



EVENT MENU





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1888
WORCESTER CLUB

EVENT

BREAKFAST MENU

All prices subject to an additional 7% tax and 20% gratuity

FINAL MEAL COUNTS MUST BE RECEIVED 72 HOURS BEFORE YOUR EVENT

FULL BREAKFAST BUFFET \$30

Assorted Juices

- * *Fresh Fruit & Berries*
- * *Applewood Bacon & Sausage*
- * *Scrambled Eggs*
- * *Roasted Breakfast Potato*
- Assorted Toast, Worcester Club Sweet Rolls, and Muffins*
- Freshly Brewed Coffee & Tea*

CONTINENTAL BREAKFAST BUFFET \$18

Assorted Juices

- * *Assorted Greek Yogurts & Granola*
- * *Fresh Fruit & Berries*
- Assorted Danish, Worcester Club Sweet Rolls, Muffins, and Bagels with Cream Cheese*
- Freshly Brewed Coffee & Tea*

Additional Specialty Breakfast Selections

Priced Per Person

Buttermilk Pancake \$6

Belgium Waffles \$6

* **Breakfast Potato \$6**

* **Smoked Salmon \$6**

* **Applewood Bacon, Sausage, or Grilled Ham \$6**

* **Assorted Greek Yogurts & Granola \$6**



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**Denotes Gluten Free Item*



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BRUNCH

MENU

All prices subject to an additional 7% tax and 20% gratuity

FINAL MEAL COUNTS MUST BE RECEIVED 72 HOURS BEFORE YOUR EVENT

BRUNCH BUFFET

Chilled Juices

Assorted Danish, Worcester Club Sweet Rolls, Muffins, and Croissants

- * *Fresh Fruit Platter*
- * *Applewood Smoked Bacon & Sausage*
- * *Scrambled Eggs*
- * *Roasted Breakfast Potato*
- * *Chef's Seasonal Salad*
- Chef's Choice of Mini Pastries*
- Freshly Brewed Coffee & Tea*

Choose one \$45 / Choose two \$70

- * *Skillet Roasted Chicken, Herb Roasted Jus*
- * *Pan Roasted Salmon, Blueberry Beurre Blanc*
- Baked Atlantic Haddock, Smoked Tomato Butter*
- Pasta Primavera, Parmesan Cream*

Priced Per Person





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BREAKS

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All prices subject to an additional 7% tax and 20% gratuity

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COFFEE SERVICE & BEVERAGE BREAKS

Coffee, Decaffeinated Coffee, Selection of Teas \$6

Soda & Iced Tea \$6

Assorted Chilled Juices \$2.50

SWEET & SAVORY BREAKS

Assorted Cookies & Brownies Platter \$8

** Fruit Platter \$6*

*Chips (Regular or * Tallow) \$8*

Assorted Macarons and Cupcakes \$8

Crudite and Ranch Dip \$6

Colossal Cashews (1/2 pound) \$20

19th Hole Snack Mix \$2

Chocolate Charcuterie Board (minimum of 15 people) \$15

Priced Per Person



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LUNCH MENU

All prices subject to an additional 7% tax and 20% gratuity

FINAL MEAL COUNTS MUST BE RECEIVED 72 HOURS BEFORE YOUR EVENT

PLATED LUNCHEON (Minimum of 20 people)

Entrée Pricing Includes

Soup **or** Salad, Entrée, Dessert, Rolls and Butter, Coffee and Tea

FIRST COURSE (Select One)

Chicken & Corn Chowder

* Tomato Cognac Soup

Torn Hearts of Romaine

Brioche Croutons, Shaved Parmesan, White Anchovies

* Baby Iceberg Wedge Salad

Pickled Onions, Marinated Cherry Tomatoes, Blue Cheese, Ranch Dressing

* Little Leaf Farm Greens

Pickled Onions, Blueberries, Almonds, Goat Cheese, Spicy Honey, Balsamic

LUNCH ENTRÉES (Select Two)

* Zatar Spiced Statler Chicken 48

Roasted Fingerling Potatoes, Baby Vegetables, Zesty Chimichurri

Pan Seared Crab Cake 48

Roasted Corn, Red Cabbage & Fennel Slaw, Chiupotle Aioli

* Grilled Faroe Islands Salmon 46

Maple Sweet Potato Puree, Bok Choy, Sesame, Pickled Ginger, Ginger Vinaigrette

* Grilled Sirloin 52

Loaded Whipped Potato, Melted Leeks & Wild Mushrooms, Port Sauce

Orecchiette Bolognese 42

Beef, Pork, Pancetta & Tomato Ragu, Herbs, Parmesan

DESSERTS (Select One)

