



Congratulations!

Thank you for your interest in the Sterling National Country Club as a possible location for your upcoming event. It would be my pleasure to assist you in hosting your shower while working to ensure that your event is successful.

Located on a picturesque private golf course in central Massachusetts, Sterling National Country Club offers a one-of-a-kind event for a marketable price. We have a beautiful gazebo for outdoor ceremonies, a private bridal suite, separate cocktail area, and grand ballroom with beautiful panoramic views of the golf course that can hold up to 225 guests. We have small outside dining area as well.

What makes us unique you might ask? We only host one event at a time, so you and your guests are our top priority! All of our food is freshly prepared on site, by our head chef and amazing culinary team. Our onsite event coordinator is here working with you from the initial planning stages all the way to the very last dance! From the included house Chiavari Chairs to the color coordinated table linens we believe that even the smallest of details help to make the best events complete.

By choosing Sterling National it is our guarantee that our professional, friendly staff will assist you from beginning until end. Please contact our sales office to arrange a tour of our facility and discuss how Sterling National Country Club can assist you. We look forward to hearing from you!

Sincerely

Matt DePaolo

Matt DePaolo
General Manager
Sterling National Country Club
978-422-0275 x301 mattd@sterlingcc.com

Prices subject to change.

Above prices subject to a 20% administrative fee and Massachusetts State Tax



Social and Event Menu

Cocktail Réception Menu

Cold Stationary Hors d'oeuvres

Displays

EUROPEAN CHEESE DISPLAY <i>Baked Brie & Raspberry Wheel – Swiss – Fontina – Smoked Gouda – Muenster served with assorted crackers</i>	serves 100 people	275
IMPORTED CHEESE BOARD, GARNI <i>Swiss – Cheddar – Havarti – Bleu – Goat served with assorted crackers</i>	serves 100 people	300
FRESH FRUIT PLATTER <i>Honeydew – Pineapple – Cantaloupe – Strawberries – Grapes</i>	serves 100 people	225
VEGETABLE CRUDITÉ <i>Baby Carrots – Celery Sticks – Broccoli Florets – Sliced Cucumbers Cherry Tomatoes - Assorted Sliced Peppers with Ranch and Italian Dips</i>	serves 100 people	200
MEDITERRANEAN PLATTER <i>Vegetable Crudité from above paired with Hummus, Spinach and Artichoke Dip Tabbouleh Salad – Pita Bread – Breadsticks – Assorted Crackers</i>	serves 100 people	350
TUSCAN ANTIPASTO PLATTER <i>Rolled Italian Meats – salami, prosciutto, soppressata Mixed Olives – Marinated Mushrooms – Marinated Artichoke Hearts Stuffed Cherry Peppers – Roasted Peppers – Provolone Cheese</i>	serves 100 people	425
DELUXE ANTIPASTO TABLE <i>Bruschetta (Roman garlic bread) – Fresh Mozzarella wrapped in Prosciutto Mixed Cured Sicilian Olives - Marinated Mushrooms – Balsamic Grilled Vegetables Roasted Peppers – Julienne Grilled Chicken Breast with Sun-dried Tomato Pesto – Provolone Cheese Marinated Artichoke Hearts and Fried Calamari with Hot Pepper Marinade</i>	serves 100 people	1,495
ATLANTIC SEAFOOD PLATTER <i>Marinated Snail Salad – Littlenecks on the Half Shell (50), Fresh Shucked Oysters (50), Iced Gulf Shrimp (100) served with appropriate condiments</i>	serves 50 people	priced to market

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Cocktail Réception Menu

Hot Hors d'œuvres

In making your selections, please plan for 3-4 hors d'oeuvres per person.

Vegetarian Passed Hors d'œuvres

PRICED PER 100 PIECES

Stuffed Mushrooms	175	Fig & Mascarpone in Phyllo	200
Wild Mushroom in Phyllo	200	Cranberry and Bleu Cheese Puffs	200
Wild Mushroom Tartlets	225	Mini Ratatouille Phyllo Stars	225
Spanikopitas	165	Asparagus Quiche	280
Vegetable Spring Rolls	160		

Seafood Passed Hors d'œuvres

PRICED PER 100 PIECES

Coconut Shrimp	225	Scallops Wrapped in Bacon	225
Maryland-style Crab Cakes	275	Clams Casino	250
Iced Gulf Shrimp	325		

