



# Function Packages

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



# Breakfast & Brunch

## Continental Breakfast

(25pp minimum) \$18pp

Orange & Cranberry Juice, Assorted Teas, Coffee & Decaf

Seasonal Sliced Fresh Fruit, Assorted Breakfast Pastries, Muffins & Bagels

## Breakfast Buffet

(50pp minimum) \$28pp

Seasonal Sliced Fresh Fruit, Assorted Breakfast Pastries, Muffins & Bagels

Scrambled Eggs

Roasted Breakfast Potatoes or Hash Browns

Applewood Smoked Bacon & Breakfast Sausage

Orange & Cranberry Juice, Assorted Teas, Coffee, & Decaf

## Buffet Enhancements

\$7pp Breakfast Sandwiches: Bacon, Egg and Cheese on Choice of Bagel or English Muffin

\$6pp Eggs Benedict

\$8pp\*\* Waffle Station with Fresh Berries & Whipped Cream

\$9pp\*\* Omelet Station with assorted toppings

\*\* Attendant Fee: \$75.00 additional

## Brunch Menu

(50pp minimum) \$45pp

Orange & Cranberry Juice, Assorted Teas, Coffee, & Decaf

Assorted Breakfast Pastries, Muffins & Bagels

Fresh Fruit Salad & Garden Vegetable Salad with Assorted Dressings

Scrambled Eggs, Eggs Benedict

Roasted Breakfast Potatoes, Hash Browns

Applewood Smoked Bacon & Breakfast Sausage

Seasonal Vegetable Medley

**Hot Entrees:** (choice of two) Chicken & Broccoli Alfredo, Chicken Marsala, Grilled Salmon with Puttanesca Sauce, Baked New England Scrod

**Chef Attended Stations:** (choice of one) Omelet Station, Waffle Station

## Parfait Station

\$6pp

Vanilla and Strawberry Yogurt

Assorted Berries, Granola, Dried Fruits, Jam

Diced Melon and Pineapple



# Lunch Options

## Cold Lunch Buffet

(25pp minimum) \$28 pp

**Choice of Three:** Potato Salad, Pasta Salad, Coleslaw, Garden Vegetable Salad, Caesar Salad

**Included:** Tuna Salad, Chicken Salad, Assorted Deli Meats: Roast Beef, Turkey, Ham & Genoa Salami, Assorted Cheeses: Swiss, Cheddar, American & Provolone

Platter of Sliced Tomato, Onion, Lettuce & Pickles

Assorted Sliced Breads & Rolls

Potato Chips & Assorted Condiments

Freshly Baked Cookies & Brownies

Coffee & Tea Station

Iced Tea / Lemonade Station

## Enhancements

### Assorted Finger Sandwiches

Lobster Roll \$9 each

Crab Salad \$6 each

Shrimp Salad \$6 each

### Hot Sandwiches (choose one) \$8 pp

**Monte Cristo:** Shaved Ham, Turkey and Swiss, Dijonnaise, Raspberry Jam  
on Griddled Country White

**Open Faced Roast Beef:** Horseradish Cream, Caramelized Onion, Roasted Peppers,  
Arugula, Provolone on Toasted Baguette

**Cuban Panini:** Roasted Pork, Sliced Ham, Pickles, Swiss Cheese, Yellow Mustard

**Classic Reuben:** Swiss Cheese, Sauerkraut, Thousand Island Dressing, on Toasted Rye

### Soup (choose one) \$6pp

Beef Barley

Broccoli Cheddar

Homestyle Chicken Noodle

Loaded Potato

Minestrone

Tomato Bisque

White Chicken Chili with Cilantro

Italian Wedding Soup with Meatballs

New England Clam Chowder

# Lunch Options

## Hot Lunch Buffet

(50pp minimum) \$45pp

**Salads** (Choice of two salads)

**Garden Vegetable:** Assorted Dressings

**Traditional Caesar Salad:** Homeade Dressing, Croutons, Parmesan Cheese

**Bowtie Pasta Salad:** Grilled Vegetables, Fresh Mozzarella, Basil, White Balsamic

**Panzanella Salad:**

Cucumber, Red Onion, Bell Pepper, Tomato, Toasted Croutons, Feta Cheese, Oregano

**Chopped Wedge Salad:**

Iceberg, Grape Tomato, Red Onion, Bacon, Bleu Cheese, Chives

**Baby Spinach:**

Cranberries, Goat Cheese, Roasted Garbanzo Beans, Cucumber, Tomato, Herb Vinaigrette

