



## 2018 BEREAVEMENT MENUS

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

# Breakfast & Brunch

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## 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

## The Eye-Opener

\$18.95 per person

Chilled Orange and Cranberry Juice  
Sliced Fresh Seasonal Fruit Display  
Scrambled Eggs with Fresh Herbs  
Maple Sausage Links, Sugar-Cured Bacon, and Breakfast Potatoes  
Assorted Freshly Baked Muffins & Coffee Cake with preserves and whipped butter  
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

## Fresh Beginnings

\$20.95 per person

Chilled Orange and Cranberry Juice  
Sliced Fresh Seasonal Fruit Display  
Scrambled Eggs with Fresh Herbs  
Cinnamon Bread French Toast accompanied by Warm Maple Syrup  
Maple Sausage Links, Bacon, and Breakfast Potatoes  
Assorted Freshly Baked Muffins & Coffee Cake with preserves and whipped butter  
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

## The Indian Pond Gourmet Brunch

\$28.00 per person

Chilled Orange and Cranberry Juice  
Sliced Fresh Seasonal Fruit Display  
Choose two of the following entrees:  
Baked Scrod with herb butter  
Herb-Grilled Chicken Breast  
or  
Roasted Sirloin with a demi-glace sauce  
Fresh Seasonal Vegetables  
Roasted Potatoes  
Scrambled Eggs with Cheddar Cheese  
Maple Sausage Links & Bacon  
Assorted Freshly Baked Muffins & Coffee Cake with preserves and whipped butter  
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

# Breakfast & Brunch

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## Additions

### Omelet Station

\$7 per person + \$75 chef fee

Omelets prepared to order featuring:  
Shredded Vermont Cheddar & Swiss Cheeses  
Smoked Ham, Broccoli, Green Peppers, Sauteed Onions, & Tomatoes

### Eggs Benedict

\$6 per person

Poached Eggs served on English Muffins  
with Canadian Bacon & Hollandaise Sauce

### Crepe Station

\$7 per person + \$75 chef fee

Handmade Crepes filled with  
Strawberries, Wild Blueberry Sauce, and Warm Vermont Maple Syrup  
Fresh Whipped Cream & Creamy Whipped Butter

### Savory Crepe Station

\$7 per person + \$75 chef fee

Handmade Crepes filled with  
Shredded Vermont Cheddar & Swiss Cheeses  
Smoked Ham, Broccoli, Green Peppers, Sauteed Onions, & Tomatoes

### Waffle Station

\$7 per person + \$75 chef fee

Handmade Waffles topped with  
Whipped Cream, Fresh Berries, Cinnamon Sugar, & Maple Syrup

(Maximum of 50 guests)

# Luncheon Buffet

## The Deli Board Buffet

\$24 per person

Marinated Pasta Salad OR Baked Ziti  
Mixed Green Salad with a white balsamic dressing  
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

## Gourmet Sandwich Buffet

\$27 per person

Caesar Salad OR House Salad  
Homemade Pasta Salad OR Baked Ziti  
Potato Chips  
Choose three of the following meats:  
Lean Roast Beef, Roast Turkey, Salami, Honey Ham  
Choose two of the following salads:  
Albacore Tuna Salad, Chicken Salad, Egg Salad  
Sliced Cheddar, Swiss, and Provolone Cheese  
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

