

*Hopkinton Country Club*



*Catering Menu  
2011 Social Season*

*204 Saddle Hill Rd  
Hopkinton, MA 01748  
(508) 435-4630  
[www.hopkintoncc.com](http://www.hopkintoncc.com)*

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*Before placing your order please inform your server if anyone in your party has a food allergy*

## 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, Apple Juice,  
and Cranberry Juice  
Coffee, Tea, Milk  
\$9.95 per person

### BLUEBERRY RICOTTA PANCAKES

*(Minimum of 20 guests)*  
Silver Dollar Blueberry Pancakes  
Authentic New Hampshire Maple Syrup  
Seasonal Fruit  
Home Fried Potatoes  
Applewood Smoked Bacon  
Fresh Squeezed Orange, Apple and Cranberry 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, Apple and Cranberry Juice  
Coffee, Tea, Milk  
\$14.95 per person

### HEALTHY CHOICE

*(Minimum of 20 guests)*  
Assorted Fresh Orange, Apple & 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 Rolls, 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 and Chevre Salad with Citrus Vinaigrette

Choice of one:  
Spinach & Leek Quiche  
Chicken Piccata  
Crab Stuffed Sole  
Linguini Alfredo  
Sliced Roast Beef\*

\$21.95 per person

### BRUNCH ENHANCEMENTS

Eggs Benedict\* \$3.50 per person  
Vegetable Frittata \$3.00 per person  
Pasta Station \$6.25 per person

Belgian Waffle Station \$4.75 per person  
Amaretto French Toast \$2.75 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  
\$3.50 per person

A Chef Fee of \$75.00 per action station applies

Please add 6.25% Massachusetts sales tax and a 20% Club Charge to the above quoted prices  
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## **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  
(Choice of One Entrée)*

*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*

*Smoked Salmon and Bagel Platter with Mixed greens, hard Boiled Eggs, Red Onions and capers  
\$16.00 per person*

*Cholesterol Free Egg Frittata, Tomato Cucumber Salad, Risotto cake  
\$15.00 per person*

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

*Poached Eggs\* and Butternut Squash & Crab Hash with Chive Hollandaise Sauce  
\$19.00 (50 person maximum)*

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

*Petite New York Strip Steak\* with Poached eggs and Hollandaise Sauce  
\$19.00 per person*

*Poached Eggs\* with Canadian Bacon, English Muffins and Chive Hollandaise\*  
\$16.00 per person (50 person maximum)*

*Blueberry Ricotta Pancakes with fresh fruit and Authentic New Hampshire Maple Syrup\*  
\$15.00 per person*

*Spinach and Bacon Quiche or Asparagus and Roasted Tomato Quiche  
With Mixed greens Salad and Fresh Fruit  
\$18.00 per person*

*Breakfast Sandwich with choice of Ham, Bacon or Sausage  
Served on choice of English Muffin, Croissant or Biscuit  
American, Swiss or Cheddar Cheese  
\$12.00 per person*

*Three Egg Omelet\*  
Ham and Swiss Cheese, Western or Vegetarian  
\$16.00 per person (50 person maximum)*

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## MEETING BREAKS



### BASIC BREAK

*Granola Bars, Flavored Yogurt  
Sliced Seasonal Melon  
Coffee, Decaffeinated Coffee & Herbal Tea  
\$5.00 per person*

### FALL BREAK

*Hot Spiced Apple Cider  
Our signature Warm Apple Fritters  
with Cinnamon Sugar  
Coffee, Decaffeinated Coffee & Herbal Tea  
\$5.00 per person*

### BAKERY BASKET

*Assorted Danish, Muffins and Croissants  
Fresh Orange, Cranberry and Apple Juices  
Coffee, Decaffeinated Coffee & Herbal Tea  
\$5.00 per person*

### SUMMER BREAK

*Fresh Fruit and Berry Kabobs  
with Honey Yogurt Dip  
Granola & Protein Bars, Frozen Fruit Bars  
Coffee, Decaffeinated Coffee & Herbal Tea  
\$6.00 per person*

