

Hopkinton Country Club



*Catering Menu
2009 Social Season*

*204 Saddle Hill Rd
Hopkinton, MA 01748
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BREAKFAST BUFFETS



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
9.95 per person

EGGS BENEDICT

(Minimum of 20 guests)
*Two Poached Eggs
served atop Canadian Bacon and English Muffins
Topped with Hollandaise Sauce
Seasonal Fruit
Home Fried Potatoes
Applewood Smoked Bacon
Fresh Orange Juice
Coffee, Tea, Milk
14.95 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
14.95 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
\$13.95 per person

BRUNCH

(Minimum of 25 guests)
Sliced Fresh Fruit
Home fried Potatoes
Bacon or Sausage Links
Fluffy Scrambled Eggs,
Assorted Breads, Danish & Muffins
Selection of Fresh Juices, Coffee, Tea & Milk

Choice of one:
Greek Salad
Tossed Garden Salad
Pear Salad with Gorgonzola
Classic Caesar Salad with Garlic Croutons
Spinach Salad with Port Wine Vinaigrette

Choice of one:
Maple-Glazed Sliced Ham
Chicken Piccata
Crab Stuffed Sole
Pasta Primavera
*Sliced Roast Beef

\$21.95 per person

BRUNCH ENHANCEMENTS

*Eggs Benedict	\$3.00 per person	Belgian Waffle Station	\$4.75 per person
Crepe Station	\$5.00 per person	*Eggs Florentine	\$3.25 per person
Pasta Station	\$6.25 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 3.50 per person)

Please add 5% Massachusetts sales tax and a 20% Club Charge to the above quoted prices
*Consuming raw or undercooked Eggs, Meat or seafood may increase your risk of food borne illness

BREAKFAST MENUS



*All plated breakfasts include Chilled Fruit Juice, Assorted Breakfast Baked Goods,
Sweet Butter, Fruit Preserves, Bacon or Sausage and Home Fries
Colombian Coffee, Decaffeinated Coffee and Tea Selections*

*Scrambled Eggs
\$14.00 per person*

with a choice of one of the following:

*Fine Herbs and Swiss Cheese
Roasted Red and Yellow Peppers with Asiago Cheese
Sautéed Mushrooms and Scallions
\$1.50 additional per person*

**Scrambled Eggs, Norwegian Smoked Salmon, Red Onion and Dill
\$16.00 per person*

*Cholesterol Free Eggs, Steamed Vegetables and Swiss Cheese
\$15.00 per person*

**French Toast with Fresh Fruit and Authentic New Hampshire Maple Syrup
\$15.00*

**Poached Eggs and Crab cakes with Seared Spinach and Chive Hollandaise Sauce
\$19.00*

**Smoked Chicken Sausage Hash with Poached Eggs and Hollandaise Sauce
\$18.00*

**Petite New York Strip Steak with Scrambled Eggs
\$19.00*

**Poached Eggs with Canadian Bacon, English Muffins and Chive Hollandaise
\$16.00 per person*

** Poached Eggs with Smoked Salmon and Dill Hollandaise
\$19.00 per person*

**Three Egg Omelet
Ham and Swiss Cheese, Western or Vegetarian
16.00 per person*

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MEETING BREAKS



BASIC BREAK

*Granola Bars, Flavored Yogurt
Sliced Seasonal Melon
Coffee, Decaffeinated Coffee & Herbal Tea
\$5 per person*

SUMMER BREAK

*Fresh Fruit and Berry Kabobs
with Honey Yogurt Dip
Granola & Protein Bars, Frozen Fruit Bars
Coffee, Decaffeinated Coffee & Herbal Tea
\$6 per person*

FALL BREAK

*Hot Spiced Apple Cider
Our signature Warm Apple Fritters
with Cinnamon Sugar
Coffee, Decaffeinated Coffee & Herbal Tea
\$5 per person*

CAFE BREAK

*Chocolate Chip Cookies
Fudge Brownies
Chocolate Covered Strawberries
Assorted Dessert Bars
Coffee, Decaffeinated Coffee & Herbal Tea
\$6 per person*

THE JUNK FOOD BREAK

*A Deluxe Assortment of Twinkies, Devil Dogs,
Funny Bones and Fruit Pies, Snickers, Milky Ways, Reese's Peanut Butter Cups and M&M's
\$9 per person*

THE ICE CREAM FACTORY

*(Choice of two flavors and two sauces)
Vanilla, Chocolate and Strawberry Ice Cream
Chocolate, Strawberry or Caramel Sauce*

Toppings to Include:

*Fresh Sliced Strawberries, Chopped Nuts, Semi Sweet Chocolate Chips,
Oreo Cookies, Fresh Whipped Cream and Brandied Bing Cherries
\$10 per person*

*Assorted Soft Drinks and Bottled Water can be added to any break.
Charged Based Upon Consumption*

DRIVING RANGE

*Spend your 30 minute break relieving some
tension on the driving range
\$15 per person*

