



# Bar & Bat Mitzvah Packages

Charter Oak Country Club ■ 394 Chestnut St., Hudson, MA ■ [www.charteroakcc.com](http://www.charteroakcc.com) ■ 978.562.0800 x610



# Teen Menu Selection

## BUFFET SELECTION

### Hors d'oeuvres

(choice of 3)

Mozzarella Sticks

Pizza Bites

Loaded Potato Skins

Pigs in a Blanket

Chicken Quesadilla

### Salad

(choice of 2)

Chopped Green Salad

Caesar Salad

Fresh Fruit Salad

### Entrée Selection

(choice of 3)

Chicken Fingers & French Fries

Hamburger/Cheeseburger Sliders

Mac and Cheese

Pasta with Marinara / Alfredo Sauce

Penne Pasta with Meatballs

Teriyaki Beef or Chicken Served with Rice

Soft Drink Station with Five Selections

Pepsi, Diet Pepsi, Root Beer, Orange Soda, Pink Lemonade, Shirley

Temples, Sierra Mist, Ginger Ale, Fruit Punch, Iced Tea

\$48.00 pp



# Hors d'oeuvres

## HOT HORS D' OEUVRES (PRICED PER 100 PIECES)

Miniature Maryland Crab Cakes	\$375
Caribbean Coconut Dipped Shrimp, Sweet Thai Chili	\$400
Bacon Wrapped Scallops (GF *Available )	\$400
Lobster & Shrimp Mac N' Cheese Fritters	\$400
Miniature Chicken Cordon Bleu	\$375
Thai Chicken Spring Roll, Teriyaki Sauce	\$375
Potato Pancakes with Applesauce (V)	\$300
Spinach & Goat Cheese in Phyllo (V)	\$350
Raspberry & Brie Puff Pastry Sachets, with Almonds (V)	\$375
Braised Beef & Manchego Empanada, Salsa	\$400
Asian Vegetable Spring Roll, Sweet Thai Chili	\$350
Pigs In A Blanket, Spicy Beer Mustard	\$350
Mini Bacon, Cheddar Burgers	\$400
Tandoori Chicken Skewers (GF)	\$375
Smoked BBQ, Pulled Pork on Mini Biscuit	\$350
Beef Brochette with Pepper and Onion, Rosemary Demi (GF)	\$375
Mini Beef Wellington, Horseradish Aioli	\$400
Grilled BBQ Shrimp, Spicy Honey (GF)	\$375
Coconut Chicken, Sweet N' Sour Sauce	\$375
Pan Seared Asian Chicken Dumplings, Ponzu Sauce	\$375
Vermont Cheddar Grilled Cheese, Tomato Soup Shooters (V)	\$400
Braised Shortrib with Horseradish Cream and Pickled Onion on a Biscuit	\$375

## CHILLED HORS D' OEUVRES (PRICED PER 100 PIECES)

Shrimp Cocktail, Bloody Mary Cocktail Sauce (GF)	\$400
Grilled Tenderloin Crostini, Horseradish Aioli, Lemon Parsley Gremolata	\$375
Tomato Mozzarella Bruschetta (V)	\$350
Mini Lobster Salad, Toasted Brioche	\$525
Ahi Tuna Tartare, Tasting Spoon (GF)	\$475
Mini Shrimp Salad Tacos, Avocado Crema	\$400
Antipasto Skewer: Prosciutto, Mozzarella, Artichokes, Genoa Salami (GF)	\$375
Smoked Salmon Rose, Dill Cream Cheese, Rye Toast	\$400
Mushroom Tart with Truffle Oil (V)	\$375
Sesame Crusted Tuna, Sliced Cucumber, Wasabi Aioli (GF)	\$425
Butternut Squash, Pomegranate, Goat Cheese Crostini (V)	\$375

(GF) = Gluten Free    (V) = Vegetarian

VEGAN Selections Available upon Request

# Reception Enhancements

**Fresh Fruit Display** \$12 pp

Skewers of Assorted Fresh Melons, Strawberries, Pineapple, Mango  
and Grapes with Yogurt Dipping Sauce

**Imported and Domestic Cheese & Crudité Display** \$14 pp

Specially Imported & Domestic Cheeses, Dried Fruits, Jam and Grapes, Hummus,  
Crackers, Bread Sticks, Crostini, Seasonal Assorted Fresh Vegetables and  
Dressings

**Mediterranean Display** \$16 pp

Olive Tapenade, Roasted Garlic Hummus, Stuffed Grape Leaves, Grilled  
Vegetables, Lemon Chickpea Salad, Tuscan Bean Salad, Marinated Olives, and  
Tabbouleh Served with Pita Chips

