



PLEASANT VALLEY  
—Country Club—

# CATERING MENU

# - BREAKFAST SELECTIONS -

Served Until 11:00<sup>AM</sup>

*(Minimum 30 Guests)*

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## **PLATED BREAKFAST - 16**

Scrambled Eggs, Home Fried Potatoes  
Choice of One - Sausage, Bacon or Country Ham  
Fresh Cut Seasonal Fruit  
Assorted Breakfast Pastries  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea

## **BREAKFAST BUFFET I - 20**

Fresh Cut Seasonal Fruit  
Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
Bagels with Cream Cheese, Assorted Jellies and Butter  
Assorted Breakfast Pastries  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea

## **BREAKFAST BUFFET II - 22**

Fresh Cut Seasonal Fruit  
Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
Bagels with Cream Cheese, Assorted Jellies and Butter  
Thick Cut French Toast or Pancakes  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea

## **CONTINENTAL BREAKFAST I - 10**

Assorted Breakfast Pastries, Breads and Muffins  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea  
*(add bagels with cream cheese \$1 pp)*

## **CONTINENTAL BREAKFAST II - 12**

Assorted Breads, Pastries, Muffins and Bagels  
Fresh Sliced Seasonal Fruit  
Assorted Yogurts and Granola  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea

# - BREAK SELECTIONS -

*(Priced Per Person)*

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## **SNACK BAR - 10**

Assorted Full Sized Candy Bars  
Single Serve Potato Chips & Pretzels  
Assorted Sodas & Bottled Water

## **HEALTHY STOP - 12**

Assorted Domestic & Imported Cheeses  
Sliced Seasonal Fruit  
Yogurts & Granola Bars

## **SUPER FOOD SNACK BAR - 10**

Sliced Seasonal Fruit  
Garden-Fresh Vegetable Crudité with Dip  
Pita Chips  
Hummus Dip

## **SWEET STATION - 9**

Assorted Freshly Baked Cookies  
Assorted Brownies, Blondie Pastries  
Assorted Sodas & Bottled Water

## **BREAK ENHANCEMENTS**

Freshly Baked Cookie or Fudge Brownies \$3  
Seasonal Whole Fruit \$2  
Fresh Fruit Medley \$3  
Yogurt Parfait \$3

## **ALL DAY BEVERAGE STATION \$7**

Assorted Sodas & Bottled Water  
Freshly Brewed Coffee  
Decaffeinated, Tea

## **COFFEE REFRESH \$3**

Freshly Brewed Coffee,  
Decaffeinated, Tea

**Soda and Bottled Water on Consumption \$3 each**

## - BRUNCH SELECTIONS -

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### **BRUNCH BUFFET I - \$25**

Seasonal Fresh Fruit Salad  
Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
Choice of Mixed Green or Caesar Salad  
Choice of One Entrées  
Chef's Vegetable Selection  
Assorted Breakfast Pastries & Fresh Baked Rolls  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea

### **BRUNCH BUFFET II - \$29**

Seasonal Fresh Fruit Salad  
Scrambled Eggs  
Eggs Benedict  
Cheese filled Blintz with topping  
Bacon and Sausage  
Home Fried Potatoes  
Choice of Mixed Green or Caesar Salad  
Choice of Two Entrées  
Chef's Vegetable Selection  
Assorted Breakfast Pastries & Fresh Baked Rolls  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea

### **BRUNCH BUFFET ENTRÉES CHOICES**

Sautéed Chicken Piccata or Chicken Marsala  
Chicken Saltimbocca  
Baked New England Haddock with Buttered Cracker Topping  
Roasted English Cut Sliced Sirloin of Beef  
Tortellini and Chicken Alfredo  
Pasta Primavera  
Cheese Filled Ravioli with Marinara Sauce  
Mushroom Ravioli with Sherry Cream  
Macaroni and Cheese

## - BRUCH BUFFET ADDITIONS -

*(Priced Per Person)*

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Grilled Steak Tips with Peppers and Onions \$4

