



Charter Oak
COUNTRY CLUB



Bar and Bat Mitzvahs

Package Includes the Following Items

Butlered Selection of Five hors d'oeuvres

International Cheese & Garden Vegetable Crudite

Three Course Dinner (Appetizer, Entrée & Dessert) or Buffet Food Stations

Personal Event Coordinator

Exceptional Five Star Service

Elegant Damask Gold Floor Length Linens, Napkins & Overlay

Menu Selections

Hot Hors d'oeuvres

Spinach & Goat Cheese in Phyllo
Miniature Maryland Crab Cakes
Oriental Vegetable Spring Rolls
Caribbean Coconut Dipped Shrimp
Four Cheese Stuffed Mushroom Caps
Quesadillas (Chicken or Steak)
Crab & Cheese Stuffed Mushrooms
Buffalo Chicken Tenders or Wings
Oriental Crab Rangoon

Bacon Wrapped Scallops
Italian/Swedish Cocktail Meatballs
Beef Wellington Bruschetta
Potato Cakes with Apple Sauce
Gourmet Grilled Pizza Bits
Raspberry Brie Puff Pastry
Miniature Chicken Cordon Bleu
Petite Cheese & Vegetable Quiche
Pigs in a blanket
Beef Knishes

Cold Hors d'oeuvres

Shrimp Cocktail	Sushi California Roll
Fresh Strawberries with Brie	Lobster Teaspoons with Saffron Crème Fraiche
Fresh Melon Wrapped Prosciutto	Wrapped Shrimp Vinaigrette in slice Snow Peas
Smoked Turkey Stuffed Cherry Tomatoes	Sliced Tomatoes & Fresh Mozzarella

Adult Served Meal

(please select one)

Butternut Squash Bisque, Chicken or Beef Vegetable Soup, Clam Chowder add \$2
Field Green Salad - Mixed Baby Greens with Tomato, Cucumber & House Balsamic Vinaigrette
Classic Caesar Salad - Romaine Lettuce Tossed with Our Homemade Caesar Dressing,
Seasoned Croutons & Parmesan Cheese
Tomato & Mozzarella Over Field Greens, Laced with Balsamic Vinaigrette - Add \$4pp
Mixed Greens with Candied Walnuts, Gorgonzola Cheese & Roasted Pears - Add \$4pp

Entrees

(please select one)

Filet of Beef with Choice of Béarnaise or Pinot Noir Portobello Mushroom Sauce Served with
Baked Stuffed Shrimp \$75.00
Filet of Beef with Herb Roasted Salmon in a Lemon Dill Sauce \$75.00
Filet of Beef & Chicken Stuffed with Lobster & Spinach in a Light Vellute Sauce \$75.00
Filet Mignon with Chicken Francaise in a Lemon Caper Sauce \$70.00
Black Angus Prime Rib of Beef Served with Au Jus & Popover \$70.00
Grilled Filet Mignon 8 oz. Filet Served with a Pinot Noir Portobello Mushroom Sauce \$70.00
Grilled Swordfish Served with a Citrus Relish \$65.00
Herb Roasted Salmon Served in a Lemon Dill Buerre Blanc \$65.00
Chicken Francaise Sauteed in a Lemon Caper Sauce \$60.00
Tuscan Chicken - Chicken Stuffed with Italian Risotto, Sundried Tomatoes, Spinach &
Mushrooms Served with a Roasted Tomato Coulis \$60.00
Autumn Chicken - Chicken Stuffed with Sage, Cranberry & Chestnut Stuffing Served
in a Vellute Sauce \$60.00
(Add a \$3pp plate charge to offer a choice of two entrees)

Sides

Potato

(please select one)

Garlic Mashed
Roasted Herd New Potatoes
Baked Stuffed Potato with Sour Cream,
Chives, Bacon & Cheddar Cheese
Wild Mushroom Risotto
Rice Pilaf

Vegetables

(please select one)

Asparagus
Julienne Vegetables
Seasonal Mixed Medley
Green Beans with Almonds or Shallots
Carrots with Honey & Anise

Dessert

(please choose one)

Chocolate Tulip Cup Filled with Chocolate, White Chocolate, or Raspberry Mousse Garnished with Fresh Berries, Raspberry Puree & Whipped Cream

Molten Chocolate Cake with Crème Anglaise & Raspberries

Warm Apple Crisp with Vanilla Ice Cream

Tiramisu, Italian Ladyfingers, Dipped in Espresso, Layered with Mascapone Cheese & Amaretto

Fresh Berry Crème Brulee Served with Biscotti

New York Cheese Cake Served with Fresh Strawberries & Strawberry Coulis

Food Station Selection

Choice of 5 passed Hors d'oeuvres & Plated Caesar or Mixed Green Salad

Choice of 2 Food Stations \$65.00pp

Choice of Three Food Stations \$75.00pp

Taste of Italia

Bowtie & Penne Pasta with Choice of Two Sauces

(marinara, alfredo, basil & cream, primavera or pesto)