**Antipasto Display** \$18 pp

Selection of Italian Meats and Cheeses, Marinated Olives, Artichokes, Roasted Red  
Peppers, Grilled Vegetables, Cherry Tomatoes, Fresh Mozzarella, Aged  
Balsamic, Imported Olive Oil, Fresh Basil and Assorted Tuscan Bread & Bread  
Sticks

**\*Smoked Salmon Display** \$18 pp

Smoked Salmon, Pastrami Salmon, Chopped Egg, Red Onion, Caperberries, Sour  
Cream, Chives, Lemon, Sliced Cucumber and Tomato,  
Toast Points, Mini Bagels

**New England Raw Bar Display** (minimum 100 ppl) Market

Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters,  
Lemon, Old Bay Cocktail Sauce, Mignonette and Horseradish

**Bruschetta Bar** \$16 pp

Tomato Mozzarella, Mixed Olives and Caperberries, Mascarpone and Wild  
Mushroom, White Bean and Asparagus, Assorted Toast Points, Infused Olive Oils,  
Aged Vinegars, Crostini, Bread Sticks

\*These items are cooked to order and may not be served raw or undercooked. Consuming raw or undercooked fish,  
meat, egg or seafood may increase your risk of foodborne illness. Before placing your order, please inform your  
server if a person in your party has a food allergy.

# Adult Package Includes the Following~

Imported and Domestic Cheese & Crudit  Display

Three Course Dinner (Salad, Entr e & Dessert) or Elegant Buffet

## Salad:

Mixed Baby Greens with Tomato, Cucumber & House Balsamic Vinaigrette	Included
Classic Caesar with Homemade Caesar Dressing, Croutons & Parmesan Cheese	Included
Greek Salad, Kalamata Olives, Feta, Red Onion, Greek Dressing	\$4 upgrade
Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto, Basil Oil	\$4 upgrade
Classic Wedge Salad, Iceberg, Tomato, Red Onion, Bacon, Bleu Cheese, Chives	\$4 upgrade
Roasted Pear, Pecan Crusted Goat Cheese, Dried Cranberries, Arcadian	\$4 upgrade
Harvest Greens, White Balsamic Vinaigrette	
Baby Arugula, Fris�e, Shaved Fennel, Radish, Orange Supremes, Shaved Parmesan, Citrus Vinaigrette	\$4 upgrade
Sweet Potato, Apple, Prosciutto & Smoked Gouda Served over Mixed Greens, Apple Cider Vinaigrette	\$4 upgrade

## Starch:

Parmesan Herb Risotto  
Rice Pilaf  
Roasted Fingerling Potatoes  
Mashed Potatoes, Yukon Gold  
Roasted Sweet Potatoes  
Cauliflower Potato Gratin  
Parmesan Duchess Potato

## Vegetable:

Roasted Seasonal Medley  
Roasted Asparagus, Lemon Oil  
Honey Glazed Baby Carrots  
Haricot Verts  
Broccoli with Herb Butter  
Roasted Cauliflower, Sage Butter  
Squash Medley

## Dessert:

Marquis Cake ~ chocolate mousse, flourless chocolate cake, chocolate glaze  
Red Berry Mascarpone ~ red berry mousse, vanilla cake, mascarpone mousse  
Boston Cream Pie ~  
NY Cheesecake ~ berries and raspberry sauce  
Tiramisu ~  
Warm Apple Crisp ~ whipped cream

## Plated Entrée Selections

Statler Chicken Breast, Fig Port Sauce	\$59
Stuffed Chicken Cordon Bleu, Black Forest Ham, Swiss Cheese, Pan Gravy	\$60
Chicken Piccata, Lemon, Capers	\$59
Autumn Chicken, Stuffed with Sage and Cranberry, Pan Gravy	\$60
Pan Seared Salmon, Lemon Thyme Beurre Blanc	\$69
Striped Bass, Tomato, Corn Sauce (Seasonal)	\$65
Swordfish Steak, Piccata Sauce	\$67
Short Rib, Truffle Demi Glace (Seasonal)	\$65
Grilled Ribeye Steak, Pinot Noir Mushroom Sauce	\$72
Sliced Tenderloin, Demi Glace	\$74
<i>*UPGRADED Selection ~ Grilled Filet Mignon with Demi-Glace</i>	Market Price

## Duet Plate Options

Sliced Tenderloin, Two Crab Stuffed Shrimp	\$82
Sliced Tenderloin, Pan Seared Salmon, Lemon Beurre Blanc	\$84
Pan Seared Chicken Scampi, Two Jumbo Poached Shrimp	\$74
Sliced Tenderloin, New England Crab Cake, Remoulade Sauce	\$84