PUTTING CONTEST

*Add a little healthy competition for your guests with
a putting contest. Includes your choice of chilled
beverages by the green for your added convenience.
\$20.00 per person*

AFTERNOON TEA

*Selection of Tea Sandwiches
Miniature Pastries, Petit Fours and Fruit Tartlets
Warm Scones with Devonshire Cream and Preserves
Fresh Strawberries with Cream and Brown Sugar
Coffee, Decaffeinated Coffee & Herbal Tea
\$12.00 per person*

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MEETING BREAK ENHANCEMENTS



Bagels and Cream Cheese \$4.50 per person

Muffins, Danish and Croissants \$4.50 per person

Whole Fruit \$1.50 each

Granola Bars 1.50 each

Individual Yogurts \$2.50 each

Chocolate Covered Strawberries \$3.00 each

Home Baked Cookies Large \$27.00 per dozen Small \$21.00 per dozen

Assorted French Pastries \$2.25 each

Mixed Salted Nuts \$15.00 per pound

Individual Bags of Popcorn, Pretzels, Potato or Tortilla Chips \$ 1.75 each

Assorted Finger Sandwiches \$4.25 per person

Warm Jumbo Pretzels with Mustard Dipping Sauce \$2.25 each

Premium Ice Cream Bars \$3.50 each

Assorted Candy Bars \$1.25 each
M&M's, Peanut M&M's, Snickers, Twix Bars,
1st & 10th Tee Bars, Milky Way or Three Musketeers

LUNCHEONS



Luncheon selections are available on weekdays only until 3:00pm

SALADS

(Served with Assorted Rolls & Whipped Butter)

Classic Caesar Salad Bowl \$11

Topped with a Grilled Chicken Breast \$14

Topped with Grilled Shrimp \$16

*Topped with sliced New York Sirloin Steak \$17

Chef's Salad Bowl \$13

Julienne of ham, turkey and Swiss cheese over crisp greens, choice of dressing

Trio Platter of Shrimp, Tuna and Lobster Salad \$17

Served on a bed of chilled greens, accompanied by seasonal melon and berries

West Coast Lobster Salad with Avocado, Tomatoes and Roasted Peppers \$22

Country Fried Chicken Salad with Blue Cheese, Apple Cider Vinaigrette and Apples \$19

Lobster Salad Croissant with Fresh Fruit and Cole Slaw \$23

PLATED LUNCHEONS

(Include Assorted Rolls & Whipped Butter, choice of Tossed Garden Salad or New England Clam Chowder & Dessert)

*Petite Medallion of Tenderloin with Red Wine Mushroom Sauce	\$23	*Grilled Salmon Filet with an Onion Marmalade	\$19
Linguini with Shrimp, Scallops and Lobster in a Tarragon Cream Sauce	\$25	Baked Haddock with an Herb Crumb Crust	\$18
*Marinated Flank Steak with Cognac Green Peppercorn Sauce	\$24	Grilled Breast of Chicken served Atop Spinach with Boursin Cream Sauce	\$19
*Oven Roasted Salmon with Lime Ginger Sauce	\$24	*Grilled Swordfish with Citrus Butter Sauce	\$24
Crab Stuffed Sole with Lemon Parsley Sauce	\$25	*Maine Diver Scallops over Savoy Cabbage With Sweet Peppers and Lemon Sauce	\$26
Sautéed Breast of Chicken with a Thyme Au Jus	\$18	*Pepper Encrusted Petite Strip Steak With Mustard Cream Sauce	\$25
Lobster Ravioli in a Sherry Cream Sauce	\$20	Mushroom Ravioli with Pesto Cream Sauce	\$21
*New York Steak Sandwich served with French Fries	\$19	Deli Plate Sandwich	\$14

DESSERT SELECTIONS

Warm Apple Crisp	*White Chocolate Mousse with Fresh Berries
Strawberry Grand Marnier Torte	New York Style Cheesecake
Apple Strudel with Caramel Sauce	Fresh Seasonal Sorbet
Fresh Berry Coupe with Vanilla Gelato	Chocolate Torte
Profiteroles with Bittersweet Chocolate Sauce	Tiramisù

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LUNCHEON BUFFETS



Luncheon Buffets are available on weekdays only until 3:00pm

EXECUTIVE DELI LUNCHEON

*Tossed Garden Salad with Choice of two Dressings
Cold Salad of Penne, Pesto and Sun Dried Tomato
Assorted Fresh Sliced Breads and Deli Rolls
Sliced Turkey, Ham and *Rare Roast Beef
Grilled Vegetable Platter
Sliced Provolone, American and Cheddar Cheese
Platter of Lettuce Leaves, Sliced Beefsteak Tomato,
Bermuda Onion and Half Sour Pickles
Selection of Pastries, Cookies and Bars
Coffee, Tea, Milk
\$20.00*