White Chocolate Bread Pudding, Butterscotch Sauce

* Molten Chocolate Cake, Raspberry Sauce

Sticky Toffee Pudding, Vanilla Ice Cream

* Flourless Chocolate Cake

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LUNCH MENU

All prices subject to an additional 7% tax and 20% gratuity

FINAL MEAL COUNTS MUST BE RECEIVED 72 HOURS BEFORE YOUR EVENT

LUNCHEON BUFFET (Minimum of 20 people)

All Lunch Buffets Include:

- Rolls & Butter
- Chopped Caesar Salad
- Chefs Selection of Seasonal Vegetable & Starch
- Flourless Chocolate Cake
- Coffee & Tea

BUFFET ENTREE ITEMS (Select Up to Three)

(Split menu items will be billed at higher entree price)

Chicken Piccata, Lemon Capers Butter \$42

Baked Atlantic Haddock \$40

* **Grilled Faroe Islands Salmon, Tomato-Olive Relish \$48**

Wild Mushroom Ravioli, Aged Sherry Cream \$40

* **Red Wine Braised Beef Short Ribs, Horseradish Cream \$48**

* **Maple & Chili Grilled Statler Chicken \$46**

WORCESTER CLUB DELI BUFFET/ \$30

(Minimum of 10 people)

All Deli Buffets Include:

- Tortellini Pasta Salad
- Garden Salad with Ranch and Balsamic Vinaigrette
- **Optional:** Chef's Crafted Soup (an additional +\$4)
- Salted Chips
- Pickles
- Assorted Mini Cupcakes, Macarons, & Cookies

SANDWICH SELECTIONS (Select Up to Three)

Roasted Turkey & Swiss, Cranberry Mayo, Avocado & Greens

Roast Beef, Horseradish Mayo, Cheddar & Greens

Cranberry Pecan Chicken Salad Wrap

Smoked Salmon BLT, Lemon Dill Aioli & Greens

Open Faced Grilled Vegetables, Red Pepper, Hummus, Focaccia

Grilled Chicken Caesar Wrap

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FINGER SANDWICH & PETIT FOUR M E N U

All prices subject to an additional 7% tax and 20% gratuity

FINAL MEAL COUNTS MUST BE RECEIVED 72 HOURS BEFORE YOUR EVENT

FINGER SANDWICHES *Priced per piece*

80 piece minimum

Served with house made chips and pickles \$6

Lobster Salad (market price)

Shaved Roasted Beef & Horseradish Mayonnaise

Cucumber with Dill Mayonnaise

Smoked Salmon & Lemon Dill

Ham Salad

Chicken Salad

Egg Salad

PBJ

PETIT FOURS *Priced per piece*

20 piece minimum

Served with freshly brewed coffee

Assorted Petit Fours \$3.50

(Chocolate, Raspberry, Lemon, Vanilla)

Assorted Cake Pops \$3.50

Assorted Cookies \$3.50

Assorted Bon Bons \$3.50

(Orange, Coffee, Key Lime, Lemon, Passion Fruit Mango, Suspended Vanilla)

Assorted Macarons \$3.50

(Caramel, Chocolate, Lemon, Raspberry, Vanilla, Coffee)



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PASSED HORS D'OEUVRES MENU

All prices subject to an additional 7% tax and 20% gratuity

FINAL MEAL COUNTS MUST BE RECEIVED 72 HOURS BEFORE YOUR EVENT

Priced per piece: Seafood \$6, Vegetarian \$4, Poultry & Beef \$6

SEAFOOD

* Chilled Jumbo Shrimp

Blackened Tuna Wonton

Pineapple Salsa, Wasabi Cream

Mini Crab Cake

Old Bay Aioli

Lobster Salad Crostini (MP)

* **Scallop & Bacon**

Teriyaki Glaze

Shrimp Tempura

Sweet Chili Sauce

VEGETARIAN

Fig & Goat Cheese Phyllo

Spanakopita

Butternut Squash Arancini

Wild Mushroom & Leek Spring Rolls

White Truffle & Potato Croquettes

Pear & Blue Cheese Phyllo

POULTRY & BEEF

Mini Chicken Cordon Bleu

Pigs In A Blanket

Honey Dijon Mustard Sauce

Big Mac Spring Roll

Special Sauce

* **Chicken Satay**

Cilantro-lime Sauce

Sliced Tenderloin Crostini

Boursin Cheese, Balsamic Syrup

Mini Beef Wellington

Horseradish Cream

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STATIONARY HORS D'OEUVRES M E N U

All prices subject to an additional 7% tax and 20% gratuity

FINAL MEAL COUNTS MUST BE RECEIVED 72 HOURS BEFORE YOUR EVENT

STATIONARY HORS D'OEUVRES

*** Farm Vegetable Crudit  \$6**

Hummus & Blue Cheese Dressing

*** Grilled Vegetable Display \$6**

Pesto Grilled Zucchini & Summer Squash, Roasted Peppers, Asparagus, Ranch Dipping Sauce