**Chilled German Potato Salad:** Bacon, Onion, Celery, Honey Mustard Dressing

**Entrees** (Choice of two)

Chicken Marsala, Wild Mushrooms

Chicken Picatta, Lemon, Capers

Roasted Herb Marinated Chicken with Lemon –Thyme infused Au Jus

Chicken Milanese with Lemon, Tomato, Arugula

Sausage Peppers & Onions

Grilled Salmon with Puttanesca Sauce

Baked New England Scrod

Grilled Marinated London Broil with Argentina Chimichurri

**Starch** (Choice of One)

Roasted Potato

Red Bliss Mashed Potato

Rice Pilaf

Penne Pasta with Marinara or Alfredo Sauce

**All Buffets Include:** Seasonal Vegetable Medley, Assorted Cookies, Brownies, & Sweet Bars, Coffee & Tea Station, Iced Tea & Lemonade Station

## Enhancements

Carved Stations (\$75.00 carving attendant additional)

\$10pp Oven Roasted Turkey Breast with Gravy & Cranberry Sauce

\$19pp Carved Tenderloin of Beef with Horseradish Sauce & Au Jus

\$10pp Carved Pork Loin with Fruit Chutney & Gravy

\$10pp Honey Glazed Ham with Whole Grain Mustard & Cranberry Sauce

# Lunch Options

## Plated Lunch Menu

(25pp minimum) \$45pp

Salad

Rolls & Butter

Seasonal Vegetable Medley

Choice of Roasted Potatoes, Mashed Potatoes, or Rice Pilaf

Dessert

Coffee & Tea

### Salad (Choice of One)

Mixed Field Green Salad with Choice of Dressing

Traditional Caesar Salad

### Upgraded Salad Selections \$3 pp

**Greek Salad:** Kalamata Olives, Feta, Red Onion, Greek Dressing

**Classic Wedge Salad:** Iceberg, Tomato, Red Onion, Bacon, Bleu Cheese, Chives

**Harvest Salad:** Mixed Field Greens, Candied Walnuts, Goat Cheese, Watermelon Radish, Golden Raisins, House Vinaigrette

### Entrees (Choice of One) please add \$4 pp for an additional entrée selection

Chicken Marsala, Wild Mushrooms

Chicken Picatta, Lemon, Capers

Chicken Saltimbocca, Prosciutto, Sage

Seared Salmon, Meyer Lemon Buerre Blanc

Miso Glazed Haddock

Baked New England Scrod

Marinated Steak Tips

Wild Mushroom Ravioli, Parmesan Alfredo Sauce

Citrus Brined Pork Loin Dijon Au Jus

### Dessert (Choice of One)

Chocolate Layer Cake

Warm Apple Crisp with Whipped Cream (add vanilla ice cream \$2 pp additional)

Lemon Meringue Tart

White Chocolate Raspberry Cheesecake

Mango, Raspberry or Lemon Sorbet

## **Plated Dinner Menu - Option 1** \$55pp (minimum of 25pp)

Includes: (One of each selection) Salad, Entrée, Starch, Vegetable, Rolls & Butter, Coffee & Tea

### **Salad Course** (choice of one)

Arcadian Harvest Green Salad with Balsamic Vinaigrette

Traditional Caesar Salad, Parmesan, Croutons

### **Upgraded Salads** (please add \$4pp)

Greek Salad, Kalamata Olives, Feta, Red Onion, Greek Dressing

Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto

Classic Wedge Salad Iceberg, Tomato, Red Onion, Bacon, Bleu Cheese, Chives

Roasted Pear, Candied Pecan Crusted Goat Cheese, Dried Cranberries, Harvest Greens

Baby Arugula, Frisee, Shaved Fennel, Radish, Orange Supremes, Pecorino, Citrus Vinaigrette

### **Entrees** (please add \$4 pp for two entree selections)

Marinated Flat Iron Steak, Chimichurri Sauce

Stuffed Statler Chicken, Cranberry Sage Stuffing, Pan Gravy

Citrus Brined Statler Chicken, Herb Au Jus

Chicken Picatta, Lemon, Caper, Roasted Artichokes

Marinated Flat Iron Steak, with Two Baked Stuffed Shrimp

Statler Chicken, Thyme Jus, with Two Herb Butter Poached Shrimp

Baked Cod Topped with Crabmeat & Bread Crumbs, Lemon Butter Sauce

Pan Seared Salmon, Lemon Thyme Buerre Blanc

Chicken Cordon Bleu, Black Forest Ham, Swiss Cheese, Pan Gravy

### **Vegetarian / Vegan Options**

Roasted Vegetable Vegan Ravioli, Roasted Tomato Sauce

Grilled Vegan Cauliflower Steak, Arugula Pesto, Quinoa Pilaf

Roasted Vegetable Risotto

Ratatouille & Orzo Stuffed Bell Pepper, Ricotta Cheese

Panko Crusted Eggplant, Fire Roasted Tomato Sauce, Basil, Mozzarella Cheese

**Starch:** Rice Pilaf, Yukon Mashed Potatoes, Roasted Fingerling Potatoes, Parmesan Herb Risotto, Roasted Sweet Potatoes, Cauliflower Potato Gratin

