



Wedding Packages

Charter Oak Country Club ■ 394 Chestnut St., Hudson, MA ■ www.charteroakcc.com ■ 978.562.0800 x610



Packages

TIER 1 Imported & Domestic Cheeses with Fresh Vegetables & Dips Choice of 4 Passed Hors D'Oeuvres Salad (Mixed Greens or Caesar) 1 Entrée Selection or 2 Stations with Choice of Sides Served Coffee + Tea	\$75.00 Per Person
TIER 2 Champagne Toast 1 Hour of Open Bar Service / Wine Service with Dinner Imported & Domestic Cheeses with Fresh Vegetables & Dips Choice of 4 Passed Hors D'Oeuvres Salad (Mixed Greens or Caesar) 1 Entrée Selection or 2 Stations with Choice of Sides Served Coffee + Tea	\$95.00 Per Person
TIER 3 Champagne Toast 1 Hour of Open Bar Service / Wine Service with Dinner Imported & Domestic Cheeses with Fresh Vegetables & Dips Choice of 5 Passed Hors D'Oeuvres Reception Display Choice Choice of Upgraded Salad Choice of Additional Course (Soup, Pasta, or Sorbet) 2 Entrée Selections or 3 Stations with Choice of Sides Charter Oak Signature Dessert / Served Coffee + Tea	\$115.00 Per Person
TIER 4 Floral Centerpieces for Guest Tables Customized Tiered Wedding Cake Champagne Toast 1 Hour of Open Bar Service / Wine Service with Dinner Imported & Domestic Cheeses with Fresh Vegetables & Dips Choice of 5 Passed Hors D'Oeuvres Reception Display Choice Choice of Upgraded Salad Choice of Additional Course (Soup, Pasta, or Sorbet) 2 Entrée Selections or 3 Stations with Choice of Sides Charter Oak Signature Dessert / Served Coffee + Tea	\$135.00 Per Person

Our packages are designed for 130 or more guests.
Customized pricing may be arranged for fewer guests or additional items.
25% Off Packages for all Winter Weddings (January-March)
10% Off Packages for Friday & Sunday Weddings (April-December)

Hors d'oeuvres

HOT HORS D' OEUVRES (PRICED PER 100 PIECES)

Miniature Maryland Crab Cakes	\$175.00
Caribbean Coconut Dipped Shrimp	\$225.00
Oriental Crab Rangoon	\$175.00
Bacon Wrapped Scallops	\$225.00
Smoked, BBQ-Style Pulled Pork on Cornbread	\$175.00
Pigs in a Blanket with Spicy Beer Mustard	\$150.00
Swedish Cocktail Meatballs	\$150.00
Italian Cocktail Meatballs	\$150.00
Indian Chicken Meatballs (GF)	\$200.00
Guinness Braised Shortrib on Buttermilk Biscuit	\$200.00
Coconut Chicken with Curried Mango Dipping Sauce	\$200.00
Chicken Quesadilla Coronet	\$175.00
Miniature Chicken Cordon Bleu	\$175.00
Asian-Style Chicken Dumplings & Ponzu Dipping Sauce	\$175.00
Four Cheese Stuffed Mushroom Caps	\$150.00
Potato Pancakes with Apple Dipping Sauce	\$150.00
Spinach & Goat Cheese in Phyllo	\$175.00
Raspberry Brie Puff Pastry Sachets	\$175.00
Petite Cheese & Vegetable Quiche	\$175.00
Oriental Vegetable Spring Rolls	\$175.00
Chicken Satay with Soy Dipping Sauce	\$175.00
Vermont Cheddar Grilled Cheese & Tomato Soup Shooters	\$225.00
Assorted Deep Dish Pizza Bites	\$225.00

COLD HORS D' OEUVRES (PRICED PER 100 PIECES)

Sushi California Roll (GF)	\$250.00
Shrimp Cocktail (GF)	\$225.00
Miniature Lobster Roll on Buttered, Griddled Brioche	\$250.00
*Smoked Salmon on Toasted Rye Points with Pickled Red Onion and Capers	\$225.00
Spiced Pork Tenderloin with Cilantro, Avocado Cream and Grilled Corn Fritter	\$200.00
*Grilled Tenderloin Crostini with Horseradish Aioli, Parsley and Lemon Gremolata	\$200.00
Sliced Tomatoes & Fresh Mozzarella on Crostini	\$175.00
Curried Chicken Salad on Endive (GF)	\$200.00
Truffled Deviled Egg (GF)	\$200.00
Roasted Pear & Blue Cheese Crostini	\$175.00
Butternut Squash & Goat Cheese Crostini	\$175.00
Panzanella Toasts	\$175.00
Greek Salad Phyllo Cups	\$175.00
Chilled Soup Shooters (cantaloupe, honeydew or strawberry)	\$175.00

