



THE BROOKSIDE CLUB

Food and Beverage



THE BROOKSIDE CLUB

Buffet Package

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Pre- Reception

Display of Assorted Domestic Cheeses

Artistically Presented with Seasonal Fresh Fruit and Assorted Crackers

Passed Hors d'oeuvres

Selection of Three Hors d'oeuvres from Category A or B

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Champagne Toast

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Buffet Dinner Presentation

Salad

(Choice of One)

Mixed Greens Salad with Pear Tomatoes and Balsamic Vinaigrette

Classic Caesar Salad with Shaved Reggiano Cheese

Entrée

(Choice of Two)

Breast of Chicken Sautéed with Wild Mushrooms and Marsala Wine

Breast of Chicken Picatta with White Wine, Lemon and Capers

Pan Seared Salmon Mediterranean with Calamata Olives, Capers, Vine Ripened Tomatoes and Fresh Herbs

Fillet of Native Cod with Herb Crumb Topping and Lemon Basil Buerre Blanc

Sliced Marinated London Broil with Cremini Mushroom Gravy

Grilled Black Angus Club Steak with Roasted Cippollini Onion Demi Glaze

Rotisserie Roast Pork Loin with Rosemary Ju Lie

Accompaniments

(Choice of One)

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Roasted Red Bliss Potatoes

~All Entrees Served with Chef's Selection of Seasonal Vegetables & Warm Bread~

Vegetarian Meals Available Upon Request

Dessert

Garnished Client Provided Wedding Cake

Artistically Presented with Raspberry Coulis and Seasonal Fresh Berries

Coffee and Tea Service

\$55.00 per Person

Prices per person are subject to 18% taxable house charge (not a gratuity) and MA State sales tax.
Prices and Menu selections subject to change.



THE BROOKSIDE CLUB

Seated Silver Package

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Pre- Reception

Display of Assorted Domestic Cheeses

Artistically Presented with Seasonal Fresh Fruit and Assorted Crackers

Passed Hors d'oeuvres

Selection of Four Hors d'oeuvres from Category A or B

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Champagne Toast

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Plated Dinner Presentation

Salad

(Choice of One)

Mixed Greens Salad with Pear Tomatoes, Goat Cheese and Balsamic Vinaigrette

Classic Caesar Salad with Shaved Reggiano Cheese

Entrée

(Choice of Two)

Roast Statler Chicken Breast Stuffed with Prosciutto and Mozzarella with Marsala Wine and Mushroom Sauce

Roasted Statler Breast of Chicken Provencal over Sautéed Spinach

Grilled Atlantic Salmon over Sautéed Spinach with Sun-Dried Tomato and Tarragon Buerre Blanc

Jonah Crab Stuffed Fillet of Sole with Lemon Herb Butter

*Slow Roasted Prime Rib of Beef with Horseradish Cream Sauce**

Grilled 8 oz. Sirloin Steak with a Cabernet Demi Glaze

*~All Entrees Served with Chef's Selection of Seasonal Vegetables, Starch & Warm Bread~
Vegetarian Meals Available Upon Request*

Dessert

Garnished Client Provided Wedding Cake

Artistically Presented with Raspberry Coulis and Seasonal Fresh Berries

Coffee and Tea Service

\$59.00 per Person

***add \$4/pp**

Prices per person are subject to 18% taxable house charge (not a gratuity) and MA State sales tax.
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THE BROOKSIDE CLUB

Seated Gold Package

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Pre- Reception

Display of Assorted Domestic Cheeses

Artistically Presented with Seasonal Fresh Fruit and Assorted Crackers

Passed Hors d'oeuvres

Selection of Five Hors d'oeuvres from Category A or B or C

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Champagne Toast

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Plated Dinner Presentation

Salad

(Choice of One)

Mixed Greens Salad with Pear Tomatoes, Goat Cheese and Balsamic Vinaigrette

Classic Caesar Salad with Shaved Reggiano Cheese

Vine Ripe Tomato and Fresh Mozzarella Salad with aged Balsamic and Virgin Olive Oil

Entrée

(Choice of Two)

Roasted Statler Breast of Chicken Stuffed with Roasted Red Peppers, Spinach and Mascarpone Cheese

Grilled Atlantic Salmon over Sautéed Spinach with Sun-Dried Tomato and Tarragon Buerre Blanc

Grilled Swordfish Steak with Lobster Buerre Blanc

Grilled 8oz. Angus Tenderloin of Beef with Madeira Wine Demi Glaze and Gorgonzola

