted Chicken ~ 35	Roast Prime Rib of Beef Au Jus ~ 47
Baked Stuffed Chicken Pomme ~ 36	New York Sirloin Steak ~ 49
Roasted Turkey & Stuffing ~ 34	Filet Mignon with Port Wine Demi-Glace ~ 55

Add Two Baked Stuffed Shrimp ~ 18
Add Baked Stuffed Lobster Tail ~ *market price*

Salad *(choice of one)*

House Salad
Caesar Salad
Summer Salad *add \$1 pp*
Harvest Salad *add \$1 pp*

Starch *(choice of one)*

Mashed Potato
Smashed Red Bliss with Leeks
Roasted Red Bliss Potato
Harvest Rice

Vegetable *(choice of one)*

Maple Glazed Carrots
Vegetable Medley
Buttery Green Beans & Shallots
Roasted Asparagus with Lemon Butter

Dessert *(choice of one)*

Apple Crisp with Whipped Cream
Chocolate Mousse with Fresh Berries
Blueberry Cobbler
Strawberry Shortcake

Freshly Brewed Coffee and Tea

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Salad & Entrée Descriptions

House Salad – Mixed Field Greens, Tomato, Cucumber, Carrots, Croutons, & House Vinaigrette

Caesar Salad – Crisp Romaine with house-made Caesar Dressing topped with Asiago Cheese & Croutons

Summer Salad – Mixed Field Greens, Raspberries, Goat Cheese Crumbles, Candied Walnuts, Cucumber, & House Vinaigrette

Harvest Salad – Mixed Field Greens, sliced Apple, Cucumber, Carrot, Candied Walnuts & Cider Vinaigrette

Baked Stuffed Chicken Pomme – Skin-on Chicken Breast with Apple-Craisins-Cornbread Stuffing topped with Cider Demi-Glace

Chicken Saltimbocca – Boneless Chicken Breast stuffed with Mozzarella, Prosciutto & Sage finished with White Wine Cream Sauce

Parmesan Crusted Chicken – Parmesan breaded Chicken Cutlet with a Lemon Caper Sauce

Chicken Mirabella – Pan seared Chicken Breast with roasted Peppers, summer Squash, Zucchini, Tomatoes, baby Spinach and white wine Garlic Cream topped with Parmesan Cheese

Roasted Turkey – Slow roasted Turkey with house-made Herb Stuffing, Gravy & Cranberry Sauce

Roast Prime Rib of Beef - Slow roasted, hand carved Prime Rib Au Jus

Filet Mignon – Center Cut Tenderloin topped with Port Wine Demi-Glace

New York Sirloin Steak – Grilled New York Sirloin with Roasted Shallot Demi-Glace

Baked Haddock – Fresh North Atlantic Haddock topped with Ritz Cracker Crumbs & Lemon Beurre Blanc

Shrimp Scampi – Shrimp sautéed with Garlic, white Wine & Lemon, tossed with baby Spinach, Tomatoes & Penne Pasta garnished with Parmesan Cheese

Harvest Ravioli – Roasted Butternut Squash, exotic Mushrooms, Pumpkin Seeds & Sage Brown Butter Sauce ~ **vegetarian option**

Tew-Mac & Cheese – Our famous mac & cheese with 3 cheeses & stewed tomatoes topped with buttery Ritz crumbs ~ **vegetarian option**

Baked Stuffed Jumbo Shrimp – Jumbo Shrimp with fresh Crabmeat stuffing & Lemon Beurre Blanc

Baked Stuffed Lobster – Seafood stuffed Lobster Tail

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Pasta Station

~ 10 ~
per person

Pasta (choice of three)

Cheese Tortellini
Penne
Spinach Ravioli
Gemelli
Gnocchi

Sauces (choice of three)

Alfredo
Tomato Basil
Bolognese
Pesto
Scampi

Mac & Cheese Station

~ 10 ~
per person

Cavatappi Pasta
3 Cheese Sauce

Includes: Bacon, Tomatoes, Broccoli, Ham, Peas

Add: Lobster \$6 per person

Chef Charge for Pasta Station

125

Dessert

Assorted Mini Pastries and Petit Fours
Assorted Cookies
Fudge Brownies
Coffee and Tea Station

(per person)

8
6
6
2

Ice Sculpture

Ice Carving
Ice Bowls with Flowers

300 & up
250 & up

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Hors d'oeuvres

(minimum 50 pieces)

Stationary

per person

Domestic & Imported Cheeses, Seasonal Fresh Fruit, Vegetable Crudites and an assortment of Crackers	4
Artisinal Cheese Display – Dried Fruits, Truffle Honey, assortment of Crackers and Flatbreads	7
Chips, Salsa & Guacamole	4
Hummus & Pita Chips with roasted peppers, tomatoes & black olives	5
Antipasto Station – an assortment of Italian Meats, Cheeses, Olives, Artichokes, Peppers & Tomatoes served with Olive Oil & Balsamic Vinaigrette	10
Raw Bar with Shrimp, Cherrystone Clams & Oyster on the Half Shell	<i>market price</i>

