



Special Event Menu

2021 Season



- ◆ Hopkinton Country Club is a private club that hosts outside events.
- ◆ We take pride in offering our guests a beautiful facility with a safe and responsibly clean environment.
- ◆ We can accommodate anywhere from 12 to 175 guests offering indoor/outdoor options.
- ◆ Our talented culinary team, beautiful grounds and excellent service, make for the perfect setting for weddings, showers, corporate meetings, cocktail parties, graduation parties, bar/bat mitzvahs and more!

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* Consuming Raw or Undercooked Beef, Poultry, Seafood or Eggs may increase your chances of contracting a food-borne illness.
Please inform your Sales Representative if anyone in your party has an allergy when finalizing your menu.

Breakfast Buffets

The Continental

Sliced Seasonal Fruit Platter
Assorted Muffins
Coffee, Decaf and Assorted Teas
Orange and Cranberry Juice
\$18.95pp

The Working Breakfast

Sliced Season Fruit Platter
Assorted Muffins
Scrambled Eggs
Apple Smoked Bacon or Sausage
Home Fried Breakfast Potatoes
Coffee, Decaf and Assorted Teas
Orange and Cranberry Juice
\$26.95pp

The Club Brunch

Sliced Seasonal Fruit Platter
Assorted Muffins
Scrambled Eggs
Apple Smoked Bacon or Sausage
Choice of One Salad & One Entrée Selection
Seasonal Vegetable Medley
Home Fried Breakfast Potatoes
Coffee, Decaf and Assorted Teas
Orange and Cranberry Juice
35.95 Per Person

Salads

Chef's Seasonal Salad
Caesar Salad
Tossed Garden Salad

Entrees

Chicken Piccata
Chicken Marsala
Penne Alfredo or Marinara
Roasted Salmon with Teriyaki Glaze

Additions

Eggs Benedict \$5.75
* Omelet Station \$9.00
Belgian Waffles \$7.25
Cinnamon French Toast \$7.25
Bagels with Cream Cheese \$4.50
* - add \$85.00 chef's attendant

Lunch Buffets

Cold Deli Buffet

Mixed Greens Salad, Potato Salad
Roast Turkey, Ham and Roast Beef Platter
Assorted Cheese Platter
Platter of Lettuce, Tomato, Onion & Pickles
Assorted Bread & Bulkie Rolls
Fresh Baked Cookies
Coffee and Tea
\$25.95 per person

The Salad Bar

Mesclun Greens, Baby Spinach and Romaine Lettuce
Blackened Chicken, Roast Turkey and Tuna Salad
Bacon Bits, Garlic Croutons, Olives, Cherry Tomatoes,
Cucumbers, Red Onions
Sliced Mushrooms and Cheddar Jack Cheese
Fresh Baked Cookies
Coffee and Tea
\$26.95 per person

Italian Buffet

Caesar Salad with Garlic Croutons
Chicken Parmesan, Four Cheese Lasagna, Penne Alfredo
Garlic Bread, Rolls, Butter
Chef's Choice of Vegetable
Mini Cannoli's and Tiramisu
Coffee and Tea
36.95 per person

Blackstone BBQ (a fan favorite!)

House-made Caesar Salad, Corn on the Cob, Herb-roasted
Potatoes with Caramelized Onions, Southern-style Mac-n-
Cheese, BBQ Chicken Quarters, Fire-grilled Steak Tips,
Chocolate Chip Cookies and Fudge Brownies
Assorted Rolls and Cornbread
Iced Tea and Lemonade Station
\$42.95 per person

All American Cookout

Tossed Garden Salad, Potato Salad,
Potato Chips
Bulkie Rolls and Hotdog Buns
Char-grilled Hamburgers and All Beef Hotdogs
Assorted Cheeses and Condiments
Platter of Lettuce, Tomato, Onion and Pickles
Fresh Baked Cookies
Coffee and Tea
\$32.95 per person