Hot Passed Hors d'œuvres

PRICED PER 100 PIECES

Smoked Chicken Quesadillas	195	Beef Franks in Blankets	165
Coconut Chicken	200	Asian Dumplings	175
Chicken Dijon en Croute	200	Assorted Miniature Quiche	190
Beef Wellington en Croute	250	Skewered Beef Teriyaki	225

Stationary Tables

GOURMET GRILLED PIZZA TABLE **serves 50** **395**

Assortment of fresh wood-grilled pizzas topped with garden vegetables, gourmet cheese, herbs, and extra virgin olive oil

FRIED CALAMARI **per person** **4.95**

As an enhancement to your other stationary hors d'oeuvres, this table offers fried calamari accompanied by hot pepper marinade

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Banquet Breakfast Menu

The Continental

CHOICE OF TWO

Cinnamon Buns Croissants
Assorted Doughnuts
Chilled Juices
Coffee Tea

Assorted Muffins Assorted Danish
Butter, Jams and Jellies
Coffee Decaffeinated

10.95 per person

Breakfast Buffet

SERVED TO A MINIMUM OF 50. ONLY AVAILABLE BEFORE 4PM

Assorted Breakfast Cakes
Fresh Fruit Compote
Yogurt with Granola and Berries
Buttered Toast
Coffee, Decaffeinated & Tea

Scrambled Eggs
Sausage and Bacon
Home fried Potatoes
Texas French Toast
Chilled Juices

16.95 per person

PLEASE ADD AN ADDITIONAL \$1.00 PER PERSON WHEN SERVED TO FEWER THAN 100 GUESTS

Banquet Breakfast Menu

Brunch Buffet

SERVED TO A MINIMUM OF 50 GUESTS. ONLY AVAILABLE BEFORE 4PM

Chilled Juices
Assorted Muffins and Cinnamon Buns
Cottage Fried Potatoes

Fresh Seasonal Fruits
Scrambled Eggs
Bacon and Sausage

Rice Pilaf

CHOICE OF

Penne with Tomato Sauce

Green Beans Almandine

CHOICE OF

Sautéed Vegetable Trilogy

SELECT TWO ENTREES

BAKED BONELESS VIRGINIA HAM, Carved
CHICKEN FRANÇAISE, Lemon Butter Velouté
ROAST PRIME RIB OF BEEF, Carved

BAKED SCROD, Seasoned Crumbs and Lemon
CHICKEN MARSALA, Marsala Mushroom Sauce

Prices subject to change.

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SELECT ONE DESSERT

Vanilla Ice Cream, *Raspberry or Chocolate Sauce*
 Mud Pie Ice Cream, *Chocolate Sauce*
 Tuxedo Truffle Mousse Cake
 Lemon and Cream Layer Cake, *Raspberry Sauce*

Cheesecake, *Strawberry Sauce*
 Spumoni, *Raspberry Sauce*
 Strawberry and Cream Layer Cake

Coffee – Decaffeinated Coffee - Tea

34.95 per person

when Roast Prime Rib is chosen

49.95 per person

ADD AN ADDITIONAL \$1.00 PER PERSON WHEN SERVED TO FEWER THAN 100 GUESTS, AND AN ADDITIONAL \$2.00 PER PERSON WHEN SERVED TO FEWER THAN 50 GUESTS..

Additional “Breakfast Buffet” Items

Baked Boneless Virginia Ham, Carved	4.00 per person
Eggs Benedict	3.50 per person
Corned Beef Hash	2.25 per person
Toasted English Muffins, <i>as substitution for toast</i>	1.00 per person
Bagels and Cream Cheese	2.00 per person
Omelette Station:	5.95 per person
<i>Includes: mushrooms, onions, tomatoes, diced ham, diced peppers, cheddar cheese</i>	

ALL LUNCHEONS SERVED WITH ROLLS AND BUTTER, COFFEE, DECAFFEINATED COFFEE, AND TEA

Served Luncheon Menu

Appetizers

CHOICE OF ONE

Seasonal Mixed Greens Salad *with Raspberry Vinaigrette Dressing*
 Fresh Garden Salad, *House Dressing*
 Classic Caesar Salad *with Garlic Croutons*
 Fresh Fruit Medley

French Onion Soup
 Chicken Escarole Soup
 Chicken Stracciatelle Soup
 Minestrone Soup