Assortment of Freshly Baked Tortes & Mini Pastries \$4

Thick Cut French Toast or Buttermilk Pancakes \$3

Quiche Lorraine or Vegetable Quiche \$3

Made to Order Omelet Station \$6

Carved Ham or Turkey Breast \$150 Each

*(Carver Station Fee \$75)*



## - PLATED LUNCH SELECTIONS -

Served 11:00<sup>AM</sup> - 4:00<sup>PM</sup>

*(\$2.00 pp with split menus, limit two choices.  
Pleasant Valley requires meal tickets as well as reserved seating)*

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Select One

### MIXED FIELD GREEN SALAD

Mixed Field Greens, Cucumbers, Grape Tomatoes, Red Onions, Carrots and Red Cabbage with a White Balsamic Vinaigrette

### CLASSIC CAESAR SALAD

Crisp Romaine, Parmesan Cheese, Garlic Croutons with a Creamy Caesar Dressing

### GREEK SALAD

Blend of Romaine and Mesclun Mix, Tomato, Cucumbers, Kalamata Olives Pepperoncini, Feta Cheese with a Creamy Greek Dressing

## - ENTRÉE -

Select One

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### CHICKEN MARSALA \$22

Sautéed with a Trio of Mushrooms and a Marsala Wine and Chicken Reduction

### CHICKEN PICCATA \$22

Sautéed with Fresh Lemons, Capers and Garlic in a White Wine Sauce

### STUFFED CHICKEN BREAST \$22

Stuffed with Traditional Sage Stuffing, Highlighted with a Chicken Pan Gravy and Cranberry Sauce

### CHICKEN PARMESAN \$23

Breaded Chicken Cutlet with Basil Marinara & Mozzarella over Penne Pasta

### CHICKEN CORDON BLEU \$23

House Made, Stuffed with Ham and Swiss, Panko Crumbs and a Chive Mornay Sauce

### SLICED ROASTED PRIME SIRLOIN OF BEEF \$26

Herb and Garlic Marinated, Slow Roasted with Red Wine Bordelaise Sauce

### BAKED NEW ENGLAND HADDOCK \$25

Topped with a Traditional Buttered Cracker Crumb Topping, White Wine and a Lemon Wedge

### LEMON & HERB SALMON \$26

Char Broiled, Finished with a Lemon Beurre Blanc

## - ENTRÉE -

(Continued)

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### **TORTELLINI PRIMAVERA ALFREDO \$21**

Seasonal Vegetables served with a Parmesan Alfredo Sauce

### **GRILLED VEGETABLES RISOTTO \$21**

Slow Cooked Arborio Rice Topped with Grilled Seasonal Vegetables and Aged Parmesan

### **COBB SALAD (ENTRÉE SIZE) \$18**

Field Greens and Romaine tossed with Chicken, Tomato, Cucumber, Bacon, Blue Cheese, Avocado and Creamy Peppercorn Dressing

### **CHICKEN CAESAR (ENTRÉE SIZE) \$18**

Crisp Romaine, Garlic Croutons, marinated Chicken Breast and Creamy Caesar dressing

### **CHEF'S SALAD (ENTRÉE SIZE) \$16**

Field Greens tossed with Ham, Turkey Breast, Egg, Swiss cheese, Cucumber and Tomato



**ENTREES ARE SERVED WITH CHEF'S CHOICE VEGETABLE AND STARCH  
WARM ROLLS, AND PAIRED CHEFS DESSERT SELECTION.  
COFFEE, TEA, DECAF**

(Entrée salads, Pasta or Vegetarian entrees  
are not accompanied by a vegetable or starch)

# - LUNCH BUFFET SELECTIONS -

(Minimum 30 Guests)

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## **DELI BUFFET \$21**

Assorted Sliced Deli Meats and Cheeses  
Tomatoes, Onions, Pickles, Green Leaf Lettuce  
Sliced Breads, Bulky Rolls and Condiments  
Choice of one; Tossed Garden Salad, Caesar Salad or Chef's Soup Du Jour  
Choice of one; Pasta Salad, Potato Salad or Potato Chips  
Freshly Baked Cookies and Brownies  
Freshly Brewed Coffee, Decaffeinated, Tea

