



Social Events

Your social event celebration at Norton Country Club includes:

Elegant Ballroom for four hours

White or Ivory linens for guest tables
with choice of color napkin to coordinate with your theme

Tables for gifts & cakes

Cake cutting service

Complete wait staff and event coordination

Assistance with gifts, centerpieces, favors and personal items

Bar service available for an additional fee



Hors D'Oeuvres

Stationary Displays

Per tray, serves approximately 100 guests

Baked Brie and Raspberry En crouete

Creamy brie and raspberry preserves wrapped in a puff pastry served with crostini's

Spinach and Artichoke Dip

Warmed spinach and artichoke dip with pita and tortilla chips

Assorted Hummus Display

Homemade roasted garlic and pepper humus with crostini's, tortilla chips and vegetables

Fresh Fruit Display

Fresh sliced melons and assorted fruit with a raspberry yogurt dip

Fresh Vegetable Crudités

Assortment of fresh cut vegetables with roasted garlic ranch dip

Cheese and Cracker Display

Assortment of local cheeses, artisan crackers and grapes

Antipasto Display

Salami, sweet & hot capicola, mortadella, provolone, grape tomato & mozzarella salad, assorted olives, red wine marinated mushrooms, lemon garlic artichoke hearts, stuffed cherry peppers, pepperoncini, roasted red peppers and parmesan crostini's



Hors D' Oeuvres

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100 pieces

Vegetarian Hors d'Oeuvres

Tomato Bruschetta Parmesan Crostini

Tomato and Mozzarella Skewers

Vegetable Pot Stickers

Parmesan Breaded Cheese Ravioli

Herb or Spinach Stuffed Mushrooms

Antipasto Skewers

Vegetable Egg Rolls

Spanakopita

Meat Hors d'Oeuvres

Swedish Meatballs

Peking Ravioli

Franks in a Blanket

Chicken Cordon Bleu

Teriyaki Chicken Kabobs

Bistro Steak Kabobs

Seafood Hors d'Oeuvres

Coconut Shrimp

Seafood Stuffed Mushrooms

Clams Casino

Shrimp Cocktail

Crab Cakes

Scallops Wrapped in Bacon

Crab Rangoon

Lobster Rangoon

The above prices do not include a 20% Administrative Fee (this fee is not a tip or service charge),
6.25% Massachusetts Sales Tax and a .75% Local Tax.



Breakfast & Brunch

Full Breakfast

Scrambled Eggs
Sausage or Bacon
Home Fries
Assorted Muffins & Danish
Seasonal Fruit
Toast with Jams & Butter
Chilled Juices
Coffee, Decaf & Tea

The Breakfast Brunch

Scrambled Eggs
Home Fries
Bacon & Sausage
Assorted Danish & Muffins
Fresh Fruit
Chicken Francaise
Pasta Marinara
New England Scrod
Chef's Vegetable Selection

Enhancements For Full & Breakfast Brunch

Cinnamon French Toast
Farmers Scrambles Eggs
mixed w/ ham, cheese, tomato & onions
Eggs Benedict
Poached egg, English muffin, Canadian bacon & hollandaise sauce
Stuffed French Toast
Stuffed with strawberry cream cheese
Omelet Station
Eggs, assorted vegetables & meats made to order
Lemon Pepper Haddock
Carved Ham
Carved Turkey
Carved Pork Loin
Carved Top Round
Carved Prime Rib



Buffet

Finger Sandwich Buffet

Seasonal Sliced Fresh Fruit Display

Tossed Caesar Salad

Assorted Finger Sandwiches:

