



PLEASANT VALLEY  
—Country Club—

# CATERING MENU

# BREAKFAST SELECTIONS

(Served Until 11:00 AM | Minimum 40 Guests)

## BREAKFAST BUFFET - \$28

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

## BREAKFAST BREAK

### CONTINENTAL BREAKFAST I - \$10

Assorted Breakfast Pastries, Breads and Muffins  
Chilled Fruit Juice  
Freshly Brewed Coffee, Decaf, Hot Tea  
*(add bagels with cream cheese \$2 pp)*

### CONTINENTAL BREAKFAST II - \$13

Assorted Breads, Pastries, Muffins and Bagels  
Fresh Sliced Seasonal Fruit   
Assorted Yogurts and Granola  
Chilled Fruit Juice  
Freshly Brewed Coffee, Decaf, Hot Tea

## BREAKFAST ENHANCEMENTS *(Priced Per Person)*

### BREAKFAST SANDWICHES - \$8

Egg, Cheese  
Egg, Cheese, Sausage  
Egg, Cheese, Bacon  
**(All on English Muffin)**

### ALL DAY BEVERAGE STATION - \$8

Assorted Sodas & Bottled Water  
Freshly Brewed Coffee, Decaf, Hot Tea  
**(Refreshed throughout the day)**

Assorted Yogurts and Granola Bars \$3  
Whole Fruit \$2 **(Bananas, Apples, Oranges)**  
Seasonal Sliced Fruit \$4   
Cookies and Brownies \$3  
Fresh Pita w/ Hummus - \$3  
Bavarian Pretzel Sticks w/ warm cheese sauce \$4

### BREAKFAST BURRITOS - \$8

Egg, Home Fries, Cheese  
Egg, Home Fries, Cheese, Bacon  
Egg, Home Fries, Cheese, Vegetable

### COFFEE REFRESH - \$3

Freshly Brewed Coffee, Decaf, Hot Tea  
**(Soda & Bottled Water on Consumption - 3.50 each)**

# BRUNCH SELECTIONS

## BRUNCH BUFFET - \$32

Seasonal Fresh Fruit Salad (V) (GF)  
Scrambled Eggs (GF)  
Bacon and Sausage (GF)  
Home Fried Potatoes  
Choice of Mixed Green or Caesar Salad  
Choice of One Entrée  
Chef's Vegetable Selection (V) (GF)  
Assorted Breakfast Pastries  
Chilled Fruit Juice  
Freshly Brewed Coffee, Decaf, Hot Tea

## BRUNCH BUFFET ENTRÉE CHOICES

Sautéed Chicken Piccata or Chicken Marsala  
Baked New England Haddock *with Buttered Cracker Topping*  
Chicken Roma (GF)  
Tortellini and Chicken Alfredo  
Pasta Primavera (*Vegetarian*)  
Macaroni and Cheese  
Sliced Sirloin +\$5 pp (GF)

## BRUNCH ENHANCEMENTS *(Priced Per Person)*

Assortment of Freshly Baked Tortes & Mini Pastries \$4  
Thick Cut French Toast or Buttermilk Pancakes \$3  
Quiche Lorraine or Vegetable Quiche \$5  
\*Made to Order Omelet Station \$8  
Eggs Benedict \$4  
\*(Station Fee \$100)

# LUNCH BUFFET SELECTIONS

(Served Until 4 PM | Minimum 40 Guests)

## DELI BUFFET ----- \$28

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  
Coffee, Decaf, Hot Tea

## EXECUTIVE BUFFET ----- \$32

Choice of Tossed Garden or Caesar Salad  
Seasonal Fresh Fruit Salad, Warm Rolls & Butter  
**Choice of one;** Chicken Piccata, Marsala, Chicken Roma, 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  
Coffee, Decaf, Hot Tea

## SALAD BUFFET ----- \$28

Chef's Soup Du Jour  
Displayed Bowls of Romaine Lettuce, Field Greens Salad and Baby Spinach  
Multiple Salad Toppings & Dressings  
Sliced Grilled Chicken Breast

Tortellini Alfredo  
Warm Rolls & Butter  
Assorted Dessert Display  
Coffee, Decaf, Hot Tea  
Add: Steak Tips \$7

## BARBECUE I ----- \$32

Mixed Field Greens Salad or Caesar Salad  
Seasonal Fruit Salad  
Potato Salad and Pasta Salad  
Charbroiled Hamburgers, Hot Dogs & BBQ  
Chicken Breast

Assorted Rolls and Traditional Condiments  
Kettle Chips  
Freshly Baked Cookies and Brownies  
Coffee, Decaf, Hot Tea

# LUNCH BUFFET SELECTIONS

(continued)

