



# 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 Coronets

### **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

Bowtie Pasta with Marinara / Alfredo Sauce

Penne Pasta with Meatballs

Teriyaki Beef or Chicken Served with Rice

Chicken Parmesan Served with Pasta

Soft Drink Station with Five Selections

\$39.00 pp



# Hors d'oeuvres

## HOT HORS D' OEUVRES (PRICED PER 100 PIECES) (GF) = Gluten Free

Miniature Maryland Crab Cakes (GF)	\$350
Caribbean Coconut Dipped Shrimp, Sweet Thai Chili	\$350
Bacon Wrapped Scallops (GF)	\$350
Lobster & Shrimp, Mac N' Cheese Fritter	\$350
Miniature Chicken Cordon Bleu	\$275
Thai Chicken Spring Roll, Teriyaki Sauce	\$300
Potato Pancakes with Applesauce for Dipping	\$250
Spinach & Goat Cheese in Phyllo	\$275
Raspberry & Brie Puff Pastry Sachets	\$275
Braised Beef & Manchego Empanada, Salsa	\$300
Oriental Vegetable Spring Roll, Sweet Thai Chili	\$275
Pigs N' Blanket, Spicy Beer Mustard	\$275
Mini Bacon, Cheddar Burgers	\$350
Marinated Chicken Satay, Thai Peanut Sauce (GF)	\$300
Smoked BBQ, Pulled Pork on Mini Biscuit	\$275
Cabot Cheddar and Apple Grilled Cheese	\$225
Beef Brochette with Pepper and Onion, Rosemary Demi (GF)	\$300
Mini Beef Wellington, Horseradish Aioli	\$300
Pastrami Spring Roll, Thousand Island	\$275
Coconut Chicken, Sweet N' Sour Sauce	\$300
Crab Rangoon, Sweet N' Sour Sauce	\$300
Pan Seared Asian Chicken Dumplings, Ponzu Sauce	\$275
Vermont Cheddar Grilled Cheese, Tomato Soup Shooters	\$350
Butternut Squash Arancini	\$275
Braised Shortrib with Horseradish Cream and Pickled Onion in Phyllo Cup	\$300

## CHILLED HORS D' OEUVRES (PRICED PER 100 PIECES) (GF) = Gluten Free

Shrimp Cocktail, Bloody Mary Cocktail Sauce (GF)	\$350
Grilled Tenderloin Crostini, Horseradish Aioli, Lemon Parsley Gremolata	\$300
Tomato Mozzarella Bruschetta	\$275
Mini Lobster Roll, Buttered Grilled Brioche	\$400
Ahi Tuna Tartare, Fried Wonton Chip or Tasting Spoon (GF)	\$350
Antipasto Skewer: Prosciutto, Mozzarella, Artichokes, Genoa Salami (GF)	\$325
Smoked Salmon Rose, Dill Cream Cheese, Rye Toast	\$325
Mini Shrimp Salad Tacos, Avocado Crema	\$325
Waldorf Chicken Salad, Savory Tartlet	\$275
Candied Walnut, Grape, Goat Cheese Lollipop (GF)	\$275
Wild Mushroom, Truffle, Cream Cheese Crepe	\$300
Sesame Crusted Tuna, Sliced Cucumber, Wasabi Aioli (GF)	\$350
Butternut Squash, Pomegranate, Goat Cheese Crostini	\$275
Chilled Polenta, Tomato Jam, Boursin Cheese on Tasting Spoon	\$275

# Adult Package Includes the Following Items

International Cheese & Garden Vegetable Crudite Display

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

## Salad

Mixed Baby Greens with Tomato, Cucumber & House Balsamic Vinaigrette	Included
Classic Caesar with Homemade Caesar Dressing, Croutons & Parmesan Cheese	Included
Classic Wedge Salad Iceberg, Tomato, Red Onion, Bacon, Bleu Cheese, Chives	\$4 upgrade
Sweet Potato, Apple, Prosciutto & Smoked Gouda Served over Mixed Greens	\$4 upgrade
Sliced Mozzarella & Tomatoes Served Over Mesclun Greens with Aged Balsamic	\$4 upgrade
Greek Salad with Feta Cheese, Kalamata Olives & Traditional Greek Dressing	\$4 upgrade
Baby Arugula, Frisee, Shaved Fennel, Radish, Orange Supremes, Shaved Pecorino, Citrus Vinaigrette	\$4 upgrade