ITALIAN BUFFET

*Garden Salad
Choice of two Salad Dressings
Assorted Fresh Rolls & Garlic Bread
Chicken Piccata
Ziti in a Marinara Sauce, Meatballs
Eggplant Parmigiana
Green Beans in Fried Garlic
Mini Cannoli and Italian Pastries
Coffee, Tea, Milk
\$26*

BARBEQUE

*Tossed Garden Salad with choice of two dressings
Red Bliss Potato Salad, Homemade Coleslaw
Corn on the Cob & Boston Baked Beans
Assorted Rolls and Sweet Butter
Barbeque Chicken Breast and Ribs
Sliced Seasonal Melons
Home-baked Cookie & Brownie Tray
Coffee, Tea, Milk
\$26*

ORIENTAL BUFFET

*Oriental Rice Salad
Lo Mien Salad with Chinese Five Spice
Stir-Fried Chicken with Almonds
and Sugar Snap Peas
*Gingered Beef with Broccoli and Rice Wine
Sweet and Sour Vegetables
Steamed White or Brown Rice
Homemade Ginger Ice Cream
Chilled Lime and Coconut Custard
Coffee, Tea, Milk
\$26*

THE SALAD BAR

*Mesclun Greens, Spinach and Romaine Lettuce
Assortment of four Salad Dressings
Tuna Salad, Seafood Salad
Grilled Chicken, Sliced Turkey Breast
Bacon Bits, Garlic Croutons
Tomatoes, Cucumbers, Olives
Vidalia Onion, Peppers, Broccoli and Sprouts
Feta & Shredded Cheddar Cheese
Assorted Fresh Sliced Breads & Deli Rolls
Home-baked Cookie & Brownie Tray
Coffee, Tea, Milk
\$20.00*

ALL-AMERICAN COOKOUT

*Tossed Garden Salad with choice of two dressings
Red Bliss Potato Salad, Coleslaw and Potato Chips
Bulky Rolls and Lanky Buns
*Char-Grilled Burgers & All-Beef N.Y. Hot Dogs
American Cheese, Condiments, Relishes
Platter of Lettuce Leaves, Sliced Beefsteak Tomato,
Bermuda Onion & Half Sour Pickles
Sliced Seasonal Melons
Home-baked Brownie & Cookie Tray
Coffee, Tea, Milk
\$22*

A LIGHTER TOUCH

*Fresh Sliced Fruit and Berries
Sliced Tomatoes and Cucumbers
Field Greens Salad with Balsamic Vinaigrette
Garden Pasta Primavera Salad
Tuna Salad Niciose
Chicken Salad with Cranberries and Almonds
Seafood Salad with Lemon and Fresh Herbs
Fresh Fruit Tartlets, Lemon Squares and Berries
\$24*

MEXICAN BUFFET

*Spicy Black Bean and Roasted Corn Salad
Grilled Quesadilla salad with Cilantro Vinaigrette
*Spiced Beef or Chicken Fajitas
With Soft Tacos, Onions, Sweet Peppers, Shredded
Lettuce, Tomatoes, Salsa and Guacamole
Breast of Chicken with White Wine and Almonds
Mexican Green Rice
Stuffed Chili Rellenos
Traditional Crème Caramel
Sopaipillas
\$24*

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CHEF'S BOXED LUNCHES



All boxed lunches come with a choice of sodas and fresh fruit

THE NORTH END

Italian Submarine Sandwich, Pasta Salad

Mini Cannoli

\$18 per person

THE BOSTON SYMPHONY

Lobster Salad Roll on Challah Bread

Pasta Salad, Arugula, Bacon and Fresh Fruit

\$19 per person

THE DELI SPECIAL

Choice of Roast Beef, Ham, Turkey or Corned Beef on a soft Kaiser roll

Swiss, Cheddar or Provolone Cheeses

Potato Salad, Kosher Dill Pickle and a Brownie

\$18 per person

GOVERNORS LUNCH

Seafood Croissant, Cole Slaw and Brie with crackers

Fresh Baked Cookies

\$20 per person

SOUTHERN PICNIC

Cold Country Fried Chicken, Cole Slaw and Potato Salad

Fresh Baked cornbread and a Slice of Watermelon

\$20 per person

The following items may be substituted for soda:

Snapple \$2.50

PowerAde \$2.50

Bottled Mineral Water \$2

Arizona Iced Teas \$2.50

Assorted Candy Bars \$1.25

Domestic Beer \$4.25

Imported Beer \$5.50

HOT HORS D'OEUVRES



*Except as otherwise noted, prices of the following items are for 100 pieces
Hors d'oeuvres may be either stationary displays or on passing trays for your convenience*

