

# Welcome to Norton Country Club

Thank you for your recent request for information regarding accommodations offered at the Norton Country Club. We are pleased to have this opportunity to offer our services to you and would be honored to prepare your celebration with great attention to every detail. Our newly renovated function facilities can accommodate up to 175 guests in our beautiful banquet room that provides an elegant yet intimate atmosphere for your special occasion.

If you are looking for a particular item that is not on our menu, a member of our sales staff will gladly prepare a price quote for you. Menu selections are due four weeks before the scheduled function, and a guaranteed count is due ten business days prior to the event.

We look forward to have the opportunity to help you plan a most memorable and successful function.

If you have any questions, please call us at (508) 285-2400 and ask to speak with one of our talented function coordinators.





# Breakfast, Brunch & Luncheon

## Continental Breakfast

\$6.95 Per Person

Chilled Juices  
Assorted Muffins, Danish & Donuts  
Coffee, Decaf & Tea

Bagels w/ Cream Cheese  
Butter, Jams & Jellies

## Full Breakfast

\$11.95 Per Person

Minimum of 40 Guests

Scrambled Eggs  
Home Fries  
Seasonal Fruit  
Chilled Juices

Sausage & Bacon  
Assorted Muffins & Danish  
Buttered Toast  
Coffee, Decaf & Tea

## The Breakfast Brunch

\$19.95 Per Person

Minimum 40 Guests

Omelet Station  
Baked Scrod  
Bacon & Sausage  
Tossed Salad  
Fresh Fruit  
Assorted Danish & Muffins

Baked Virginia Ham  
Chicken Francaise  
Pasta Marinara  
Home Fries  
Chef Vegetable  
Assorted Juice & Coffee

## Extras for Full & Breakfast Brunch

Per Person

French Toast	\$1.50
Bagels with Cream Cheese	\$1.50
Pancakes w/ Maple Syrup	\$1.50
Baked Virginia Ham Steak	\$2.50

## Luncheon

Per Person

Includes Salad, Rolls & Butter, Starch & Vegetable, Dessert & Coffee

Chicken Parmesan Over Penne	\$14.25
Chicken Francaise	\$14.50
Chicken Marsala	\$14.50
Broiled Scrod	\$14.75
London Broil, Blackened or Simply Grilled	\$14.75
Pot Roast	\$14.95

The above prices do not include a 20% Administrative Fee (this fee is not a tip or service charge),  
0.75% local meal tax and 6.25% Massachusetts Sales Tax.



# Shower Luncheon Buffet

**\$22.95 Per Person**

Non-Alcoholic Fruit Punch  
Assorted Cheese & Fresh Fruit Display

## Appetizer

Select One

Traditional Garden Salad with House Dressing  
Caesar Salad  
Fresh Seasonal Fruit with Mint

## Entrée Selections

Select Two

Sauteed Chicken Marsala, Mushrooms & Sweet Marsala  
Chicken Parmigiana, Homemade Marinara & Mozzarella  
Baked Scrod, New England Seasoned Crumbs  
Shrimp Scampi over Linguini\*  
Marinated & Grilled London Broil Au Jus  
Sirloin Tips, BBQ or Burgundy Sauce

Add Mimosa or Champagne Punch for additional \$2.50 per person

## Accompaniments

Select Two

*\*Select One when Choosing Shrimp Scampi*

Broccoli and Cauliflower  
Green Beans Almandine  
Glazed Carrots  
Vegetable Medley  
Roasted Red Bliss Potatoes  
Penne Marinara  
Rice Pilaf

## Dessert

Select One

*\*\* Additional Cost*

Vanilla, Chocolate or Mud Pie  
w/Chocolate Sauce  
Coffee, Decaffeinated, Tea

*\*\*A Beautifully Decorated, Personalized  
Cake Made For Your Special Event*

The above prices do not include a 20% Administrative Fee (this fee is not a tip or service charge),  
0.75% local meal tax and 6.25% Massachusetts Sales Tax.



