

Hopkinton Country Club



Wedding Menu 2008 Social Season

Hopkinton Country Club
204 Saddle Hill Road
P.O. Box 153
Hopkinton, MA 01748
(508) 435-4630
www.hopkintoncc.com

Rehearsal Dinners

We make rehearsal dinner planning easy. You may select one of our complete menu packages or have our Chefs design a custom menu for you.

Menu One

Shrimp and Lobster Bisque

Organic Field Greens Salad with Balsamic Vinaigrette

*Oven Roasted Breast of Chicken filled with Artichokes,
Prosciutto and Boursin Cheese finished with a White Wine Shallot Sauce*

*Oven Roasted Yukon Potatoes
Asparagus with Lemon*

Chocolate Mousse Torte with Raspberry Coulis

\$45

Menu Two

Traditional New England Clam Chowder

Baby Spinach and Mushroom Salad with Warm Pancetta Vinaigrette

Herb Encrusted Filet Mignon with Three Peppercorn Sauce

*Duchess Potatoes
Haricot Verts with Toasted Almonds*

New York Style Cheesecake with Fresh Berries and Whipped Cream

\$50

Please add 20% Club Charge and 5% Massachusetts Sales Tax to all above prices

The Classic Wedding

*Includes house white linens and napkins
Coat Room Attendant*

Cocktail Hour

*Champagne or Wine Toast
Two Bottles of vin d'maison per table to accompany the meal*

*Feta Cheese & Spinach Triangles Shrimp Spring Roll with Ginger Sauce
Chicken Satay with a Thai Peanut Sauce Vegetable Crudités Display*

Domestic Cheese Board with Crackers and Lavosh

Select One Salad or Appetizer

*House Caesar with Garlic Croutons
Chilled Melon with Berries and Mint
Mesclun Greens with Belgian Endive, Grape Tomatoes,
Vidalia Onion and Shaved Carrot tossed in a House Vinaigrette
Chilled Asparagus with White Truffle Vinaigrette \$4
Heirloom Tomato and Fresh Mozzarella with Balsamic Drizzle \$4
Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce \$9*

Choice of Entree

*Herb Roasted Breast of Chicken with Artichoke,
Pepper and Boursin filling finished with a Tarragon Cream Sauce
or*

*Roast Sliced Sirloin of Beef with Mushroom Ragout
and Red Wine Peppercorn Sauce
Or*

*Grilled Alaskan Salmon with
Braised Leeks and Lime Ginger Sauce*

*Crisp French Rolls and Pecan Buns
Whipped butter
Seasonal Fresh Vegetable Medley
Roast Red Jacket Potato
Your Wedding Cake served with fresh berries or ice cream
Freshly Brewed Coffee, Decaffeinated Coffee and Tea*

\$80

*Three dollar Service Charge for Split Entrees
Please add 20% Club Charge and 5% Massachusetts Sales Tax to all above prices*

The Tiffany Wedding

*Includes floor length specialty linens and coordinating napkins
Coat Room Attendant*

Cocktail Hour

*One Hour Hosted Bar Service
Champagne or Wine Toast*

Two Bottles of vin d'maison per table to accompany the meal

*Feta Cheese & Spinach Triangles Shrimp Spring Roll with Ginger Sauce
Chicken Satay with a Thai Peanut Sauce Vegetable Crudités Display*

Domestic Cheese Board with Crackers and Lavosh

Select One Salad or Appetizer

House Caesar with Garlic Croutons

Chilled Melon with Berries and Mint

Mesclun Greens with Belgian Endive, Grape Tomatoes,

Vidalia Onion and Shaved Carrot tossed in a House Vinaigrette

Chilled Asparagus with White Truffle Vinaigrette \$4

Heirloom Tomato and Fresh Mozzarella with Balsamic Drizzle \$4

Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce \$9

Choice of Entree

**Sliced Roast Tenderloin of Beef finished with a Sauce Bordelaise,
Brandied Mushrooms and Onion Crisps*

or

**Center-Cut New York Strip with Béarnaise Sauce
accompanied by 2 Jumbo Stuffed Shrimp*

or

*Alaskan Salmon & Grilled Shrimp
with a Scallion Ginger Sauce*

Crisp French Rolls and Pecan Buns

Whipped butter

Seasonal Fresh Vegetable Medley

Roast Red Jacket Potato

Your Wedding Cake served with fresh berries or ice cream

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$100* per person

Three dollar Service Charge for Split Entrees

Please add 20% Club Charge and 5% Massachusetts Sales Tax to all above prices

The Platinum Wedding

*Includes floor length specialty linens and coordinating napkins
Coat Room Attendant*

Cocktail Hour

*Vegetable Crudités Display
Domestic Cheese Board with Crackers and Lavosh
Select Four Butler Passed Hors D'oeuvres*