<i>Chicken Tenders with Sweet & Sour Dipping Sauce</i>	<i>\$195</i>
<i>Seafood Stuffed Mushrooms</i>	<i>\$225</i>
<i>Beef Satay with a Roasted Red Pepper Aioli</i>	<i>\$215</i>
<i>Shrimp & Scallop Kabobs with Red Pepper Aioli</i>	<i>\$250</i>
<i>Chicken Satay with a Coconut-Peanut Sauce</i>	<i>\$200</i>
<i>Grilled Garlic-Lime Shrimp with a Mango Coulis</i>	<i>\$275</i>
<i>Sweet Potato & Coconut Fried Chicken Tenders</i>	<i>\$225</i>
<i>Maryland Crab cakes with a Fresh Chive Aioli</i>	<i>\$275</i>
<i>Bacon Wrapped Scallops</i>	<i>\$250</i>
<i>Three Cheese Baked Pizza with White Truffle Oil</i>	<i>\$195</i>
<i>*Lollipop Lamb Chops with Bordeaux Glaze</i>	<i>\$325</i>
<i>Feta Cheese and Spinach Triangles</i>	<i>\$195</i>
<i>*Miniature Beef Wellington</i>	<i>\$250</i>
<i>Brie, Pear & Almond Tartlets</i>	<i>\$225</i>
<i>Szechwan Beef Springrolls</i>	<i>\$215</i>
<i>Lobster Empanadas with Scallion Dipping Sauce</i>	<i>\$225</i>
<i>Assorted Mini Pizzas</i>	<i>\$195</i>
<i>Sundried Tomato Polenta with Monterey Jack Filling</i>	<i>\$215</i>
<i>Spicy Beef served in a Wonton Cup with a Ginger-Scallion Aioli</i>	<i>\$250</i>
<i>Crab Rangoon with Duck Sauce</i>	<i>\$215</i>
<i>Fried Mini Mozzarella & Basil with marinara dipping sauce</i>	<i>\$150</i>
<i>Shrimp Spring Roll with Honey-lime Soy Sauce</i>	<i>\$195</i>
<i>Vegetarian Cocktail Spring Roll with Sesame Ginger Dip</i>	<i>\$175</i>
<i>Tempura Battered Shrimp with Soy Ginger Sauce</i>	<i>\$275</i>
<i>Portobello Mushroom in Puff Pastry</i>	<i>\$250</i>

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CHILLED HORS D'OEUVRES



Except as otherwise noted, prices of the following items are for 100 pieces

<i>Sliced Baguette Bruchetta with Tomato, Roasted Pepper or Olive Tapenade</i>	\$175
<i>*Smoked Salmon Canapés with a Chive Crème Fraiche</i>	\$225
<i>Sesame Wonton Crisps with Tuna Tartar</i>	\$250
<i>Duck Mousse Pate on Toasted Rye Rounds</i>	\$225
<i>Asparagus Wrapped with Prosciutto</i>	\$175
<i>*Smoked Salmon Diamonds</i>	\$195
<i>New Potatoes filled with Sour Cream, Chives and Caviar</i>	\$225
<i>Celery filled with Blue Cheese Mousse</i>	\$175
<i>Salami Cornets on Herb Crostini</i>	\$175
<i>*Smoked Salmon Roulade on Rye Crisp</i>	\$225
<i>*Scallops Ceviche with Sweet Peppers in Cucumber Boat</i>	\$250
<i>Roasted Vegetable Ratatouille in Pastry Shell</i>	\$225
<i>*Tartar of Beef Tenderloin on Pumpernickel with Red Onion Marmalade</i>	\$250
<i>Thai Vegetable Spring Rolls with Ginger Dipping Sauce (Lobster \$300)</i>	\$250
<i>Grilled Portabella with a Balsamic-Shallot Relish on Toast Points</i>	\$215
<i>Chive, Bacon & Sour Cream Stuffed New Potato Halves</i>	\$195
<i>*Caviar, Bermuda Onion and Crème Fraiche Canapés'</i>	\$225
<i>*Seared Tenderloin of Beef & Horseradish Cream Canapés</i>	\$225
<i>Balsamic Fig & Goat Cheese Flatbread</i>	\$215
<i>Lobster & Crème Fraiche Canapé</i>	\$300
<i>Devil Eggs with Sevruga Caviar and Chives</i>	\$225
<i>Baby Shrimp Salad in Artichoke Bottoms</i>	\$250
<i>Assorted Gourmet Canapés</i>	\$275

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DISPLAYED HORS D'OEUVRES



Except as otherwise noted, prices of the following items are for 100 persons

HOT SELECTIONS

<i>Chicken Wings with Blue Cheese, Buffalo, Teriyaki or Mandarin Barbeque Style</i>	\$175
<i>Artichoke & Crab Meat Dip served with Pita Crisps</i>	\$250
<i>Sliced Kielbasa served with a spicy mustard sauce</i>	\$150
<i>Baked Brie En Croute with Cranberry Walnut Glaze (serves 50)</i>	\$225