# Luncheon Buffet

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## The Indian Pond Barbecue

*\$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

## The Country Club Buffet

*\$35 per person*

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

# Cocktail Hour

## Stationary Displays

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

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|---|----------------|
| <b>Grilled Seasonal Vegetables</b>  | <b>\$4.50</b>  |
| Drizzled with balsamic vinaigrette  |                |
| <b>Fresh Garden Vegetable Crudites</b>  | <b>\$5.00</b>  |
| A colorful display of fresh vegetables. Served with "Great Hill" blue cheese dip and Southwestern buttermilk dip  |                |
| <b>Mediterranean Display</b>  | <b>\$6.00</b>  |
| 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  |                |
| <b>Imported &amp; Domestic Cheese Display</b>   | <b>\$6.25</b>  |
| A selection of imported and domestic, hard and soft cheeses accompanied by assorted crackers and fresh fruit garnish<br>Add baked brie with figs served in a savory puffed pastry for an additional \$1.25 per guest  |                |
| <b>Southwestern Display</b>   | <b>\$6.25</b>  |
| 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 |                |
| <b>Crostini Creations</b>   | <b>\$6.00</b>  |
| Marinated tomato, basil and mozzarella cocktail, warm bean and pancetta dip, shrimp and lime cocktail, and warm spinach and artichoke dip.  |                |
| <b>Fresh Fruit Display</b>  | <b>\$5.50</b>  |
| Selection of fresh sliced fruit with seasonal berries and seedless grapes accompanied by roquefort walnut honey dip and raspberry yogurt sauce  |                |
| <b>Antipasto Display</b>  | <b>\$8.00</b>  |
| Genoa salami, cappicola, prosciutto, honey ham, fresh mozzarella and provolone cheese, stuffed cherry peppers, grilled seasonal vegetables and assorted imported olives. Served with garlic ciabatta bread and herb-infused virgin olive oil                              |                |
| <b>Sushi Display</b>  | <b>\$10.00</b> |
| 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 caviar. Served with aged soy sauce, wasabi, and pickled ginger                            |                |

# Cocktail Hour

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## 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	\$125
Mini Vermont Mac & Cheese • served in demitasse	\$115
Tender Beef Short Ribs wrapped in Maple-smoked Bacon	\$135
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

Thai Chicken Cucumber • roasted chicken, basil, mint and cilantro in a cucumber coin with a sweet chili and soy sauce	\$105
Asparagus wrapped in Prosciutto	\$110
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



# 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 Buffet

## The Italian Festival

\$34 per person

Italian Wedding Soup or Chilled Heirloom Gazpacho  
Caesar Salad with Garlic Croutons  
Chicken Parmesan  
Penne Pasta with Asparagus & Prosciutto  
Tossed in a Pesto Cream Sauce or Marinara Sauce with Parmesan Cheese  
Garlic Bread  
Assorted Biscotti & Macaroons  
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

## The Gourmet Buffet

\$50 per person

Minestrone Soup  
Spinach Salad  
Pasta Primavera Rigatoni  
Pan Seared Breast of Chicken Picatta  
Sliced Sirloin  
Seasonal Vegetables  
Garlic Mashed Potatoes  
Rolls & Butter  
Creamy Cheesecake with Fruit Coulis  
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

# Dinner Buffet

## 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  
Rolls and Butter  
Apple Crisp with Whipped Cream  
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

## Enhancement Selections *(priced per guest)*

	<u>Peak Season</u>	<u>Off Season</u>
<b>Miniature Viennese Table</b> assorted freshly baked cookies, biscotti, macaroons, petit fours, & miniature pastries	\$10	\$6
<b>Grand Viennese Table</b> a selection of freshly-crafted fruit tarts, chocolate torte, cookies, biscotti, macaroons, petit fours with fresh berries & cream, freshly brewed regular & decaffeinated coffee and specialty teas, accompanied by white & dark chocolate shavings and whipped cream	\$14	\$10

### Customized Menus Available

# Beverage Information

## Select Brand Liquors

Pearl Vodka, Pearl Vodka Flavors, Bacardi Rum, Bombay Gin, Canadian Club Whiskey, Dewars Scotch, José Cuervo Tequila, Jim Beam Bourbon, Kahlua, Malibu Coconut Rum, Peachtree Schnapps

## Deluxe Brand Liquors

Grey Goose Vodka, Titos Handmade Vodka, Patron Silver Tequila, Jack Daniels Whiskey, Johnnie Walker Black Scotch, Makers Mark Bourbon, Captain Morgan Rum, Tanqueray Gin

## Cordials

Amaretto Di Saronno, Bailey's Irish Cream, Chambord, B&B, Cointreau, Frangelico, Grand Marnier, Midori, Sambucca Romano, Southern Comfort, Patron Citronge