Roasted Turkey Breast, Ham and Cheese, Chicken and Seafood Salad

Penne Marinara

Potato Chips

Freshly Baked Cookies & Brownies

Iced Tea & Lemonade Station

Coffee, Decaffeinated & Tea

Deli Buffet

Sliced Turkey, Ham & Roast Beef

American, Cheddar & Swiss Cheese

Assorted Rolls & Breads

Garden Salad

Lettuce, Tomato, Onion, Pickles

Pasta Salad or Potato Salad

Potato Chips or Cole Slaw

Freshly Baked Cookies & Brownies

Coffee, Decaffeinated & Tea

Italian Deli Buffet

Sliced Salami, Sweet Capicola, Mortadella, Turkey & Ham

Provolone, Cheddar & Swiss Cheese

Lettuce, Tomato, Onion, Pickles

Assorted Rolls & Breads

Caesar Salad

Potato Chips or Cole Slaw

Assorted Pastries

Coffee, Decaffeinated & Tea



Buffets Continued

Soup & Salad Buffet

Mixed Baby Greens
Romaine & Spinach
Assorted Vegetable Toppings
Grilled Chicken, Turkey & Ham
Assorted Dressing

Soup Selection

Italian Wedding, Chicken Noodle or Vegetable Minestrone
Fresh rolls & butter
Freshly Baked Cookies & Brownies
Coffee, Decaffeinated & Tea

Enhancements

Chicken Salad
Egg Salad
Tuna Salad
Poached Shrimp

BBQ Buffet

Hamburgers & Cheeseburgers
Hot Dogs
BBQ Chicken Quarters
Lettuce, Tomato, Onion & Pickles
Pasta Salad or Potato Salad
Potato Chips or Cole Slaw
Brownies & Cookies
Coffee, Decaffeinated & Tea

Enhancements

Baked Beans
Corn
Ribs
Brisket



Buffets Continued

Dinner Buffet

Appetizers: Choice of One

Fresh Fruit Salad Cup with Framboise Sauce, Minestrone Soup, Chicken Noodle Soup, Caesar Salad, Garden Salad, New England Clam Chowder

Entrees: Choice of Two

Chicken Marsala, Piccata, Pomodoro
Baked Haddock New England Style
Lemon Pepper Haddock
Ginger Scallion Teriyaki Glazed Salmon
Seafood Scampi over Bow Tie Pasta
Sliced Herb Pork Loin–Marsala Pan Jus
Red Wine Bistro Tenderloin–With Cabernet Demi-Glace

Accompaniments: Choice of Two

Vegetable Medley
Shaved Garlic Green Beans
Honey Baby Carrots
Baked Potato
Roasted Red Bliss Potato
Wild Rice Pilaf
Penne Marinara
Penne Alla Vodka

Dessert: Choice of One

Vanilla Ice Cream Roll
Chocolate Ice Cream Roll
Freshly Baked Cookies & Brownies
Assorted Pastries



Stations

Chef's Assorted Grilled Pizza

Cheese
Pepperoni
Italian Meats
Hawaiian
Grilled Vegetable

Home Made Chicken Wings

Choice Of Sauces: Buffalo, BBQ, Asian Chili, Teriyaki

Served With: Blue: Cheese, Celery & Carrot Sticks

Fajita Station

Marinated Grilled Chicken & Steak
Sautéed Onions & Peppers
Salsa
Sour Cream
Guacamole
Shredded Cheddar Cheese
Lettuce
Flour Tortillas

Stir Fry Station—Chef Made To Order

Chicken, Steak, Shrimp
Assorted Vegetables
Stir Fry Sauce & Thai Sweet Chili Sauce
Lomein Noodles
Rice

Pasta Station—Chef Made To Order

Penne, Bow Tie & Fettuccini Pasta
Assorted Vegetables
Chicken, Sausage, Meatballs & Shrimp
Marinara & Alfredo Sauce
Parmesan Cheese

Carving Stations

Turkey
Ham
Pork Loin
New York Strip
Prime Rib
Tender Loin

All Carved Items Served with Rolls & Butter



Plated Options

Appetizers: Choice of One

**Garden Salad, Fresh Fruit Salad Cup with Framboise Sauce, Minestrone Soup
Chicken Noodle Soup, Caesar Salad, Garden Salad, New England Clam Chowder**