## BARBECUE II ----- \$36

Mixed Field Greens Salad or Caesar Salad  
Seasonal Fruit Salad  
Pasta Salad and Potato Salad  
Barbecue Chicken Breast  
Charbroiled Hamburgers  
Italian Sausage, Peppers & Onions

Bourbon Glazed Steak Tips  
Assorted Rolls and Traditional Condiments  
Kettle Chips  
Freshly Baked Cookies and Brownies  
Coffee, Decaf, Hot Tea

## ITALIAN BUFFET ----- \$28

Mixed Field Greens or Caesar Salad  
Penne Pasta with Marinara  
Chicken Parmesan  
Meatballs with Marinara

Warm Rolls & Butter or Garlic Bread  
Chef's choice Dessert Selection  
Coffee, Decaf, Hot Tea

## ON THE TURN ----- \$24

Charbroiled Hamburgers and Hot Dogs  
**Choice of one;** Italian Sausage, Peppers & Onions OR Grilled Chicken Breast   
Assorted Rolls and Traditional Condiments

Kettle Chips  
Fresh Baked Chocolate Chip Cookies  
Whole Fruit  
Bottled Water

## BOX LUNCH ----- \$20

(Choose One Sandwich)  
Sliced Roasted Turkey & Cheese  
Black Forrest Ham & Cheese  
Roasted Sirloin with Cheese  
Roasted Vegetable Roll Up with Field Greens

Whole Fruit, Potato Chips & Freshly Baked Cookies  
Bottled Water  
Chef pairs breads or wraps with chosen sandwich meats  
(add 2nd sandwich option \$3.00pp)

# PASSED HORS D'OEUVRE SELECTIONS

## \$135 PER 50 PIECES

Coconut Chicken *with Mango Dipping Sauce*  
Buffalo Chicken Skewer *with Blue Cheese*  
Fruit Skewers (V) (GF)  
Potato Latkes

Spanakopita (*Vegetarian*)  
Tomato Basil Bruschetta (V)  
Beef, Chicken or Cheese Quesadilla  
Franks in Puff Pastry

## \$150 PER 50 PIECES

Teriyaki Chicken Skewers  
Vegetable Filled Risotto Arancini *with Basil Marinara* (V)  
Korean Barbecue Beef Skewer  
Yukon Gold Potato Pancake *with Red Wine Braised Short Rib*

Beef Wellington in Puff Pastry  
Cheesesteak Spring Rolls  
Asian Beef Spring Roll  
Crispy Crab Rangoon

## \$175 PER 50 PIECES

Sea Scallop Wrapped in Bacon (GF)  
Miniature Maryland Crab Cake *with Chipotle Lime Aioli*  
Caribbean Coconut Shrimp *with Pineapple Honey Dipping Sauce*

Shrimp Cocktail  
(passed and served in a shot glass)  
Dijon & Herb Crusted Lollipop Lamb Chops (GF)  
(\$4 pp)  
Lobster Salad in Phyllo Cup

## DISPLAYED HORS D'OEUVRES

(Priced Per Person)

**DOMESTIC & IMPORTED CHEESE DISPLAY** ----- \$8

Accompanied with Assorted Crackers

**GARDEN VEGETABLE CRUDITÉ DISPLAY** ----- \$5

Accompanied by Dips and Hummus

**MEDITERRANEAN DISPLAY** ----- \$10

Hummus, Tabbouleh, Pita Chips, Pita Breads, Marinated Olives, Feta, Roasted Vegetables

**ANTIPASTO DISPLAY** ----- \$12

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

# PLATED MEALS



(Served After 4:00 PM | Minimum 40 Guests)

Entrées served with choice of Salad, Warm Rolls & Butter, Vegetable, Starch, Coffee, Decaf, Hot Tea

## SALAD

(Select One)

### MIXED FIELD GREEN SALAD

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

### TOMATO & MOZZARELLA

Vine Ripened Tomatoes, Fresh Mozzarella, Arugula, Basil with a Balsamic Reduction  
**\$2.00++ PER PERSON**

### CLASSIC CAESAR SALAD

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

### ICEBERG WEDGE SALAD

Iceberg Lettuce, Crisp Bacon, Tomatoes, Red Onion, Gorgonzola Cheese, and Creamy Blue Cheese Dressing  
**\$2.00++ PER PERSON**

### TOSSED GREEK SALAD

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



# PLATED MEALS



(Lunch Service Before 4:00 PM | Minimum 40 Guests)

Entrées served with choice of Salad, Warm Rolls & Butter, Vegetable, Starch, Coffee, Decaf, Hot Tea

## MAINS

(Select One)