## **EXECUTIVE BUFFET \$26**

Choice of Tossed Garden, Caesar or Greek Salad  
Seasonal Fresh Fruit Salad, Warm Rolls & Butter  
Choice of one; Chicken Piccata, Marsala, Herb Stuffed Chicken or Chicken Florentine  
Choice of one; Sliced Sirloin, Baked Haddock or Tortellini Alfredo  
Chef's Medley of Vegetables  
Herb Roasted Red Bliss Potatoes  
Assorted Dessert Display  
Freshly Brewed Coffee, Decaffeinated, Tea

## **SALAD BUFFET \$25**

Chef's Soup Du Jour  
Displayed Bowls of Romaine Lettuce, Field Greens Salad and Baby Spinach  
Multiple Salad Toppings & Dressings  
Marinated Steak Tips and Sliced Grilled Chicken Breast  
Tortellini Alfredo or Macaroni & Cheese  
Warm Rolls & Butter  
Assorted Dessert Display  
Freshly Brewed Coffee, Decaffeinated, Tea

## **BARBECUE I \$24**

Mixed Field Greens Salad or Caesar Salad  
Seasonal Fruit Salad  
Potato Salad, and Pasta Salad  
Charbroiled Hamburgers, Hot Dogs & BBQ Chicken Quarters  
Assorted Rolls and Traditional Condiments  
Freshly Baked Cookies and Brownies



# - LUNCH BUFFET SELECTIONS -

(Continued)

## **BARBECUE II \$28**

Mixed Field Greens Salad, Caesar Salad  
Seasonal Fruit Salad  
Pasta Salad and Potato Salad  
Barbecue Chicken Breast  
Charbroiled Hamburgers  
Italian Sausage, Peppers & Onions  
Grilled Beef Tips  
Assorted Rolls and Traditional Condiments  
Freshly Baked Cookies and Brownies

## **ITALIAN BUFFET \$25**

Mixed Field Greens or Caesar Salad  
Penne Pasta with Marinara  
Chicken Parmesan  
Meatballs with Marinara  
Warm Rolls & Butter  
Chef's choice Dessert Selection  
Coffee, Decaf and tea

## **ON THE TURN \$19**

Charbroiled Hamburgers and Hot Dogs  
Italian Sausage, Peppers & Onions  
Assorted Rolls and Traditional Condiments  
Assorted Bags of Chips  
Fresh Baked Chocolate Chip Cookies  
Whole Fruit  
Bottled Water

## **ADD TO YOUR BUFFET:**

(Priced Per Person)

Italian Sausage, Peppers & Onions \$2  
Grilled Beef Tips \$4

## BOX LUNCH \$16

*(Choose One Sandwich)*

Sliced Roasted Turkey & Cheddar Cheese with Tarragon Mayo  
Black Forrest Ham & Smoked Gouda  
Roasted Sirloin with Dill Havarti and Caramelized Onion Mayo  
Roasted Tomato, Mozzarella, Pesto and Baby Arugula  
Roasted Vegetable Roll Up with Field Greens  
Whole Fruit, Potato Chips & Freshly Baked Cookies  
Soft Drink or Bottled Water

Chef pairs breads or wraps with chosen sandwich meats:  
*(add 2nd sandwich option \$2.00pp)*

## - PLATED DINNER SELECTIONS -

Served 4:00<sup>PM</sup> – 11:00<sup>PM</sup>

*(Minimum 30 Guests)*

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Entrees Served with Choice of Salad, Warm Rolls & Butter,  
Vegetable, Starch, Dessert and Coffee, Tea, Decaf

### SALAD COURSE

*(Select One)*

#### MIXED FIELD GREEN SALAD

Mixed Field Greens, Cucumbers, Grape Tomatoes,  
Red Onions, Carrots and Red Cabbage  
with White Balsamic Vinaigrette