Lunch & Dinner

Chicken Marsala, Piccata, Pomodoro

New England Baked Haddock

Lemon Pepper Haddock

Ginger Scallion Teriyaki Salmon

Red Wine Bistro Tenderloin with Cabernet Demi-Glace

Herb Pork Loin with Marsala Pan Jus

Dinner

Chicken Wild Rice Stuffed Chicken

Chicken Florentine

Land & Sea (Choice of Chicken & Stuffed Shrimp)

Seafood Stuffed Sole

Seafood Stuffed Shrimp

Surf & Surf (Teriyaki Salmon & Stuffed Shrimp)

14 oz New York Strip

12 oz Prime Rib

8 oz Filet Mignon

Surf & Turf (Petite Filet Mignon & Stuffed Shrimp)

Accompaniments: Choice of Two

**Vegetable Medley, Shaved Garlic Green Beans, Glazed Carrots, Red Bliss Mashed Potatoes,
Roasted Red Bliss Potatoes, Wild Rice Pilaf**

Dessert: Choice of One

German Chocolate Cake

Red Velvet Cake

Lemon Chantilly Cream Cake

Vanilla Ice Cream Roll

Chocolate Ice Cream Roll

Coffee, Decaffeinated, Tea, Rolls & Butter

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Wines & Champagne

White Wine

**Chardonnay
Pinot Grigio
Sauvignon Blanc
White Zinfandel**

Red Wine

**Merlot
Shiraz
Cabernet Sauvignon
Pinot Noir**

Toast

**House Champagne
House Wine
Sparkling Cider**

Fountain

**Mimosa
Fruit Punch**



Additional Social Event Information

Deposit and Payment: A deposit of \$250.00 is required to confirm a date and time for a social event. A deposit of \$500.00 is required to confirm a date and time for Bar & Bat Mitzvah's. Final payment is due 7 days advance of the function based on the final guarantee. Final payment may be made in the form of cash or certified check. Personal checks and credit cards are not accepted.

Cancellation: In the event the agreement is cancelled by the client before the function is held, the deposit less a \$50.00 administration fee will be returned provided that N.C.C. is able to re-book the space reserved, on the same date and time, with a similar function having the equivalent expense in food and at least the same minimum number of guests guaranteed at the time of booking. In the event that N.C.C. is not able to re-book as set forth above, N.C.C. will keep the entire deposit as liquidated damages.

Menu Selection & Minimum Guest Count: Menu selection shall be arranged with N.C.C. at least four (4) weeks in advance of the function date. A minimum guest count is due at this time. This guest count represents the minimum that you will be billed.

Final Guarantee Due Date: A minimum guaranteed count is due (10) business days prior to the function date. This final count represents the minimum number of guests for which you will be billed. The final count may be increased up to (5) percent seventy two (72) hours before the event. Incidental charges may be made the day of the event by cash or credit card.

Floor plan: A floor plan must be supplied to N.C.C. seven (7) days prior to the event.

Food and Beverage: Due to insurance and health code regulations, all food and beverage must be provided by N.C.C. and is not allowed to be removed from the premises. In accordance with Massachusetts state law, alcoholic beverages may not be brought in (this applies to guest favors) or removed from the premises. N.C.C. reserves the right to refuse alcohol service to anyone at anytime. We reserve the right to discontinue bar service for any reason. Proper identification is required by all guests.

Special Menus: Any food allergies or dietary restrictions must be communicated at least 10 days prior to the event.

Food Minimums: Baby & Bridal Showers require a \$1,000.00 food and 50 guest minimum. Bar & Bat Mitzvah's require a \$3,000.00 food minimum any day. All other Social Events Monday through Friday, Saturday daytime and Sunday require a \$1,500.00 food and 50 guest minimum. Social Events on Saturday evening require a \$3,000.00 food minimum.

Prices: Prices are subject to change without notice. Prices do not include a 20% Administrative Fee (this fee is not a tip or service charge), 6.25% Massachusetts Sales Tax and a .75% Local Tax.