

St. Anne Country Club

2010

Banquet Menus

St. Anne Country Club
781 Shoemaker Lane
Feeding Hills, MA 01030
Phone: (413) 786-2088
Fax: (413) 786-1803
Email: stannecc@aol.com

Breakfast Buffet Options

Continental Breakfast	The Canadian Breakfast
<ul style="list-style-type: none"> *Chilled Fruit Juices (orange & grapefruit) *Freshly baked muffins, croissants, cinnamon buns, assorted baked breads *Fruit preserves & butter *Freshly brewed Regular coffee, *decaffeinated coffee and a selection of teas <p style="margin-top: 10px;">\$10.50</p>	<ul style="list-style-type: none"> *A Selection of Chilled Fruit Juices *Freshly baked muffins, croissants, cinnamon buns, and assorted baked breads *Seasonal sliced fruit with honey fruit yogurt *Scrambled Eggs *Breakfast potatoes *Choice of Canadian back bacon, sausage or maple cured bacon *Toast *Fruit preserves & butter *Freshly brewed Regular coffee, decaffeinated coffee and a selection of teas <p style="margin-top: 10px; text-align: right;">\$14.50</p>
The Executive Breakfast	The Healthy Start
<ul style="list-style-type: none"> *Freshly squeezed orange & grapefruit juice *Seasonal Sliced Fruit Selection *Muffins, croissants, cinnamon buns, assorted fruit danishes *Seasonal sliced fruit and berries with honey fruit yogurt *Belgian waffles served with assorted toppings *Choice of Canadian back bacon, sausage or maple cured bacon *Scrambled Eggs *Breakfast potatoes *Toast *Fruit preserves & butter *Freshly brewed Regular coffee, decaffeinated coffee and a selection of teas <p style="margin-top: 10px; text-align: right;">\$16.50</p>	<ul style="list-style-type: none"> *Freshly squeezed orange & grapefruit juice *Seasonal sliced fruit berries *Fresh plain low fat yogurt with dressings *Low fat carrot and bran muffins *Toast *Fruit preserves & margarine *Assorted cold cereals *Freshly brewed Regular coffee, decaffeinated coffee and a selection of teas <p style="margin-top: 10px; text-align: right;">\$11.50</p>
Additional Breakfast Selections \$1.00 per item	
<ul style="list-style-type: none"> Eggs benedict Scrambled eggs Pancakes French toast 	<ul style="list-style-type: none"> Eggs Florentine Omelet station (min 50 people) Belgian waffles served with assorted toppings

Above prices are subject to 15% service charge and 6.25% state sales tax.

THE CLASSIC BRUNCH

(Minimum 40 people)

If a late morning meal suits your schedule, our Classic Brunch is the right choice for you. This popular Sunday meal service can be yours on any day of the week.

STARTERS

Mixed Garden Green Salad with Assorted Dressing
A Medley of Gourmet Prepared Salads
Creamery Cheese Board with Mustard, Crackers, and a Bread Display
Peel and Eat Shrimp with Cocktail Sauce
Smoked Danish Salmon with Bagels, Cream Cheese, and Toppings
Fresh Muffins and Croissants with Butter Bowls and Jellies

MORNING STATION

Omelets Prepared to Order
Ham, Red & Green Peppers, Onions, Mushrooms, Cheddar Cheese
Country Sausages
Home Fried Potatoes
Scrambled Eggs with Cheddar and Onions
Fresh Juice Assortment

BRUNCH ENTREE STATION

Sliced Honey Bourbon Glazed Ham
Choice of a Chicken Entrée
Choice of a Vegetarian Pasta Entree
Seasonal Vegetable Medley

DESSERT STATION

Assorted Cakes, Pies, and Chocolate Desserts
Seasonal Fresh Fruit Tray with Flavored Yogurt Dip
Coffee Service

\$21.00 per person

Above prices are subject to 15% service charge and 5% state sales tax.

BRUNCH EYE-OPENER BAR

These unique beverage offerings make the perfect enhancement to your Brunch
Tall Bloody Mary Cocktails Mimosa Cocktails
Fuzzy Navels Screwdrivers
White Wine with Chambord Apricot Brandy & Champagne
All beverage are priced on consumption at \$4.75 per drink

LUNCHEON BUFFETS

(Minimum 40 people)

SOUP, SALAD, & SANDWICH BUFFET

Homemade Soup du Jour
Fancy Greens – Romaine, Radicchio, Baby Spinach, and Frisee Lettuce mixed
with Fresh Vegetables and tossed with Vinaigrette Dressing
Salad Toppings Bar to include croutons, olives, cherry tomatoes, cucumbers, and
Shredded Cheddar Cheese
Display of Artisan Hearth Breads and Rolls
Sandwiches of Ham and Cheese on Sourdough, Fresh Roasted Turkey on Whole
Wheat, and Grilled Vegetables on Foccaccia
Cookies and Brownies
Coffee, Decaffeinated Coffee, Hot Tea