**Vegetable:** Roasted Mixed Seasonal Vegetables, Garlic Oil Roasted Asparagus, Glazed Honey Baby Carrots, Broccolini with Herb Butter, Roasted Tri-Color Cauliflower, Haricot Verts  
Baby Squash Medley

### **Dessert**

Chocolate Layer Cake

Warm Apple Crisp with Whipped Cream (add vanilla ice cream \$2 pp additional)

Lemon Meringue Tart

White Chocolate Raspberry Cheesecake

Mango, Raspberry or Lemon Sorbet

## **Plated Dinner Menu - Option 1** \$55pp (minimum of 25pp)

### **Additional Course Selections:**

#### **Appetizer \$16 pp**

New England Crab Cake, Old Bay Remoulade

Shrimp Cocktail, Bloody Mary Cocktail Sauce

Ahi Tuna Tartare, Wonton Crisp, Crushed Avocado, Sesame Seeds

Wild Mushroom Risotto, Aged Parmesan, Herbs

#### **Soup**

Tomato Bisque \$6 pp

Italian Wedding Soup with Meatballs \$6 pp

New England Clam Chowder \$7 pp

Lobster Bisque \$8 pp

#### **Sorbet \$4 pp**

Lemon Sorbet

Raspberry Sorbet

Mango Sorbet

Blood Orange Sorbet

#### **Pasta \$8 pp**

Tri Color Cheese Tortellini, Parmesan Alfredo

Wild Mushroom Ravioli, Pesto Cream Sauce

Penne, Tomato Florentine Sauce

Butternut Squash Ravioli, Goat Cheese, Sage, Brown Butter Sauce

## **Plated Dinner Menu - Option 2** \$75pp (minimum of 25pp)

Includes: Cheese, Cracker and Crudit  Display, One Upgraded Salad Selection, Rolls & Butter, Two Entr e Selections, One Starch Selection, One Vegetable Selection, Dessert Selection, Coffee & Tea

### **Salad Selections** (choice of one)

Greek Salad, Kalamata Olives, Feta, Red Onion, Greek Dressing  
Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto  
Classic Wedge Salad Iceberg, Tomato, Red Onion, Bacon, Blue Cheese, Chives  
Roasted Pear, Candied Pecan Crusted Goat Cheese, Dried Cranberries, Harvest Greens  
Baby Arugula, Frisee, Shaved Fennel, Radish, Orange Supremes, Pecorino, Citrus Vinaigrette

### **Entr e Selections** (choice of two)

Grilled Filet Mignon, Demi Glace  
Stuffed Statler Chicken, Cranberry Sage Stuffing, Pan Gravy  
Chicken Picatta, Lemon, Caper, Roasted Artichokes  
Baked Cod Topped with Crabmeat & Bread Crumbs, Lemon Butter Sauce  
Pan Seared Salmon, Lemon Thyme Buerre Blanc  
Stuffed Chicken Cordon Bleu, Black Forest Ham, Swiss Cheese, Pan Gravy  
Pan Seared Seabass, Orange Basil Buerre Blanc

### **Duet Plate Selections**

Petite Filet Mignon, Two Crab Stuffed Shrimp  
Grilled NY Sirloin, Pan Seared Salmon, Lemon Buerre Blanc  
Pan Seared Chicken Scampi, Two Jumbo Poached Shrimp  
Grilled Filet Mignon, New England Crab Cake, Remoulade Sauce

### **Starch**

Rice Pilaf, Yukon Mashed Potatoes, Roasted Fingerling Potatoes  
Confit Baby Potatoes with Garlic, Herbs & Oil, Parmesan Herb Risotto  
Roasted Sweet Potatoes, Cauliflower Potato Gratin