### CAFE BREAK

*Chocolate Chip Cookies  
Fudge Brownies  
Assorted Dessert Bars  
Coffee, Decaffeinated Coffee & Herbal Tea  
\$5.00 per person*

### DOUGHNUTS & COFFEE

*Fresh Assorted Doughnuts  
Fresh Orange, Cranberry and Apple Juices  
Coffee, Decaffeinated Coffee & Herbal Tea  
\$5.00 per person*

### THE CHOCOLATE LOVER'S BREAK

*Fresh fruit Kabobs with Bittersweet Chocolate Fondue  
White Chocolate Mousse Cups, Chocolate Brownies, Chocolate Chip Cookies, Chocolate Truffles  
\$10.00 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  
\$6 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  
\$15.00 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*

*Breakfast Sandwiches  
Egg, Sausage and Cheese  
Egg, Ham and Cheese  
Served on English Muffin, Croissant or Biscuit \$4.50 each*

*Breakfast Burritos  
Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese, Sausage, Tomatoes, Green Onions and Salsa  
\$4.25 each*

*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*

*Mini Éclairs \$1.50 each*

*Trail Mix \$12.00 per pound*

*Mixed Salted Nuts \$15.00 per pound*

*Fresh Popped Popcorn \$1.75 per person*

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

*Freshly Baked Banana or Zucchini Bread (12 slices each) \$18.00 each*

*Warm Jumbo Pretzels with Mustard Dipping Sauce \$2.25 each*

*Homemade Potato chips with Ranch Dip \$2.25 per person*

*Premium Ice Cream Bars \$3.50 each*

*Sandwich Wraps  
Turkey and Cheddar  
Ham & Swiss  
\$6.00 each*

*Assorted Candy Bars \$1.50 each  
M&M's, Peanut M&M's, Snickers, Milky Way or Three Musketeers*

*Protein Bars  
1<sup>st</sup> & 10<sup>th</sup> Tee Bars  
Marathon Bars, Chocolate or Dried fruit  
\$3.00 each*

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## LUNCHEONS



Luncheon selections are available on weekdays only until 3:00pm  
(Choice of One Entrée)

### SALADS

(Served with Assorted Rolls & Whipped Butter)

- Classic Caesar Salad Bowl \$11.00 per person*  
*Topped with a Grilled Chicken Breast \$14.00 per person*  
*Topped with Grilled Shrimp \$16.00 per person*  
*Topped with sliced New York Sirloin Steak\* \$17.00 per person*
- Chef's Salad Bowl \$13.00 per person*  
*Julienne of ham, turkey and Swiss cheese over crisp greens, choice of dressing*
- Trio Platter of Shrimp, Tuna and Lobster Salad \$17.00 per person*  
*Served on a bed of chilled greens, accompanied by seasonal melon and berries*
- Maine Lobster Salad on Baby greens with Pancetta, Arugula and Pickled Onions \$22.00 per person*
- Blackened Cobb Salad on Mixed greens with Hardboiled Eggs, Tomatoes, Cucumbers,  
Red Onions and choice of dressings \$19.00 per person*
- HCC Lobster Roll served on Challah Bun with Fresh Fruit and Potato Salad \$19.00 per person*
- Spinach Salad with Dried Cranberries, Candied Walnuts and Aged Sherry vinaigrette \$14.00 per person*

### PLATED LUNCHEONS

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

<i>Petite Filet Mignon</i>		<i>Ginger Encrusted Salmon Filet* with</i>	
<i>With Cognac Peppercorn Sauce</i>	\$24.00	<i>Lime Cilantro Sauce</i>	\$21.00
<i>Linguini with Chicken</i>		<i>New England Broiled Haddock with</i>	
<i>Spinach, Mushrooms and Marsala</i>	\$19.00	<i>an herb crumb crust</i>	\$18.00
<i>Marinated Flank Steak* with</i>		<i>Chicken Parmesan</i>	
<i>Mushroom demi glace</i>	\$21.00	<i>atop penne pasta with broccoli &amp; marinara</i>	\$17.00
<i>Oven Roasted Salmon*</i>		<i>Blackened Swordfish* with</i>	
<i>with Pomegranate Vinaigrette</i>	\$21.00	<i>Fried Plantains and tropical fruit salsa</i>	\$24.00
<i>Crab Stuffed Sole</i>		<i>Baked Stuffed Shrimp</i>	
<i>with lemon parsley sauce</i>	\$22.00	<i>In lobster sauce</i>	\$24.00
<i>Chicken Piccata</i>		<i>Roast Prime Rib of Beef</i>	
<i>with lemon, caper and parsley sauce</i>	\$18.00	<i>With Natural Au Jus</i>	\$23.00
<i>Lobster Ravioli in</i>		<i>Mushroom Ravioli with</i>	
<i>Mascarpone sauce</i>	\$20.00	<i>parmesan cream sauce</i>	\$21.00
<i>Shaved Steak Sandwich*</i>		<i>Deli Plate Sandwich</i>	\$14.00
<i>served with peppers, onions and cheese</i>	\$17.00		

