

Westminster Country Club



*Westminster Country Club
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Westminster Country Club Information Sheet

Prices quoted are subject to change according to food market fluctuations.

All prices quoted are based on 100 people. For between 75 and 99, add \$.50 per person.

For between 50 and 74, add \$1.00 per person. Special arrangements must be made for fewer than 50 people.

Prices are also subject to a 6.25% Massachusetts Old Age Tax and an 18% service charge.

It is required that we be notified of the final number of attendees at least Two Weeks in advance of the function.

Final guarantees are not subject to reduction.

Charges are based on the guaranteed number or the number served, whichever is greater. If we do not receive a guarantee, we will base our figures on the number of people originally told to us.

The seating chart must be submitted to us at least three days prior to the event.

With the continuing legal and social responsibility of those having a license to dispense alcoholic beverages, we reserve the right not to serve those whom we feel have already reached their limit.

We also reserve the right to close any bar in the event of excessive consumption.

Westminster Country Club does not allow the packaging and taking home of any food and alcoholic beverage from the premises.

Our Chef prepares more food than is necessary; therefore, any remaining food is Country Club property.

The State Alcoholic Beverage Commission strictly regulates the purchase, sales and service of alcoholic beverages.

As a licensee, the Westminster Country Club is responsible for the enforcement of these regulations.

Therefore, it is our policy that no alcoholic beverages may be brought into the premises from outside sources and no beverages may be taken out of the building.

This also includes wine bottles used for favors.

A \$_____ deposit and signed contract are required to confirm your event. Part of the deposit will be credited to your charges.

Payment in full must be made on the day of service and this payment must be in the form of cash, bank check, cashier's check or personal check.

All displays and decorations proposed by the patrons shall be subject to the approval of the Westminster Country Club.

We do not allow the affixing of anything to the walls, floors, and ceiling with nails,

staples, tape or any other material without the prior approval of the Westminster Country Club.

We also do not allow candles that are not enclosed, soap bubbles and confetti sprinkled on the tables.

There will be a \$50.00 bartender service fee for all functions that do not reach a \$300.00 sales total at the bar.

A \$35.00 carver fee will be applied to any buffet requiring this service.

In order for your group to be considered tax exempt, current copies of Massachusetts ST-2 and ST-5 Certificate of exemption

must be submitted. Without proper forms on file, tax will be charged and it will be the client's responsibility to file for a rebate from the State.

Westminster Country Club Complete Dinner Menu*

APPETIZERS

- Soup du Jour**
- Fresh Fruit Cup Supreme**
- New England Clam Chowder**
- Penne Pasta With Roasted Red Pepper Sauce**
- et Grated Parmesan**

BEF-PORK

- Turkey Pot Roast Jardinière..... \$24.95**
Tender slices of braised beef, with a sauce of beef stock, pan drippings with julienne carrots et celery.
- Roast Pork Loin..... \$24.95**
A boneless pork loin served sliced with a sage stuffing and a hearty pan gravy.
- Roast Sirloin of Beef..... \$28.95**
A roasted seasoned sirloin, sliced et served with portabella mushrooms et a roasted garlic merlot sauce.

SEAFOOD

- Baked Haddock..... \$24.95**
Fresh Atlantic haddock with a rich sherried cracker crumb topping.
- Pan Seared Salmon..... \$24.95**
A center cut salmon filet, lightly seasoned, grilled et topped with lemon dill Hollandaise sauce.

POULTRY

- Chicken Almondine..... \$24.95**
Almond crusted chicken breast served with a Vermont maple Dijon glaze.

- Roast Prime Rib of Beef..... \$27.95**
A slow roasted 1 Lb. Choice cut of prime rib, served au jus.
- Filet Mignon..... \$29.95**
Served with a choice of Béarnaise or Bordelaise sauce.

- Chicken Piccata..... \$24.95**
A chicken breast with white wine, lemon, garlic, mushrooms et capers

- Land et Sea..... \$28.95**
English cut prime rib, served with two jumbo gulf

DESSERTS

- Stuffed Breast of Chicken Supreme..... \$24.95**
Traditional bread stuffing, topped with supreme sauce.
- Grilled Chicken Cordon Bleu..... \$24.95**
A chicken breast topped with ham and Swiss Cheese.
- Roast Turkey Dinner..... \$24.95**
Slow roasted whole turkey, served with a sage stuffing et a traditional home style gravy.

- Ice Cream w/ Chocolate Sauce or Strawberries**
- Apple Crisp A La Mode**
- Carrot Cake**
- Chocolate Raspberry Cake**
- Cheesecake w/ Strawberries or Cherries**
- Angel Food Cake with Strawberries et Whipped Cream**

- Baked Scallops..... \$25.95**
A generous portion of sea scallops, baked with a light topping of sherried bread crumbs.
- Baked Haddock au Newburg..... \$26.95**
Fresh Atlantic haddock, baked et topped with chunks of lobster et a sherried cream Newburg sauce.
- Baked Stuffed Shrimp..... \$26.95**
Four jumbo shrimp, with a crab meat stuffing et drawn butter.

*All prices subject to additional 6.25% Meal Tax et 1.8% s
vice charge.

Prices are also subject to change according to food market,
fluctuations.

Final arrangements for all functions must be made at least
two weeks in advance.

Two choice entrees, add \$1.00 per person. Cake cutting et
of \$ 2.25 per person.