#### CLASSIC CAESAR SALAD

Crisp Romaine, Parmesan Cheese, Garlic Croutons  
with a Creamy Caesar Dressing

#### TOSSED GREEK SALAD

Blend of Romaine and Field Greens, Tomato,  
Cucumbers, Kalamata Olives, Pepperoncini Feta  
Cheese with a Creamy Greek Dressing

#### TOMATO & MOZZARELLA \$1.00++ PER PERSON

Vine Ripened Tomatoes, Fresh Mozzarella,  
Arugula, Basil with a Balsamic Reduction

#### ICEBERG WEDGE SALAD \$1.00++ PER PERSON

Iceberg Lettuce, Crisp Bacon, Tomato, Red Onion,  
Gorgonzola Cheese and Creamy Blue Cheese Dressing

# DINNER ENTRÉES

(Select One)

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## HERB ENCRUSTED CHICKEN \$29

Pan Seared Cutlet with an Herb and Panko Crumb Breading,  
Finished with a Gruyere Béchamel and Fine Herbs

## CHICKEN PICCATA \$29

Sautéed with Fresh Lemons, Capers and Garlic in a White Wine Sauce

## CHICKEN MARSALA \$29

Sautéed with a Trio of Mushrooms with a  
Marsala Wine and Chicken Reduction

## STUFFED BREAST OF CHICKEN \$29

Stuffed with Traditional Sage Stuffing and Highlighted  
with a Chicken Pan Gravy and Cranberry Compote

## CHICKEN FLORENTINE \$29

Spinach and Swiss Cheese Bread Stuffing, Topped  
with Cheese and Finished with a Gruyere Béchamel

## CHICKEN CORDON BLEU \$30

House Made and Stuffed with Ham and Swiss,  
Panko Crumb Breading and served with a Chive Moray Sauce

## CHICKEN SALTIMBOCCA \$32

Sautéed Chicken Breast, topped with Provolone,  
prosciutto and Mushroom Madeira sauce

## BAKED NEW ENGLAND HADDOCK \$32

Topped with a Traditional Buttered Cracker Crumb Topping,  
White Wine and a Lemon Wedge

## BAKED STUFFED HADDOCK \$34

Filled with Crabmeat Stuffing and Finished with a Brandied Lobster Cream

# DINNER ENTRÉES

(Continued)

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## LEMON & HERB SEARED SALMON \$34

Char Broiled and Finished with a Lemon Beurre Blanc

## SLICED ROASTED PRIME SIRLOIN OF BEEF \$34

Marinated and Slow Roasted, with Red Wine Bordelaise Sauce

## BAKED JUMBO STUFFED SHRIMP (4) \$32

Filled with a Seafood Stuffing, Finished with a Rich Newburg sauce

## SHORT RIB OF BEEF \$34

Slow Cooked in a Red Wine Demi-Glace

## ROASTED PRIME RIB OF BEEF \$38

Fresh Herb and Garlic Marinated Prime Rib, Red Wine Bordelaise

## GRILLED FILET MIGNON (6OZ) \$40 (8OZ) \$45

Grilled Beef Tenderloin with a Caramelized Shallot and Red Wine Bordelaise

## NEW YORK STRIP STEAK (12OZ) \$40

Char Grilled with Red Wine Bordelaise

## LOBSTER RAVIOLI \$29

Lobster Filled Ravioli with Baby Spinach, Asparagus,  
Roasted Tomato and Lemon Cream Sauce

## ROASTED ARCTIC CHAR \$32

Seared with Fresh Herbs and Finished with a Tomato Basil Beurre Blanc

# DINNER VEGETARIAN ENTRÉES

(Select One)

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## GRILLED VEGETABLE PLATE

Seasonal Grilled Vegetables, Red Quinoa  
and Roasted Pepper Coulis \$28

## GRILLED VEGETABLE RISOTTO

Arborio Rice Braised in a Vegetable Broth  
Garnished with Seasonal Vegetables and Herbs \$28

## GRILLED VEGETABLE STRUDEL

Seasonal Vegetables Wrapped in Filo Dough  
with Tomato Coulis and House Rice Pilaf \$30