### DESSERT SELECTIONS

<i>Blackberry and Pear Crumble</i>	<i>Strawberry Shortcake</i>
<i>Bourbon Pecan Pie</i>	<i>New York Style Cheesecake</i>
<i>Apple Strudel with Caramel Sauce</i>	<i>Fresh Seasonal Sorbet</i>
<i>Fresh Berry Coupe with Lemon Sorbet</i>	<i>Triple Layer Chocolate Torte</i>
<i>Italian Lemon Torte</i>	<i>Tiramisù</i>

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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 Marsala  
Ziti in a Marinara Sauce, Meatballs  
Four Cheese Lasagna  
Green Beans in Fried Garlic  
Mini Cannoli and Italian Pastries  
Coffee, Tea, Milk  
\$26.00

### 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 Watermelon  
Home-baked Cookie & Brownie Tray  
Coffee, Tea, Milk  
\$26.00

### 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  
\$26.00

### 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 Watermelon  
Home-baked Brownie & Cookie Tray  
Coffee, Tea, Milk  
\$22.00

### A LIGHTER TOUCH

Fresh Sliced Fruit and Berries  
Sliced Tomatoes and Cucumbers  
Field Greens Salad with Balsamic Vinaigrette  
Garden Pasta Primavera Salad  
Tuna Salad  
Chicken Salad with Cranberries  
Seafood Salad with Lemon and Fresh Herbs  
Fresh Fruit Tartlets, Lemon Squares and Berries  
\$24.00

### THE SOUTHWEST FAJITA BUFFET

Homemade Poblano Cornbread  
Tossed Green Salad, Flour Tortillas & Taco Shells  
Barbecued Pulled Pork, Blackened Chicken  
Sautéed Peppers and Onions, Salsa, Guacamole,  
Grated Monterey Jack Cheese, Sour Cream,  
Chopped Onions and Diced Tomatoes  
Rice Pilaf, Housemade Chili, Tortilla Chips  
Tropical Key Lime Pie, Cinnamon Cookies  
Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea  
\$24.00

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## CHEF'S BOXED LUNCHES



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

### **THE NORTH END**

*Meatball Submarine Sandwich with Marinara and Mozzarella Cheese  
Tiramisu Square  
\$18.00 per person*

### **THE BOSTON SYMPHONY**

*Lobster Salad Roll on Challah Bread  
Pasta Salad, Lettuce, Tomato, Bacon and Fresh Fruit  
\$19.00 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  
\$18.00 per person*

### **SANWICH WRAP LUNCH**

*Choice of:  
Turkey and Swiss  
Ham and Cheddar  
Tuna and American Cheese  
Potato Salad, Kosher Pickle, Fresh Baked Cookies  
\$20.00 per person*

### **SOUTHERN PICNIC**

*Cold Country Fried Chicken, Cole Slaw and Potato Salad  
Fresh Baked cornbread and a Slice of Watermelon  
\$20.00 per person*

*The following items may be substituted for soda:*

*Vitamin Water \$2.50*

*Gatorade \$2.50*

*Bottled Mineral Water \$2.00*

*Assorted Candy Bars \$1.50*

*Domestic Beer \$4.25*

*Imported Beer \$5.50*

## **HOT HORS D'OEUVRES**



*Hors d'oeuvres may be either stationary displays or on passing trays for your convenience*

