



2017 GOLF MENUS

60 Country Club Way - Kingston, Massachusetts 02364 - (781) 585 - 9117
www.indianpondcountryclub.com - www.facebook.com/indianpond

Breakfast

The Modified Continental \$8.95 per person

Assorted Freshly Baked Muffins & Coffee Cake with preserves and whipped butter
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

The Continental \$12.95 per person

Assorted Juices
Sliced Fresh Seasonal Fruit Display
Assorted Freshly Baked Muffins & Coffee Cake with preserves and whipped butter
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

Breakfast Enhancements

Assorted Bagels with cream cheese • \$3 per person
Yogurt and Granola • \$3 per person
Breakfast Croissant Sandwiches • \$8 per person

Lunch

The Indian Pond Barbecue On The Turn \$12 per person (chef fee \$40)

Grilled Hamburgers and Hotdogs
Potato Chips
Soft Drink

guests may also purchase these items on their own

Box Lunch Selections \$14 per person

Choice of One per box:

Sliced Lean Roast Beef

Sliced Roast Turkey

Honey Ham & Cheese

Vegetarian

Served on a Roll Up

Potato Chips

Jumbo Chocolate Chip Cookie

Soft Drink

Luncheon

The Deli Board Buffet

\$24 per person

Marinated Pasta Salad OR Baked Ziti
Assorted display of Lean Roast Beef, Roast Turkey, and Ham
Sliced Cheddar & Swiss Cheese
Potato Chips
Lettuce, Sliced Tomatoes, Onions, and Pickle Tray
Mayonnaise & Mustard
Finger Rolls
Selection of Homemade Chocolate Chip Cookies & Fudge Brownies
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

The Indian Pond Barbecue Buffet

\$30 per person

Mixed Green Salad with a variety of dressings
Grilled Barbecue Chicken with Homemade Barbecue Sauce
Grilled Hamburgers & Hot Dogs
Coleslaw, Lettuce, Sliced Tomatoes, and Cheese
Potato Chips
Sliced Watermelon & Cookies
BBQ Ribs • additional \$4 per person
Italian Sausages • additional \$3 per person

Cocktail Hour

Stationary Displays

All stationary displays must be ordered for the full number of guests. Priced per guest.

- Grilled Seasonal Vegetables** **\$4.50**
Drizzled with balsamic vinaigrette
- Fresh Garden Vegetable Crudites** **\$5.00**
A colorful display of fresh vegetables. Served with "Great Hill" blue cheese dip and Southwestern buttermilk dip
- Mediterranean Display** **\$5.00**
House-made hummus, tabbouleh, stuffed grape leaves, warm spinach and feta cheese dip served with warm pita, flat breads, imported feta cheese in olive oil and fresh herbs, imported olives and marinated artichokes
- Imported & Domestic Cheese Display** **\$5.50**
A selection of imported and domestic, hard and soft cheeses accompanied by assorted crackers and fresh fruit garnish
Add baked brie with figs served in a savory puffed pastry for an additional \$1.25 per guest
- Southwestern Display** **\$6.25**
Warm tri-colored tortilla chips accompanied with vine ripe tomato and cilantro salsa, creamy guacamole and lime-scented sour cream. Served with four-layer dip (refried beans, guacamole, sour cream, and monterey jack cheese), diced black olives and pickled jalapenos
- Crostini Creations** **\$6.00**
Marinated tomato, basil and mozzarella cocktail, warm white bean and pancetta dip, shrimp and lime cocktail, and warm spinach and artichoke dip. Accompanied by Parmesan garlic ciabatta bread and swiss cheese fondue
- Fresh Fruit Display** **\$5.50**
Selection of fresh sliced fruit with seasonal berries and seedless grapes accompanied by roquefort walnut honey dip and raspberry yogurt sauce
- Antipasto Display** **\$8.00**
Genoa salami, cappicola, prosciutto, mortadella, fresh mozzarella and provolone cheese, stuffed cherry peppers, grilled seasonal vegetables and imported olive tapenade. Served with garlic ciabatta bread and herb-infused virgin olive oil
- Sushi Display** **\$8.75**
An enticing array of handmade California rolls including spicy tuna with cucumber, salmon with avocado, and shrimp with avocado accompanied by seaweed salad and garnished with shad roe. Served with aged soy sauce, wasabi, and pickled ginger

Cocktail Hour

Stationary Displays

Cold Seafood Display (50 person minimum)

Market Price

Jumbo steamed two pound lobster carved into sweet tender medallions, shrimp cocktail, Duxbury oysters with champagne mignonette, sweet little neck clams presented with whole poached Atlantic salmon and lemon dill cream

Hot Seafood Display (50 person minimum)

Market Price

Mussels provencal, shrimp scampi, bay scallops and traditional clams casino served with lemon essence, drawn butter and tangy horseradish cocktail sauce. Choice of sauce: provencal, scampi, fradiavlo, or portuguese style