\$12.50 per person

LUNCHEON TAILGATE BUFFET

Homemade Chili
Deli Tray including sliced Roast Beef, Turkey Breast, and Baked Ham with
Cheeses, Sliced Onion, Tomatoes, Pickles, Shredded Lettuce, Mustard and
Mayonnaise
Artisan Hearth Baked Breads and Rolls
Sweet Potato Salad
Colorful Pasta Salad
Fresh Fruit Salad
Pretzels and Potato Chips
Cookies and Brownies
Coffee, Decaffeinated Coffee, Hot Tea

\$14.50 per person

Add \$3 for Pick and Peel Shrimp with Cocktail Sauce

TO YOUR HEALTH LUNCHEON

Vegetable Minestrone Soup
Bowls of Crisp Romaine and Spinach Salad with Marinated Mushrooms,
Tomatoes, Cucumbers and Onions with Light Italian Dressing
Fresh Fruit Trays
Grilled Chilled Marinated Vegetables
Grilled Lemon Chicken
Hot Vegetable du Jour
Display of Artisan Hearth Breads and Whole Wheat Rolls
Strawberry and Vanilla Yogurt Trifle
Coffee, Decaffeinated Coffee, Hot Tea

\$16.50 per person

Above prices are subject to 15% service charge and 6.25% state sales tax.

Premium Buffet

Crisp Garden Salad or Caesar Salad
Antipasto Platter
Chef's Choice of Vegetable
Rolls and Butter
Coffee Station
Assorted Desserts

Entrée Selection – Choose Two (2)

Chicken Francaise	Baked Ham, Pineapple Glaze
Chicken Marsala	Spiral Honey Ham
Chicken Saltimbocca	Roast Center Cut Pork Loin
Chicken Kiev	Spicy Pork Chops
Chicken Parmesan	Breaded Pork Cutlets
Stuffed Breast of Chicken	Boneless Stuffed Pork Chop
Fresh Roast Turkey w/Gravy	Sliced Top Round w/ Jack Daniels Sauce
Baked Scrod	Sliced Top Round w/ Mushroom Gravy
Stuffed Filet of Sole	Sausage and Peppers
Eggplant Rollatini	Italian Style Meatballs

Pasta Selection – Choose One (1)

Tortellini Alfredo * Pasta with Broccoli * Farfalle Prima Vera *
Ziti with Meat or Marinara Sauce * Butter Noodles * Penne a
la Vodka Sauce

Potato Selection – Choose One (1)

Garlic Oven Roasted * Whipped * Baked * Scalloped * Garlic and Parsley

\$18.50 per person

\$2.00 per each additional entrée selection

Above prices are subject to 15% service charge and 6.25% state sales tax.

Plated Banquet Dinners

Twin Broiled Lobster Tails	Market
5oz Filet Mignon & Lobster Tail	Market
5oz Filet Mignon & 3 Crab Stuffed Shrimp	\$35.00
5oz Filet Mignon & Grilled Marinated Chicken Breast	\$33.00
7oz Filet Oscar	\$35.00
<i>Filet Mignon Topped with Jumbo Lump Crabmeat, Fresh Steamed Asparagus & Hollandaise Sauce</i>	
9oz Filet Mignon	\$30.00
7oz Petit Filet Mignon	\$28.00
12oz Slow Roasted Prime Rib of Beef	\$24.00
Sliced Chateaubriand	\$28.00
<i>Blue Ribbon Shell of Beef, Topped with Chateau & Béarnaise Sauces</i>	
Glazed Ham w/Fruit Sauce	\$17.00
Roast Pork Loin	\$19.00
<i>crusted with Roasted Garlic & Topped with Pork Demi Glaze</i>	
Double Cut Pork Cops	\$19.50
<i>Extra Thick Pork Chops stuffed with a homemade apple mustard stuffing</i>	
Rack of Lamb	\$29.00
<i>Three Generous Lamb Chops, Coated with Fresh Herbs, Grilled and Served with a Mint Au Jus</i>	
Chicken Saltimbocca	\$19.50
<i>Boneless Chicken Stuffed with prosciutto, Swiss and American Cheese, and a savory puree of sage, rosemary, and garlic</i>	
Chicken Cordon Bleu	\$19.50
<i>Fresh Chicken Breast Stuffed with Ham & Swiss, Breaded, Fried & Topped with a Deluxe Cream Sauce</i>	
Chicken Francais	\$19.50
<i>Fresh tender Chicken Breast in a white wine and lemon sauce</i>	
Chicken Mushroom Trio Duxelle	\$19.50
<i>Fresh Chicken Breast Stuffed with a blend of shitake, portabella, and button mushrooms, sauted in garlic butter parley sauce</i>	