ASIAN TASTING SPOON

Thai Pork Meatballs (GF)	\$200.00
Salmon Poke with Wasabi Cream (GF)	\$225.00
Tuna Tartare (GF)	\$225.00
Shrimp Ceviche (GF)	\$175.00

(GF) = Gluten Free

Reception Enhancements

RECEPTION DISPLAY CHOICES (PRICED PER PERSON)

Fresh Fruit Display <i>Assorted Fresh Sliced Melons, Strawberries, Kiwi, Mango, Pineapple & Grapes with Yogurt Dipping Sauce</i>	\$ 6.00
Domestic and Imported Cheese Display <i>Specially Selected Imported & Domestic Cheeses Served with Gourmet Crackers</i>	\$ 7.00
Vegetable Crudite Display <i>Assorted Seasonal Fresh Vegetables and Dips</i>	\$ 6.00
Mediterranean Display <i>Olive Tapenade, Roasted Garlic Hummus, Stuffed Grape Leaves, Lemon Chick Pea Salad and Tabouleh Served with Pita Chips, Mediterranean Grilled Vegetable Salad and Marinated Olives</i>	\$10.00
Antipasto Display <i>Selection of Italian Meats and Cheeses, Marinated Olives, Mushrooms and Artichokes, Roasted Red Peppers, Grilled Yellow Squash and Zucchini, Eggplant Caponata, Cherry Tomatoes, Fresh Mozzarella, Aged Balsamic, Imported Olive Oil, Fresh Basil and Assorted Tuscan Bread & Bread Sticks</i>	\$12.00
*Traditional Smoked Salmon Display <i>Smoked Salmon Served with Chopped Egg, Capers, Red Onion, Mustard Dill Sauce, Sour Cream, and Mini Rye Toast Points</i>	\$12.00
Farmers Market Display <i>Tuscan Grilled Vegetables with Grilled Eggplant, Seasonal Vegetables, Artichokes, Roasted Peppers, Charred Red Onion, Marinated Mozzarella, Grilled Portabella Mushrooms and Aged Balsamic</i>	\$10.00
Risotto Station <i>Choice of Risotto (Vegetable, Wild Mushroom, or Parmesan) with Choice of Toppings (Crab, Shrimp, 3 Cheese, Parmesan-Reggiano, or Roasted Red Pepper)</i>	\$19.00
*New England Raw Bar Display <i>Shrimp Cocktail, *Shucked Littleneck Clams, *Shucked Oysters, and Served with Lemon, Spicy Cocktail Sauce, Mignonette and Horseradish (Shucker by request at \$100 Shucker Fee)</i>	Market
*Sushi Display (100 person minimum) <i>A Deluxe Selection of Shrimp, California Roll, Cucumber, Tuna & Salmon Maki with Matchstick Vegetables and Spring Peas</i>	Market

Course Selections

ADDITIONAL COURSE SELECTIONS

Soup

Minestrone	\$ 6.00
New England Clam Chowder	\$ 6.00
Butternut Bisque	\$ 6.00
Italian Wedding Soup	\$ 6.00

Pasta

Bowties with Tomato Basil Sauce	\$ 7.00
Cavatappi with Creamy Pesto Sauce	\$ 7.00
Tricolor Tortellini with Parmesan Alfredo Sauce	\$ 7.00
Penne with Spinach and Tomato Alfredo	\$ 7.00

Sorbet with Mint Garnish

Lemon Sorbet	\$ 5.00
Raspberry Sorbet	\$ 5.00
Mango Sorbet	\$ 5.00

SALADS

Mixed Baby Greens with Tomato, Cucumber & House Balsamic Vinaigrette	\$ 8.00
Classic Caesar with Homemade Caesar Dressing, Croutons & Parmesan Cheese	\$ 9.00
Roasted Pear, Candied Walnuts & Bleu Cheese Served over Mixed Greens	\$10.00
Sweet Potato, Granny Smith Apple, Prosciutto & Smoked Gouda Served over Mixed Greens	\$10.00
Fresh Sliced Mozzarella & Tomatoes Served Over Mesclun Greens with Aged Balsamic	\$10.00
Greek Salad Topped with Feta Cheese, Kalamata Olives & Traditional Greek Dressing	\$10.00
Roasted Beets, Goat Cheese & Vinaigrette Served over Farm Greens	\$10.00