CHILLED SELECTIONS

<i>Vegetable Crudités & Dip</i>	\$225
<i>Pineapple, Melon and Strawberry Skewers with Chocolate Fondue</i>	\$325
<i>Elaborate Display of Fruits, Melons and Berries</i>	\$325
<i>Display of Pates, Terrines and Galantines</i>	\$375
<i>Display of Imported and Domestic Cheeses</i>	\$375
<i>Served with Assorted Fresh Fruits and Gourmet Crackers</i>	
<i>*Display of Whole Side of Ducktrap Smoked Salmon (serves 25)</i>	\$200
<i>*Display of Smoked Seafood with Traditional Garnishes (serves 50)</i>	\$325

RAW BAR

*Custom Designed Ice Carvings may be arranged to fit any theme starting from \$250.
Display of Assorted Seafood of your choice garnished with seaweed, lemon wedges,
Horseradish, and cocktail sauce and the quantity of seafood served.*

<i>Jumbo Gulf Shrimp Cocktail</i>	\$275
<i>Jonah Crab Claws</i>	\$325
<i>*Oysters on the Half Shell</i>	\$225
<i>*Cherrystones Clams on the Half Shell</i>	\$225
<i>Split Lobster Tail</i>	Market Price
<i>*Assorted Sushi with Pickled Ginger, Wasabi and Soy Sauce</i>	\$375
<i>*Display of Caviar on Ice with Blinis and Classic garnishes</i>	Market Price

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ACTION STATIONS



*Add a bit of drama to your cocktail party
with a member of our Culinary Staff preparing one of the following selections.
Prices are per person. A minimum of 25 guests and a \$50.00 Chef fee per station applies.*

PASTA STATION \$14

Served with Breadsticks and Parmesan Cheese

Includes the following:

Select Two Ingredients:

*Chicken
Shrimp
*Prosciutto
*Smoked Salmon
Andoullie Sausage
Scallops
Beef Tips

Includes the Following:

*Mushrooms
Oven Roasted Peppers
Broccoli
Black Olives
Oven Roasted Tomatoes
Oven Roasted Peppers
Onions*

And your Choice of 2 Pastas & 2 Sauces:

*Penne
Tortellini
Cheese Ravioli
Bow Tie
Linguini*

*Marinara
Pink Vodka
Alfredo
Pesto
Garlic & Herb*

THE CARVING STATION

*Served with an Assortment of Rustic Dinner Rolls, Condiments and Relishes
Quantities are figured on finger sandwich portions*

*Rosemary Roasted Turkey Breast (serves 40) \$185
Baked Atlantic Salmon En Croûte \$195
*Roast Tenderloin of Beef (serves 25) \$265
*Steamship Round of Beef (serves 150) \$575
Virginia Baked Ham (serves 50) \$200
*Roast Leg of Lamb (serves 25) \$195
*Roast Sirloin (serves 40) \$250
Steamship Round of Veal (serves 100) \$600

Choice Of: Au Jus, Sauce Bordelaise, Brandy Peppercorn, Red Wine Mushroom or Béarnaise Sauces

CHOCOLATE FOUNTAIN

*Flowing Warm Milk Chocolate accompanied by a selection of items for dipping;
Strawberries, pineapples, marshmallows, pound cake, bananas
\$9 per person (minimum of 20 people)*

CREPE STATION \$9

This Includes Your Choice of One of the Following:

*Cheese Blintz
Crepe Suzette
Apple & Cinnamon Crepe*

FLAMBÉED DESSERTS SERVED WITH VANILLA GELATO \$9

*Strawberries Romanoff
Cherries Jubilee
Bananas Foster*

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Sit Down Dinners



All plated entrée prices are inclusive of soup or appetizer, one salad, our famous basket of rolls & sweet breads with whipped butter as well as freshly brewed coffee & dessert.

SOUPS

Minestrone

Maine Lobster Bisque \$3

New England Clam Chowder

Wild Mushroom Bisque \$2

Tomato Basil with Herb Croutons

Black Bean Soup with Crispy Tortilla Strips

Seasonal Chilled Soup

Chilled Gazpacho

APPETIZERS

Family Style Ziti Pomodoro

Macédoine of Seasonal Melons

Wild Mushroom Tart with Tomato Coulis

Jumbo (4) Gulf Shrimp Cocktail \$5

Wild Mushroom and Goat Cheese Strudel \$4

**Atlantic Smoked Salmon with Traditional Garnishes \$6*

Southwestern Style Crabcakes with Red Pepper Aioli \$8

**Ginger Seared Scallops with Citrus Reduction \$8*

SALADS

House Caesar with Garlic Croutons

*Mesclun Greens with Belgium Endive, Grape Tomatoes, Vidalia onion and Shaved Carrot
Tossed in a House Vinaigrette*

*Fresh Spinach, Granny Smith Apples, Apple-Smoked Bacon, Red Onion and Goat Cheese
Finished with a Balsamic Vinaigrette*

*Buffalo Mozzarella, Vine-Ripened Tomatoes and Kalamata Olives
Drizzled with an Herb-Infused Extra Virgin Olive Oil \$4*