Cocktail Hour

Butler-passed Hors d'Oeuvres

Prices based on 50 pieces per tray

Hot Hors d'Oeuvres

Miniature Quiches • assortment of spinach, broccoli, mushroom & swiss	\$105
Sesame Chicken • with honey mustard dipping sauce	\$115
Stuffed Mushrooms • with artichoke, spinach, and parmesan cheese	\$115
Spanakopita Spinach and Feta Phyllo Triangles	\$105
Miniature Chicken Pot Pie	\$105
Vegetable Spring Rolls • with a sweet chili sauce	\$105
Fried Pork Potsticker • with ginger sauce	\$105
Chicken Empanada • with a chipotle ranch dressing	\$105
Chicken and Cheese Quesadilla • with farm fresh tomato & cilantro salsa	\$115
Miniature Cheeseburgers • served with a tangy tomato dipping sauce	\$115
Mini Vermont Mac & Cheese • served in demitasse	\$115
Tender Beef Short Ribs wrapped in Maple-smoked Bacon	\$130
Local Day Boat Sea Scallops wrapped in Bacon • with tartar sauce	\$140
Miniature Crab Cakes • with spicy remoulade	\$155
Coconut Shrimp • with sweet chili sauce	\$150
Dijon-cruste Imported Rack of Lamb Lollies • with demi-glace sauce	\$175

Cold Hors d'Oeuvres

Asparagus wrapped in Prosciutto	\$110
Eggplant Caponatta (bruschetta) • on a crostini	\$105
Spring Gazpacho Soup Sips • topped with avocado cilantro cream	\$105
Chilled Tomato Basil Soup Sips with Mozzarella Crostini	\$105
Diced Tomato, Basil and Mozzarella • on a pesto crostini with white balsamic dressing	\$115
Miniature Greek Salad • in an edible parmesan black pepper spoon	\$120
Antipasto Kabob • with salami, cherry tomatoes, marinated mushrooms, and provolone	\$125
California Rolls • with soy sauce, wasabi, and ginger	\$130
Rare Roasted Tenderloin Crostini • garnished with a dijon cream sauce	\$140
Chilled Shrimp Salad • served in an edible corn and lime spoon	\$130
Tuna Tartar • with tomato, avocado, and ginger cream on crispy wontons	\$130

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability

Cocktail Hour

Butler-passed Hors d'Oeuvres

Prices based on 50 pieces per tray

Raw Bar

	<u>Peak Season</u>	<u>Off Season</u>
Steamed Prince Edward Island Mussels • chilled with cocktail sauce	\$135	\$135
Little Neck Clams • on the Half Shell	\$140	\$120
Crab Claws	\$160	\$130
Oysters • on the Half Shell	\$165	\$145
Shrimp Cocktail	\$185	\$155
Caviar Display • beluga, sevruga or osetra		Market Price
King Crab Legs		Market Price

All seafood is served with appropriate accompaniments
A chef fee of \$100 is required for all seafood shucked to order

Dinner

The Italian Festival

\$34 per person

Italian Wedding Soup
Caesar Salad with Garlic Croutons
Chicken Parmesan
Penne Pasta with Asparagus & Prosciutto
Tossed in a Pesto Cream Sauce with Parmesan Cheese
Garlic Bread
Chocolate Striped Biscotti & Macaroons
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

The Country Club Buffet

\$34 per person

Tossed Salad with a white balsamic vinaigrette
Sliced Sirloin of Beef with demi-glace
Grilled Chicken Breast with lemon thyme jus
Roasted Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Rolls & Butter
Warm Chocolate Chip Cookies
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

The All-American Cookout

\$42 per person

Potato Salad OR Pasta Salad
Barbecued Breast of Chicken
Grilled Hamburgers & Hot Dogs (\$75 chef fee)
Grilled Italian Sausage with Peppers & Onions
Fresh Corn on the Cob
Display of Sliced Tomatoes, Lettuce, Onions, Sliced Cheese, & Appropriate Condiments
Fresh Watermelon
Apple Crisp
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

Dinner

The Gourmet Buffet

\$50 per person

Vegetable Soup
Caesar Salad with Garlic Croutons
Cheese Tortellini with Broccoli in an Alfredo Sauce
Pan Seared Breast of Chicken with Thyme Jus
Sliced Sirloin
Seasonal Vegetables
Garlic Mashed Potatoes
Rolls & Butter
Creamy Cheesecake with Fruit Coulis
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

The New England Clambake (Market Price/Minimum of 25 Guests)

New England Clam Chowder
Tossed Mixed Green Salad with Chef's Specialty Vinaigrette
Creamy Cole Slaw
Steamed Native Clams
One-and-One-Quarter Pound Lobster
Grilled Barbecue Chicken Breast
Fresh Corn on the Cob
Red Bliss Potatoes
Home-Style Corn Bread & Butter
Apple Crisp with Whipped Cream
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

****Plated Dinner Menus Available Upon Request****

Customized Menus Available