KIDS MEALS (UNDER 12) ALL SERVED WITH A FRUIT CUP

Vermont Cheddar Grilled Cheese with Fries	\$18.00
Chicken Fingers and Fries with Dipping Sauce	\$18.00
Macaroni and Cheese	\$18.00
Penne Pasta with Butter or Marinara Sauce	\$18.00

Plated Entrees

*Grilled 8oz Filet Mignon with Demi Glace	\$49.00
*Grilled 12oz Sirloin with Pinot Noir Mushroom Sauce	\$48.00
Pan Seared Chicken Breast with Fig Port Sauce	\$39.00
Panko Crusted Chicken with Diced, Fire-Roasted Tomatoes, Basil, Garlic, and Mozzarella	\$39.00
Spinach and Lobster Stuffed Chicken	\$42.00
Stuffed Chicken Cordon Bleu with Black Forest Ham, Swiss Cheese and Pan Gravy	\$40.00
Chicken Picatta with Lemon Capers	\$39.00
Autumn Chicken Stuffed with Sage, Cranberry and Chestnuts with Pan Gravy	\$42.00
Pan Seared Salmon with Lemon Thyme Buerre Blanc	\$48.00
Pan Seared Salmon Oscar	\$49.00
Arctic Char with Lemon Dill Buerre Blanc	\$46.00
Pan Seared Sea Bass with Grilled Corn Relish	\$46.00
Crab Stuffed Shrimp (4)	\$46.00
Pan Seared Scallops with Israeli Couscous (no additional starch)	\$44.00
*Rack of Panko and Mustard Crusted Lamb	\$47.00

DUET PLATE OPTIONS

*Traditional Surf & Turf - Grilled 6oz Filet Mignon with 2 Crab Stuffed Shrimp	\$53.00
Herb and Crumb Crusted Chicken, with Jumbo Butter Poached Shrimp, Lemon Dill Sauce	\$50.00
*6 oz Filet Mignon served with New England Crab Cake, Remoulade Sauce	\$53.00
Pistachio Rack of Lamb, Honey Seared Salmon, Zinfandel Reduction	\$56.00

VEGETARIAN SPECIALTIES

Curried Israeli Couscous with Seasonal Vegetables (Vegan)	\$36.00
Roasted Vegetable Risotto with Parmesan and Fresh Herbs	\$36.00
Eggplant and Portabella Neapolitan with Ricotta Cheese and Tomato Basil Sauce	\$38.00

Stations

(MINIMUM OF 50 PEOPLE)

Taste of Italia	\$17.00
<i>Bowtie & Penne Pasta with Choice of Two Sauces (Marinara, Tomato Basil, Parmesan Alfredo, Spinach and Tomato Alfredo, Alfredo Pesto, Primavera) Garlic Bread, Bread Sticks, Antipasto Display (Add Shrimp Scampi or Chicken Francaise Additional \$4 Per Person)</i>	
Carved Selections	\$23.00
<i>Choice of Two: *Sirloin of Beef, *Prime Rib, Roasted Turkey, Virginia Baked Ham, or Pork Tenderloin, Served with Accompaniments</i>	
The New Englander	\$22.00
<i>Clam Chowder, Panko Crusted Cod and Corn on the Cob</i>	
Stir Fry Station	\$19.00
<i>Asian-Style Chicken Dumplings, Ponzu Dipping Sauce, Stir Fry Chicken, Shrimp, or Beef with Matchstick Vegetables, Bean Sprouts, and Spring Peas</i>	

Late Night Options

(MINIMUM OF 50 PEOPLE)

Sliders (choice of two)	\$12.00
<i>Pulled Pork, Reuben, *Burger or Meatball, Served with French Fries</i>	
Chicken & Fries	\$10.00
<i>Boneless Traditional and Buffalo Chicken Tenders with French Fries, Ketchup & Assorted Dipping Sauces</i>	
Taco Bar	\$12.00
<i>Soft Tortilla Shells, Spiced Angus Beef, Spiced Chicken Breast, Shredded Lettuce, Tomato, Onions, Cheese, Salsa, Sour Cream, Guacamole</i>	
Cookies & Milk	\$8.00
<i>Assortment of Chocolate Chunk, M&M, Oatmeal Raisin, Peanut Butter, White Chip Macadamia Nut and Sugar Cookies served with Ice Cold Milk and Chocolate Milk Shooters</i>	
Hot Chocolate Station	\$8.00
<i>With Whipped Cream, Mini Marshmallows, Shaved Chocolate and Peppermint</i> <i>**Add Assorted Cookies and Brownies Additional \$2.00 per person</i>	
Apple Cider Station	\$6.00
<i>Served Hot or Chilled with Cinnamon Stick Skewers</i>	