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## ACCOMPANIMENTS

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### STARCH

(Select One)

Creamy Whipped Potato Piped Duchess Style

Roasted Red Bliss Potato with Fresh Herbs, Garlic and Olive Oil

Baked Potato with Sour Cream and Chives

Au Gratin Baked with Cheddar and Swiss cheese

\*Twice Baked seasoned with Choice of Roasted Garlic,

Horseradish or Sour Cream and Chive Whipped Potato

\*Roasted Fingerling Potatoes Seasoned with Truffle Oil and Thyme

*\*Upgraded Items \$1.00++ per person*

## VEGETABLE

(Select One)

Braised Carrots with Honey and Tarragon

Green Beans, Shallot Butter and Toasted Almonds

Sautéed Medley of Chef's Garden Vegetables

Seared Zucchini and Squash with Red and Yellow Bell Peppers and Fresh Basil

Roasted Root Vegetable of carrot, turnip, beet & butternut squash

\*Brussel Sprouts with bacon, onion & cider vinegar

\*Grilled Mediterranean Vegetables

\*Upgraded Items \$1.00++ per person

## DESSERT

(Select One)

Vanilla Ice Cream with Chocolate or Strawberry Sauce

Warm Brownies with Vanilla Ice Cream with Drizzled Chocolate Sauce

NY Cheesecake with Strawberry Sauce

Chef's Seasonal Dessert

Assorted Mini Pastry Plate \$10.00 per table

# - DINNER BUFFET SELECTIONS -

(Minimum 30 Guests)

## SALAD SELECTIONS

(Select Three)

Mixed Field Greens Salad with Assorted Dressings

Classical Caesar Salad

Tossed Greek Salad

Seasonal Fresh Fruit Salad

Potato Salad

Pasta & Vegetable Salad

Tomato & Mozzarella Display

## ENTRÉES SELECTIONS

(Select Two or Three)

Sautéed Breast of Chicken

Chicken Piccata

Chicken Marsala

Stuffed Chicken Florentine

Stuffed Breast of Chicken

Roasted Sliced Sirloin of Beef with Bordelaise Sauce

New England Baked Haddock with Cracker Topping

Seared Salmon with Lemon & Herb Beurre Blanc

Penne Pasta with Meatballs with Marinara Sauce

Baked Ziti with Meat Sauce

Penne Primavera

Tri Colored Tortellini Alfredo

Braised Short Ribs (add \$4 per person)

Roast Prime Rib of Beef (add \$4 per person)

(INCLUDED WITH EACH DINNER BUFFET)

Chef's Selection of Vegetable and Starch

Freshly Baked Rolls & Butter

Assorted Dessert Display

Coffee, Decaffeinated and Tea

TWO ENTRÉES \$36 / THREE ENTRÉES \$38 / CARVER FEE \$75.00

## ITALIAN BUFFET \$34

Caesar Salad, Field Mixed Green or Tomato & Mozzarella  
Penne Marinara, Pasta Alfredo  
Chicken Parmesan  
Sausage, Peppers and Onions, Italian Meatballs with Marinara Sauce  
Warm Rolls and Garlic Bread  
Chef's Selection of Italian Desserts  
Freshly Brewed Coffee, Decaffeinated, Tea

## NEW ENGLAND CLAMBAKE

(Market Price)

Field Mixed Greens with Dressings  
New England Clam Chowder  
Steamers  
Sirloin Steak Tips  
Steamed Lobster (1-1/4 lbs.)  
Red Bliss Boiled Potato  
Cole Slaw  
Baked Potato and Corn on the Cobb  
Ice Cream Sundae Bar

THE ABOVE SELECTIONS ARE AVAILABLE FOR GROUPS WITH OVER 30 GUESTS.

ADD \$5.00 PER PERSON FOR GROUPS WITH OVER 30 GUESTS.