<i>Chicken Tenders with Sweet &amp; Sour Dipping Sauce</i>	<i>\$1.95 each</i>
<i>Sausage and Herb Stuffed Mushrooms</i>	<i>\$1.95 each</i>
<i>Beef Satay* with a Roasted Red Pepper Aioli</i>	<i>\$2.15 each</i>
<i>Shrimp &amp; Pineapple Skewer</i>	<i>\$2.95 each</i>
<i>Chicken Satay with a Coconut-Peanut Sauce</i>	<i>\$2.25 each</i>
<i>Grilled Garlic-Lime Shrimp with a Mango Coulis</i>	<i>\$2.95 each</i>
<i>Sweet Potato &amp; Coconut Fried Chicken Tenders</i>	<i>\$2.25 each</i>
<i>Maryland Crab cakes with a Fresh Chive Aioli</i>	<i>\$2.75 each</i>
<i>Bacon Wrapped Scallops</i>	<i>\$2.75 each</i>
<i>Bourbon Glazed Chicken Skewers</i>	<i>\$2.15 each</i>
<i>Lollipop Lamb Chops* with Whole Grain Mustard Crust</i>	<i>\$3.25 each</i>
<i>Feta Cheese and Spinach Triangles</i>	<i>\$1.95 each</i>
<i>Miniature Beef Wellington*</i>	<i>\$2.75 each</i>
<i>Brie, Pear &amp; Almond Tartlets</i>	<i>\$2.25 each</i>
<i>Coconut Fried Shrimp</i>	<i>\$2.75 each</i>
<i>Heirloom Tomato &amp; Fresh Mozzarella Bruschetta</i>	<i>\$1.95 each</i>
<i>Lobster Empanadas</i>	<i>\$2.50 each</i>
<i>Assorted Mini Pizzas</i>	<i>\$1.95 each</i>
<i>Beef, Pepper and Onion Kabobs</i>	<i>\$2.25 each</i>
<i>Crab Rangoon with Duck Sauce</i>	<i>\$2.15 each</i>
<i>Fried Mini Mozzarella &amp; Basil with marinara dipping sauce</i>	<i>\$1.50 each</i>
<i>Shrimp Spring Roll with Honey-lime Soy Sauce</i>	<i>\$1.95 each</i>
<i>Vegetarian Cocktail Spring Roll with Sesame Ginger Dip</i>	<i>\$1.75 each</i>
<i>Ginger Seared Scallops with Citrus Sauce</i>	<i>\$2.95 each</i>
<i>Sesame Beef Satay</i>	<i>\$2.75 each</i>
<i>Chive, Bacon &amp; Sour Cream Stuffed New Potato Halves</i>	<i>\$1.95 each</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 Roma Tomato, Roasted Pepper or Olive Tapenade</i>	<i>\$1.75 each</i>
<i>Smoked Salmon Canapés with a Chive Crème Fraiche*</i>	<i>\$2.25 each</i>
<i>Sesame Wonton Crisps with Tuna Tartar*</i>	<i>\$2.50 each</i>
<i>Crabmeat Salad on Cucumber Rounds</i>	<i>\$2.25 each</i>
<i>Asparagus Wrapped with Prosciutto</i>	<i>\$1.75 each</i>
<i>Smoked Salmon Diamonds*</i>	<i>\$1.95 each</i>
<i>New Potatoes filled with Sour Cream, Chives and Caviar</i>	<i>\$2.25 each</i>
<i>Southwest Chicken &amp; Avocado Salad in Phyllo Cups</i>	<i>\$2.50 each</i>
<i>Parma Prosciutto Rolls filled with Mozzarella, Basil and Sun-dried Tomatoes</i>	<i>\$1.95 each</i>
<i>Smoked Salmon Roulade on Rye Crisp*</i>	<i>\$2.25 each</i>
<i>Oysters on the Half Shell with Pickled Ginger and Wasabi</i>	<i>\$3.00 each</i>
<i>Carpaccio of Beef on a Parmesan Crisp*</i>	<i>\$2.50 each</i>
<i>Thai Vegetable Spring Rolls with Ginger Dipping Sauce (Lobster \$3.00)</i>	<i>\$2.50 each</i>
<i>Blue Cheese and Dried Fig Baklava</i>	<i>\$2.15 each</i>
<i>Carpaccio of Tuna on Crostini*</i>	<i>\$2.50 each</i>
<i>Balsamic Fig &amp; Goat Cheese Flatbread</i>	<i>\$2.15 each</i>
<i>Lobster &amp; Crème Fraiche Canapé</i>	<i>\$3.00 each</i>
<i>Devil Eggs with Sevruga Caviar and Chives</i>	<i>\$2.25 each</i>
<i>Grilled Shrimp with Mango Salsa</i>	<i>\$3.00 each</i>
<i>Chinese Spoons with Ahi Tuna Poke with Avocado</i>	<i>\$2.50 each</i>
<i>Lobster, Mango and Mint Salad in Phyllo Shells</i>	<i>\$3.25 each</i>
<i>Tuna Maki Roll with Picked Ginger and Wasabi</i>	<i>\$2.75 each</i>