## Beer

Budweiser Light, Coors Light, Corona, Harpoon IPA, Stella Artois, Clausthaler (non-alcoholic)

### Hosted Bars Available on a Consumption Basis

An estimate will be assessed based on the number of guests attending

Indian Pond serves each guests a maximum of two drinks per visit,  
one drink per visit for the 5th hour of a five-hour open bar

Martinis & Cosmopolitans are available on a consumption basis only and are not included in open bar

## Additional Hosted Beverage Options

	<u>Peak Season</u>	<u>Off Season</u>
<b>Champagne Toast</b> with raspberries or strawberries add \$.50 per person	\$4	\$3.50
<b>Wine Toast</b>	\$5	\$4
<b>House Wine Service</b>	\$9	\$8
<b>Passed Martini, Cosmopolitan, or Two-Liquor Cocktails</b>	\$12	\$12

**Butler Passed Signature Cocktail** on consumption

**Passe Wine & Champagne** on consumption

## Beverage Prices

Select Mixed Drinks	\$7.00
Deluxe Mixed Drinks	\$9.00
Cordials	\$10.00
Martini/Cosmopolitans	\$12.00
Imported/Premium Beer	\$6.00
Domestic Beer	\$5.00
Wine by the Glass	\$7.00
Soda	\$2.00
Mineral Water	\$3.00

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

# Beverage Information

## Wine List

### Champagne & Sparkling Wine

<b>Veuve du Vernay, France</b>	<b>\$30</b>
Avissi Prosecco, Italy	\$36
Asti Spumante, Martini & Rossi, Italy	\$34
Mumm, Brut Prestige or Rose, Napa	\$46
Roederer Estate, Rose or Brut NV, Anderson Valley	\$56
Taittinger Brut La Francaise, France	\$82
Perrier Jouet, Epernay, France	\$95
Cuvee Dom Perignon, Epernay, France	\$210

### White Wine

<b>Beringer, Stone Cellars, Chardonnay, Napa Valley</b>	
<b>Beringer, White Zinfandel, Napa Valley</b>	
<b>Anterra, Pinot Grigio, Italy</b>	
<b>The Beachhouse, South Africa, Sauvignon Blanc</b>	
Di Lenardo, Friuli, Pinot Grigio	\$32
Villa Maria, Sauvignon Blanc, New Zealand	\$38
Simi, Chardonnay, Sonoma	\$36
Clos Du Bois, Sonoma, Chardonnay, Russian River Valley	\$39
La Crema, Chardonnay, Sonoma	\$42
Sonoma Cutrer, Chardonnay, Sonoma	\$42
Stags Leap, Chardonnay, Napa	\$64

### Red Wine

<b>Beringer, Stone Cellars, Merlot, Napa Valley</b>	
<b>Beringer, Stone Cellars, Cabernet Sauvignon, Napa Valley</b>	
<b>De Loach, Heritage Reserve, Pinot Noir</b>	
Belle Clos "Meiomi", Pinot Noir	\$32
Clos Du Bois, Merlot, Sonoma	\$36
Highway 12, Cabernet Sauvignon, Sonoma	\$35
Clos Du Bois, Cabernet Sauvignon, Sonoma	\$36
Benzinger, Cabernet Sauvignon, Sonoma	\$44
Robert Mondavi, Merlot, Napa Valley	\$54
Fritz, Pinot Noir, Russian River Valley	\$58
Sequoia Grove, Cabernet Sauvignon, Napa Valley	\$70

Wines in bold are considered House Wines, and will be available during your event

Wines in bold are available for House Wine Service  
(choice of one red and one white)

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

# Additional Information

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## Room Capacities

- The Grand Ballroom • 420 guests
- The Blackstones Room • 150 guests

Indian Pond Country Club would like to extend complimentary room rental and bartender fees to all bereavements

Additional plated lunch and dinner selections are available upon request. If you do not find something that fits your needs, we would be happy to work with you to customize a menu