Chilled Asparagus with White Truffle Vinaigrette \$4

Boston Bib Salad with Sugar Roasted Pecans, Orange Segments and Honey Lime Vinaigrette \$3

***DUET PLATES**

<i>*Roast Tenderloin of Beef with Baked Stuffed Maine Lobster</i>	\$60	<i>*New York Strip Steak with Crab Stuffed Shrimp</i>	\$55
<i>*Petite Filet Mignon with Marinated Grilled Chicken</i>	\$48	<i>*Petite Filet Mignon with Grilled Wild Salmon</i>	\$52
<i>*Grilled New York Sirloin with Jumbo Lump Crabcakes</i>	\$55	<i>*Citrus Marinated Swordfish with Jumbo Shrimp Skewer</i>	\$50

ENTREES & MAIN COURSES

<i>*Slow-Roasted Prime Rib of Beef finished with Au Jus</i>	\$45
<i>*Sliced Roast Tenderloin of Beef finished with Roasted Shallots, Portobellos and Green Peppercorn Cream Sauce</i>	\$50
<i>*Bacon Wrapped Filet Mignon atop a Garlic Croustade with Sauce Béarnaise</i>	\$48
<i>*Char-Grilled Veal Chop with Caramelized Onions, Mushroom Ragout, Lemon Thyme Demi Glace</i>	market price
<i>*Medallions of Veal Tenderloin with Herb Seared Shrimp And Lemon Mustard Sauce</i>	\$52
<i>*Roast Rack of New Zealand Lamb Rolled in a Dijon Herb Crumb Crust And Finished in a Zinfandel Reduction</i>	\$50
<i>*Apple-Smoked Center Cut Pork Chops with Braised Red Cabbage and a Dried Cherry Glaze</i>	\$42
<i>*Roasted Long Island Duckling with Chestnut Stuffing and French Peppercorn Sauce</i>	\$45
<i>Breast of Chicken in Phyllo with Boursin Cheese, Wild Mushrooms and Asparagus With Sundried Tomato Cream Sauce</i>	\$38
<i>Herb Encrusted Chicken Breast stuffed with Cornbread, Leeks And Dried Fruit with Traditional Jus</i>	\$35
<i>Sautéed Breast of Chicken Financiere Sautéed in a Wild Mushroom Madeira Sauce And Truffle Essence</i>	\$34
<i>Chestnut & Cranberry Stuffed Cornish Hens finished with a Port Wine Veloute</i>	\$38

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<i>*Grilled Swordfish With Mango and Poblano Salsa</i>	\$39
<i>Oven Poached Sole Jonah Crab & Asparagus Filling with a Sherry Lobster Cream</i>	\$42
<i>*Ginger Crusted Salmon With Lime Risotto and Scallion Ginger Sauce</i>	\$45
<i>*Sesame Crusted Pan-Seared Tuna Drizzled in a Ginger, Soy & Citrus Glaze</i>	\$42
<i>Herb Crusted Salmon with Lemon Caper Sauce</i>	\$43
<i>Fresh New England Haddock Lemon Herb Crumb Crust Baked in a White Wine Butter Sauce</i>	\$36

VEGETARIAN

<i>Baked Eggplant Roulades</i>	\$26
<i>Grilled Vegetable Napoleon With Red Pepper Coulis</i>	\$28
<i>Spring Vegetable Risotto Arborio rice with grilled Portobello finished with Parmesan Reggiano</i>	\$27

DESSERTS

(Served at the table)

<i>Warm apple Crisp with Sweet Vanilla Whipped Cream</i>	<i>Chocolate Turtle Ice Cream Pie with Warm Caramel Sauce</i>
<i>Chocolate Chambord Torte With Raspberry Anglaise \$2</i>	<i>Warm Apple Strudel with Caramel Sauce and Chantilly Cream</i>
<i>Flourless Chocolate Torte with Fresh Raspberry Coulis</i>	<i>Tiramisù with Kahlúa Anglaise</i>
<i>*Bittersweet Chocolate Mousse In Tulip Shell with Fresh Berries \$2</i>	<i>Strawberry Shortcake</i>
<i>Seasonal Crème Brûlée \$3</i>	<i>Bourbon Pecan Tart</i>
<i>Cream Cheese Iced Carrot Cake</i>	<i>*White Chocolate Mousse</i>
<i>New York Style Cheesecake With Fresh Berries and Whipped Cream</i>	<i>After Dinner Cookies, Chocolate Truffles and Chocolate Covered Strawberries \$3</i>

Please add 5% Massachusetts sales tax and a 20% Club Charge to the above quoted prices
*Consuming raw or undercooked Eggs, Meat or seafood may increase your risk of food borne illness

BUFFET PACKAGES



*The Club offers three levels of buffets to accommodate your needs.
Make your selections from the categories listed on the following page.*

U.S. OPEN

Choice of:

Fresh Rolls & Butter

1 Starter

1 Selection from the Standard Entrees

1 Selection from the Premium Entrees

2 Accompaniments

Basic Dessert Package

Freshly Brewed Coffee & Assorted Herbal Teas

\$40

BRITISH OPEN

Choice of:

