

POCASSET GOLF CLUB

1 hour Hors D'oeuvres Package \$20++ per person

Your choice of four (4) hors d'oeuvres served with appropriate Dipping Sauces

Deluxe Cheese, Cracker & Fruit Display - Included

Beef, Pork, Lamb)

- Franks in a Blanket (H)
- Italian or Swedish Meatballs (H)
- Beef Empanada (H)
- Mini Pizza (H)
- Teriyaki Beef Skewers (H)
- Pork Pot Stickers (H)
- Cheese Steak Spring Rolls (H)
- Cheeseburger Sliders (H)
- Prosciutto & Melon (C)
- Blue Cheese & Italian Sausage Stuffed Mushrooms (H)

Fish

- Coconut Shrimp (H)
- Scallops & Bacon (H)
- Crab Stuffed Mushrooms (H)

Chicken

- Sesame Chicken Tenders (H)
- Chicken Wings (H)
- Thai Chicken Skewers (H)
- Mini Chicken Quesadillas (H)

Vegetarian

- Bruschetta (H)
- Vegetarian Spring Rolls (H)
- Spanikopita (H)
- Roasted Tomato, Basil & Mozzarella Skewers (C)
- Fresh Thai Veggie Rolls (C)
- Grilled Eggplant Roulades w/ Herbed Goat Cheese & Roasted Tomatoes (C)

Add Ons (MP)

- | | |
|-----------------------------------|---------------------------|
| Crab Rangoon (H) | Clams Casino (H) |
| Clams or Oysters on 1/2 shell | Oysters Rockefeller (H) |
| Fried Oyster w/ Wasabi Cream (H) | Jumbo Shrimp Cocktail (C) |
| Mini Lobster Quesadillas (H) | Crab Quesadillas (H) |
| Tuna Tartar on Crispy Wontons (C) | Herbed Bay Lamp Chops (H) |
| Full Raw Bar | Mini Crab Cakes (H) |

(H) Hot (C) Cold (MP) Market Price

Hors D'oeuvres Package

POCASSET GOLF CLUB

Deluxe Cheese, Cracker & Fruit Display \$9 per person

Vegetable Crudites & Assorted Dips \$7 per person

\$3.75 per piece

Coconut Shrimp (H) - Scallops & Bacon (H) - Mini Crab Cakes (H) -
Crab Stuffed Mushrooms (H)

Teriyaki Beef Skewers (H) - Pork Pot Stickers (H) - Cheese Steak
Spring Rolls (H) - Cheese Burger Sliders (H)

\$2.75 per piece

Bruschetta (H) - Vegetarian Spring Rolls (H) - Spanikopita (H) -
Roasted Tomato, Basil & Mozzarella Skewers (C) - Grilled Eggplant
Roulades w/ Herbed Goat Cheese & Roasted Tomatoes (C)

Sesame Chicken Tenders (H) - Thai Chicken Skewers (H) Chicken
Wings (H) (Plain, Buffalo, BBQ) - Mini Chicken Quesadillas (H)

Franks in a Blanket (H) - Italian or Swedish Meatballs (H) - Blue
Cheese & Italian Sausage Stuffed Mushrooms (H) - Beef Empanada
(H) - Prosciutto & Melon (C) - Mini Pizza (H)

Specialty (MP)

Clams or Oysters on the ½ Shell - Full Raw Bar - Clams Casino
(H) - Oysters Rockefeller (H) - Fried Oyster w/ Wasabi Cream (H)
- Mini Lobster or Crab Quesadillas (H) - Tuna Tartar on Crispy
Wontons (C) - Jumbo Shrimp Cocktail (C) - Crab Rangoon (H) -
Herbed Baby Lamb Chops (H)

Sushi Display (MP) (100 piece minimum)

(H) Hot (C) Cold (MP) Market Price

Passed Hors D'oeuvres

POCASSET GOLF CLUB

\$50++ Per Person
50 Person Minimum

Choice of One Soup

New England Clam Chowder
Soup Du jour

Choice of One Salad

Classic Caesar Salad with Garlic & Cheese Croutons

Local Mixed Baby Field Greens with Vinaigrette Dressing &
Appropriate Seasonal Toppings

Choice of Three Entrees

Baked New England Cod with Fresh Herb & Crumb Topping

Pan Seared Atlantic Salmon

Breast of Chicken (Marsala, Picatta, Francaise or Parmesan)

Tortellini Primavera with Alfredo Sauce

Marinated Sirloin Tips

Included Chef's Choice or Vegetable, Roll & Butter

*Custom Buffet Menus can be created
to suit any need.*

Buffet Dinner

Sushi Station (MP)