# - STATION RECEPTION MENU -

All selections served for 1-1/2 hours

*(Minimum 50 Guests)*

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## **GARDEN & CAESAR SALAD STATION**

Crisp Romaine, Parmesan Cheese,  
Garlic Croutons with a Creamy Caesar Dressing  
Displayed Bowls of Field Greens and, Baby Spinach,  
Multiple Salad Toppings & Dressings  
Warm Rolls & Butter

## **CARVING STATION**

(Choose Two)

Roast Turkey, Roasted Sirloin of Beef,  
Italian Styled Porchetta, Maple Glazed Ham  
Served with Appropriate Sauces and Condiments  
(Requires a chef fee \$75)

## **ITALIAN PASTA STATION**

Selection of Penne and Tortellini, Marinara and Alfredo Sauces,  
Sautéed with Roasted Vegetables, Italian Sausage,  
Sliced Chicken Breast or Meatballs  
Served with Warm Garlic Bread  
(Requires a chef fee \$75)

## **FAJITA STATION**

Beef and Chicken Fajita's Rolled with Traditional fillings,  
Salsa, Guacamole and Sour Cream  
(Requires a chef fee \$75)

## **POTATO STATION**

Baked Idaho Potatoes, Sweet Potato and  
Creamy Mashed Potato and with Sour Cream,  
Cheddar Cheese, Scallions Chives and Bacon

### **MASHED POTATO BAR**

Mashed Red Bliss Potatoes with your choice of Toppings and Gravy

Add Braised Short Rib \$4 pp

(Requires a chef fee \$75)

### **ASIAN STIR FRY STATION**

Stir Fry Chicken, Beef, Asian Vegetables

served with Teriyaki Sauce, Thai Chili Sweet & Sour Sauce

and Steamed Jasmine Rice

(Requires a chef fee \$75)

### **ICE CREAM SUNDAE BAR**

Vanilla and Chocolate Ice Cream with

Assorted Candy Toppings, Hot Fudge,

Caramel Strawberry Sauce and Whipped Cream

### **CANNOLI STATION**

Cannoli with Assorted Fillings and Toppings

(Requires a chef fee \$75)

### **INTERNATIONAL DESSERT DISPLAY**

Assorted Mini Pastries, Cakes and Tortes

served with Sliced Fruit and Chocolate Dipped Strawberries

Freshly Brewed Coffee, Decaffeinated, Tea

**FIVE STATIONS \$46 SIX STATIONS \$49**

The above selections are available for groups with over 50 guests.

# - HORS D'OEUVRES MENU -

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## PASSED SELECTIONS

### \$135 PER 50 PIECES

Sesame Chicken Fingers with Sweet Chili Dipping Sauce  
Coconut Chicken with Mango Dipping Sauce  
Buffalo Chicken Skewer with Blue Cheese  
Spanakopita  
Gorgonzola and Caramelized Onion Crostini  
Beef, Chicken or Cheese Quesadilla

### \$150 PER 50 PIECES

Chicken Milanese with Tomato Coulis  
Vegetable Filled Risotto Arancini with Basil Marinara  
Balsamic Onion & Feta Crostini  
Assorted Mushroom Caps  
Tomato Basil Bruschetta  
Tomato, Basil, & Mozzarella on a Skewer  
Asian Style Chicken Lemongrass Dumplings with Ponzu Sauce  
Korean Barbecue Beef Skewer  
Yukon Gold Potato Pancake with Red Wine Braise Short Rib  
Smoked Salmon on Dark Rye with Herb Cream Cheese, Dill, & Capers

### \$175 PER 50 PIECES

Sea Scallop Wrapped in Bacon  
Panko Crusted Scallop with Dijon Mustard and Tarragon Dip  
Miniature Maryland Crab Cake with Chipotle Lime Aioli  
Caribbean Coconut Shrimp with Pineapple Honey Dipping Sauce  
Cheesesteak Spring Rolls  
Mini Griddled Lobster Sandwich  
Sliced Ahi Tuna on a Crisp Wonton with Wasabi Aioli.  
Duck Confit Spring Roll with Fig Balsamic Syrup  
Shrimp Cocktail (passed and served in a shot glass)  
Tuna Poke, Crispy Wonton Cone & Tobiko  
Beef Wellington in Puff Pastry  
Crispy Shrimp Wonton  
Dijon & Herb Crusted Lollipop Lamb Chops (\$2pp)

