

## **North Adams Country Club Catering Menu**

Thank you for your interest in allowing the North Adams Country Club to host your special event. We would like to welcome you and look forward to assisting you in planning your special day. Though we have menus available with specific choices, we would be happy to work with you to create a menu that accommodates your own specific tastes and preferences.

### **Contact Numbers**

Trace Fasano, Event Coordinator (860) 479-0508

North Adams Country Club (413) 398-5076

### **Deposits**

A \$350 non-refundable deposit is required to secure your date. \$100 of the deposit will be applied towards your catering bill for the event.

### **Payments**

Payment is due, in full, one week prior to the event. The bill will be made out to the final count at that time. Any additions after the bill is paid will be payable the day of the event. Please make all checks payable to the "North Adams Country Club".

### **Cancellations**

In the event of a cancellation the initial deposits (\$350) are non-refundable. Any cancellations made within 72 hours of the scheduled event will be refunded 50% of the food bill.

ALL FUNCTIONS ARE FOR A MAXIMUM OF FIVE(5) HOURS, AND WILL END NO LATER THAN MIDNIGHT.

THERE IS A FIFTY (50) PERSON MINIMUM FOR BANQUET HALL EVENTS

\*ALL FOOD WILL BE SUBJECT TO A 20% GRATUITY AND A 6.25% MEAL TAX\*

\*\*ALL ALCOHOL WILL BE SUBJECT TO A 20\* GRATUITY\*\*

\*\*\*NO OUTSIDE FOOD IS ALLOWED TO BE BROUGHT INTO THE PARTY, ask if you are unsure\*\*\*

**MENU AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**

## Hors D'Oeuvres

### Stationed Displays\*\*\*Price Per Person

- \*Assorted Cheese, Pepperoni, and Crackers with a Fresh Fruit Display
- \*Assorted Cheese Pepperoni, and Crackers, with a Fresh Fruit Display and Fresh Vegetables and Dip
- \*Assorted Cheese, Pepperoni and Crackers, Fresh Seasonal Vegetables with Dip
- \*Assorted Fresh Fruit Display
- \*Antipasto Station: Displays of Italian Cold Cuts and Cheeses, Pepperoni, Cherry Peppers, Assorted Olives and Italian Bread
- \*Grande Nacho Display: Nacho Chips, Hot Dip with Refried Beans, Salsa, Cream Cheese, Guacamole, Jalapeno Peppers and Black Olives Topped with Cheddar Cheese and sides of Salsa and Sour Cream
- \*Baked Brie in Puff Pastry with Raspberry Sauce, Caramelized Onions or Mushrooms

### Passed or Stationed Displays\*\*\*Priced in 50 Piece Trays

- \*Shrimp Cocktail: Chilled Jumbo Shrimp Served with Freshly Made Cocktail Sauce and Lemon Wedges
- \*Honey Sesame Shrimp: Fresh Jumbo Shrimp Encased with Honey and Sesame and Baked to Perfection
- \*Sea Scallops Wrapped in Bacon: Large Sea Scallops Wrapped in Bacon and Baked to Perfection and Served with a Dijon Dipping Sauce
- \*Stuffed Mushrooms: Florentine, Seafood or Sweet Sausage Stuffed Mushrooms
- \*Fresh Bruschetta: Fresh Tomatoes, Garlic, Onions and Fresh Spices served on Roasted Garlic Rounds
- \*Maryland Crab Cakes: Served with Freshly Made Remoulade Sauce
- \*Chicken Satays: Served with Olive Oil & Garlic Teriyaki or Peanut Sauce
- \*Beef Satays: Served with Olive Oil, Teriyaki or Peanut Sauce
- \*Tuscany Bread: Fresh Bread with Prosciutto, Spinach, Tomato, Garlic, Virgin Olive Oil, and Provolone Cheese Baked to Perfection

\*Cheese Quesadillas: Lightly Grilled with Chicken, Monterey Jack Cheese, Peppers and Onion Triangles and Served with a Dollop of sour Cream

\*Hot Artichoke Dip: Served with Pita Triangles

\*Mini Potato Pancakes: Served with Chives and a Dollop of Sour Cream

\*Mini Grilled Reuben Sandwiches: Grilled Pastrami or Corned Beef with Sauerkraut, Cheese and Special Sauce

\*Swedish or Italian Meatballs

\*\*\*Additional Hors D'Oeuvres Available Upon Request\*\*\*

### **Hors D'Oeuvres Packages**      \*Average two per person

#### **Package One**

Fresh Bruschetta---fresh tomatoes, garlic, onions & fresh spices served on roasted garlic rounds

Stuffed Mushrooms---Florentine, seafood or sweet sausage

Shrimp Cocktail---chilled jumbo shrimp served with freshly made cocktail sauce and lemon wedges

#### **Package Two**

Chicken Satays---served with olive oil & garlic, teriyaki or peanut sauce

Maryland Crab Cakes---served with freshly made Remoulade sauce

Filo Cups---tomato basil & cheddar cheese baked in filo cups

#### **Package Three**

Cheese Quesadillas---lightly grilled with Monterey Jack cheese, peppers and onion triangles served with a dollop of sour cream