Garlic Bread, Bread Sticks

Fresh Mozzarella & Tomatoes Display

Antipasto Display

To Add Shrimp Scampi (\$5.00 pp)

To Add Chicken Francaise (\$5.00 pp)

Carved Selections

Choice of Two: *Sirloin of Beef, *Prime Rib, Roasted Turkey, Virginia Baked Ham, or Pork Tenderloin

Served with Potato, Vegetable & Accompaniments

*Carved Tenderloin of Beef Add \$5.00 pp

Asian Cuisine

Choice of three:

Sesame Chicken, Teriyaki Beef Sticks,

Crab Ragoon, Vegetable Spring Rolls or

Fried Won-Tons

Sautéed to order Chicken or Beef Stirfry

Served with White or Egg Fried Rice

(substitute shrimp \$5.00 pp)

The New Englander

Clam Chowder

New England Baked Scrod

Mixed Vegetable Medley &

Roasted New Potato

Beverage Service

Will be priced based on consumption.

Cash

House \$6 Call \$7 Premium \$8

Domestic Beer \$5 Imports \$6

Wine \$7

"Bowls of Cheer"

Fruit Punch (non-alcoholic) \$35

Sangria \$50 Champagne Punch \$70 Mimosa Punch \$70

A (20%) twenty percent club charge for operations and appropriate taxes will be added to all food & beverage. Prices are subject to change without notice.

Teen Menu Selections

Menu selection #1

(served meal)

Hors d'oeuvres

(choice of 3)

Mozzarella Sticks

Potato Skins

Bagel Pizza

Pigs in a Blanket

Chicken Quesadillas

Cheese & Fruit Display

Vegetable Crudités with Dipping Sauce

Appetizer Course

(please select one)

Mixed Green Salad

Traditional Caesar Salad

Fresh Fruit Cup with Sorbet

Chicken Noodle Soup

Bow Tie Pasta with Marinara or Alfredo Sauce

Entrees

(please select one)

Chicken Fingers & French Fries

Cheese Lasagna

3 Mini Beef Sliders Served with Onion Rings & French Fries

Meatballs & Pasta with Marinara Sauce

Chicken Stir Fry Served with Fried Rice & an Egg Roll

Chicken Parmesan Served with Pasta

Beef Teriyaki Skewers Served with Rice & Vegetables

Marinated Sirloin Tips Served with Steak Fries & Vegetables

Dessert

Ice Cream Profiterole with Hot Fudge & Whipped Cream

Soda Station

\$35pp

Teen Menu Selections

Menu selection #2

(buffet selection)

Hors d'oeuvres

(choice of 3)

Mozzarella Sticks

Bagel Pizza

Loaded Potato Skins

Pigs in a Blanket

Chicken or Beef Quesadillas

Salad

(choice of 2)

Mixed Greens Salad Bowl

Caesar Salad Bowl

Fresh Fruit Salad Bowl

Entrée Selection

(choice of 3)

Chicken Fingers & French Fries

Hamburgers/Cheeseburgers

Hot Dog/Corn Dogs

Pizza

Chicken or Beef Quesadillas

Pasta with Tomato or Alfredo Sauce

Pasta with Meatballs

Beef or Chicken Fajitas with Mushrooms, Onions & Peppers

Teriyaki Beef or Chicken Skewers Served with Rice

Spring Rolls with Rice

Chicken Parmesan Served with Pasta

Dessert

(please choose 1)

Make Your Own Sundae Bar

Vanilla & Chocolate Ice Cream Served with Hot Fudge, Caramel & Strawberry Sauce

Toppings: M&M's, Skittles, Oreos, Gummy Bears, Whipped Cream & Cherries

Chocolate Fountain Served with Fresh Seasonal Fruit, Graham Crackers, Marshmallows & Pretzels

Soda Station

\$35.00++



Phil Fox Photography

Presentation Desserts

Chocolate Fondue Station

Assorted Fresh Melon Strawberries & Fruit

Accompanied with Pound Cake

\$8pp

Chocolate Fondue Station with Assorted Chef's
Selection of Mini Pastries

\$14pp

Crepes Station (minimum of 25pp)

Delicate Crepes Filled to Order with Fresh
Fruit Laced with Chocolate & Accompanied
with Whipped Cream & Vanilla Ice Cream

\$12pp (Chef Attendant Required \$75 Fee)

Bananas Foster Station (minimum of 25pp)

Warm Bananas Sautéed with Rum Flavored
Caramel, Served to Order Over Vanilla Ice Cream
Topped with Walnuts & Whipped Cream

\$12pp (Chef Attendant Required \$75 fee)

Candy Bar

An Assortment of M&M's, Hershey Kisses,
Twizzlers, Reeses Peanut Butter Cups,
Skittles & Mints