# Hors D' Oeuvres

## Displayed Hors D' Oeuvres

\$75

Fresh Fruit Half Platter

\$125

Fresh Fruit Full Platter  
Vegetable Crudite Display

\$150

Imported & Domestic Cheese

\$475

Country Club Antipasto Display  
Italian Antipasto Display,  
Imported & Domestic Cheese & Crackers &  
Vegetable Crudites & Fresh Sliced Fruit

## Passed Hors D' Oeuvres

### \$115 Per 100 Pieces

Franks in a Blanket  
Swedish Meatballs

Pizza Bites  
Vegetable Egg Rolls

### \$125 Per 100 Pieces

Grilled Teriyaki Chicken  
Chicken Fingers w/Sour Cream Honey Mustard

Florentine Stuffed Mushrooms  
Breaded Ravioli with Marinara Dipping Sauce

### \$155 Per 100 Pieces

Chinese Egg Rolls  
Italian Calzones

Pork Potstickers  
Stuffed Mushrooms  
(chef's seafood stuffing)

### \$175 Per 100 Pieces

Spanakopitas  
Assorted Quiche

Beef Kabobs  
Coconut Chicken w/Sweet & Sour Sauce

### \$195 Per 100 Pieces

Mini Chicken Cordon Bleu  
Sesame Chicken with Soy Dipping Sauce  
Coconut Shrimp (caramel glaze)

Chicken Fajita  
Maple Scallops Wrapped in Bacon  
Lobster Newberg Puff

### \$225 Per 100 Pieces

Clams Casino

### \$230 Per 100 Pieces

Gulf Jumbo Shrimp Cocktail

The above prices do not include a 20% Administrative Fee (this fee is not a tip or service charge),  
0.75% local meal tax and 6.25% Massachusetts Sales Tax.



# Dinner Buffets

Minimum 40 Guests

Price Per person

**The Bostonian** (2 Entrée) \$22.95

**The Country Club** (2 Entrée, 1 Carved) \$24.95

CHOOSE ONE ITEM FROM EACH CATEGORY

## Appetizers (Served or Buffet)

Fresh Fruit Medley with Mint

Italian Wedding Soup

Minestrone

French Onion Soup

## Salads (Served or Buffet)

Classic Caesar Salad

Garden Salad (Creamy Italian, French, Ranch, Bleu Cheese or Raspberry Vinaigrette)

Mesculin Salad (Add \$1.50 per person)

## Starches

Roasted Red Bliss Potatoes

Rice Pilaf

Parsley Potatoes

Red Skin Mashed Potatoes

## Vegetables

Green Beans Almandine

Vegetable Medley

Sugar Snap Peas

Glazed Carrots

Broccoli and Cauliflower

## Starters

Pasta Primavera

Bow Tie ala Vodka

Baked Stuffed Shells

Tortellini Alfredo

## Entrées

Chicken (Picatta, Marsala, Teriyaki with Oriental Vegetables)

Meatballs in Marinara

Broiled Scrod with Lemon Butter

Seafood Newburg

Sweet Sausage with Peppers & Onions

Shrimp Scampi

Beef Burgundy

## Carved Meats

Roast Pork Loin with Cranberry Demi Glaze

Baked Jack Daniels Glazed Ham

Top Round of Beef Au Jus

Marinated Flank Steak

Roast Turkey Breast with Gravy

Prime Rib of Beef

\*Add \$2.00 per person when Prime Rib is a selection

## Desserts

Chocolate Mousse

Apple Crisp

Mud Pie Iced Cream Roll w/Chocolate Sauce

Strawberry Shortcake

Raisin Bread Pudding

Iced Cream Roll w/Chocolate or Melba Sauce

*Rolls, butter, coffee & tea service are included.*

The above prices do not include a 20% Administrative Fee (this fee is not a tip or service charge),  
0.75% local meal tax and 6.25% Massachusetts Sales Tax.