Slow Roasted Pork Loin with Memphis Rub and Cranberry Apple Sauce

*~ All Entrees Served with Chef's Selection of Seasonal Vegetables, Starch & Warm Bread ~
Vegetarian Meals Available Upon Request*

Dessert

Garnished Client Provided Wedding Cake

Artistically Presented with Raspberry Coulis and Seasonal Fresh Berries

Coffee and Tea Service

\$67.00 per Person

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THE BROOKSIDE CLUB

Stations Package

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Pre- Reception

Display of Assorted Domestic Cheeses

Artistically Presented with Seasonal Fresh Fruit and Assorted Crackers

Passed Hors d'oeuvres

Selection of Five Hors d'oeuvres from Category A or B or C

~

Champagne Toast

~

Buffet Dinner Presentation

Salad

(Choice of One)

Mixed Greens Salad with Pear Tomatoes, Goat Cheese and Balsamic Vinaigrette

Classic Caesar Salad with Shaved Reggiano Cheese

Pasta Station

(Choice of Two)

Pastas: Penne, Linguine, Cheese Tortellini

Sauces: Marinara, Pesto, Alfredo

(Served with Grated Parmesan Cheese and Garlic Bread)

Carving Station

(Choice of Two)

Roasted Pork Loin with Cider Apple Compote

Roast Breast of Turkey with Natural Gravy

Virginia Smoked Ham with Pineapple Chutney

Roasted Top Sirloin with Red Wine, Thyme Demi Glaze

Prime Rib of Beef with Natural Au Jus

Roasted Tenderloin of Beef with Wild Mushroom Demi Glaze

Accompaniments

(Choice of One)

Creamy Mashed Potatoes

Roasted Red Bliss Potatoes

Mixed Wild Rice

~Served with Chef's Selection of Seasonal Vegetables & Warm Bread~

Dessert

Garnished Client Provided Wedding Cake

Artistically Presented with Raspberry Coulis and Seasonal Fresh Berries

Coffee and Tea Service

\$68 .00 per Person

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THE BROOKSIDE CLUB

Stationary Enhancements

(Priced per 50 People, per One Hour Cocktail Party)

Domestic Cheese Display

Our Chef's Selection of Assorted Artistically Displayed Domestic Cheeses
\$225

International Cheese Display

Gorgonzola, Port Salute, Sainte Andre, Smoked Gouda & Brie Cheeses
\$250

French Double Crème Baked Brie

Garnished with Caramelized Walnuts
\$150

(All Cheese Displays are Artistically Presented with Chef's Choice of Seasonal Fresh Fruits and Assorted Crackers)

Fresh Seasonal Fruit Display

A Summer Mix of Colorful Fresh Fruits
\$175

Fresh Seasonal Vegetable Crudités

A Bountiful Selection of Fresh Seasonal Vegetables Hand Cut and Presented with an Accompaniment of Assorted Dipping Sauces
\$175

Antipasto Display

Chef's Choice of Assorted Cured Italian Meats, Cheeses, Assorted Olives and Grilled Marinated Artichokes and Seasonal Vegetables
\$250

Spinach, Artichoke & Crab Dip

A Warm Creamy Blend of Fresh Baby Spinach, Roasted Artichoke Hearts, Fresh Maine Crab Meat & Parmesan Cheese served with Fresh French Baguettes
\$175

Atlantic Smoked Salmon

(Recommended One per 20 Guests)
Hand carved Atlantic Smoked Salmon Served with Traditional Accompaniments:
Dijon Tarragon Vinaigrette, Pickled Cucumber, Dill Sauce, Assorted Crackers and French Baguettes
\$125

Classic Cape Cod Raw Bar*

(Priced Per 50 Pieces)

<i>Fresh Wellfleet Oysters</i>	<i>market price</i>
<i>Fresh Littleneck Clams</i>	<i>market price</i>
<i>Jumbo Shrimp Cocktail</i>	<i>market price</i>
<i>Maine Rock Crab Claws</i>	<i>market price</i>

Raw Bar Selections Served over Crushed Ice & garnished with Cocktail Sauce, Fresh Horseradish, Tabasco, and Lemon Wedges

**Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness.*

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THE BROOKSIDE CLUB

Stationary Desserts

Gourmet Chocolate Fondue Station

Molten Milk Chocolate garnished with Fresh Seasonal Fruits, Pirouette Cookies, and other Sweet Dipping Treats
\$8.00 per Person