Cold Hors d'oeuvres

Priced in quantities of 25

Tomato and Basil Bruschetta	\$75.00
Oysters on the Half Shell with Cocktail Sauce	\$95.00
California Rolls with Soy Ginger Dipping Sauce	\$90.00
Antipasto Skewers with Balsamic Glaze	\$85.00
Mini Lobster Rolls	\$125.00
Herbed-cheese Stuffed Cherry Tomatoes	\$75.00
Tuna Tartare on House Made Wontons	\$105.00
Tomato, Basil and Mozzarella Skewers with Balsamic Glaze	\$75.00
Smoked Salmon, Dill and Cream Cheese Roulade on Garlic Crostini	\$85.00
Prosciutto Wrapped Asparagus	\$75.00
Melon, Pineapple and Strawberry Skewers with Mango Yogurt Dipping Sauce	\$75.00

Hot Hors d'oeuvres

priced in quantities of 25

Vegetable Spring Rolls	\$75.00
Chicken Tenders with Sweet & Sour Sauce	\$80.00
Spinach and Feta Cheese triangles	\$75.00
Coconut Fried Shrimp with Duck Sauce	\$95.00
Angus Beef Sliders on Mini Hamburger Buns	\$90.00
Bacon Wrapped Scallops	\$115.00
Assorted Mini Pizzas	\$85.00
Herb Stuffed Mushroom	\$75.00
Mini Beef Wellington	\$115.00
Grilled Cilantro & Chile Shrimp with Spicy Mango Sauce	\$105.00
Fried Mozzarella with Marinara Sauce	\$75.00
Beef Satay with Red Pepper Aioli	\$85.00
Poblano Pulled Pork Sliders on Soft Rolls with Onion Ring	\$90.00
Sesame Chicken Satay with Sweet Chile Sauce	\$85.00
Philly Cheese Spring Rolls with Ketchup Dip	\$85.00
Blackened Chicken or Beef Quesadillas with Guacamole	\$85.00

Reception Displays

serves 25 unless otherwise noted

Vegetable Crudités Display served with Red Pepper Hummus and Ranch Dipping Sauce \$95

Domestic and Imported Cheese Display served with Crackers, Fruit and Crostini \$250

Hummus Display Garlic & Herb Hummus, Red Pepper Hummus, and Plain Hummus served with Pita Chips, Marinated Olives, Grilled Vegetables and Mini Naan \$225

Antipasto Display Selection of Cured Italian Meats and Cheese, Marinated Vegetables, Olives, Artichoke Hearts and Mushrooms Assorted Breads, Crostini and Mini Naan \$350

Traditional Smoked Salmon Display served with Hard-boiled Eggs, Red Onions, Capers, Mini Rye and Crostini \$300

New England Raw Bar served with Horseradish Cocktail Sauce, Lemons and Tabasco—market price

Shrimp Cocktail

Jonah Crab Claws

Jumbo Shrimp Cocktail

Seasonal Oysters on the Half Shell

Littleneck Clams on the Half Shell

Cracked Maine Lobster Tails & Claws

Assorted Sushi Maki Rolls A selection of Wrapped Sushi to include: California, Cucumber, Tuna, Shrimp and Salmon Maki Rolls. Served with Pickled Ginger, Wasabi, Soy Sauce, Chop Sticks and Fortune Cookies \$Market

Chicken Wings with Buffalo, Teriyaki or Barbeque Sauce \$125.00

Spinach and Artichoke Dip served with Pita Chips and Crostini \$95.00

Baked Brie en Croute with Raspberry and Walnut Glaze, Soft French Bread and Crostini (Serves fifty) 250.00

Mashed Potato Bar Red Mashed Potatoes, Crumbled Bacon, Brandy Mushrooms, Green Onions, Caramelized Onions, Shredded Cheese, Sour Cream, Broccoli Florets and Rosemary Demi-Glace \$300

Add Grilled Chicken \$4.00pp

Gourmet French Fry Station Hand-cut House Truffle Fries, Sweet Potato Fries, House Chips and assorted house-made dipping sauces \$225

Actions Stations

Minimum of fifty guests

One Chef per fifty Guests is Required for attended stations

Pasta Station

\$18.00pp Includes:

Garlic Bread, Mushrooms, Roasted Tomatoes, Sweet Peppers, Onions and Broccoli Florets