### SHOOTERS

*Oyster Bloody Mary with Grey Goose Vodka and Celery*  
*Day Boat Sea Scallop Ceviche, Coriander Seed, Avocado, Patron Gold Tequila*  
*Smoked Salmon Tartar, Cucumber, Fennel, Dill Cream*  
*\$5.00 each*

## DISPLAYED HORS D'OEUVRES



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

### HOT SELECTIONS

<i>Chicken Wings with Blue Cheese, Buffalo, Teriyaki or Mandarin Barbeque Style</i>	\$175
<i>Artichoke &amp; 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 &amp; Dip</i>	\$225
<i>Pineapple, Melon and Strawberry Skewers with Chocolate Fondue</i>	\$350
<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 Served with Assorted Fresh Fruits and Gourmet Crackers</i>	\$375
<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>	\$295
<i>Jonah Crab Claws</i>	\$325
<i>Oysters on the Half Shell*</i>	\$275
<i>Cherrystones Clams on the Half Shell*</i>	\$275
<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

*Please add 6.25% Massachusetts sales tax and a 20% Club Charge to the above quoted prices*  
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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 \$75.00 Chef fee per station applies.*

### **PASTA STATION \$14.00**

*Served with Breadsticks and Parmesan Cheese*

*Includes the following:*

*Select Two Ingredients:*

*Chicken  
Baby Shrimp  
Proscuito\*  
Italian Sausage  
Andoullie Sausage  
Bay Scallops  
Beef Tips\**

*Includes the Following:*

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

<i>Rosemary Roasted Turkey Breast (serves 40) \$185</i>	<i>Virginia Baked Ham (serves 50) \$200</i>
<i>Baked Atlantic Salmon En Croûte* \$195</i>	<i>Roast Leg of Lamb* (serves 25) \$195</i>
<i>Roast Tenderloin of Beef* (serves 25) \$265</i>	<i>Roast Sirloin *(serves 40) \$250</i>
<i>Prime Rib of Beef* (serves 50) \$275</i>	<i>Apricot &amp; Leek Stuffed Pork Loin* (serves 40) \$225</i>

*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, grapes, apples and watermelon cubes  
\$9 per person (minimum of 20 people)*