<i>Miniature Beef Wellington</i>	<i>Chicken Skewer with Szechwan Glaze</i>
<i>Spinach & Feta Triangles</i>	<i>Thai Vegetable Spring Rolls</i>
<i>Crabmeat Salad on Cucumber Rounds</i>	<i>Smoked Salmon Diamonds</i>
<i>Asian Style Beef Kabobs</i>	<i>Roasted Pepper or Tomato Bruchetta</i>

*One Hour Hosted Bar Service
Champagne or Wine Toast
Two Bottles of vin d'maison per table to accompany the meal*

Select One Appetizer

*Maine Lobster Bisque
New England Clam Chowder
Tossed Romaine with Parmesan, Garlic Croutons and Caesar Dressing
Baby Greens with Belgian Endive, Cherry Tomatoes and Balsamic Vinaigrette
Heirloom Tomato and Fresh Mozzarella with Balsamic Drizzle \$4
Baby Spinach Salad with Vermont Chevre, Apples and Red Wine Vinaigrette \$4*

Entrée Selections

Select One

<i>Slow Roasted Prime Rib of Beef with Au Jus</i>	<i>Alaskan Salmon and Grilled Shrimp with Lemon Scallion Sauce</i>
<i>Grilled Filet Mignon with Red Wine Demi Glace</i>	<i>Breast of Chicken with Mushroom Madeira Sauce</i>
<i>*Sliced Tenderloin of Beef with Sauce Béarnaise, accompanied by ½ of a Stuffed Maine Lobster</i>	<i>Oven Poached Sole with Crab Filling</i>

*Crisp French Rolls and Pecan Buns
Whipped butter
Seasonal Fresh Vegetable Medley
Roast Red Jacket Potato
Wedding Cake from Dessert Works of Norwood
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$120* per person*

*Three dollar Service Charge for Split Entrees
Please add 20% Club Charge and 5% Massachusetts Sales Tax to all above prices*

***Wedding Bridal Brunch
Option I***

*International and Domestic Cheese Display
Served with Crackers*

*Assorted Breakfast Breads, Fruit Muffins, and Pastries
served with Butter, Jams and Marmalades*

Bagels and Cream Cheese

*Fresh Sliced Fruits Served with Honey Yogurt
and Chocolate Fondue*

Cheese Blintzes Served with Raspberry Sauce

*Attended Omelet Station:
Fluffy Omelets made to order with a choice of Cheese,
Onions, Bell Peppers, Mushrooms or Ham*

*Bacon, Sausage Links and Ham
Home Fried Potatoes*

*Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Herbal Teas and Assorted Sodas*

Champagne Toast

*Price: \$25.00 per person
\$75.00 per Attendant*

*Mimosas and Bloody Mary's served Butler Style \$6.00 each
\$45.00 per Server*

Please add 20% Club Charge and 5% Massachusetts Sales Tax to all above prices

***Wedding Bridal Brunch
Option II***

*International and Domestic Cheese Display
Served with Crackers*

*Assorted Breakfast Breads, Fruit Muffins, and Pastries
Served with Butter, Jams, and Marmalade
Bagels and Cream Cheese*

*Fresh Sliced Fruits Served with Honey Yogurt
& Chocolate Fondue*

*Cheese Blintzes Served with
Raspberry Sauce*

**Attended Belgium Waffle Station:
Freshly Prepared Waffles accompanied by Fresh Fruits, Whipped
Butter, New Hampshire Maple Syrup, and Whipped Cream*

**Attended Omelet Station:
Fluffy Omelets made to order with a choice of Cheese,
Onions, Bell Peppers, Mushrooms or Ham*

*Fluffy Biscuits accompanied by
Stone Ground Mustard and Jams
Bacon, Sausage Links and Ham
Home Fried Potatoes*

*Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Herbal Teas and Assorted Sodas*

Champagne Toast

Price: \$28.00 per person

**\$75.00 per Attendant*

*Mimosas and Bloody Mary's served Butler Style \$6.00 each
\$45.00 per Server*

Please add 20% Club Charge and 5% Massachusetts Sales Tax to all above prices

Bridal Breakfasts

Continental Breakfast

*Sliced melon and fresh berries
Assorted Fruit Danish, Muffins and Petite Croissants
New York Bagels with Flavored Cream Cheese
Cold Cereals, Granola and Flavored Yogurts
Fresh Squeezed Orange Juice, Grapefruit Juice,
Apple Cider and Cranberry Juice
Coffee, Tea, Milk
11.95 per person*

Working Breakfast

*(Minimum of 20 guests)
Assorted Yogurts
Fresh Fruit Medley
Fluffy Scrambled Eggs
Bacon, Sausage, or Grilled Ham
Home Fried Potatoes
Basket of Danish, Croissants and Assorted Muffins
Fresh Squeezed Orange Juice
Coffee, Tea, Milk
15.95 per person*