Hot Artichoke Dip---served with roasted pita triangles

Beef Satays---served with olive oil & garlic, teriyaki peanut sauce or spicy beef)

#### **Grand Hors D'oeuvres Package**

Assorted cheese, pepperoni, crackers with fresh fruit display

Sea Scallops Wrapped in Bacon---large sea scallops wrapped in bacon and baked to perfection  
and served with a Dijon dipping sauce

Tuscany Bread---fresh bread with prosciutto, spinach, tomato, garlic, virgin olive oil and provolone  
cheese baked to perfection

Stuffed Mushrooms---Florentine, seafood or sweet sausage

Mini Beef Wellington

Filo Cups---with baked apples and brie cheese

## **ENTREES**

\*Roast Prime Rib of Beef

\*Boneless Prime Rib of Beef, Slow Roasted to Perfection and Laced with a Cracked Black Pepper Au'Jus

\*Tenderloin of Beef

\*Thickly Cut Tenderloin of Beef Slow Roasted to Perfection and Served with a Demi-Glace

\*Top Sirloin Steak: 10 oz. Top Sirloin Steak Grilled to Perfection

\*Roast Sirloin of Beef: Sliced, Slow Roasted Top Round of Beef Served with a Pan Gravy

\*Jumbo Baked Stuffed Shrimp: Baked Stuffed Jumbo Shrimp with a Crab Meat and Herb Filling  
Served with Lemon Butter

\*Baked Stuffed Haddock: Fresh Haddock Topped with a Crabmeat and Herb Stuffing

\*Baked Haddock: Fresh Haddock Filet Topped with a Crumb topping

\*Baked Salmon Filet: Fresh Salmon Filet Baked and Served with a Lemon-Dill Sauce

\*Grilled Swordfish: Fresh Grilled Swordfish Filet Served with a Lime Aioli

\*Surf and Turf Combinations: Available Upon Request

\*Vegetarian Meal: Roasted Vegetable Medley with Olive Oil and Garlic and Served with Your Choice of  
Potato or Rice

\*Baked stuffed Chicken : Boneless Breast of Chicken Stuffed with a Vegetable Herb Stuffing and Topped  
with Gravy

\*Chicken Asiago: Boneless Breast of Chicken Stuffed with Fresh Tomato, Asiago Cheese and Fresh Herbs

\*Chicken Piccate: Boneless Breast of Chicken, Pan Seared and Finished with a Lemon-Caper Sauce

\*Chicken Almondine: Baked Boneless Breast of Chicken Encased with Slivered Almonds and Topped with  
a Lemon-Hollandaise Sauce

\*Chicken Saltimbocca: Boneless Breast of Chicken, Sautéed and Served Over a Bed of Spinach, Sprinkled with Sage, Covered with a Thin Slice of Prosciutto and Topped with Imported Italian Cheese

\*Chicken Florentine: Rolled Chicken, Stuffed with Spinach and Feta Cheese and Topped with a White Wine Demi-Glace

\*Chicken Francaise: Twin Medallions of Chicken, Dipped in a Light Parmesan & Egg Batter, Lightly Sautéed and Finished with a Lemon and White Wine Butter Sauce

**\*\*Children's Meals are Available Upon Request\*\***

**\*\*\*As always we will work with you to make sure the menu you choose is the right one for you! If you don't see something you'd like on the menu, please ask\*\*\***

## **Dinner Buffet Menus**

### **Italian Buffet:**

Boneless Chicken Cacciatore, Pasta Marinara, Meatballs, Eggplant Parmesan, Mixed Green Salad, Meat Platter with Capicola Ham, Genoa Salami, Pepperoni, Roasted Turkey, Provolone Cheese, Rolls and Butter, Dessert, Coffee and Tea.

### **Grand Buffett:**

Oriental Chicken Stir-fry, Shrimp Oreganato (Chopped Tomato, White Wine Sauce with Oregano), Roast Beef Carving Station, Buttered Fettuccini, Wild Rice, Green Beans Almondine, Mixed Green Salad, Rolls and Butter, Dessert, Coffee and Tea.

### **Taste of Italy:**

Pasta Marinara, Pasta Alfredo, Italian Meatballs, Boneless Chicken Piccata or Marsala, Choice of Roast Beef or Roast Turkey Carving Station, Choice of Potato and Vegetable, Mixed Green Salad, Rolls and Butter, Dessert, Coffee and Tea.

### **NACC Favorite:**

Pasta Marinara, Pasta Alfredo, Italian meatballs, Choice of Potato and Vegetable, Prime Rib Carving Station, Roasted Turkey Carving Station, Mixed Green Salad, Rolls and Butter, Dessert, Coffee and Tea.

**John's Picnic:**

Char Grilled Burgers and All Beef Hotdogs with all the Fixings, Roasted Red Potatoes, Creamy Coleslaw, Mixed Green Salad, Potato Chips, Sliced Seasonal Melons, Brownie and Cookie Tray, Coffee and Tea.

**NACC Barbeque:**

Barbequed Breast of Chicken and Ribs, Roasted Red Potatoes, Creamy Coleslaw, Boston Baked Beans, Corn on the Cob, Mixed Green Salad, Sliced Seasonal Melons, Rolls and Butter, Brownie and Cookie Tray, Coffee and Tea.