Fresh Rolls & Butter

2 Starters

2 Selections from the Standard Entrees

1 Selection from the Premium Entrees

2 Accompaniments

Basic Dessert Package

Freshly Brewed Coffee & Assorted Herbal Teas

\$45

RYDER CUP

Choice of:

Fresh Rolls & Butter

3 Starters

3 Selections from Either Group of Entrees

2 Accompaniments

Basic Dessert Package

Freshly Brewed Coffee & Assorted Herbal Teas

\$50

BUFFET SELECTIONS



STARTERS

New England Clam Chowder
Lobster Bisque
Minestrone
Mesclun Garden Salad with Assorted Dressings
Caesar Salad with Garlic Croutons
Marinated Grilled Vegetables
Mandarin Spinach Salad-Crumbled Bacon, Toasted Almonds, Red Onions, Mandarin Oranges
Pasta Salad

ENTRÉE ACCOMPANIMENTS

<i>Starch</i>	<i>Vegetable</i>
<i>Roasted Garlic Mashed Potato</i>	<i>Cauliflower with Almond Butter</i>
<i>Oven Roasted Bliss Potatoes with Italian seasoning</i>	<i>Broccoli Hollandaise</i>
<i>Baked Potato with assorted accompaniments</i>	<i>Sautéed Zucchini and Summer Squash</i>
<i>Oven Roasted Yukon Potato Wedges</i>	<i>Steamed Asparagus with Browned Butter</i>
<i>Scalloped Potatoes</i>	<i>Fresh Green Beans Almandine</i>
<i>Rice Pilaf</i>	<i>Vegetable Stir fry</i>
<i>Long Grain Wild Rice</i>	<i>Medley of Broccoli, Cauliflower, Carrots with</i>
<i>Fettuccini Alfredo</i>	<i>Cheese Sauce</i>
	<i>Baked Stuffed Delicata Squash (Seasonal)</i>

STANDARD SELECTIONS

Four Cheese Lasagna
Chicken Piccata with Lemon Caper Sauce
Grilled Breast of Chicken with Madeira Mushroom Sauce
Boursin & Artichoke Stuffed Chicken Breast
**Sliced Roast Beef with Burgundy Mushroom Sauce*
Sliced Roast Turkey with Apple Walnut Stuffing
Roast Pork Tenderloin with Dried Cherry Sauce
Baked Ham with Honey Mustard Glaze
New England Baked Haddock
**Oven Roasted Atlantic Salmon with Lemon Chive Sauce*

PREMIUM SELECTIONS

Chicken Cordon Bleu
Lobster and Scallop Alfredo
Pan Seared Veal with Lemon Demi Glace
Mediterranean Shrimp with Olives, Tomatoes, Garlic, White Wine and Feta Cheese
Split Roasted Cornish Hens on a Bed of Roasted Vegetables
Grilled Center-cut Pork Chops with Caramelized Apples
**Grilled Swordfish with Pineapple Salsa*
**Sliced Sirloin with Sauce Chasseur*
Baked Stuffed Sole with a Crabmeat Filling and Champagne Herb Sauce
**Grilled Swordfish with Citrus Beurre Blanc*
**Roasted Leg of Lamb with Roasted Garlic & Rosemary Sauce*

DESSERTS

All Buffets are accompanied by a seasonal selection of freshly baked cakes, tortes and fruit pies.

Please add 5% Massachusetts sales tax and a 20% Club Charge to the above quoted prices
**Consuming raw or undercooked Eggs, Meat or seafood may increase your risk of food borne illness*

PRIVATE DINING POLICIES



MENUS

To allow for proper planning by our Chef, we require a finalized menu 2 weeks before the event. Please keep in mind that our menus are merely suggestions. We would be happy to custom design a menu to suit your special needs. All food must be purchased through our in-house food service. This requirement does not apply to wedding cakes, and certain other specialty items. Please inquire with your salesperson about acceptable items.

GUARANTEES, COUNTS AND MINIMUMS

The Hopkinton Country Club requires a final guest count 7 business days in advance of the event. Later changes may result in surcharges and fees. Once final confirmation has been received, the number of attendees may not be reduced. If a guarantee is not given at the appropriate time, The Hopkinton Country Club will assume the indicated attendance at the time of booking to be correct, and charges will be made accordingly. Should the scheduled starting or closing times of the event be delayed by more than one hour without prior notification from the host/hostess, an overtime labor charge will be applied to your final bill.

There is a one hundred guest minimum required in order to reserve Friday or Saturday evening in the Ballroom. Should less than a hundred attend you will be charged for that minimum. There are two available time frames for weekend events; the afternoon 10am-4pm and the evening 6pm-12am. You are not required to use the entire six hours allotted.