## Starch

Parmesan Herb Risotto
Rice Pilaf
Steamed Baby Red Potatoes with Butter and Fresh Herbs
Roasted Fingerling Potatoes
Yukon Mashed Potatoes
Roasted Sweet Potatoes
Cauliflower Potato Gratin
Parmesan Duchess Potato

## Vegetable

Roasted Mixed Seasonal Vegetables
Roasted Asparagus
Glazed Honey Baby Carrots
Haricot Verts
Broccolini with Herb Butter
Roasted Tri Color Cauliflower
Baby Squash Medley

# Entrees

(please select one) For choice of two entrees, add \$4.00 per person

*Grilled 8oz Filet Mignon with Demi Glace	\$68.00
*Grilled Rib Eye Steak with Pinot Noir Mushroom Sauce	\$69.00
Pan Seared Chicken Breast with Fig Port Sauce	\$56.00
Stuffed Chicken Cordon Bleu with Black Forest Ham, Swiss Cheese & Pan Gravy	\$58.00
Chicken Picatta with Lemon Capers	\$56.00
Autumn Chicken Stuffed with Sage, Cranberry and Chestnuts with Pan Gravy	\$56.00
Pan Seared Salmon with Lemon Thyme Buerre Blanc	\$63.00
Arctic Char, Kafir Lime	\$64.00
Pan Seared Sea Bass with Orange Basil Buerre Blanc	\$64.00
Crab Stuffed Shrimp (4)	\$63.00

## DUET PLATE OPTIONS

*Traditional Surf & Turf - Petite Filet Mignon with Two Crab Stuffed Shrimp	\$74.00
*Petite Filte Mignon, Pan Seared Salmon, Lemon Buerre Blanc	\$76.00
Pan Seared Chicken Scampi, Two Jumbo Poached Shrimp	\$64.00
*Petite Filet Mignon, New England Crab Cake, Remoulade Sauce	\$72.00

## VEGETARIAN & VEGAN SPECIALTIES

Roasted Vegetable Risotto with Parmesan and Fresh Herbs	\$52.00
Vegetable Vegan Ravioli, Roasted Tomato Sauce	\$54.00
Grilled Vegan Cauliflower Steak, Arugula Pesto, Quinoa Pilaf	\$54.00
Ratatouille & Orzo Stuffed Bell Pepper, Ricotta Cheese	\$56.00
Panko Crusted Eggplant, Fire Roasted Tomato Sauce, Basil, Mozzarella Cheese	\$55.00

# Plated Dessert

Opera Marquis (chocolate mousse, flourless chocolate cake, chocolate glaze)
Opera Red Berry Mascarpone (mascarpone mousse, red berry mousse, vanilla cake)
Individual Boston Cream Pie
New York Cheesecake with Berries and Raspberry Sauce
Tiramisu

# Food Station Selections

Plated Caesar or Mixed Green Salad  
Choice of Two Food Stations \$75.00pp

## **Taste Of Italia** (Please select two)

Penne Pasta with Rustic Marinara Sauce, Shaved Parmesan

Rotini Pasta with Aged Parmesan Alfredo

Farfalle Pasta with Fresh Mozzarella, Basil, Tomato Bruschetta

Includes Assorted Toppings: Caramelized Onion, Broccoli, Sautéed Mushroom, Chopped Bacon, Diced Tomato, Roasted Squash, Grilled Chicken, Mozzarella Cheese

Garlic Bread Sticks, Herb Focaccia, Parmesan, Red Chili Flakes

## **Carved Selections** (Please select two)

Beef Sirloin, Prime Rib, Roasted Turkey Breast, Honey Glazed Ham, Herb Roasted Pork Loin

Upgrade: Beef Tenderloin - \$ Market Price

Includes Appropriate Sauces, One Starch and One Vegetable Selection

## **The New Englander**

Clam Chowder

Baked Cracker Crumb Haddock, Lemon Butter

Sliced Marinated London Broil, Dried Cherry Demi, Wild Rice

Herb Roasted Potatoes

## **Land & Sea**

Chicken Picatta OR Chicken Marsala, Roasted Broccolini

Grilled Salmon Lemon-Fennel Gremolata, Roasted Fingerling Potatoes

Marinated Grilled Vegetable Platter

## **Taste Of Asia**

Mongolian Chicken, Bok Choy

Shrimp Fried Rice

Teriyaki Stir Fried Vegetables

## **Island Time**

Chile Cilantro Sliced Beef, Roasted Vegetable Medley

Grilled Salmon, Mango Pineapple Salsa

Fried Yucca, Lime Salt

# Presentation Desserts

(MINIMUM OF 50 PEOPLE)