## Vegetarian & Vegan Specialties

Vegetable VEGAN Ravioli, Roasted Tomato Sauce	\$58
Grilled VEGAN Cauliflower Steak, Arugula, Pesto, Quinoa Pilaf	\$58
Roasted Vegetable Risotto	\$56
Ratatouille & Orzo Stuffed Bell Pepper, Ricotta Cheese, Roasted Tomato Sauce, Basil, Mozzarella Cheese	\$56
Panko Crusted Eggplant, Fire Roasted Tomato Sauce, Basil, Mozzarella Cheese	\$58

## Vendor Meals

Entrée Course & Soft Drinks only	\$50 pp
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# Elegant Buffet ~ \$95 pp

## **Salad Selection** *(Please Select One)*

*Individually plated and served with warm rolls & butter*

Mixed Baby Greens

Caesar Salad

***\*Upgraded Salads Available***

## **Soup Selections** *(Please Select One)*

Tomato Bisqué

Italian Wedding Soup with Mini Meatballs

New England Clam Chowder

Lobster Bisqué

## **Pasta Selection** *(Please Select One)*

Penne Pasta with Rustic Marinara Sauce, Shaved Parmesan Cheese Farfalle Pasta with Spinach & Tomato Alfredo

Campanelle Pasta with Pesto Cream

Tri-Color Tortellini with Alfredo Sauce

***\*Shrimp may be added to any pasta dish (Market Price)***

## **Protein Selection** *(Please Select Two)*

Chicken Piccata

Chicken Francese

Chicken Marsala

Stuffed Autumn Chicken

Stuffed Chicken Cordon Bleu

New England Baked Haddock

Pan Seared Salmon, Lemon Thyme Beurre Blanc

Grilled Salmon, Mango Pineapple Salsa

## **Carved Selection** *(Please Select One) Includes Appropriate Sauces*

Prime Rib of Beef

Roasted Turkey Breast

Glazed Ham, Pineapple Brown Sugar

Herb Roasted Pork Loin

***\*\* UPGRADED Selection ~ Beef Tenderloin (Market Price)***

## **Starch Selection** *(Please Select One)*

Rice Pilaf

Roasted Sweet Potatoes

Yukon Mashed Potatoes

Parmesan Herb Risotto

Confit Baby Potatoes, Garlic, Herbs

Roasted Fingerling Potatoes

## **Vegetable Selection** *(Please Select One)*

Roasted Seasonal Vegetable Medley

Honey Glazed Baby Carrots

Roasted Cauliflower, Sage Butter

Haricot Verts with Garlic

Broccoli with Herb Butter

Roasted Asparagus, Lemon Oil

# Presentation Desserts

(MINIMUM OF 50 PEOPLE)

## **Chocolate Fountain** \$15 pp

Fresh Seasonal Fruit, Marshmallows, Pretzels, Rice Krispies, Pound Cake, Graham Crackers

## **Ice Cream Sundae Bar** \$14 pp

Vanilla Bean & Chocolate Ice Cream, Hot Fudge, Caramel, Strawberry Sauce, M&Ms, Oreos, Gummy Bears, Sprinkles, Whipped Cream, Cherries

## **Cookies & Milk** \$9 pp

Assortment of Chocolate Chip, M&M, Oatmeal Raisin, Peanut Butter, and White Chocolate Macadamia Nut Cookies, with Ice Cold Milk and Chocolate Milk

## **Viennese Display** \$16 pp

Assorted Mini Eclairs, Cannoli and Cheesecakes with an Assortment of Italian Cookies

## **Eiffel Tower** \$18 pp

Assorted French Macaroons, Madeleines, Mini Tartlets and Assorted Mousse Cups

## **Fry it Up** \$16 pp

Assortment of Stuffed Churros, Beignets and Fried Dough Bites, with Warm Chocolate and Caramel Dipping Sauces

## **Charter Oak Signature** (per platter) \$35 each platter

Platter of Assorted Mini Pastries and Chocolate Dipped Strawberries



# Beverage Pricing

## DOMESTIC BEER \$6

Bud  
Bud Light

## IMPORTED BEER \$7

Amstel Light  
Harpoon IPA  
Heineken  
Non-Alcoholic  
Seasonal Selection

## WINE \$11

Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Sauvignon Blanc  
Merlot  
Pinot Noir  
Prosecco

## CALL LIQUOR \$12

Absolut	Dewar's	Malibu	Tito's Vodka
Absolut Citron	Goslings Rum	Bribon Tequila	Seagram' V.O.
Bailey's Bacardi	Jack Daniels	Stoli Raspberry	
Beefeater	Jim Beam	Stoli Vanilla	
Captain Morgan	Kahlua	Tanqueray	

## PREMIUM LIQUOR \$17

Bombay Sapphire	Johnnie Walker Black	Hendricks	Patron
Grand Marnier	Crown Royale	Grey Goose	
Jameson	Makers Mark	Ketel One	

*All Hosted Bars are based on consumption and a 20% club charge and appropriate taxes will be added. Prices are subject to change without notice*