Choice of Two Pastas

Penne, Whole Grain Penne, Linguini
or Tri Color Tortellini

Choice of Two Sauces

Marinara, Alfredo, Pesto, Garlic & Oil
or Vodka Cream Sauce

Choice of Two Proteins

Grilled Chicken, Blackened Chicken,
Italian Sausage or Ham

Stir Fry Station

\$19.00pp

Stir Fry Chicken or Beef, Asian Style Vegetables, Bean Sprouts with Tamari Ginger Sauce
with Chicken Pot Stickers, Fortune Cookies and Chop Sticks

Salad Station

\$10pp

Crisp Romaine with Garlic Croutons, Parmesan Cheese, House Made Caesar Dressing Tossed to Order

Or

Mixed Greens Salad

Tomatoes, Cucumbers, Carrots, Red Onions, Crumbled Bacon, Shredded Cheese with Choice of Dressings

Carving Stations

served with rolls

Roast Prime Rib of Beef
with Au Jus
serves up to 30 Slices \$400

Rosemary Roast Tenderloin
with Red Wine Demi-Glace
serves up to 20 Slices \$350.00

Baked Salmon en Croute
with Orange Ginger Beurre Blanc
serves up to 20 Slices \$275.00

Herb Roast Turkey Breast
serves up to 30 Slices \$250.00

Roast New York Strip Loin
with Au Poivre Sauce
serves up to 25 Slices \$400.00

Garlic & Rosemary Roast Leg of Lamb
with Roasted Garlic Demi-Glace
serves up to 20 Slices \$325.00

Mustard-Crusted Roast Pork Loin
with Roasted Garlic Herb Sauce
serves up to 25 Slices \$225.00

Honey Baked Ham
serves up to 40 Slices \$325.00

Late Night Bites

*minimum of 25 people * Available until 10:00pm*

Burger Slider Bar Mini Angus Burgers with Cheddar Cheese on Brioche Rolls with Ketchup, Mustard and Pickle \$14pp

Taco Bar Soft Taco Shells with Spiced Ground Beef, Diced Chicken, Shredded Lettuce, Diced Tomatoes, Red Onions, Shredded Cheddar Jack Cheese, Salsa, Guacamole and Sour Cream \$16pp

Pulled Pork Sliders House Smoked Pulled Pork with Barbeque Sauce topped with Cole Slaw and Onion Ring \$15pp

Chicken Wings or Boneless Tenders Buffalo with Blue Cheese Dressing, Celery and Carrot Sticks or Asian Style with Spicy Soy & Sweet Chili Sauce \$14pp

Fajita Station Marinated Flank Steak and Chicken Breast with Spicy Rice, Black Beans, Shredded Lettuce, Diced Tomatoes, Red Onions, Shredded Cheddar Jack Cheese, Salsa, Guacamole and Sour Cream \$18pp (requires chef attendant)

Creamy Tomato Bisque Shooters Served with Cheddar Cheese Grilled Cheese Sandwich \$10pp

Plated Lunches & Dinners

LUNCHES (served with rolls and butter):

Classic Chicken Caesar Salad with Grilled Chicken, Garlic Croutons and Parmesan Cheese \$19.95

Blackened Chicken Cobb Salad Blackened Chicken Breast served atop Baby Greens and Romaine with Hardboiled Egg, Cucumbers, Tomatoes, Bacon Bits, Blue Cheese and Avocado with Choice of Dressing \$22.95

Pan Roasted Salmon with Vegetable Medley, Steamed Jasmine Rice and Orange Thyme Sauce \$26.95

Chicken Marsala Tender Chunks of Chicken Breast with Mushrooms, Roasted Tomatoes, and Spinach with Madeira Sauce served over Linguini \$24.95

Steak Tips Grilled to perfection and served with roasted potatoes and chef's selection of vegetable \$36.95

DINNERS (served with dinner rolls, butter, chef's selection of vegetable and starch and fresh garden salad):

Flank Steak Au Poivre Grilled Flank Steak with Peppercorn Cognac Sauce, Mashed Red Potatoes and Broccoli \$42.95

New England Baked Scrod Baked with Mashed Red Potatoes, Vegetable Medley and Lemon Sauce \$36.95