Bartender fee of \$30.00 per bartender if sales do not excee

Our Chef will complement your meal with an appropriate potato et
vegetable. All meals include assorted rolls et butter, regular or decaf
coffee, tea or milk.

All prices are based on 100 people or more.
75 to 100 people, add \$.50 per person.
50 to 75 people, add \$1.00 per person.

All food to be consumed on the premises.

W.C.C. BUFFET SELECTIONS *

#1 \$23.95

Roast Turkey
Baked Ham
Chicken Pot Pie
Mashed Potatoes
Vegetable Du Jour
Tossed Garden Salad
Assorted Rolls & Butter
Assorted Mini Desserts
Coffee, Tea, Milk

#2 25.95

Roast Pork Loin With Gravy
Chicken Piccata With Rice
Baked Stuffed Haddock
Garlic Mashed Potatoes
Vegetable Du Jour
Tossed Garden Salad
Assorted Rolls & Butter
Assorted Mini Desserts
Coffee, Tea, Milk

#3 \$25.95

Roast Top Round With Pan Gravy
Garlic & Herb Roasted Chicken
Baked Virginia Ham
Parsley Buttered Red Bliss Potatoes
Vegetable Du Jour
Assorted Rolls & Butter
Assorted Mini Desserts
Coffee, Tea, Milk

#4 W.C.C. \$28.95

Tossed Garden Salad
Antipasto Platter
Hand Carved Roast Steamship Of Beef
Oven Roasted Chicken With Rosemary
Sausage Cacciatore
Baked Stuffed Shells With Ricotta
Swiss Potatoes
Green Beans Almondine
Assorted Rolls & Butter
Assorted Mini Desserts
Coffee, Tea, Milk

#5 Roast Steamship \$29.95

Hand Carved Roast Steamship
of Beef
Seafood Cioppini
Italian Chicken With Ravioli
& Tomato Basil Sauce
Oven Roasted Red Bliss Potatoes with
Peppers & Onions
Rice Pilaf with Confetti
of Vegetables
Crisp Vegetables Sautéed with
Lemon Thyme Butter
Fresh Fruit Watermelon Display
Mixed Seasonal Greens with
Tomatoes, Cucumbers & Onions
Assorted Rolls & Butter
Assorted Mini Desserts
Coffee, Tea, Milk

#6 Royal Buffet \$32.95

Hand Carved Peppercorn Crusted Beef
Tenderloin with Merlot & Roasted
Garlic Au Jus
Carved Seasoned Rotisserie Turkey Breast
with Sage Veloute
Seafood Newburg
Lyonnais Potatoes
Indian Harvest Warm Orzo
Fresh Fruit Watermelon Display
Pasta Caesar Salad
Assorted Rolls & Butter
Assorted Mini Desserts
Coffee, Tea, Milk

All prices are subject to an additional 6.25% Meal Tax and an 18 % service charge.

Prices are based on 100 people or more.

For 75 to 100 people, add \$.50 per person. For 50 to 75 people, add \$1.00 per person.

All food is to be consumed on the premises.

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<i>FOOD ITEM</i>	<i>50 Pieces</i>	<i>100 Pieces</i>
<i>Shrimp Cocktail</i>	<i>\$95.00</i>	<i>\$175.00</i>
<i>Baked Stuffed Mushroom Caps</i>	<i>\$55.00</i>	<i>\$100.00</i>
<i>Fresh Sea Scallops Wrapped in Bacon</i>	<i>\$75.00</i>	<i>\$140.00</i>
<i>Italian Meatballs</i>	<i>\$55.00</i>	<i>\$100.00</i>
<i>Swedish Meatballs</i>	<i>\$55.00</i>	<i>\$100.00</i>
<i>Deviled Eggs</i>	<i>\$45.00</i>	<i>\$80.00</i>
<i>Buffalo Wings</i>	<i>\$65.00</i>	<i>\$120.00</i>
<i>B.B.Q. Wings</i>	<i>\$65.00</i>	<i>\$120.00</i>
<i>Teriyaki Beef</i>	<i>\$80.00</i>	<i>\$145.00</i>
<i>Chicken Tenders</i>	<i>\$80.00</i>	<i>\$145.00</i>
<i>Phyllo Dough Stuffed w/Spinach</i>	<i>\$70.00</i>	<i>\$130.00</i>

Butler Service Available for Additional Charge of \$1.00 Per Person

Party Platters

<i>Assorted Cheese & Cheese Spreads With Crackers.....</i>	<i>\$2.50 Per Person</i>
<i>International & Domestic Cheese With Crackers.....</i>	<i>\$4.25 Per Person</i>
<i>Cold Vegetable Crudité's Tray With Blue Cheese & Ranch Dressing.....</i>	<i>\$3.25 Per Person</i>
<i>Fruit Tray With Yogurt & Melba Dipping Sauce.....</i>	<i>\$3.50 Per Person</i>
<i>Potato Chips, Pretzels & Dip.....</i>	<i>\$2.25 Per Person</i>
<i>Corn Tortilla Chips With Salsa & Sour Cream.....</i>	<i>\$2.25 Per Person</i>
<i>Finger Rolls.....</i>	<i>\$15.00 Per Dozen</i>

A 6.25% Meal Tax Plus An 18 % Service Charge Are Added To All Prices.