# General Information

**PAYMENT INFORMATION** ~ In order to secure a date for your event, a NON-REFUNDABLE deposit of \$2500 will be required with the signed agreement. Dates will be confirmed ONLY upon receipt of the deposit. 25% of the estimated total will be required at the time of your Menu Tasting. A 50% deposit of the estimated total will be due at thirty (30) days prior to your event. The remaining balance of 25% will be due seven (7) days prior once a final number of guests is given. Final guarantees are not subject to credit or reduction. Any additional charges, including HOSTED bar charges, if applicable, must be paid at the conclusion of your event. ALL deposits must be made by check or money order ONLY; the Charter Oak Country Club does not accept credit cards as a form of payment. Prices may be subject to a 5% increase when booking more than 12 months in advance.

**ROOM RENTAL FEE / MINIMUMS** ~ Our Grand Ballroom can accommodate up to 275 guests, including a large dance floor, and has a rental fee of \$3,000 for FOUR hours of time. An overtime extension of no more than one hour is available at a rate of \$350 per half hour, and must be arranged in advance. All events must conclude by 12:30AM. For all Ballroom events there is a FOOD minimum that will apply and ranges between \$5,000-\$15,000 dependent on the day of the week, and time of year. FOOD Minimums are calculated before the Club Fee and Taxes are added; alcohol is NOT included in this minimum.

**ADDITIONAL FEES** ~ All food / beverage items (including Hosted Bar charges) are subject to a 20% Club Charge. This charge is not intended to be and is not a gratuity or a tip. No portion of the Club Charge is paid directly to any staff, whether regularly employed or engaged for functions. Unlike many hospitality businesses, Charter Oak is a NO TIPPING facility; the Club pays all staff a generous hourly wage, who understand not to expect any tips or gratuities, either from Members of the Club or guests/persons who host functions at the Club. Members /Guests and all others using the Club are strongly discouraged from providing any payment above this the Club charge.

The food/beverage subtotal as well as rental fees, are subject to current Meals and Sales Tax for Hudson, MA. Charter Oak also exercises the discretion to hire a Hudson Police Detail for select functions, and any associated fees will be discussed prior to booking, if deemed a requirement.

**FOOD / BEVERAGE POLICIES** ~ ALL food/beverages MUST be provided by Charter Oak; guests will NOT be permitted to bring any food/beverage items onto the Club's premises, with the exception of a mitzvah cake. All cakes must come from a licensed, insured bakery. NO food items prepared and served at an event may be packaged "to go", due to concerns of food borne bacteria, per the state sanitary code.

In accordance with Massachusetts State Law, no alcohol may be purchased or served to anyone under the age of 21, and a valid ID is required. Shots are not allowed. Staff and Management reserve the right to refuse service to anyone reasonably deemed to be intoxicated. No alcoholic beverages, (including favors containing alcohol) may be brought onto the premises. All beverage service closes one half hour prior to the end of the event.

# *General Information*

**MENU SELECTION** ~ Arrangements to select your menu choices will be set with a private menu TASTING at your convenience, at approximately four (4) – six (6) months prior to your event. Final menu selections must be completed no later than thirty (30) days prior to your affair. In order to ensure we have all the necessary food items on hand, requests for changes beyond this period will not be permitted.

**DÉCOR** ~ - Charter Oak will provide house linens which are available in a variety of colors. If a color is preferred that Charter Oak does not own, additional rental charges will apply. Real candles are not allowed to be used. Confetti or glitter of ANY kind is not permitted and a clean-up fee will be assessed, if it is found to be used. Signage (i.e. bows, balloons or posters) is not allowed in residential areas marking the way to Charter Oak Country Club. Chivari Chairs, if requested, must be provided by the Club, and are subject to standard pricing, currently at \$12.00 per chair. \*\*\*NOTE: ALL decor items provided to Charter Oak MUST be removed at the conclusion of your event; nothing is allowed to remain overnight for pick up the next day.

**CONDUCT** ~ Guests of Charter Oak are expected to adhere to Charter Oak's dress code at all times, must wear proper attire and abide by our "NO DENIM" policy while visiting the Club. For everyone's comfort and safety, unbecoming behavior will not be tolerated, and guests engaging in such behavior may be asked to leave the Club's premises. Clients will assume responsibility for any physical damage to the facility or personal injuries caused by the acts, conducts or omissions of the undersigned or their guests. Charter Oak Country Club is not responsible for property left by a guest anywhere on the premises, including the Clubhouse, Pro Shop, Locker Rooms or entrusted to Club employees.

**CANCELLATION POLICY** ~ In the event of a cancellation, Charter Oak Country Club shall retain all deposits. Cancellations made within fourteen (14) days of the scheduled event, will be subject to any additional fees incurred in planning your event.