The Entrées

CHICKEN PICCATA , <i>Lemon Caper Sauce</i>	29.95	PETITE FILET MIGNON , <i>Sauce Béarnaise</i>	48.95
STUFFED FILET OF SOLE , <i>Aurora Sauce</i>	31.95	BAKED SCROD , <i>Seasoned Crumbs and Lemon</i>	priced to market
CHICKEN FRANÇAISE , <i>Lemon Butter Velouté</i>	29.95	STUFFED BREST OF CHICKEN CHASSEUR	29.95
BAKED STUFFED SHRIMP (3)	34.95	VEGETARIAN LASAGNA*	22.95
CHICKEN MARSALA , <i>Marsala Mushroom Sauce</i>	29.95	CHICKEN PARMIGIANA , <i>Pasta and Tomato Sauce*</i>	29.95

* Vegetable and potato not included.

Potatoes & Grains

CHOICE OF ONE

Oven-roasted Yukon Gold Potato
 Baked Potato with Sour Cream
 Rice Pilaf

Delmonico Potato Mashed Sweet Potato
 Mashed Red Skin Potatoes

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Vegetables

CHOICE OF ONE

Sautéed Baby Carrots
 Fresh Steamed Broccoli
 Sugar Snap Peas *with Diced Red Pepper*
 Key Largo Vegetable Medley

Sautéed Peas and Pearl Onions
 Green Beans Almandine
 Sautéed Vegetable Trilogy

Served Salad Entrées

SELECT ONE APPETIZER FROM ABOVE

CRAB CAKE OVER GARDEN GREENS, *Lemon-Poppy Seed Dressing* 18.95 **GRILLED CHICKEN CAESAR SALAD** *with Garlic Croutons* 17.95

Deluxe Salad Station

CHOICE OF TWO DRESSINGS

Fresh Fruit Platter
 Sliced Cheeses,
 Assorted Sliced Peppers
 Shredded Carrots
 Croutons

Mixed Fresh Lettuce
 Vine-ripened Tomatoes
 Black Olives
 Chopped Egg

Julienne Deli Meats
 Cucumbers,
 Pepperoncinis,
 Red Onions

19.95 per person

Desserts

CHOICE OF ONE

Vanilla Ice Cream *with Raspberry or Chocolate Sauce*
 Mud Pie Ice Cream *with Chocolate Sauce*
 Spumoni *with Raspberry Sauce*
 Cheesecake *with Strawberry Sauce*

Tuxedo Truffle Mousse Cake
 Lemon and Cream Layer Cake *with Raspberry Sauce*
 Strawberry and Cream Layer Cake

ALL LUNCHEONS SERVED WITH ROLLS AND BUTTER, COFFEE, DECAFFEINATED COFFEE, AND TEA

Buffet Luncheon Menu

Golfers' Buffet

Assortment of Deli Meats and Cheeses
 Assorted Rolls and Breads
 Coffee - Decaffeinated Coffee - Tea

CHOICE OF

Potato Salad

CHOICE OF

Greek Salad

Relish Tray
 Assorted Cookies

Cole Slaw

Tossed Salad *with dressing*

16.95 per person

Italian Deli Buffet

Assortment of Italian Deli Meats & Cheeses
 Pasta Salad Primavera
 Assorted Rolls and Breads
 Coffee - Decaffeinated Coffee - Tea

Relish Tray
 Tossed Salad, *Italian Vinaigrette Dressing*
 Trays of Miniature Cookies

18.95 per person

Additions for Golfers' and Italian Deli Buffets

Mediterranean Tuna Salad	2.25	per person	Seafood Salad	3.00	per person
Traditional Tuna Salad	2.00	per person	Chicken Salad	2.00	per person
Chocolate Fudge Brownies	2.00	per person			

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Club House Buffet

CHOICE OF ONE APPETIZER FROM SERVED LUNCHEON MENU

CHOICE OF THREE ENTRÉES

CHICKEN FRANÇAISE
 CHICKEN MARSALA
 STUFFED FILET OF SOLE *with Sauce Aurora*

BAKED SCROD
 MEATBALLS IN TOMATO SAUCE
 GRILLED SAUSAGE AND POTATOES

CHOICE OF THREE ACCOMPANIMENTS

Penne with Tomato Sauce
 Oven-roasted Yukon Gold Potatoes
 Sautéed Baby Carrots
 Sautéed Vegetable Trilogy

Rice Pilaf
 Mashed Red Skin Potatoes
 Green Beans Almandine

Dinner Rolls and Fresh Creamery Butter

Coffee - Decaffeinated Coffee - Tea

CHOICE OF ONE DESSERT FROM SERVED LUNCHEON MENU

23.95 per person

Plated Dinner Menu

A \$2.00 charge per plate will be applied to a two – choice menu.