Charcuterie \$10

Smoked & Cured Meats, Peppadews, Cheeses, Cornichons, Prosciutto, Baguettes & Crackers

Mezze \$6

Lemon Hummus, Tabbouleh & Chickpea Salad, Marinated Olives, Za'atar Grilled Naan

Smoked Salmon \$10

Capers, Chopped Egg, Red Onion, Parsley, Multi Grain Toast

*** Sesame Seared Rare Ahi Tuna \$10**

Wakame, Pickled Ginger, Wasabi, Cucumber Salad, Ponzu Sauce

Local Artisan Cheeses \$8

Display of:

Great Hill Blue Cheese (Marion, MA)

Grafton Natural Cheddar (Windham, VT)

Boursin Goat Cheese

Fig Jam, Marcona Almonds, Dried Fruit, Assorted Crackers & Rustic Breads

RAW BAR

*** Chilled Jumbo Shrimp \$6**

Cocktail Sauce, Lemon, Horseradish

*** Oysters on the Half Shell \$3**

Mignonette, Cocktail Sauce, Lemon, Horseradish

Priced per piece

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STATIONARY HORS D'OEUVRES

M E N U

All prices subject to an additional 7% tax and 20% gratuity

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RECEPTION STATIONS

20 person minimum - priced per person.

Lobster Mac & Cheese \$15

*** Shrimp Scampi, Lemon, Garlic White Wine Butter \$15**

Cavatelli Bolognese \$12

Grilled Focaccia

Pasta Primavera \$10

Seasonal Vegetables, Parmesan Cream, Grilled Focaccia

WC Panko Crusted Chicken Tenders \$6

BBQ, Sriracha Aioli, Honey Mustard

CARVING BOARD

*** Peppered Tenderloin of Beef \$450/ per tenderloin**

Shallot Brandy Sauce, Dinner Rolls

Serves Approximately 15 guests

*** Herb Crusted Sirloin \$450/ per sirloin**

Horseradish Cream, Red Wine Jus, Dinner Rolls

Serves Approximately 20 guests

*** Roasted Citrus Brined Free Range Turkey Breast \$15/ person**

Cranberry Sauce, Sage Gravy, Dinner Rolls

20 person minimum - priced per person.



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DINNER MENU

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PLATED DINNER

Entrée Pricing Includes

Soup **or** Salad, Entrée, Dessert, Rolls and Butter, Coffee and Tea

FIRST COURSE (Select One)

* **Tomato Cognac Soup**

* **Baby Iceberg Wedge**

Pickled Onions, Marinated Cherry Tomatoes, Blue Cheese, Ranch

Torn Hearts of Romaine

Brioche Croutons, Shaved Parmesan, White Anchovies

* **Little Leaf Greens**

Pickled Onions, Blueberries, Almonds, Goat Cheese, Spicy Honey, Balsamic

DINNER ENTRÉES (Select Two)

* **Za'atar Spiced Statler Chicken \$48**

Roasted Fingerling Potatoes, Baby Vegetables, Zesty Chimichurri

* **Braised Beef Short Rib \$48**

Whipped Potato, Braising Greens, Citrus Gremolata

Swordfish Au Poivre \$50

Whipped Potato, Roasted Asparagus, Crispy Onions, Shallot-Brandy Cream

* **Wild Mushroom Risotto \$40**

Caramelized Onion, Spinach, Preserved Lemon & Herbs

* **Grilled Faroe Island Salmon \$45**

Maple Sweet Potato Puree, Bok Choy, Sesame, Pickled Ginger, Ginger Vinaigrette

* **Herb & Mustard Grillet Petite Filet Mignon \$65**

Loaded Whipped Potato, Melted Leeks & Wild Mushrooms, Port Sauce

* **Grilled Coffee Spiced New York Sirloin \$62**

Whipped Potato, Baby Vegetables, Port Sauce

DESSERTS (Select One)

White Chocolate & Cranberry Bread Pudding, Butterscotch Sauce

Chefs Selection of Seasonal Cheesecake

Sticky Toffee Pudding Cake, Vanilla Ice Cream

* **Flourless Chocolate Cake, Raspberry Sauce**

* **Vanilla Crème Brulee, Fresh Berries**

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*** Red Wine Braised Beef Short Ribs, Horseradish Cream \$48**

*** Maple & Chili Grilled Statler Chicken \$46**



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ROOM CHARGES & CUSTOM ENHANCEMENTS

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ROOM CHARGES

First Floor

East Lounge 60

Second Floor

Salisbury Room 150

Lincoln Room 60

Oak Room 60

Bancroft 60

Isaac's Bar 150

Audio Visual

LCD Projector 100

Polycom Conference Phone 100

PA System 75

Flipchart and Markers 25

Easel 10

Screen 10

CUSTOM ENHANCEMENTS

Custom Menu Cards \$2/per card

Tea Lights \$1/per tea light