## - HORS D'OEUVRES MENU -

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### DISPLAYED SELECTIONS

(Priced Per Person)

**ASSORTED DOMESTIC AND IMPORTED CHEESE AND FRUIT DISPLAY \$6**

Accompanied with Assorted Crackers and Crostini's

**GARDEN VEGETABLE CRUDITÉ DISPLAY \$4**

Accompanied by Dips and Hummus

**MEDITERRANEAN DISPLAY \$6**

Hummus, Tabbouleh, Pita Chip, Pita Breads,  
Marinated Olives, Feta and Roasted Vegetables

**ANTIPASTO DISPLAY \$8**

Selection of Cured Meats and Cheeses, Olives,  
Mushrooms, Artichokes, Roasted Red Peppers,  
Grilled Yellow and Zucchini Squash,  
Fresh Mozzarella and Cherry Tomatoes

## - ADDITIONAL ENHANCEMENTS -

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(Priced Per Person)

### **SLIDERS STATION \$6**

(Choice of Two)

Bacon and Cheddar Burgers  
Boursin Cheese and Onion Jam  
Crispy Chicken & Cheddar with Pickles  
BBQ Pulled Pork

### **WINGS STATION \$6**

Chicken Wings, Chicken Fingers and Fries  
Buffalo and Teriyaki Tossed Boneless and  
Bone in Wings with Blue Cheese and Ranch Dressings

### **GRILLED CHEESE & TOMATO SOUP \$4**

Miniature Grilled Cheese Sandwiches  
Served in a Dollop of Tomato Soup

### **ASSORTED PIZZAS \$4PP**

Cheese, Pepperoni and Vegetable Topped Pizza

### **GRINDER STATION \$6**

Sandwiches; Italian, Roast Beef and Turkey  
Sliced Assorted Subs with Lettuce, Tomato, Onion and Dressings

### **CANDY STATION \$ 6**

Mini Reese's, Mini KitKat, Mini Twix, Mini Snickers,  
Hershey's Kisses, Skittles, Starburst, M&Ms,  
SourPatch Swedish Fish

### **COOKIES & MILK \$7**

Assorted Chocolate Chunk, Oatmeal Raisin,  
White Chocolate Macadamia Nut, Sugar, Candied  
Cookie Served with Ice Cold White or Chocolate Milk

**HOT CHOCOLATE STATION \$5**

With Whipped Cream, Mini Marshmallows,  
Shaved Chocolate and Peppermint

**APPLE CIDER STATION \$6**

Served Hot or Chilled with Cinnamon Stick Skewers  
and Mini Cider Donuts

**HOT CHOCOLATE BAR \$5**

Served with Mini Marshmallows

**PASTRY DISPLAY \$7**

Assorted Mini Pastries and Petite-Fours  
Chocolate Dipped Strawberries  
Coffee, Decaffeinated Coffee and Tea

**COFFEE STATION**

Assorted liqueurs and coffee \$12  
(Liqueurs cost based on consumption)  
(Requires an attendant fee \$50)

## - BEVERAGE SELECTIONS -

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Punch Bowls – Serves Approximately 40 glasses

Margarita Punch \$130.00 / Bowl

Bloody Mary \$130.00 / Bowl

Champagne Punch \$100.00 / Bowl

Mimosa \$100.00 / Bowl

Sangria Punch with White or Red Wine \$130.00 / Bowl

Non-Alcoholic Fruit Punch \$70.00 / Bowl

### HOUSE CHAMPAGNE

Passed during cocktail hour with strawberries

\$24/ Bottle

### HOUSE WINE

Sauvignon Blanc, Chardonnay, Pinot Grigio, White Zinfandel,  
Pino Noir, Cabernet, Merlot, White Riesling and Bubbly Moscato

\$24 / Bottle

### DRINK PRICES

Mineral Water \$3

Bottled Water \$3

Soda \$3

House Wine \$7

Domestic Beer \$6

Imported Beer \$7

IPA \$8 - \$9

Mixed Drinks \$8 - \$12

### AVAILABLE BOTTLED BEERS

Budweiser, Bud Light, Miller Lite, Michelob Ultra,

Steel Rail IPA, Heineken, Corona, Sam Adams,

Coors Light, O'Doul's & Kaliber

### Pleasant Valley does not serve shots.

Bar fee is \$75.00 this fee will be waived if bar sales Exceed \$500.00. Hosted bars are based on consumption.