Gourmet Ice Cream Sundae Station

Chocolate Ice Cream, Vanilla Ice Cream and Smooth Raspberry Sorbet
Toppings Include Freshly Whipped Cream, Hot Fudge, Caramel, and Cherries Finished with Assorted Chocolates & Treats
\$10 per Person

(50 Person minimum on all Dessert Stations)

A La Carte Desserts

(All Desserts are served with Appropriate Garnish, Seasonal Berries & Freshly Whipped Cream)

<i>Chocolate Dipped Strawberries</i>	<i>\$3.00 each</i>
<i>Baked Cookies & Brownies</i>	<i>\$3.00 per person</i>
<i>Scoop of Vanilla Ice Cream</i>	<i>\$3.00 per person</i>
<i>Seasonal Sorbet</i>	<i>\$4.50 per person</i>
<i>Baked Apple Pie</i>	<i>\$5.00 per person</i>
<i>Carrot Cake</i>	<i>\$5.00 per person</i>
<i>N.Y. Style Cheesecake</i>	<i>\$6.00 per person</i>

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THE BROOKSIDE CLUB

Hors d'oeuvres

Group A:

Vegetable Spring Rolls with Dipping Sauce
Chicken Satay with Thai Peanut Sauce
Spanikopita
Rustic Bruschetta
Melon and Prosciutto
Spinach and Gorgonzola Stuffed Mushrooms
Miniature Chicken Quesadillas
Chicken Tenders with Honey Mustard Dipping Sauce

Group B:

Andouille Sausage En Croute
Asparagus Wrapped in Prosciutto
Sweet Sausage Stuffed Mushrooms
Crab Stuffed Rangoon with Duck Sauce
An Assortment of Miniature Quiches

Group C:

California Rolls
Maple Smoked Bacon Wrapped Scallops
Carpaccio of Beef
Crab Cakes with Cajun Aioli
Chilled Jumbo Shrimp with Lemon and Cocktail Sauce
Atlantic Smoked Salmon on Cucumber rounds with Dill Crème Fraiche
Ahi Tuna Poke on Fried Wonton
Scallop Wrapped in Prosciutto
Sliced Tenderloin of Beef on Garlic Crostini with Horseradish Cream Sauce
Oysters on the Half Shell with Mignonette
Clams Casino
Miniature Beef Wellington

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THE BROOKSIDE CLUB

Beverage Service

Your reception beverage service includes a stocked bar and up to two bartenders. If additional bartenders are required, there will be a \$100 fee per bartender. All bars are stocked with scotch, bourbon, gin, vodka, whiskey, rum, wine, imported & domestic beer, soft drinks and juice.

The Brookside Club offers you your choice of hosting an Open Bar (based on per drink consumption) or Cash Bar. With either Bar, you have the option of the Well Bar, Call Bar, Premium Bar or Super Premium (top shelf) Bar beverages.

Beer: Heineken, Amstel Light, Budweiser, Bud Light, Michelob Ultra, Harpoon, Sam Adams, Buckler

House Wine: Pinot Griio, Chardonnay, Merlot, Cabernet Sauvignon

Imported Beer	\$4.50	Red/White Wine	\$6.50
Domestic Beer	\$3.50	Soft Drinks/Juice	\$2.25

Well Bar

All Well Drinks made with House Brand of Vodka, Bourbon, Brandy, Rum, Scotch, Gin and Tequila

Mixed Drinks	\$6.50
Martinis	\$7.75

Call Bar

Liquor: Skyy, Skyy Flavors, Bombay, Bacardi, Captain Morgan, Canadian Club, Jim Beam, Cuervo Gold, Dewars, Malibu, Seagrams Seven

Mixed Drinks	\$7.00
Martinis	\$8.25

Premium Bar

Liquor: Absolut, Stoli, Stoli Flavors, Ketel One, Baileys, Seagrams VO, Jack Daniels, Kahlua, Johnny Walker Red, Mount Gay, Southern Comfort, Tanqueray

Mixed Drinks	\$7.50
Martinis	\$8.75

Super Premium Bar

Liquor: Grey Goose, Bombay Sapphire, Crown Royal, Jameson, Johnny Walker Black, Makers Mark, Meyers Rum, Sambuca, Tanqueray Ten, Chivas Regal

Mixed Drinks	\$8.50
Martinis	\$9.75

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