TIME OF EVENTS

There are two available time frames for weekend events; the afternoon 10am-4pm and the evening 6pm-12am. You are not required to use the entire six hours allotted. The hours you book a space for, is the amount of time you have access to the room. Please keep this in mind on those events requiring special set-up, decorations or break-down. Vendors will have access to the facility no more than one hour prior to your event. Should your vendors require more time, special arrangements will need to be made and potential fees will apply.

MENU PRICES

Prices shown on this menu are current for the 2008 season at the Club. Pricing for events reserved for the 2009 season will be subject to change when the Club releases its menus for the 2009 season. The actual price for your menu may change up to the time that you finalize menu arrangements, usually about 15 days in advance of your event.

FINANCIAL ARRANGEMENTS

A \$1,000 deposit is required to reserve the Ballroom and a \$500 deposit is required to reserve either the Highlands or the Library Room. A reservation is valid for no more than 14 days without receipt of the deposit. The estimated balance is due 7 business days before the event. Payment should be made by cash, personal check or credit card (MasterCard, Visa or American Express). Any remaining balance is due at the close of your event. There is a 20% Club Charge and a 5% Massachusetts sales tax applied to all charges.

CANCELLATIONS

<i>120 days or more from event</i>	<i>25% of total lost total revenue</i>
<i>61 days to 90 days from event</i>	<i>50% of total lost total revenue</i>
<i>31 to 60 days from event</i>	<i>75% of total lost total revenue</i>
<i>8 days to 30 days from event</i>	<i>90% of total lost total revenue</i>
<i>24 hours to 7 days from event</i>	<i>100% of total lost total revenue</i>

Written notice is to be received from the client, should there be a cancellation.

Wedding receptions canceled less than 6 months prior to the date will be charged 100% of the deposit amount unless an event of equal or greater value is booked. All events canceling within one month of their event will lose 100% of the deposit amount unless an event of equal or greater value is booked.

GIFTS & PERSONAL ITEMS

The Hopkinton Country Club is not responsible for gifts or gift cards that are brought into the facility. We suggest that you assign a responsible person to make sure that all your gifts and envelopes are kept together and gathered at the close of your event. The Club is not responsible for storage of items that are left behind at the close of your event.

ALCOHOL AND BEVERAGE SERVICE

The Hopkinton Country Club offers a wide range of superb choices in both wine and beverage selection. We are prohibited by our liquor license from allowing any alcoholic beverages supplied by outside sources. This includes small bottles of wine, champagne, etc... that are sometimes used as favors. These items may be purchased through the Hopkinton Country Club if so desired.

Both "cash" and "open" bar arrangements are available. All of our servers have been trained in the responsible service of beverage alcohol and will dispense alcoholic beverages in accordance with the guidelines provided in that training. The Hopkinton Country Club reserves the right to control and monitor the consumption of alcoholic beverages and reserves the right to refuse service, if deemed necessary.

BAR SERVICE

We can provide several types of bar service. Below are the two most common choices:

Open Bar-Open bars are based on actual consumption. You are billed for the drinks ordered by your guests, plus a 20% Club Charge and 5% Massachusetts sales tax. A major credit card is required in advance of your event to secure payment. Additionally, if you choose to host the bar for the cocktail period only, the bar will operate as a cash bar for the remainder of the event. The bar is only closed during a function in the infrequent instance that our trained bar staff determines that your guests are at a risk of over-consumption.

Cash Bar-Your guests will be charged by our bartenders when the drinks are served. If you wish to tip the bar staff at the end of your event it is totally optional and at your discretion.

WINE BY THE BOTTLE

Bottled wines are available to be served during your meal. They are priced by the bottle since that is the fashion in which they are being served. Our wines offered may change periodically, so it is best to wait until approximately one month prior to your reception to order a specific type. That way, we can make sure that they are in stock and we will have a current cost per bottle. We are happy to order wines other than those on our list if you desire them. Please inquire about special wines around two months prior to the event so that we may locate the proper vendor and give you an estimated price.

DRESS CODE

The Hopkinton Country Club has a strict dress code:

*all gentlemen are to wear collared shirts
no denim is allowed on property
no baseball caps or visors in the Clubhouse
No warm-ups, sweats or sports jerseys*

Those hosting events on HCC property are responsible for the conduct and dress of their guests. Should guests arrive in inappropriate attire they may be asked to purchase the appropriate dress from the Club's Pro-shop. We suggest noting the Club's dress code on your invitations to avoid any problems.

CONDUCT

The Hopkinton Country Club reserves the right to approve the type of functions held on our premises. We will not accept certain kinds of parties that are deemed inappropriate for the facility, due to the size or nature of the event. The Club will require a police detail at client's expense on a limited number of events. Please inquire with the Catering Director as to whether this applies to your event. We are concerned for all of our clients and Club members and wish to ensure that no event becomes disruptive.

Children on the property must be attended by an adult at all times.

The Club does not allow cell phone usage on the property except for in the parking lot. For your convenience we have house phones located throughout the common areas for your use. Anyone using a cell phone will be asked to step outside.