Slow Roasted Prime Rib of Beef with Au Jus \$48.95

Baked Stuffed Shrimp Four Jumbo Shrimp filled with Crab Meat Stuffing served with Lemon and Drawn Butter \$52.95

Chicken Piccata Lightly Dipped in Egg Batter, Sautéed with Lemon Caper Sauce \$36.95

8 ounce Filet Mignon Grilled with Red Wine Onion Demi-Glace \$54.95

Herb and Mustard Encrusted Lamb Rack served with Roast Garlic and Rosemary Sauce \$56.95

Roast Tenderloin of Beef Sliced and served with Cognac Peppercorn Sauce \$56.95

Ginger Seared Salmon Pan-Seared with Citrus Beurre Blanc \$38.95

Dinner Buffet Packages

please select a package and then make your corresponding selections

U.S. Open

Fresh Rolls and Butter

1 Starter

2 Standard Entrees

2 Accompaniments

1 Plated Dessert or Station

Freshly Brewed Coffee, Decaf and Assorted Tea

\$54.00 per person

British Open

Fresh Rolls & Butter

2 Starters

1 Standard Entrée

1 Premium Entre

2 Accompaniments

1 Plated Dessert or Station

Freshly Brewed Coffee, Decaf and Assorted Tea

\$60.00 per person

Ryder Cup

Fresh Rolls and Butter

3 Starters

2 Standard Entrees

1 Premium Entrée

2 Accompaniments

1 Plated Dessert or Station

Freshly Brewed Coffee, Decaf and Assorted Tea

\$68.00 per person

Buffet Selections

please select a package from the prior page before making your selections

Salads and Starters

Creamy Tomato Bisque
Hearty Minestrone Soup
New England Clam Chowder (+2.00)
House Caesar Salad
Tossed Garden Salad with Choice of Dressing
Chef's Seasonal Salad

Penne Marinara
Seasonal Fruit Platter

Accompaniments

Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Baked Potatoes with Butter and Sour Cream
Steamed Jasmin Rice with Lime
Rice Pilaf
Penne Paste Alfredo
Penne Marinara
Zucchini and Summer Squash Medley
Green Beans and Garlic Tomato
Asparagus with Parmesan and Olive Oil
Cauliflower Rice

Buffet Selections

please select a package from the prior page before making your selections

Standard Entrees

Four Cheese or Vegetable Lasagna
Chicken Piccata with Lemon Caper Sauce
Chicken Parmesan
Stuffed Breast of Chicken with Leek and Apple Stuffing
Roast Top Round of Beef with Red Wine Mushroom Sauce
Roast Turkey with Sage and Leek Stuffing, Natural Gravy
New England Baked Haddock
Chicken and Broccoli Penne with Alfredo Sauce
Roast Loin of Pork with Caramelized Onion Sauce
Penne Pasta with Bolognese Sauce
Chicken Marsala with Mushroom Sauce
Oven Roast Atlantic Salmon with Lemon Parsley Sauce

Premium Entrees

Ginger Encrusted Salmon with Citrus Reduction
Roast Prime Rib of Beef with Au Jus (requires chef attendant)
Chicken Cordon Blue with Rosemary Madeira Sauce
Grilled Atlantic Swordfish with Tomato, Olive and Caper Sauce
Roast New York Sirloin with Cognac Peppercorn Sauce
Petite Filet Mignon with Red Wine Demi-Glace (+\$4)
Shrimp, Scallops and Mussels in Saffron Broth
Thyme Roast Pork Loin with Mustard-Crusted Roasted Garlic Herb Sauce

Plated & Stationed Desserts

Please choose from selections on the next page.