Appetizers

CHOICE OF ONE

Fresh Fruit Medley
 Soup Minestrone Soup
 Chicken Escarole
 Chicken Stracciatella Soup
 French Onion Soup

Classic Caesar Salad with *Garlic Croutons*
 Fresh Garden Salad, *House Dressing*
 Seasonal Mixed Greens Salad, *Raspberry Vinaigrette Dressing*

The Entrées

STUFFED BREAST OF CHICKEN CHASSEUR, <i>Sauce Robert</i>	31.95
CHICKEN MARSALA, <i>Marsala Mushroom Sauce</i>	32.95
CHICKEN PICCATA, <i>Lemon Caper Sauce</i>	32.95
CHICKEN FRANÇAISE, <i>Lemon Butter Velouté</i>	32.95
STUFFED CHICKEN DiFLORENCIA, <i>Roasted Red Pepper Béchamel Sauce</i>	32.95
BAKED SCROD, <i>Seasoned Crumbs and Lemon</i>	priced to market
STUFFED FILET OF SOLE, <i>Sauce Aurora</i>	priced to market
STUFFED SOLE FLORENTINE, <i>Lemon Butter Sauce</i>	priced to market
NORWEGIAN SALMON FILET, <i>Lemon Dill Butter</i>	priced to market
BAKED STUFFED JUMBO SHRIMP, <i>Drawn Butter</i>	priced to market
GRILLED SWORDFISH STEAK, <i>Lemon Butter</i>	priced to market
ROAST LOIN OF PORK, <i>Port Wine and Sage Sauce</i>	25.95
ROAST PRIME RIB OF BEEF, <i>au jus</i>	priced to market
FILET MIGNON, <i>Sauce Béarnaise or Classic Demi-glace</i>	priced to market

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BAKED STUFFED LOBSTER *select lobster with shrimp, scallops and special crumb stuffing* priced to market
KIDS MEALS chicken fingers and french fries, mac and cheese, pasta and marinara 14.95

Gluten free and other dietary restricted options are available upon request prior to the event.

“Classical Duets”

LAND and SEA priced to market
Your choice of Chicken Française or Chicken Marsala paired with two Jumbo Baked Stuffed Shrimp

FILET MIGNON and CHICKEN priced to market
Filet Mignon paired with your choice of Chicken Française or Chicken Marsala

SURF and TURF priced to market
Filet Mignon paired with two Jumbo Baked Stuffed Shrimp

Accompaniments

Potatoes & Grains

CHOICE OF ONE (to be served with all Entrée choices)

Oven-roasted Potatoes
Baked Potato
Delmonico Potato
Mashed Red Skin Potatoes
Mashed Sweet Potato
Rice Pilaf

Vegetables

CHOICE OF ONE (to be served with all Entrée choices)

Sautéed Baby Carrots
Sautéed Peas and Pearl Onions
Fresh Steamed Broccoli
Sugar Snap Peas *with Diced Red Pepper*
Green Beans Almondine
Key Largo Vegetable Medley
Sautéed Vegetable Trilogy

Desserts

CHOICE OF ONE

Cheesecake with Strawberry Sauce
Vanilla Ice Cream *with Raspberry Sauce*
Strawberry and Cream Layer Cake

Tuxedo Truffle Mousse Cake
Spumoni *with Raspberry Sauce*
Lemon and Cream Layer Cake
with Raspberry Sauce

ALL PLATED DINNERS ARE SERVED WITH FRESH ROLLS AND CREAMY BUTTER,
COFFEE, DECAFFEINATED COFFEE, AND TEA.