### **CREPE STATION \$9**

*This Includes Your Choice of One of the Following:*

*Seasonal Berry Crepes  
Crepe Suzette  
Apple & Cinnamon Crepe*

### **FLAMBÉED DESSERTS SERVED WITH VANILLA GELATO \$9**

*Strawberries Romanoff  
Cherries Jubilee  
Bananas Foster*

*Please add 6.25% 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*

## **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.*

*(Choice of One Entrée)*

### **SOUPS**

*Minestrone*

*Chicken Noodle Soup*

*Maine Lobster Bisque \$3*

*New England Clam Chowder*

*Roasted Corn and Crab Chowder \$3*

*Butternut Squash Bisque with Cinnamon Crème*

*Chicken Tortilla Soup*

*Tomato Basil with Herb Croutons*

*Black Bean Soup with Crispy Tortilla Strips*

*Seasonal Chilled Soup*

*Chilled Gazpacho*

### **APPETIZERS**

*Family Style Ziti Pomodoro*

*Melon with Prosciutto and Aged Balsamic Vinegar*

*Wild Mushroom Ravioli with Parmesan Cream Sauce*

*Jumbo (4) Gulf Shrimp Cocktail \$5*

*Tuna Tartare with Wasabi Aioli and Sweet Soy Sauce \$4*

*Mushroom Ragout over grilled Tomato Polenta \$2*

*Beef Carpaccio with Pecorino Crumble, Arugula, Tomato Crostini \$4*

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

*HCC Crab Cakes with Citrus 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*

*Spinach Salad with Dried cranberries, candied Walnuts and Aged Sherry Vinaigrette*

*Greek Salad with Romaine and Red Leaf Lettuce, Feta Cheese, Kalamata Olives, Green Peppers,  
Red Onions and Artichoke Hearts with Red Wine Basil Vinaigrette \$3*

*Heirloom Tomato and Fresh Mozzarella Salad with Basil oil and Balsamic Reduction \$4*

*Wedge Salad with tomato, red onion, crumbled blue cheese and blue cheese dressing \$2*

*Baby Romaine Salad with hardboiled eggs, bacon bits and creamy parmesan dressing \$2*

*Please add 6.25% Massachusetts sales tax and a 20% Club Charge to the above quoted prices  
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**\*DUET PLATES**

<i>Roast Tenderloin of Beef * with Baked Stuffed Shrimp</i>	\$60.00	<i>New York Strip Steak *with Ginger Seared Scallops</i>	\$55.00
<i>Petite Filet Mignon *with Marinated Grilled Chicken</i>	\$48.00	<i>Petite Filet Mignon* with Half lobster tail*</i>	\$52.00
<i>Grilled New York Sirloin* with Jumbo Lump Crabcakes</i>	\$55.00	<i>Citrus Marinated Swordfish* with Jumbo Shrimp Skewer</i>	\$50.00

**ENTREES & MAIN COURSES**

<i>Slow-Roasted Prime Rib of Beef* finished with au jus</i>	\$45.00
<i>Sliced Roast Tenderloin of Beef* finished with roasted shallots and green peppercorn cream sauce</i>	\$50.00
<i>Bacon Wrapped Filet Mignon* atop a grilled portobello with sauce béarnaise*</i>	\$48.00
<i>Pecan Crusted Trout with braised leeks and Lemon Parsley Sauce</i>	\$38.00
<i>Dry Rub Grilled Pork Tenderloin* with Black Bean Sauce</i>	\$39.00
<i>Roast Rack of New Zealand Lamb* rolled in a pistachio crust</i>	\$50.00
<i>Apple-Smoked Center Cut Pork Chops* with braised red cabbage and a dried cherry glaze</i>	\$42.00
<i>Pan Blackened Ribeye Steak* with Ancho Chile Adobo Sauce</i>	\$49.00
<i>Fresh Mozzarella, Roasted Pepper and Spinach filled Breast of Chicken with Marsala Onion Sauce</i>	\$38.00
<i>Roasted Vegetable &amp; Crab Napoleon with Truffle Essence</i>	\$33.00
<i>Asian Breast of Chicken with sweet and Sour vegetables</i>	\$33.00
<i>Penne Pasta with marinated Chicken in Tomato vodka Sauce</i>	\$38.00
<i>Crab Stuffed Shrimp with Lemon Beurre Blanc</i>	\$42.00
<i>Roast New York Strip Loin*, thin sliced with roasted onion sauce</i>	\$42.00

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<i>Blackened Swordfish*</i> <i>with black bean and roasted corn salsa</i>	\$39.00
<i>Oven Poached Sole</i> <i>Jonah crab &amp; asparagus filling with a sherry lobster cream</i>	\$42.00
<i>Ginger Crusted Salmon*</i> <i>with lime risotto and scallion ginger sauce</i>	\$45.00
<i>Sesame Crusted Pan-Seared Tuna*</i> <i>drizzled in a wasabi aioli and sweet soy drizzle</i>	\$42.00
<i>Pesto Encrusted Salmon*</i> <i>with orzo, cherry tomato and basil salad</i>	\$43.00
<i>Fresh New England Haddock</i> <i>lemon herb crumb crust baked in a white wine butter sauce</i>	\$36.00