Plated & Stationed Desserts

PLATED:

Apple Crisp with Whipped Cream and Vanilla Gelato \$10

Cheese Cake with Season Berries and Fresh Whipped Cream \$12

Warm Chocolate Brownie or Chocolate Chip Cookie with Whipped Cream and Chocolate Sauce \$10

Five Layer Chocolate Cake with Whipped Cream and Chocolate Sauce \$14

Lemon, Raspberry or Mango Sorbet with Fresh Berries \$8

Tiramisu with Chocolate Sauce and Whipped Cream \$11

STATIONS:

Chef's Cookie and Brownie Display \$10pp

Ice Cream Sundae Bar Vanilla and Chocolate Ice Cream with Hot Chocolate, Caramel and Strawberry Sauce, Whipped Cream, Maraschino Cherries and Chopped Nuts M&M's, Crushed Oreo's, Sprinkles, Fresh Berries \$12pp

Bananas Foster Bananas Sautéed with Rum & Brown Sugar, served over Vanilla Ice Cream with Whipped Cream and Chopped Walnuts \$16pp (Chef attendant required)

Viennese Table Assortment of Cakes & Tortes with Mini Pastries, Cannoli, Mousse Cups and Chocolate Dipped Strawberries \$18pp

The Candy Bar An Assortment of M&M's, Hershey Kisses, Mini Peanut Butter Cups, Skittles, Twizzlers and Gummy Bears \$12pp

Chocolate Fountain (minimum of 75 people) Warm Dark Chocolate with Assorted Fruits, Berries, Marshmallows, Pound Cake and Pretzels (Available on Request-Market Price)

Additional Fees

these fees are subject to change, please speak with your sales representative for details

Chef Attendant \$85 per Chef (based on 1.5 hours, add \$50 for each additional 1/2 hour)

When a Chef is required for an Action Station in the room, there is a fee passed along to the client. The kitchen requires one Chef on a station for every fifty guests.

Split Plate Charge \$5 per plate

The Hopkinton Country Club charge a fee of \$3 per plate when offering a choice on plated meals.

Cake Cutting : The Hopkinton Country Club permits clients to bring in preapproved specialty cakes.

Bartender \$125 each

The Hopkinton Country Club will provide one bartender per 100 guests.

The Bartender fee is waived for the initial bartender when the bar tab reaches \$500.

Additional Staff \$100 per employee

The Hopkinton Country Club provides one server for every 20 guests having a plated meal and one for every 30 guests when having a buffet meal. Clients may request additional staff and when possible the cost will be passed along to the client.

Linens

The Club provides house white linens and chocolate brown skirting at no additional cost to the client.

Any specialty linens must be rented through the Club with the costs being passed onto the client.

Please note there is a \$120 delivery fee from our rental company in addition to rental costs.

Standard Linen Rental Costs:

Colored Napkins \$1.50 ea

120in Round Tablecloths \$24.00 ea

White Skirting \$14.00 per piece

Room Charge

There is a room rental fee for the Ballroom and a minimum spending in Food and Beverage. Should the minimum not be reached, an additional room charge will be applied to equal the difference. Room rental and minimums depend on room and time of year so please inquire with your salesperson for details.

Club Policies

MENUS

To allow for proper planning by our Chef, we require a finalized menu 2 weeks before the event. Please keep in mind that our menus are merely suggestions. We would be happy to custom design a menu to suit your special needs. All food must be purchased through our in-house food service. This requirement does not apply to wedding cakes, and certain other specialty items. Please inquire with your salesperson about acceptable items.

GUARANTEES, COUNTS AND MINIMUMS

The Hopkinton Country Club requires a final guest count 7 days in advance of the event. Later changes may result in surcharges and fees. Once final confirmation has been received, the number of attendees may not be reduced. If a guarantee is not given at the appropriate time, The Hopkinton Country Club will assume the indicated attendance at the time of booking to be correct, and charges will be made accordingly. Should the scheduled starting or closing times of the event be delayed by more than one hour without prior notification from the host/hostess, an overtime labor charge will be applied to your final bill.

TIME OF EVENTS

The room reservation is good for up to four hours. Clients and Vendors will have access to the facility no more than one hour prior to and after your event. Please keep this in mind should you or your vendors require more time, special arrangements will need to be made and potential fees will apply. There is a \$200 clean up fee applied to all Bar/Bat Mitzvah events at HCC.

MENU PRICES

Prices shown on this menu are current for the 2021 season at the Club. Please note that all prices will have the addition of the Massachusetts State Sales tax and a twenty percent club charge. Pricing for events reserved for the 2022 season will be subject to change when the Club releases its menus for the 2022 season. The actual price for your menu may change up to the time that you finalize menu arrangements, usually about 15 days in advance of your event.