DINNER / LUNCH

<b>HERB ENCRUSTED CHICKEN</b>	-----	<b>\$30 / \$26</b>
Pan Seared Cutlet with an Herb and Panko Crumb Breading. Finished with a Gruyere Béchamel and Fine Herbs		
<b>CHICKEN PICCATA</b>	-----	<b>\$30 / \$26</b>
Sautéed with Fresh Lemons, Capers and Garlic in a White Wine Sauce		
<b>CHICKEN MARSALA</b>	-----	<b>\$30 / \$26</b>
Sautéed with a Trio of Mushrooms, Marsala Wine and Chicken Reduction		
<b>STUFFED BREAST OF CHICKEN</b>	-----	<b>\$30 / \$26</b>
Stuffed with Traditional Sage Stuffing and Highlighted with a Chicken Pan Gravy		
<b>CHICKEN FLORENTINE</b>	-----	<b>\$30 / \$26</b>
Spinach and Swiss Cheese Bread Stuffing, Topped with Cheese and Finished with a Gruyere Béchamel		
<b>GRILLED CHICKEN ROMA</b> 	-----	<b>\$30 / \$26</b>
Grilled with Roasted Tomato Basil Sauce		
<b>BAKED NEW ENGLAND HADDOCK</b>	-----	<b>\$30 / \$26</b>
Topped with a Traditional Buttered Cracker Crumb Topping, White Wine and a Lemon Wedge		
<b>BAKED STUFFED SOLE</b>	-----	<b>\$30 / \$26</b>
Filled with Crabmeat Stuffing and Finished with a Brandied Lobster Cream		

<b>LEMON &amp; HERB SEARED SALMON</b> 	-----	<b>\$34 / \$32</b>
Pan Seared and Finished with a Lemon Beurre Blanc		
<b>SLICED ROASTED SIRLOIN OF BEEF</b> 	-----	<b>\$36 / \$32</b>
Marinated and Slow Roasted, with Demi Glaze		
<b>SHORT RIB OF BEEF</b> 	-----	<b>\$36 / \$32</b>
Slow Cooked in a Demi Glaze		
<b>ROASTED PRIME RIB OF BEEF</b> 	-----	<b>\$38</b>
Fresh Herb & Garlic Marinated Prime Rib		
<b>GRILLED FILET MIGNON (8 oz.)</b> 	-----	<b>\$48</b>
Grilled Beef Tenderlion with a Demi Glaze		
<b>NEW YORK STRIP STEAK (12 oz.)</b> 	-----	<b>\$42</b>
Char Grilled		

## VEGETARIAN ENTRÉES

  
(Select One)

Vegetarian Entrées are not accompanied by a vegetable or starch

<b>GRILLED VEGETABLE RISOTTO OR QUINOA</b>  	-----	<b>\$28</b>
Arborio Rice Braised in a Vegetable Broth Garnished with Seasonable Vegetables & Herbs		
<b>GRILLED VEGETABLE STRUDEL</b>	-----	<b>\$30</b>
Seasonal Vegetables Wrapped in Phyllo Dough with Tomato Coulis & Risotto		
<b>THREE CHEESE TORTELLINI</b>	-----	<b>\$30</b>
Tomato, Basil, Vodka Cream Sauce		
<b>RATATOUILLE</b>	-----	<b>\$24</b>
Zucchini, Summer Squash, Eggplant in Puff Pastry Served with Vegetable Risotto or Herb Quinoa		

# ACCOMPANIMENTS



## STARCH *(Select One)*

- Creamy Whipped Potato
- Roasted Red Bliss Potato with Fresh Herbs, Garlic and Olive Oil
- Baked Potato with Sour Cream and Chives
- Traditional Rice Pilaf or Herb Quinoa
- Roasted Fingerling Potatoes Seasoned with Truffle Oil & Thyme \*
- Three Cheese Potato Au Gratin

## VEGETABLE *(Select One)*

- Braised Carrots with Honey and Tarragon
- Green Beans
- Sautéed Medley of Chef's Garden Vegetables
- Zucchini and Squash with Red and Yellow Bell Peppers and Fresh Basil
- Grilled Asparagus \*
- Roasted Root Vegetable | Golden Beets, Parsnip, Carrot & Sweet Potato

## DESSERT *(Select One)*

- NY Cheesecake with Strawberry Sauce
- Flourless Chocolate Torte
- Carrot Spice Cake
- Key Lime Pie
- Assorted Mini Pastry Plate (for up to 10 guests) \$20 per table

(\* Upgraded Items \$2.00++ per person)

# DINNER BUFFET SELECTIONS

(Minimum 40 Guests)

TWO ENTRÉES \$42 / THREE ENTRÉES \$45 / CARVER FEE \$100

## INCLUDED WITH EACH DINNER BUFFET

Chef's Selection of Vegetable & Starch, Freshly Baked Rolls & Butter, Assorted Dessert Display, Coffee, Decaf, Hot Tea