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Dinner Buffet Menu

Appetizers

CHOICE OF ONE

Fresh Fruit Medley
Chicken Escarole Soup
Chicken Stracciatelle Soup

Minestrone Soup
French Onion Soup

Salads

CHOICE OF ONE

Fresh Garden Salad, House Dressing
Seasonal Mixed Greens Salad, Raspberry Vinaigrette Dressing

Classic Caesar Salad with Garlic Croutons

The Entrées

CHOICE OF TWO

ROAST PORK LOIN with Apple Chutney, Carved
TENDERLOIN TIPS sautéed with Mushrooms in a Red Wine Sauce
STUFFED FILET OF SOLE with Crabmeat, Sauce Aurora
SEAFOOD NEWBURG EN BOUCHE with Shrimp, Scallops, and Crabmeat
CHICKEN MARSALA, Marsala Mushroom Sauce
SHRIMP & SCALLOP FRA DIAVOLO with Marinara Sauce, Black and Green Olives, and Hot Pepper Rings

BAKED SCROD with Seasoned Crumbs and Lemon
CHICKEN CLEOPATRA with Sautéed Onions
CHICKEN FRANÇAISE with Lemon Butter Velouté
CHICKEN PICCATA with Capers, Lemon Butter Sauce
ROAST PRIME RIB Carved
SHRIMP PAELLA with Chorizo Sausage, Rice, Scallions, Chili Peppers, and Tomatoes, Pignoli Nuts, Artichoke Hearts, White Wine, Garlic Butter, Sauce Velouté

Accompaniments

CHOICE OF THREE

Mashed Red Skin Potatoes
Oven-roasted Yukon Gold Potatoes
Sugar Snap Peas with Diced Red Pepper
Key Largo Vegetable
Penne with Tomato Sauce

Rice Pilaf
Green Beans Almondine
Sautéed Vegetable Trilogy
Sautéed Baby Carrots

Desserts

CHOICE OF ONE

Vanilla Ice Cream with Raspberry or Chocolate Sauce
Spumoni with Raspberry Sauce
Tuxedo Truffle Mousse Cake
Strawberry and Cream Layer Cake

Mud Pie Ice Cream with Chocolate Sauce
Cheesecake with Strawberry Sauce
Lemon and Cream Layer Cake with Raspberry Sauce

ALL DINNER BUFFETS ARE SERVED WITH FRESH ROLLS AND CREAMERY BUTTER, COFFEE, DECAFFEINATED COFFEE, AND TEA.

39.95 per person*

SERVED TO A MINIMUM OF 50 GUESTS.

ADD AN ADDITIONAL \$1.00 PER PERSON WHEN SERVED TO FEWER THAN 100 GUESTS.

In the event that there is food remaining from your event, it cannot be taken out of the club per the Department of Health Regulations.

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Banquet Dinner Menu Additions and Substitutions

Appetizers

	ADDITIONAL COURSE	SUBSTITUTION
SHRIMP COCKTAIL	13.95	7.50
LOBSTER BISQUE	7.95	5.75
ITALIAN WEDDING SOUP	3.25	1.00
NEW ENGLAND CLAM CHOWDER	3.75	1.50
RASPBERRY or LEMON SORBET with Mint Leaf	2.95	2.25

Salads Substitutions

SPINACH SALAD, Parmesan Peppercorn Dressing <i>fresh baby spinach garnished with chopped egg, sliced mushrooms, crumbled bacon, sliced red onion</i>		5.95
MESCLUN GREEN SALAD, Raspberry Vinaigrette <i>mixed baby greens with dried cranberries, sliced toasted almonds, gorgonzola cheese</i>		3.95
ANTIPASTO, Italian Vinaigrette <i>fresh garden lettuce garnished with tomato, pepperoncini, hard boiled egg, sliced red onion, salami, prosciutto ham, aged provolone, black olives</i>		6.25
SLICED TOMATO & FRESH MOZZARELLA, Balsamic Vinaigrette		5.95

Additional Course

Pastas

PENNE PASTA with Tomato Sauce		3.50
TRI-COLOR TORTELLINI with Pesto Cream Sauce, Tomato Sauce, or Pink Vodka Cream Sauce		5.25
BAKED MANICOTTI		5.75
CHEESE TORTELLINI with Pesto Cream Sauce, Tomato Sauce, or Pink Vodka Cream Sauce		5.75
LOBSTER RAVIOLI with Newburg Sauce		9.95

Accompaniments & Substitutions

ASPARAGUS with Hollandaise (seasonal)	3.00	BAKED STUFFED POTATO	2.95
BROCCOLI SPEAR with Hollandaise	2.00	POTATO WILLIAM	2.95