100 Piece Minimum

A deluxe presentation including Tuna, Salmon, Shrimp and Vegetarian served with pickled ginger, Wasabi and a Scallion Soy Sauce

Seafood Raw Bar (MP)

Clams on the ½ shell, Oysters on the ½ shell, Jumbo Shrimp Cocktail, Lobster or Crab Claws

Pasta Station \$16++ Per Person

Your choice of two (2) pasta preparations

Tortellini, Penne or Bowtie

Sauces – Tomato & Basil, Alfredo, Pesto Cream or Lobster Cream

Topping options – Chicken, Shrimp, Mushroom, Broccoli, Peppers, Onions, Eggplant, Asparagus, Zucchini, and Summer Squash

Optional Toppings Scallops (+\$8) or Lobster (+\$15)

Carving Station \$22++ Per Person

Your choice of two (2) carving preparations

Peppercorn Crusted Roast Sirloin of Beef with Horseradish Sauce

Roasted Turkey Breast with House Made Turkey Gravy and Cranberry Sauce

Five Spice Roast Loin of Pork with an Apple Cranberry Chutney

Roast Prime Rib of Beef Au Jus (+\$5)

Roast Tenderloin of Beef with Horseradish Sauce (+\$10)

(MP) Market Price

Station Add Ons

Choice of One Soup

New England Clam Chowder
Hearty Vegetable
Tomato Basil Bisque
Italian Wedding

Choice of One Salad

Classic Caesar Salad with Garlic & Cheese Croutons

Mixed Field Greens Salad with Sliced Granny Smith Apples,
Crumbled Goat Cheese, Walnuts & Vinaigrette

Baby Arugula, Fennel, Roasted Tomatoes, Goat Cheese Crouton &
Balsamic Drizzle

Tossed Green Salad, Tomato, Cucumber, Carrots & Chef's Choice of
Dressing

Specialty Salads

Roasted Local Beets with Crumbled Goat Cheese and Toasted
Walnuts Add \$3 pp

Heirloom Caprese Salad with Aged Balsamic Drizzle Add \$3 pp

Steak House Classic Iceberg Wedge Salad with Crumbled Bacon,
Cherry Tomatoes & Blue Cheese Dressing Add \$5 pp

POCASSET GOLF CLUB

2 choices with pre count 4 days prior to the event

All Entrees Prices Choice of Vegetable, Starch, Rolls, Butter and Appropriate Sauce

Hand Carved Roast Prime Rib of Beef	\$55 / Queen Cut \$60 King Cut
Hand Carved Roast Sirloin of Beef	\$55
Hand Carved Roast Beef of Tenderloin	\$65
Hand Carved Roasted Loin of Pork	\$45
8 oz. Filet Mignon	\$90
12 oz. New York Strip Steak	\$70
Roasted ½ Rack of Lamb	MKT
14 oz. Herb Crusted Veal Chop	MKT
14 oz. Herb Rubbed All-Natural Pork Chop	\$48
Roast Statler Breast of Chicken	\$46
Roast Statler Breast of Chicken Picatta	\$48
Roast Statler Breast of Chicken Marsala	\$48
Roast Statler Breast of Chicken Saltimbocca	\$48
Traditional Crusted New England Baked Cod Loins	\$46
Pan Seared Atlantic Salmon	\$48
Roasted Chilean Sea Bass	MKT
Grilled Swordfish	MKT
Pan Seared Halibut	MKT
Baked Lobster with Seafood Stuffing	MKT

Plated Dinner Entrees

POCASSET GOLF CLUB

Per Person

A Selection of Baked Cookies	\$8
Warm Apple Pie a la mode	\$8
Flourless Chocolate Torte	\$8
Key Lime Pie	\$8
Boston Crème Pie	\$8
Carrot Cake with Cream Cheese Frosting	\$8
Seasonal Fruit w/ Vanilla Ice Cream	\$8
Chocolate Mousse with Fresh Berries	\$8
Cheesecake with Fresh Seasonal Berries	\$8
Ice Cream Sundae Bar with Assorted Toppings, Hot Fudge, Caramel and Fresh Whipped Cream	\$12
Deluxe Viennese Table with Assorted Cakes, Mini Pastries and Petit Fours	\$18

Full Coffee & Tea Service is included

Consumer Notice: The Consumption of raw & undercooked foods can be potentially hazardous to your health; especially those with weakened immune systems. The elderly and young children.

Before placing your order, please notify your server if a person in your party has a food allergy.

Desserts