# Dinner Selections

## Appetizers

Please Choose One

- Fresh Fruit Medley with Mint
- Fresh Strawberries w/Lemon Sorbet
- Italian Wedding Soup
- French Onion Soup

## Salad

Please Choose One

- Garden Salad  
(Creamy Italian, French, Bleu Cheese  
Ranch or Raspberry Vinaigrette)
- Classic Caesar Salad
- Mesculin Salad (Add \$1.50 per person)

### Chicken Florentine

Stuffed with Fresh Breadcrumbs, Spinach, Garlic & Provolone ..... \$20.95

### Stuffed Breast of Chicken Portabella

Portabella Mushroom, Sun Dried Tomatoes with Mushroom Pesto Sauce ..... \$20.95

### Stuffed Boneless Breast of Chicken

Wild Rice Stuffing Served with Sauce Veloute ..... \$20.95

### Chicken Francaise

Egg Battered, Boneless Breast Served with Garlic & Lemon Wine Sauce ..... \$20.95

### Chicken Marsala

Seared Chicken Medallions Topped with a Mushroom Marsala Wine Sauce..... \$20.95

### Chicken Cordon Bleu

Golden Breaded Breast Stuffed with Imported Ham & Swiss Cheese ..... \$21.95

### Grilled Swordfish Steak

Fresh Grilled Swordfish with Citrus Salsa..... \$23.95

### Broiled Scrod

Topped with Cracker Crumbs and Lemon ..... \$20.95

### Stuffed Sole

Filet of Sole with Seafood Stuffing and Newburg Sauce ..... \$21.95

### Land & Sea

Chicken Marsala & Jumbo Baked Stuffed Shrimp ..... \$26.95

### Baked Stuffed Shrimp

Four Jumbo Baked Stuffed Shrimp with Seafood Stuffing..... \$26.95

### New York Sirloin

Topped with a Rosemary Garlic Au Jus ..... \$26.95

### Prime Rib of Beef

Roasted to Perfection and Served with Au Jus ..... \$27.95

### Filet Mignon

Grilled Tenderloin of Beef Served with Sauce Béarnaise or Demi Glaze ..... \$29.95

### Surf & Turf

Petite Filet Mignon Accompanied by Baked Stuffed Shrimp..... \$30.95

## Please Choose One Selection From Each Category

### Starches

- Roasted Red Bliss Potatoes
- Roast Yukon Gold Potatoes
- Parsley Potatoes
- Baked Potato with  
Sour Cream
- Red Skin Mashed Potatoes
- Rice Pilaf

### Vegetables

- Broccoli and Cauliflower
- Green Beans Almandine
- Glazed Carrots
- Vegetable Medley
- Sugar Snap Peas with
- Diced Red Pepper

### Dessert

- Chocolate Mousse
- Strawberry Shortcake
- Mud Pie Iced Cream
- Apple Crisp
- Peach Cobbler
- Ice Cream Roll with  
Raspberry or Chocolate Sauce

When selecting more than one choice there is an additional charge of \$1.00 per person

\*Add \$2.00 per person when Prime Rib is a selection

Prices Subject to Change.

The above prices do not include a 20% Administrative Fee (this fee is not a tip or service charge),  
0.75% local meal tax and 6.25% Massachusetts Sales Tax.



# **Sweet Serenity Package**

Let our function coordinators take the stress out of planning your special day. Call it SweetSerenity...for your peace of mind!

## ***The Reception***

Champagne for the bridal party upon arrival.  
Your choice of champagne or wine toast with dinner.  
A full-course meal selected from our "Dinner Selections."

## ***Creating Ambiance***

Chauffeur-driven, six passenger limousine for three hours.  
An elegant tiered wedding cake prepared to meet your specifications.  
Beautiful floral arrangements for each of the guest tables & the head table.

Five hours of entertainment music from a professional disc jockey.

Six-hour photography coverage from your house, to the ceremony;  
then to the reception. Bride's photo album with twenty 8 x 10 inch  
color candid.