Chocolate Fountain \$12 pp

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

Ice Cream Sundae Bar \$12.pp

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

Cookies & Milk \$8 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 \$14 pp

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

Variety Fruit Bar \$12 pp

Lemon Squares, Four-Berry Crumble, Apple-Cranberry Crumble, Banana Butterscotch,  
Strawberry Strip Bars

Eiffel Tower \$14 pp

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

Charter Oak Signature (per platter) \$28 each

Platter of Chef's Selection of Seasonal Truffles, Chocolate Dipped Strawberries  
and Mini Exotic Chocolate Desserts

\*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.

# Beverage Pricing

## DOMESTIC BEER \$5

Bud  
Bud light

## IMPORTED BEER \$6

Amstel Light  
Harpoon IPA  
Heineken  
Non-Alcoholic  
Seasonal Beer

## WINE \$9

Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Sauvignon Blanc  
Merlot  
Pinot Noir  
Prosecco

## CALL LIQUOR \$10

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

## PREMIUM LIQUOR \$14

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

All items with the exception of PREMIUM Liquor is included in the ONE hour open bar (as listed in the wedding package) If you wish to have a PREMIUM open bar for cocktail hour, it will be an additional \$5.00 per person. PREMIUM Liquor is also available on consumption.



# General Information

**Payment Information** - In order to secure a date for your event, a non-refundable deposit of \$2,000 will be required with the signed agreement. Dates will be confirmed only upon receipt of your deposit. 25% of your estimated total will be required at the time of your menu tasting. A 50% deposit of your estimated total will be due at thirty (30) days prior to your event. The balance of 25% will be due seven (7) days prior to your event. Final guarantees are not subject to credit or reduction. Any additional charges may be paid at the conclusion of your event. All deposits and scheduled payments should be made by personal check or money order. 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.

**Minimums/Restrictions** - \$15,000 Food Minimum (before Club Fee & Tax) on Saturdays during months of May, June, September & October. Includes Sundays of Holiday weekends. Onsite Ceremony Fee: \$1,500.00

**Additional Fees** - Our Grand Ballroom can accommodate up to 275 guests, including a large dance floor. Our room rental fee is \$3,000, and is based on four hours of time. An overtime extension of no more than one hour is available at a rate of \$275 per half hour, and must be arranged in advance. All events must conclude by 12:30am. All food and beverage is subject to a 20% Club Charge. The food and beverage subtotal, as well as rental fees, are subject to Meals & Sales Tax for Hudson, MA. Charter Oak exercises the discretion to require a Hudson Police Detail for select functions. Associated fees will be discussed prior to booking if deemed a requirement. Unlike many hospitality businesses, Charter Oak is a NO-TIPPING facility. The Club pays all staff a generous hourly wage, and our staff understands not to expect any tips or gratuities, either from Members of the Club, guests or persons who have functions at the Club. The Club does add a Club Charge on all food and beverage orders. This Club Charge is not intended 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. Members and Guests and all others using the Club are strongly discouraged from providing any payment above the Club Charge.

**Food & Beverage Policy** - ALL food and beverages must be provided by Charter Oak; guests will not be permitted to bring any food/beverage items onto the Club's premises, without the written consent of Management prior to the event, with the exception of a cake. All cakes must come from a licensed, insured bakery. NO food items prepared and served at an event may be packaged to go. In accordance with Massachusetts State Law, no alcohol may be purchased or served to anyone under the age of 21. A valid ID is required to be served. "Shots" are not allowed. No alcoholic beverages (including favors containing alcohol) may be brought onto the premises. Staff and Management reserve the right to refuse service to anyone reasonably deemed to be intoxicated. All beverage service closes one-half hour prior to the end of the event.

**Cancellation Policy**- In the event of a cancellation, Charter Oak Country Club shall retain all deposits. Cancellations made within 14 days of the scheduled event will be subject to any additional fees incurred in planning your event.