### **Vegetable**

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

### **PLATED Dessert** (choice of one)

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



# Dinner Options

## **Dinner Buffets** (minimum of 56 pp)

All Dinner Buffets Include Rolls & Butter, Assorted Desserts, Coffee, & Tea

### **The North End** \$50 pp

Traditional Caesar Salad, Parmesan, Croutons

Asparagus, Prosciutto and Shaved Parmesan

Tomato and Mozzarella Caprese with Fresh Basil and Balsamic Reduction

Chicken Marsala

Seafood Fra' Diavolo

Tuscan Herb Marinated London Broil

Parmesan Alfredo Penne with Roasted Tomatoes

Seasonal Marinated Grilled Vegetables

### **The Back Bay** \$65 pp

New England Clam Chowder, Oyster Crackers

Chilled Shrimp, Tomato, Cucumber Salad

Boston Bibb Lettuce, Julienne Garden Vegetables, Citrus Vinaigrette

Baked New England Scrod

Chicken Scampi

Grilled Skirt Steak with Green Peppercorn Sauce

Buttered Corn on the Cob, Smashed Red Bliss Potatoes

\*Upgrade: Boiled Lobsters 1.5 pounds with Drawn Butter (\$Market Price)

### **The Middlesex Marathon** \$55 pp

Minestrone Soup

Garden Vegetable Salad Assorted Dressings

Israeli Cous- Cous, Dried Fruits, Goat Cheese, Herb Vinaigrette

Grilled Salmon, Lemon Fennel Gremolata

Herb Marinated Grilled Chicken, Tomato Basil Bruschetta

Sliced NY Sirloin with Caramelized Onions and Mushrooms

Tri- Color Cauliflower Gratin, Roasted Potatoes

### **The Beantown Barbeque** \$58 pp

Homemade Mac N' Cheese

Mixed Green Salad with Assorted Dressings, Coleslaw, Potato Salad

BBQ Ribs, Bourbon BBQ Brisket

Grilled Sausage, Pepper, Onions

Cajun Haddock with Lemon Butter

Herb Marinated Grilled Chicken

Baked Beans

Roasted Vegetables

# Hors d'oeuvres

## **HOT HORS D' OEUUVRES (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' OEUUVRES (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

# Reception Enhancements

<b>Fresh Fruit Display</b>	\$8 pp
Skewers of Assorted Fresh Melons, Strawberries, Pineapple, Mango, and Grapes with Yogurt Dipping Sauce	
<b>Domestic and Imported Cheese &amp; Crudite Display</b>	\$9 pp
Specially Selected Imported & Domestic Cheeses, Dried Fruits, Jam and Grapes, Crackers, Bread Sticks, Seasonal Assorted Fresh Vegetables and Dressings	
<b>Mediterranean Display</b>	\$11 pp
Olive Tapenade, Roasted Garlic Hummus, Stuffed Grape Leaves, Lemon Chickpea Salad and Tabbouleh Served with Pita Chips, Grilled Vegetable Salad and Marinated Olives	
<b>Antipasto Display</b>	\$13 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	
<b>*Smoked Salmon Display</b>	\$13 pp
Smoked Salmon, Pastrami Salmon, Chopped Egg, Red Onion, Capers, Sour Cream, Chives, Lemon, Sliced Cucumber and Tomato, Rye Toast Points, Mini Bagels	
<b>New England Raw Bar Display</b> (minimum 100 ppl)	Market
Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters, Crab Claws, Lemon, Spicy Cocktail Sauce, Mignonette and Horseradish	
<b>*Dim Sum</b>	\$15 pp
Chef's Selection of Assorted Dim Sum: (Choice of Two) Vegetable, Pork, Beef, and Chicken Thai Peanut Chicken Satay Chilled Lo Mein Salad Dipping Sauces: Sweet Thai Chili, Shoyu, and Plum	
<b>Bruschetta Bar</b>	\$13 pp
Tomato Mozzarella, Kalamata Olives and Capers, Mascarpone and Wild Mushroom, White Bean and Asparagus, Assorted Toast Points, Infused Olive Oils, Aged Vinegars, Crostini	

# Presentation Desserts

## **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, Mousse Cups

## **Fry It Up** \$14 pp

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

## **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

## SOFT DRINKS \$2 (EACH)

Pepsi Products

## DOMESTIC BEER \$5

Bud

Bud light

## IMPORTED BEER \$6

Amstel Light

Harpoon IPA

Heineken

Seasonal Beer

Non-Alcoholic

## WINE \$8

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Sauvignon Blanc

Merlot

Pinot Noir

Prosecco

## CALL LIQUOR \$9

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 \$12

Bombay Sapphire

Johnnie Walker Black

Hendricks

Grand Marnier

Crown Royale

Grey Goose

Jameson

Makers Mark

Ketel One

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.