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Desserts

Substitution / Accompaniments

ASSORTED MINIATURE PASTRIES	per dozen	36.95	BAKED ALASKA	4.50
CHOCOLATE DIPPED STRAWBERRIES (seasonal)	each	2.00	TIRAMISU	3.95

Make Your Own Sundae Bar

	Hand-scooped Vanilla and Chocolate Ice Cream with Assorted Toppings			
Crushed Oreo Cookies	Candy Bar Pieces	M&Ms	Walnuts	Cherries
Chocolate Sauce	Strawberry Sauce	Whipped Cream		

9.95 per person

WHEN USED AS SUBSTITUTION FOR DESSERT THAT ACCOMPANIES THE DINNER MENU

Milk & Cookies Station

Warm Chocolate Chip Cookies Served with Chocolate, Coffee and Regular Milk.

5.95 per person

Banquet Stations Menu

PLEASE SELECT AT LEAST THREE STATIONS

Carving Table

SERVED TO A MINIMUM OF 50 GUESTS

ROAST BREAST OF TURKEY
BAKED VIRGINIA BONELESS HAM

Assorted Miniature Kaiser
Appropriate Condiments

12.95 per person

PRIME RIB

SERVED TO A MINIMUM OF 20 GUESTS

\$200 Attendant fee

10.00 per person

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Bar and Liquor Information

Cash Bar

Guests pay for their drinks with cash, debit or credit.

Open Bar

CHARGED ON A PER DRINK BASIS. A CEILING OR TIME LIMIT CAN BE DESIGNATED BY THE CLIENT.
Any bar tab opened on the evening of the event must be paid at the conclusion of the event.

Pre-mixed Cocktails

SOLD BY THE GALLON WITH APPROXIMATELY 25 SERVINGS PER GALLON

110 per gallon

Margaritas	Sex on the Beach	Bloody Mary's	Champagne Punch
Daiquiris	Sea Breezes	Peach Bellinis	Mimosas Grape Crush
Melonball	Mojitos	Red or White Sangria	

Signature Pre-mixed Cocktail

SOLD BY THE GALLON WITH APPROXIMATELY 25 SERVINGS PER GALLON

120 per gallon

Personalize your party with a signature martini or cosmopolitan. Your sales representative can discuss other options for your special day.

Martinis Cosmopolitans	Chocolate	Watermelon	Raspberry
Cherry	Sour Apple	Pomegranate	Citron

Function Drink Pricing

Domestic Beer	\$6.00
Import Beers	\$7.50
Wine	\$8.00
Well Drinks	\$8.00
Premium Drinks	\$9.00
Elite Drinks	\$10.00
Supreme Drinks	\$12.00
Soda/Soft Drink	\$3.00

Pre-mixed Non-alcoholic Beverages

SOLD BY THE GALLON WITH APPROXIMATELY 35-40 SERVINGS PER GALLON

40 per gallon

Fruit Punch	Lemonade	Iced Tea (Sweetened)
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Toasting Beverage

Toast to the guest(s) of honor can be offered with

House Champagne, Sparkling White or Sparkling Rose	3.50 per guest
Sparkling Cider (non-alcoholic)	1.50 per guest

International Coffee Station

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MINIMUM 25 SERVINGS

Prepared with your selection of premium liqueurs blended with freshly brewed coffee, topped with whipped cream and garnished with a sprinkling of complementing spices.

SELECT FIVE

Sambuca Romana	Amaretto di Saronno	Bailey's Irish Cream	Kahlua
Grand Marnier	Frangelico	Jameson Irish Whiskey	Black Sambuca

7.95 per serving

Wines

WINE SERVICE DURING DINNER CAN BE PROVIDED BY PLACING BOTTLES OF WINE DIRECTLY ON GUESTS' TABLES, OR WINE CAN BE OFFERED TO THE GUESTS AND POURED BY OUR WAITSTAFF DURING THE COURSE OF DINNER.

Our House Wines are by Canyon Road Vineyards

Pinot Grigio

Sauvignon Blanc

Moscato

Chardonnay

Pinot Noir

Merlot

Cabernet Sauvignon

All house wine is charged by the bottle at \$25.

All soft drinks priced at \$3.00

Add a portable bar with bartender on front patio during Cocktail Hour - \$250?

Our Banquet Bar Does Not Offer Shots

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