## 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

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

* 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)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Saltimbocca</td>
<td>~38</td>
</tr>
<tr>
<td>Parmesan Crusted Chicken</td>
<td>~35</td>
</tr>
<tr>
<td>Baked Stuffed Chicken Pomme</td>
<td>~36</td>
</tr>
<tr>
<td>Roasted Turkey &amp; Stuffing</td>
<td>~34</td>
</tr>
<tr>
<td>Baked Haddock</td>
<td>~38</td>
</tr>
<tr>
<td>Roast Prime Rib of Beef Au Jus</td>
<td>~47</td>
</tr>
<tr>
<td>New York Sirloin Steak</td>
<td>~49</td>
</tr>
<tr>
<td>Filet Mignon with Port Wine Demi-Glace</td>
<td>~55</td>
</tr>
</tbody>
</table>

**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

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Sauces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Tortellini</td>
<td>Alfredo</td>
</tr>
<tr>
<td>Penne</td>
<td>Tomato Basil</td>
</tr>
<tr>
<td>Spinach Ravioli</td>
<td>Bolognese</td>
</tr>
<tr>
<td>Gemelli</td>
<td>Pesto</td>
</tr>
<tr>
<td>Gnocchi</td>
<td>Scampi</td>
</tr>
</tbody>
</table>

## 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

<table>
<thead>
<tr>
<th>(per person)</th>
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</thead>
<tbody>
<tr>
<td>Assorted Mini Pastries and Petit Fours</td>
</tr>
<tr>
<td>Assorted Cookies</td>
</tr>
<tr>
<td>Fudge Brownies</td>
</tr>
<tr>
<td>Coffee and Tea Station</td>
</tr>
</tbody>
</table>

## Ice Sculpture

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>Ice Carving</td>
</tr>
<tr>
<td>Ice Bowls with Flowers</td>
</tr>
</tbody>
</table>

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Hors d’oeuvres
(minimum 50 pieces)

Stationary

- Domestic & Imported Cheeses, Seasonal Fresh Fruit, Vegetable Crudites and an assortment of Crackers: $4 per person
- Artisanal 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: market price

Passed

- 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 & Andreas’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.
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.