## ***Norton Country Club Services***

Complete wait staff and bartender service.  
Maitre D' to tend to every detail.  
Cake cutting service, fee included.  
Bridal garden available for exquisite photographs.

## ***Special Accommodations***

Overnight stay at the Holiday Inn in Mansfield, MA for the newlyweds.

Please note that there is a minimum of 125 guests required.



# Sweet Serenity Package

## Dinner Selections

### Appetizers

Please Choose One

- Fresh Fruit Medley w/Mint
- Fresh Strawberries w/Lemon Sorbet
- Italian Wedding Soup
- Minestrone
- French Onion Soup

### Salad

Please Choose One

- Garden Salad
- Creamy Italian, French, Ranch or Raspberry Vinaigrette
- Classic Caesar Salad

### Chicken Florentine

Stuffed with Fresh Breadcrumbs, Spinach, Garlic & Provolone..... \$46.95

### Stuffed Breast of Chicken Portabella

Portabella Mushroom, Sun Dried Tomatoes with Mushroom Pesto Sauce..... \$46.95

### Stuffed Boneless Breast of Chicken

Wild Rice Stuffing Served with Sauce Veloute ..... \$46.95

### Chicken Francaise

Egg Battered, Boneless Breast Served with Garlic & Lemon Wine Sauce..... \$46.95

### Chicken Marsala

Seared Chicken Medallions Topped with a Mushroom Marsala Wine Sauce ..... \$46.95

### Chicken Cordon Bleu

Golden Breaded Breast Stuffed with Imported Ham & Swiss Cheese..... \$47.95

### Grilled Swordfish

Fresh Grilled Swordfish with Citrus Salsa..... \$47.95

### Broiled Scrod

Topped with Cracker Crumbs and Lemon..... \$46.95

### Stuffed Sole

Filet of Sole with Seafood Stuffing ..... \$46.95

### Land & Sea

Chicken Marsala & Jumbo Baked Stuffed Shrimp..... \$50.95

### Baked Stuffed Shrimp

Four Jumbo Baked Stuffed Shrimp w/ Seafood Stuffing..... \$50.95

### New York Sirloin

Topped with Rosemary Garlic Au Jus..... \$51.95

### Prime Rib of Beef

Roasted to Perfection and Served with Au Jus ..... \$52.95

### Filet Mignon

Grilled Tenderloin of Beef Served with Sauce Béarnaise or Demi Glaze..... \$53.95

### Surf & Turf

Petite Filet Mignon Accompanied by Baked Stuffed Shrimp ..... \$55.95

Dinners are served with rolls & butter, coffee, decaf & tea.

## Please Choose One Selection From Each Category

### Starches

- Roasted Red Bliss Potatoes
- Roasted Yukon Gold Potatoes
- Parsley Potatoes
- Baked Potato w/Sour Cream
- Red Skin Mashed Potatoes
- Rice Pilaf

### Vegetables

- Broccoli and Cauliflower
- Green Beans Almandine
- Glazed Carrots
- Vegetable Medley
- Sugar Snap Peas
- Mixed Wild Beans

### Dessert

- Mud Pie Ice Cream
- Ice Cream Roll w/ Raspberry or Chocolate Sauces
- Served with wedding cake

When selecting more than one choice there is an additional charge of \$1.00 per person

\*Add \$2.00 per person when Prime Rib is a selection.

Prices Subject to Change.

The above prices do not include a 20% Administrative Fee (this fee is not a tip or service charge), 0.75% local meal tax and 6.25% Massachusetts Sales Tax.



# Wines & Champagne

## House — Beringer Stone Cellars

### White Wine

Chardonnay

Pinot Grigio

Sauvignon Blanc

White Zinfandel

### Red Wine

Merlot

Shiraz

Cabernet Sauvignon

## Champagne & Sparkling Wine

Per Person Toast

House Champagne Toast	\$2.25
House Wine Toast	\$3.00
Sparkling Cider	\$1.75

**If you have any requests for items that are not listed,  
please see our Banquet Sales Manager, for availability  
and pricing.**