## SALAD *(Select Three)*

- Mixed Field Greens Salad with Assorted Dressings ✓ GF
- Classical Caesar Salad
- Tossed Greek Salad GF
- Seasonal Fresh Fruit Salad ✓ GF
- Pasta & Vegetable Salad ✓
- Tomato & Mozzarella Display GF

## ENTRÉES *(Select Two or Three)*

- Chicken Piccata
- Chicken Marsala
- Chicken Florentine
- Chicken Roma GF
- Stuffed Breast of Chicken
- Roasted Sliced Sirloin of Beef with Demi-glace GF
- Bourbon Glazed Steak Tips
- New England Baked Haddock with Butter Cracker Topping
- Seared Salmon with Lemon & Herb Beurre Blanc GF
- Stuffed Filet of Sole with Scallop and Crab
- Chicken Broccoli Alfredo
- Penne Primavera ✓
- Tri-Colored Tortellini Alfredo
- Braised Short Ribs +\$5 pp GF
- Roast Prime Rib of Beef +\$5 pp GF
- Seafood Scampi +\$5 pp

## ITALIAN BUFFET *(Available for groups with over 40 guests)*

\$36

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

## NEW ENGLAND CLAMBAKE *(Available for groups with over 40 guests)*

MARKET

*(This buffet requires a guarantee count on Steak & Lobster)*

- Field Mixed Greens with Dressings
- New England Clam Chowder
- Steamers
- 12 oz. Sirloin Steak
- Roasted Chicken Breast
- Steamed Lobster (1-1/4 lbs.)
- Red Bliss Boiled Potato or Baked Potato
- Cole Slaw
- Corn on the Cob
- Ice Cream Sundae Bar

# STATION RECEPTION

(Minimum 50 Guests)

ALL SELECTIONS SERVED FOR 1-1/2 HOURS

## CHOOSE 5 STATIONS - \$48

(Available for groups with over 50 guests)

### GARDEN & CAESAR SALADS

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

### FAJITA STATION

Beef and Chicken Fajitas Rolled with  
Traditional Fillings  
Salsa  
Guacamole  
Sour Cream

### CARVING STATION

#### (Choose 2)

Roast Turkey, Roasted Sirloin of Beef, Maple  
Glazed Ham, Prime Rib.  
Served with Appropriate Sauces & Condiments  
(Requires Chef fee of \$100)

### ASIAN STIR FRY STATION

Stir Fry Chicken, Beef, Asian Vegetables  
Served with Teriyaki Sauce, Thai Chili Sweet &  
Sour Sauce and Steamed Jasmine Rice  
(Requires Chef fee of \$100)

### 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 Chef fee of \$100)

### ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream with Assorted  
Candy Toppings, Hot Fudge, Caramel,  
Strawberry Sauce and Whipped Cream

### CANNOLI STATION

Cannoli with Assorted Fillings & Toppings  
(Requires Chef fee of \$100)

### POTATO STATION

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

### COFFEE STATION

Freshly Brewed Coffee, Decaf, Hot Tea  
\$3 Per Person

# BEVERAGE SELECTIONS



## PUNCH BOWLS

*(Serves Approximately 40 glasses)*

Margarita Punch | \$130 / Bowl

Bloody Mary | \$130 / Bowl

Champagne Punch | \$130 / Bowl

Mimosa | \$130 / Bowl

Sangria Punch with White or Red Wine | \$130 / Bowl

Non-Alcoholic Fruit Punch | \$80 / Bowl

## HOUSE CHAMPAGNE

\$28 / Bottle

## HOUSE WINE

\$28 / Bottle

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

## DRINK PRICES

Saratoga Mineral Water	\$5
Bottled Water	\$3.50
Fountain Soda	\$3
House Wine	\$10
Domestic Beer	\$7
Imported Beer	\$8
IPA	\$11
Mixed Drinks	\$10 - \$12
20oz Bottle Soda	\$4.50

## AVAILABEL BOTTLED BEERS

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Heineken, Corona, Sam Adams, Sam Seasonal, Blue Moon, Stella Artois, IPA Wormtown Be Hoppy, Coors Light, O'Doul's

**Pleasant Valley does not serve shots.**

Bar fee is \$100.00 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



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 \$800.00 per hour. Any specialized set-up that incurs additional labor cost to Pleasant Valley will be subject to an additional cost. Daily room rental for the Grand View Ballroom is \$500; daily rental for all other rooms will be \$300.

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 ten (10) 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 (100) 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 forty (40) 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 \$100.00 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. All prices are subject to change.

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.

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