Passed

per piece

Italian Meatballs	3
Crab Rangoon	3
Coconut Chicken Tenders served with a Sweet Plum Sauce	3
Chicken Tenders served with a Sweet Plum Sauce	3
Spinach & Ricotta stuffed Mushrooms	3
Tomato, Basil, & Mozzarella Bruschetta	3
Spanakopita - Spinach & Cheese wrapped in Filo	3
Coconut Shrimp served with an Orange Ginger Sauce	3
Beef Satay	3
Steak & Cheese Spring Rolls with Spicy Ketchup	3
Mediterranean Vegetable Skewers	3
Smoked Salmon & Cucumber Canape with Caper Vinaigrette	4
Vegetable Spring Roll	3
Petite Three-Cheese Potato Croquettes	3
Brie & Pear Crostini with Orange Marmalade	3
Petite Crab Cakes topped with Chipotle Remoulade	3
Mini Beef Wellington	4
Seared Beef Tenderloin Crostini with Horseradish Aioli	3
Pulled Pork Sliders with Cole Slaw	4
Mini Cheeseburger Sliders	4
Chicken & Grape Salad Crostini	3
Prosciutto wrapped Roasted Asparagus	4
Scallops Wrapped in Bacon	4
Shrimp Cocktail with Lemon & Horseradish Cocktail Sauce	4
Lollipop Lamb Chop	6
Lobster Salad Sliders	11

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Beverage & Bar Service Options

Prepaid Beer, Wine, & Soda Bar

for 3.5 hours, added to your Event Invoice
Beer, House Wine, & Soda

30/per person

+27% Admin Fee & Tax

Full Prepaid Open Bar

for 3.5 hours, added to your Event Invoice
Beer, House Wine, Soda, & Mixed Drinks

40/per person

+27% Admin Fee & Tax

Consumption Open Bar

May be limited or unlimited

May be for a specific time period or specific dollar amount

Paid the day of the Event by Cash or Credit Card

+Tax * Gratuity added by contact (not included)

Bartender Fee of \$50.00 is charged for any bar service

Bottles of Wine for the Guest Tables

Priced per Wine List

House Wine 26/Bottle

Requested Wine MP/Bottle

+27% Admin Fee & Tax

Bar Service Notes

Prices listed are per person and are based on the event guaranteed guest count

Alcohol service closes 30 minutes prior to the end of event

Alcohol service cannot exceed 6 hours

Special Events - General Information

Deposits & Fees

Deposits are payable by Cash, Personal Check or Bank Check. **We do not accept credit cards for event payments.** In the event of a cancellation, deposits are non-refundable.

Grand Sequoia Ballroom: A **non-refundable** deposit of \$2,000.00 is required to confirm all function dates in the Ballroom. Deposits are applied against your final balance.

Cypress Room & Andrea's Room: A **non-refundable** deposit of \$500.00 is required to confirm all functions dates in our Cypress Room or Andrea's Room. Deposits are applied against your final balance.

Food Minimums & Room Charges

Grand Sequoia Ballroom: The food minimum for the Grand Sequoia Ballroom for all functions on a Saturday evening is \$10,000.00 on Friday's \$8,000.00 & on Sunday's \$5,000.00. There is no food minimum for a Saturday day rental (11 to 4). Room Rentals for all social events are four hours. Room Charge is \$1,000.00 (for set up, breakdown, cleaning & bartender). Charge for an additional hour is \$500. Special minimums may apply if eligible – please inquire with our Sales Team.

Cypress Room - The food minimum for the Cypress room for all functions is \$1,500.00. Room Rentals are four hours. Room Charge for 4 hours is \$300.00 (for set up, breakdown & cleaning). Charge for an additional hour is \$250.00.

Andrea's Room - The food minimum for the Andrea's room for all functions is \$1,000.00. Room Rentals are four hours. Room Charge for 4 hours is \$200.00 (for set up, breakdown & cleaning). Charge for an additional hour is \$150.00.

General Information

Menu Selections & Food Allergies: The Final Menu and Headcount are due 20 days prior to the function date. The Final Headcount will be considered a guarantee for which you will be charged. All Food and Beverage items must be supplied and prepared by the Tewksbury Country Club. No food can be brought on or off the premises due to insurance and health regulations. Any food allergies should be brought to our attention at this time, please inform your Event Manager if anyone in your party has a food allergy. We reserve the right to alter the menu in the event of a severe food allergy.

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Final Balances: All Final Balances are due 14 days prior to the function date by Bank Check or Cash only. Deposits previously received are applied against your final balance.

Liquor Policy: The Clients are responsible for the behavior of their guests at all times. The Tewksbury Country Club staff reserves the right to limit beverages to persons who appear intoxicated. All persons must be of legal drinking age to be served alcohol and positive ID will be required. No alcoholic beverages may be given to persons under the legal drinking age or to persons without positive ID by other guests. No Alcoholic Beverages may be removed from the building. No glasses or bottles are allowed on the dance floor. We will not be held responsible in case of injury to client or guests. **The bar will shut down ½ hour before the end of the function.**

Displays, Decorations and Personal Property: All displays and/or decorations proposed by the Client must be approved by the Management. Rice, bubbles, candles and confetti are prohibited. We will not permit any items to be affixed to the walls, floors or ceilings. Any items found to have been damaged and/or stolen from the premises will be replaced by the Client. Tewksbury Country Club will not be responsible for any personal items left behind after a function. Tewksbury Country Club is a golf course and due to the proximity of the course to the clubhouse we will not be held responsible for any errant golf play.

Taxes and Administrative Fee: Prices quoted are subject to a 6.25% Massachusetts Sales Tax, a 0.75% Local Tax and a 20% Administrative Fee. Please note that Massachusetts law requires the 7.00% Sales Tax to include the Administrative Fee. The Administrative Fee allows us to pay a higher hourly rate to our staff, offer benefits and defray other overhead costs and assures that your Event will be adequately & professionally staffed at all times. **Prices are subject to change without notice and may be confirmed 90 days prior to the event.**

Vendor Disclaimer: Although the Tewksbury Country Club recommends preferred vendors for your convenience in planning your wedding, we are not responsible for the vendors' actions or services. Vendor agreement forms must be completed for each vendor contracted, signed by the vendor and submitted to Tewksbury Country Club 14 days prior to event date.