#### VEGETARIAN

<i>Baked Eggplant Roulades</i>	\$26.00
<i>Grilled Vegetable Napoleon</i> <i>with red pepper coulis</i>	\$28.00
<i>Spring Vegetable Risotto</i> <i>arborio rice with grilled portobello finished with parmesan reggiano</i>	\$27.00

#### DESSERTS

*(Served at the table)*

<i>Blackberry and Pear Crumble</i>	<i>Fresh Fruit Tart, Whipped Cream</i> <i>Raspberry and Mango Sauces</i>
<i>Chocolate Chambord Torte</i> <i>with Raspberry Sauce \$2</i>	<i>Warm Apple Strudel with</i> <i>Caramel Sauce and Chantilly Cream</i>
<i>Triple Layer Chocolate Torte</i>	<i>Tiramisu with Kahlúa Anglaise</i>
<i>Cranberry Pear tart</i>	<i>Strawberry Amaretto Torte</i>
<i>*Bittersweet Chocolate Mousse</i> <i>in Tulip Shell with Fresh Berries \$2</i>	<i>Kentucky Pecan Tart</i>
<i>Seasonal Crème Brulée \$3</i>	<i>*White Chocolate Mousse</i>
<i>Cream Cheese Iced Carrot Cake</i>	<i>Key Lime Tart</i>
<i>New York Style Cheesecake</i> <i>with Fresh Berries and Whipped Cream</i>	<i>Bailey's Pot Au Crème \$2</i>
	<i>Chocolate Covered Strawberries</i>

*Please add 6.25% Massachusetts sales tax and a 20% Club Charge to the above quoted prices*  
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## **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*

*\$40.00*

### **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*

*\$45.00*

### **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*

*\$50.00*

## **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>Red 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>Creamed Spinach or Corn</i>
<i>Fettuccini Alfredo</i>	<i>Roasted Butternut Squash with Cranberries</i>

### **STANDARD SELECTIONS**

*Four Cheese Lasagna or Vegetable Lasagna*  
*Chicken Piccata with Lemon Caper Sauce*  
*Grilled Breast of Chicken with Madeira Mushroom Sauce*  
*Cornbread and Leek Stuffed Chicken Breast*  
*Sliced Roast Beef\* with Burgundy Mushroom Sauce*  
*Sliced Roast Turkey with Apple Walnut Stuffing*  
*Roast Pork Tenderloin\* with Black Bean Sauce*  
*Baked Ham with Honey Mustard Glaze*  
*New England Baked Haddock*  
*Oven Roasted Atlantic Salmon\* with Lemon Chive Sauce*

### **PREMIUM SELECTIONS**

*Chicken Cordon Bleu*  
*Penne Pasta with Bolognese Sauce*  
*Chicken Saltimbocca with Marsala Sauce*  
*Sesame crusted Tuna\* with Wasabi Aioli*  
*Roasted Chicken with Goat Cheese Tomato Stuffing*  
*Grilled Center-cut Pork Chops\* with Caramelized Apples*  
*Blackened Swordfish\* with Black Bean and Corn Salsa*  
*Roast Prime Rib of Beef\* Au Jus*  
*Baked Stuffed Sole with a Crabmeat Filling and Lemon Herb Sauce*  
*Grilled Swordfish\* with Tropical Fruit Salsa*  
*Roasted Leg of Lamb\* with White Bean and Tomato Sauce*

### **DESSERTS**

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

*Please add 6.25% 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.*

### **TIME OF EVENTS**

*There are two available time frames for weekend events; the afternoon 10am-4pm and the evening 6pm-12am. The room reservation is good for up to five hours within those time frames. 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 2011 season at the Club. Pricing for events reserved for the 2011 season will be subject to change when the Club releases its menus for the 2012 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 10 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 6.25% 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. All deposits are nonrefundable. Should a client cancel their event, no refund of a deposit will be given.*

## 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 6.25% 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.*