\$5pp

Ice Cream Bar (minimum 50pp)

Vanilla & Chocolate Ice Cream

Hot Fudge, Strawberry & Caramel Sauce

Fresh Whipped Cream, Cherries & Nuts

Assorted Toppings to Include: M&M's, Oreos,
Gummy Bears, Reeses Pieces & Sprinkles

\$6pp

Viennese Display

Assortment of Whole Cakes & Tortes, Canoli,
Mini Cheese Cakes, Fruit Tarts, Mousse Cups
Eclairs & Chocolate Dipped Strawberries

\$15pp

Miniature Viennese Display

An Assortment of Mini Eclairs, Canoli, Fruit Tarts,
Cheese Cakes, Mousse Cups & Biscotti

\$10pp

International Coffees (minimum of 100pp)

Cappuccino Station Served with International
Cordials & Liqueurs

\$6 per drink

Cappuccino Station (minimum of 100pp)

Cappuccino & Espresso Made to Order

\$5pp

Reception Enhancements



Vegetable Crudités Display

Served with Assorted Dips

\$3pp

Domestic & Imported Cheese Display

An Array of Specially Selected Imported & Domestic Cheeses Served with Crackers

& French Bread

\$6pp

Mediterranean Display

Hummus & Baba Ghanoush

Served with Pita Chips

Mediterranean Grilled Vegetable Salad
& Marinated Olives

Stuffed Grape Leaves with Mint Raita

\$10pp

Antipasto Display

Selection of Italian Cured Meats & Cheeses

Marinated Vegetables, Olives,

Artichokes Hearts & Mushrooms

Assorted Tuscan Bread & Bread Sticks

\$9pp

New England Raw Bar

(priced per piece based on seasonal availability
& market price)

**Jumbo Shrimp on Ice Cocktail &
Remoulade Sauces**

**Little Neck Clams on the Half Shell &
Cocktail Sauce**

**Seasonal Oysters on the Half Shell, Served
with Horseradish, Tabasco & Cocktail Sauce**

Snow Crab Claws

Cracked Maine Lobster Tails & Claws

Prepared Sushi Display

A Deluxe Selection of Shrimp, California Roll,
Cucumber, Tuna & Salmon

5 Pieces per person (25 person minimum)

\$18pp

Traditional Smoked Salmon Display

Served with Eggs, Onions, Capers & Mini Rye
Toast Points

\$9pp

- General Information -

Payments & Menu Selection - In order to secure the preferred date for your event, a non-refundable deposit of \$2,000 will be required with the signed agreement. Dates will be confirmed upon receipt of your payment. After booking, you will receive two detailed appointments with your wedding coordinator. At thirty days before your event, the menu selections will be confirmed, fifty percent payment due, & your minimum number of guests decided. The number of guests may continue to be adjusted by 10%, before your final appointment. Your final meeting will occur seven days prior to your event at which time your final guaranteed number of guests is required & your final balance is due. Final guarantees are not subject to credit or reduction.

Service Staff - Charter Oak will provide appropriate staff according to the number of guests attending your affair. Charges will apply if additional staffing is requested/required: service staff, chefs or bartenders.

Food & Beverage - All Guests will be prohibited from bringing any food & beverage items on to the club's premises without prior Management's approval. Alcoholic beverages may not be consumed in the State of Massachusetts by anyone under the age of 21. Charter Oak reserves the right to check identification & to refuse service to anyone who appears under age, suspicious or thought to be intoxicated by staff or management.

Room Charges - Rental fees are determined by the length of your function, menu selection & planned room usage. Wedding Reception reservations are based on (5) five hours of room usage at a \$2,000 room rental fee. This fee includes bartenders, room set up with standard linen & cake cutting fee. A charge of \$275 for each additional half hour for up to 1 additional hour will apply to your final bill. On Saturday evenings, events will require a minimum of 130 guests. Those wishing to host the Wedding Ceremony at the Club will be charged an additional flat fee of \$1,000. Charter Oak Country Club may require Police Details at functions of 175 people or more. Charter Oak will not assume responsibility for articles left at the Club after the event has ended.

Seating & Floor Plan Preparation - Final plans should be determined no later than 14 days prior to the scheduled date. Should custom-seating arrangements, specialty linens or if seating exceeds our standard (250), appropriate rental fees will apply. **Cancellation Policy:** In the event of a cancellation, the Charter Oak Country Club shall retain all deposits. Cancellations made within 14 days of the event will be charged for any additional expenses that Charter Oak may incur in planning for the affair. (Example: Rental of linens, equipment, vendors, etc.)

Pricing Policy - If selecting a "split menu" option- a three dollar surcharge per entrée will apply. All prices are subject to change without notice prior to written agreement. A (20%) twenty percent club charge for operations and appropriate taxes will be added to all food & beverage.