Healthy Choice

*Assorted Fresh Orange, Grapefruit & Cranberry Juice
Sliced Fresh Fruit, Melons and Seasonal Berries
Scrambled Egg Beaters or Egg Whites
Individual Flavored Yogurts
Bagels with Cream Cheese
House made Granola
Assorted Herbal Teas
\$14.95 per person*

Brunch Enhancements

*Eggs Benedict \$3.00 per person
Crepe Station \$5.00 per person
Belgian Waffle Station \$5.75 per person
Eggs Florentine \$3.25 per person
Crab Cakes and Poached Eggs \$4.25 per person*

****Omelet Station***

*(Minimum of 25 guests)
Selection of: Ham, Sausage, Bacon, Onion, Tomato, Peppers,
Mushrooms, Cheddar Cheese & Swiss Cheese
(Additional 4.50 per person)*

**\$75.00 Attendant Fee*

Please add 20% Club Charge and 5% Massachusetts Sales Tax to all above prices

The Wedding Extravaganza

*Our Executive Chef has created a signature menu reflecting
a fresh, innovative approach to New England Cuisine*

Consommé of Lobster with Shrimp, Baby Clams and Lobster

*Ballontine of Chicken with Vermont Chevre, Toasted Pistachios,
Baby Spinach and Leeks with Red Pepper Coulis*

Champagne Sorbet with Sugared Grapes

*Roast Rack of Lamb with Chanterelles Mushrooms, Lemon Thyme Demi Glace,
Haricot Verts and Yukon Potato Wedges*

*Baby Lettuces with Belgian Endive, Toasted Pinenuts,
Herb Crostini, St. Andre Cheese and Champagne Vinaigrette*

Fresh Baked French Rolls

*Bittersweet Chocolate Mousse in Chocolate Tulip Shell
With Fresh Berries, Whipped Cream and Raspberry Crème Anglaise*

\$125 per person

*The Wedding Extravaganza includes a
One Hour Hors D'Oeuvres Reception,
One Hour Hosted Bar,
Six Course Gourmet Dinner,
Complimentary Champagne Toast and Wedding Cake*

Wine Pairing for each Course is Available upon Request

Wedding Wine List
Champagne & Sparkling Wines

<i>Louis Roderer, Cristal</i>	<i>\$250</i>
<i>Veuve Clicquot Yellow Label Brut</i>	<i>\$75</i>
<i>Roderer Estate Brut</i>	<i>\$60</i>
<i>Mums' Cordon Rouge</i>	<i>\$55</i>
<i>Domaine Chandon Brut</i>	<i>\$45</i>
<i>Cristalino Extra Dry Cavas</i>	<i>\$22</i>

White Wines

<i>Landmark "Overlook" Chardonnay</i>	<i>\$55</i>
<i>Cuvaision Chardonnay</i>	<i>\$50</i>
<i>Hess Collection Chardonnay</i>	<i>\$40</i>
<i>Turnbull Sauvignon Blanc</i>	<i>\$38</i>
<i>Murphy Goode Chardonnay</i>	<i>\$38</i>
<i>Penfolds' Thomas Hyland Chardonnay</i>	<i>\$32</i>
<i>St. Michael Eppan Pinot Grigio</i>	<i>\$32</i>
<i>Oyster Bay Sauvignon Blanc</i>	<i>\$30</i>
<i>Robert Modavi Fume Blanc</i>	<i>\$28</i>
<i>Edna Valley Chardonnay</i>	<i>\$26</i>
<i>Beringer Stone Cellars Chardonnay</i>	<i>\$24</i>
<i>Sea Ridge Chardonnay</i>	<i>\$22</i>
<i>Beringer Stone Cellars White Zinfandel</i>	<i>\$22</i>

Red Wines

<i>Clos du Val Cabernet Sauvignon</i>	<i>\$55</i>
<i>Matanzas Creek Merlot</i>	<i>\$55</i>
<i>Benton Lane Pinot Noir</i>	<i>\$54</i>
<i>Wild Horse Merlot</i>	<i>\$50</i>
<i>Tohu Pinot Noir</i>	<i>\$45</i>
<i>DeLoach Zinfandel</i>	<i>\$40</i>
<i>Raymond Estates Cabernet Sauvignon</i>	<i>\$40</i>
<i>J Lohr "Los Osos" Merlot</i>	<i>\$40</i>
<i>Kunde Merlot</i>	<i>\$38</i>
<i>Penfolds' Thomas Hyland Shiraz</i>	<i>\$34</i>
<i>Hawk Crest Cabernet Sauvignon</i>	<i>\$34</i>
<i>Castello di Poppiano Chianti</i>	<i>\$30</i>
<i>McGuigan Bin 3000 Merlot</i>	<i>\$28</i>
<i>Sea Ridge Merlot</i>	<i>\$22</i>
<i>Sea Ridge Cabernet Sauvignon</i>	<i>\$22</i>