An estimated per person, per hour cost will be included in the pre-payment. A credit card authorization is taken at the time of pre-payment for any overage not paid at the conclusion of the event. Any overpayment will be refunded within ten days of the event date. The management of Pleasant Valley Country Club reserves the right to monitor and control guest alcohol consumption. All bars will be open a maximum of 5 hours per event and will close 1/2 hour before the scheduled end of event.

All Prices are Subject to a 20% Taxable Administrative Fee and a 7% State Tax All Prices Are Subject to Change.

## - POLICIES -

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Final payment is required for all functions five (5) working days prior to the date of the event. Bank checks or company checks are the acceptable methods of payment. Credit cards for final payment are not accepted as payment for any function. Member restaurant assessments may not be used toward private functions.

A deposit is required to confirm all functions. Deposits are non-refundable. Deposits may be given in the form of a credit card, personal check or money order.

All social events are booked for four (4) hours. Any overtime must be arranged prior to event date at a fee of \$500.00 per hour. Any specialized set-up that incurs additional labor cost to Pleasant Valley will be subject to an additional cost.

Menu selection must be received at least one (1) month prior to the function date. All food or beverage items must be supplied and served by Pleasant Valley.

The guaranteed number of meals to be served must be received by the Sales Office five (5) business days prior to the function. This number may not be decreased.

A minimum number of guests is required for each function. A minimum of one hundred twenty five (125) guests is required to reserve the Grand View Ballroom on Saturday evenings, fifty (50) guests on all other days. If your minimum is different than it will be shown on the top section of your contract. All other rooms have a minimum of (35) guests. Should your final guarantee not meet the required minimum, you will be financially responsible for that minimum. Meeting rooms are subject to change if for any reason the function space reserved is not available for your event, you agree that we may substitute space of appropriate size and comparable quality for your event.

Pleasant Valley Country Club, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Massachusetts State Liquor regulations. It is a policy, therefore, that all liquor and wine for functions must be supplied by Pleasant Valley and must be consumed on the premises. No alcoholic beverages are allowed as favors.

The management of Pleasant Valley Country Club reserves the right to determine how and when alcohol will be served. All bars will remain open a maximum of 5 hours to ensure the safety of all our guests. All bars will close 1/2 hour before the scheduled end of your event. No shots will be served.

There is a \$75.00 bar set up fee which will be waived if bar sales exceed \$500.00.

Liability for damage to the premises, caused by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods, will be charged accordingly.

Pleasant Valley Country Club will not be responsible for damage to or loss of any personal property or equipment brought onto the premises by any customer, guests or vendors.



Pleasant Valley Country Club shall not be liable for non-performance of this contract when such non-performance is attributable to labor disputes or strikes, accidents, government (Federal, State, Municipal) regulations of, or restrictions upon travel or transportation, non-availability of food, beverage, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of Pleasant Valley, preventing or interfering with Pleasant Valley's performance.

No photographs are to be taken on the golf course or in any areas which may interfere with the play of golf.

All prices are subject to a taxable twenty (20) percent administrative fee and seven (7) percent state tax. Prices are subject to change. The administration fee is not fully paid directly to our staff.

No items are to be put on any meeting or lobby walls or any directional signs without prior approval from the Sales Office.

**CANCELLATION** – The assessed charge for cancellation fees will be; Cancellations sixty (60) days or less prior to the date will be assessed 100% of the meeting space rented and 100% of the original guest count stated on contract for food items ordered, and is due on or before the scheduled function date. All cancellations must be received in writing.