Sides & Accompaniments

STARCH SELECTIONS

Roasted Vegetable Risotto with Parmesan and Fresh Herbs

Wild Mushroom Risotto with Parmesan and Fresh Herbs

Rice Pilaf

Curry Cous Cous

Steamed Baby Red Potatoes with Butter and Fresh Herbs

Roasted Fingerling Potatoes

Garlic Mashed Potato

Parmesan Duchess Potato

VEGETABLE SELECTIONS

Mixed Seasonal Vegetables with Herb Butter

Roasted Asparagus

Glazed Honey Carrots

Haricot Verts

Brocollini with Garlic Butter

Roasted Root Vegetables

Roasted Brussel Sprouts with Garlic and Shallots

ADDITIONAL WEDDING CAKE ACCOMPANIMENTS

Sliced & Individually Plated with Choice of Drizzle Flavor, Whipped Cream & Chocolate Accent:

Drizzle Flavors:

Raspberry, Strawberry, Caramel, Creme Anglaise, Chocolate

Macerated Strawberries with Gran Marnier \$ 2.00

Chocolate Covered Strawberry (Per 1) \$ 1.00

Ice Cream BonBons \$ 4.00

Mixed Berries - Strawberry, Raspberry, Blackberry \$ 2.00

Chocolate Truffle (Per 1) \$ 1.00

CHAMPAGNE ACCOMPANIMENTS

Strawberry \$ 1.00

Raspberry (2) \$ 1.00

Desserts

PLATED DESSERTS

Chocolate Tulip Cup Filled with Chocolate, White Chocolate, or Raspberry Mousse Garnished with Fresh Berries, Raspberry Puree & Whipped Cream	\$ 8.00
Molten Chocolate Cake with Crème Anglaise & Raspberries	\$ 8.00
Warm Apple Crisp with Vanilla Ice Cream	\$ 7.00
Italian Ladyfingers, Dipped in Espresso, Layered with Mascapone Cheese & Amaretto	\$ 7.00
New York Cheese Cake Served with Fresh Strawberries & Strawberry Coulis	\$ 7.00
Ice Cream Puff with Hot Fudge Sauce	\$ 7.00

PRESENTATION DESSERTS (MINIMUM OF 50 PEOPLE)

Chocolate Fountain <i>Fresh Seasonal Fruit, Graham Crackers, Marshmallow, Pretzels, and Pound Cake</i>	\$12.00
Viennese Display <i>Mini Size Assortment of Canoli, Cheese Cakes, Fruit Tarts, Eclairs, Assorted Cookies, Brownies, Mousse Cups and Chocolate Dipped Strawberries</i>	\$12.00
Crepes Station (minimum of 25pp) <i>Delicate Crepes Filled to Order with Fresh Fruit Laced with Chocolate & Accompanied with Whipped Cream & Vanilla Ice Cream (Chef Attendant Required \$75 Fee)</i>	\$12.00
Bananas Foster Station (minimum of 25pp) <i>Warm Bananas Sautéed with Rum Flavored Caramel, Served to Order Over Vanilla Ice Cream Topped with Walnuts & Whipped Cream (Chef Attendant Required \$75 fee)</i>	\$12.00
Ice Cream Sundae Bar <i>Vanilla & Chocolate Ice Cream Served with Hot Fudge, Caramel & Strawberry Sauce, M&M's, Skittles, Oreos, Gummy Bears, Sprinkles, Whipped Cream and Cherries</i>	\$11.00
Charter Oak Signature (per table) <i>Platter of Chocolate Dipped Strawberries and Chocolate Truffles</i>	\$21.00

*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

SOFT DRINKS \$2 (EACH)

Pepsi Products

DOMESTIC BEER \$5

Bud
Bud light

IMPORTED BEER \$6

Amstel Light
Harpoon IPA
Heineken
Sam Adams
Seasonal Beer

WINE \$8

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Pinot Noir
Prosecco

CALL LIQUOR \$8

Absolut	Dewar's	Midori	Stoli Raspberry
Absolut Citron	Goslings	Mt. Gay	Stoli Vanilla
Bailey's	Jack Daniels	Sambuca	Tanqueray
Bacardi	Jim Beam	Sauza Tequila	Tito's Vodka
Beefeater	Kahlua	Southern Comfort	Seagram' V.O.
Captain Morgan	Malibu	Stoli Orange	

PREMIUM LIQUOR \$9

Bombay Sapphire	Johnnie Walker Black	Hendricks
Grand Marnier	Crown Royale	Grey Goose
Jameson	Frangelico	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.