Crème Brie & Apple Chicken	\$19.50
<i>A paprika dusted chicken breast surrounds a delectable filling of Crème Brie, sweet York apples, cranberries, and onions</i>	
Chicken Kiev	\$19.50
<i>Fresh tender Chicken Breast wrapped around butter and chive stuffing with alight breading</i>	
Veal Saltimbocca	\$23.00
<i>Tender Veal Stuffed with prosciutto, Swiss and American Cheese, and a savory puree of sage, rosemary, and garlic</i>	
Veal Cordon Bleu	\$23.00
<i>Fresh Veal Stuffed with Ham & Swiss, Breaded, Fried & Topped with a Deluxe Cream Sauce</i>	
Veal Francais	\$23.00
<i>Fresh tender veal in a white wine and lemon sauce</i>	
Veal Mushroom Trio Duxelle	\$23.00
<i>Fresh Veal Stuffed with a blend of shitake, portabella, and button mushrooms, sauted in garlic butter parley sauce</i>	
Baked Stuffed Shrimp	\$26.00
Stuffed Filet of Sole	\$24.00
<i>Fresh Sole stuffed with a crabmeat stuffing</i>	
Stuffed Grouper	\$25.00
<i>Fresh Grouper Filet Topped with Crabmeat Dressing & Hollandaise Sauce</i>	
Grouper "Bostonian"	\$25.00
<i>Fresh Grouper Filet Topped with Cracker Crumb & White Wine & Lemon Sauce</i>	
Onion Crusted Tilapia	\$25.00
<i>Fresh Tilapia Filet Coated with Fried Onion & Set atop a Roasted Red Pepper Coulis</i>	
Grilled Atlantic Salmon	\$25.00
<i>Fresh Atlantic Salmon in White Wine and Topped with a Lemon Herb Cream Sauce</i>	
Grilled Atlantic Swordfish	\$25.00
<i>Fresh Atlantic Swordfish in a lemon garlic sauce</i>	
Vegetarian Platter	\$16.50
<i>Grilled Seasonal Vegetables served over Pasta & Alfredo Sauce</i>	
Baked Homemade Manicotti	\$17.50
Italian Breaded Eggplant Parmesan	\$16.50
Chidren's Menu	
<i>Available by Request</i>	

All Entrées accompanied by Garden Salad, Fresh Seasonal Fruit Cup, Appropriate Vegetable and Starch, Dessert, Coffee and Tea.

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Hors D'oeuvres

Beef

- Marinated Beef Teriyaki-with Pineapple - \$1.25 per person
- Cocktail Franks in a Puff Pastry-with Deli Style Mustard - \$1.00 per person
- Swedish or Italian Style Meatballs - \$1.00 per person
- Barbecue Kielbasa - \$1.00 per person
- Miniature Beef Wellingtons - \$1.75 per person

Seafood

- Coconut Shrimp-with orange horseradish sauce - \$1.75 per person
- Sea Scallops Wrapped in Bacon-with mustard horseradish sauce - \$1.75 per person
- Lobster Newburg in a Puff Pastry- \$1.50 per person
- Sausage or Seafood Stuffed Mushroom Caps - \$1.00 per person
- Maryland Miniature Crab Cakes-with remoulade Sauce - \$1.25 per person

Poultry

- Coconut Chicken-with Thai Dipping Sauce - \$1.25 per person
- Chicken Fingers-with Sweet & Sour Sauce - \$1.25 per person
- Buffalo Chicken Fingers - \$1.25 per person
- Sesame Chicken Skewers - \$1.25 per person
- Smoked Chicken Quesadillas - \$1.25 per person
- Marinated Chicken Teriyaki-with Pineapple - \$1.25 per person

Vegetarian

- Assorted Mini Quiche-filled with Spinach, Mushrooms & Cheese - \$1.00 per person
- Fried Mozzarella Sticks-with Marinara Sauce - \$1.25 per person
- Raspberry & Brie-wrapped in puff pastry - \$1.50 per person
- Spanikopita-Spinach & Feta Cheese in Filo Dough - \$1.25 per person
- Vegetable Quesadillas - \$1.25 per person
- Vegetable Eggrolls - \$1.25 per person
- Asparagus & Provolone-wrapped in Filo - \$ 1.50 per person

Stationary Items

- *Cheese & Cracker Platter - \$1.50 per person
- *Fresh Fruit Display - \$1.50 per person
- *Vegetable Crudités - \$1.50 per person

Bar Offerings

Cash Bar

Your guests purchase their own drinks.

Consumption Bar

You set a specified amount to purchase for your guests, when that amount is reached we revert to a cash bar. (The amount may be extended at your discretion.)

Open Bar

You pay a specified price per person for a selected time. All open bar prices are for beer, house wines and call/well drinks. Top shelf drinks can be included in the open bar price for an additional amount.

Gourmet Fruit Punch Bowl ~ \$35/Gal. One Hour Open Bar - \$10.50 per person

Wine Punch Bowl ~ \$45/Gal. Four Hour Open Bar- \$18.00 per person

Rum Punch Bowl ~\$55/Gal. Five Hour Open Bar - \$21.00 per person

Domestic/Imported Beer~ \$3 & \$4

Well Drinks~\$4.00

Call Drinks~\$5.00

Top Shelf~ \$6.00

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