FINANCIAL ARRANGEMENTS

A \$1,000 deposit is required to reserve the Ballroom and a \$500 deposit is required to reserve either the Highlands or the Library Room. Rooms fees may apply based on date and time of event. We waive room fees for our members and member-sponsored events. A reservation is valid for no more than 10 days without receipt of the deposit. The estimated balance is due 7 business days before the event. Payment should be made by cash, personal check or credit card (MasterCard, Visa or American Express). A 3% convenience fee will be charged for credit card payments over \$2,000. Any remaining balance is due at the close of your event. There is a 20% Club Charge and a 6.25% Massachusetts sales tax applied to all charges.

Club Policies

CANCELLATIONS

All deposits are non-refundable. Written notice is to be received from the client, should there be a cancellation.

GIFTS & PERSONAL ITEMS

The Hopkinton Country Club is not responsible for gifts or gift cards that are brought into the facility. We suggest that you assign a responsible person to make sure that all your gifts and envelopes are kept together and gathered at the close of your event. The Club is not responsible for storage of items that are left behind at the close of your event.

ALCOHOL AND BEVERAGE SERVICE

The Hopkinton Country Club offers a wide range of superb choices in both wine and beverage selection. We are prohibited by our liquor license from allowing any alcoholic beverages supplied by outside sources. This includes small bottles of wine, champagne, etc. that are sometimes used as favors. These items may be purchased through the Hopkinton Country Club if so desired.

Both “cash” and “open bar based on consumption” bar arrangements are available. All of our servers have been trained in the responsible service of beverage alcohol and will dispense alcoholic beverages in accordance with the guidelines provided in that training. The Hopkinton Country Club reserves the right to control and monitor the consumption of alcoholic beverages and reserves the right to refuse service, if deemed necessary.

BAR SERVICE

We can provide several types of bar service. Below are the two most common choices:

Consumption Open Bars are based on actual consumption. You are billed for the drinks ordered by your guests, plus 6.25% Massachusetts sales tax. A major credit card is required in advance of your event to secure payment. Additionally, if you choose to host the bar for the cocktail period only, the bar will operate as a cash bar for the remainder of the event. The bar is only closed during a function in the infrequent instance that our trained bar staff determines that your guests are at a risk of over-consumption.

Cash Bar-Your guests will be charged by our bartenders when the drinks are served. If you wish to tip the bar staff at the end of your event it is optional and at your discretion. Unless otherwise instructed, tip baskets will be placed on the bar for your guests to tip is so desired.

WINE BY THE BOTTLE

Bottled wines are available to be served during your meal. They are priced by the bottle since that is the fashion in which they are being served. Our wines offered may change periodically, so it is best to wait until approximately one month prior to your reception to order a specific type. That way, we can make sure that they are in stock and we will have a current cost per bottle. We are happy to order wines other than those on our list if you desire them. Please inquire about special wines around two months prior to the event so that we may locate the proper vendor and give you an estimated price.

Club Policies

DRESS CODE

The Hopkinton Country Club has a strict dress code:

- all gentlemen are to wear collared shirts or mock turtle-necks
- no denim is allowed on the golf course but “dress denim” is permitted in the Clubhouse
- no baseball caps or visors in the Clubhouse
- no warm-ups, sweats or sports jerseys

Those hosting events on HCC property are responsible for the conduct and dress of their guests. Should guests arrive in inappropriate attire they may be asked to purchase the appropriate dress from the Club’s Pro-shop. We suggest noting the Club’s dress code on your invitations to avoid any problems.

CONDUCT

The Hopkinton Country Club reserves the right to approve the type of functions held on our premises. We will not accept certain kinds of parties that are deemed inappropriate for the facility, due to the size or nature of the event. The Club will require a police detail at client’s expense on a limited number of events. Please inquire with the Catering Director as to whether this applies to your event. We are concerned for all of our clients and Club members and wish to ensure that no event becomes disruptive.

Children on the property must be attended by an adult at all times.

The Club does not allow cell phone usage on the property except for in the parking lot. Anyone speaking on a cell phone will be asked to step outside.