



Bar & Bat Mitzvah Packages

Charter Oak Country Club ■ 394 Chestnut St., Hudson, MA ■ www.charteroakcc.com ■ 978.562.0800 x610



Teen Menu Selection

BUFFET SELECTION

Hors d'oeuvres

(choice of 3)

Mozzarella Sticks

Pizza Bites

Loaded Potato Skins

Pigs in a Blanket

Chicken Quesadilla

Salad

(choice of 2)

Chopped Green Salad

Caesar Salad

Fresh Fruit Salad

Entrée Selection

(choice of 3)

Chicken Fingers & French Fries

Hamburger/Cheeseburger Sliders

Mac and Cheese

Pasta with Marinara / Alfredo Sauce

Penne Pasta with Meatballs

Beef or Chicken Kabobs Served with Rice

Grilled Chicken with Roasted Vegetables

Soft Drink Station with Five Selections

Pepsi, Diet Pepsi, Root Beer, Orange Soda, Pink Lemonade, Shirley

Temples, Sierra Mist, Ginger Ale, Fruit Punch, Sweetened Iced Tea

\$55.00 pp

Hors D'Oeuvres:

HOT HORS D' OEUVRES (PRICED PER 100 PIECES)

Miniature Maryland Crab Cakes	\$400
Caribbean Coconut Dipped Shrimp, Sweet Thai Chili	\$425
Bacon Wrapped Scallops	\$450
Lobster & Shrimp Mac N' Cheese Fritters	\$425
Miniature Chicken Cordon Bleu	\$400
Thai Chicken Spring Roll, Teriyaki Sauce	\$375
Potato Pancakes with Applesauce (V)	\$350
Spinach & Goat Cheese in Phyllo (V)	\$375
Raspberry & Brie Puff Pastry Sachets, with Almonds (V)	\$400
Braised Beef & Manchego Empanada, Salsa	\$400
Asian Vegetable Spring Roll, Sweet Thai Chili	\$350
Pigs In A Blanket, Spicy Beer Mustard	\$350
Mini Stuffed Potato Skins with Bacon & Cheddar	\$375
Tandoori Chicken Skewers (GF)	\$400
Smoked BBQ, Pulled Pork on Mini Biscuit	\$375
Beef Brochette with Pepper and Onion, Rosemary Demi (GF)	\$425
Mini Beef Wellington, Horseradish Aioli	\$500
Quinoa, Zucchini & Pine Nut Fritters (V)	\$350
Coconut Chicken, Sweet N' Sour Sauce	\$400
Pan Seared Asian Chicken Dumplings, Ponzu Sauce	\$400
Vermont Cheddar Grilled Cheese, Tomato Soup Shooters (V)	\$425
Braised Shortrib with Horseradish Cream and Pickled Onion on a Biscuit	\$400
Buffalo Chicken Spring Roll	\$375

CHILLED HORS D' OEUVRES (PRICED PER 100 PIECES)

Shrimp Cocktail, Bloody Mary Cocktail Sauce (GF)	\$500
Grilled Tenderloin Crostini, Horseradish Aioli, Lemon Parsley Gremolata	\$400
Tomato Mozzarella Bruschetta (V)	\$375
Ahi Tuna Tartare, Tasting Spoon (GF)	\$525
Antipasto Skewer: Prosciutto, Mozzarella, Artichokes, Genoa Salami (GF)	\$425
Smoked Salmon Rose, Dill Cream Cheese, Rye Toast	\$425
Mushroom Tart with Truffle Oil (V)	\$375
Sesame Crusted Tuna, Sliced Cucumber, Wasabi Aioli (GF)	\$375
Butternut Squash, Pomegranate, Goat Cheese Crostini (V)	\$375

(GF) = Gluten Free (V) = Vegetarian

VEGAN Selections Available upon Request

Reception Enhancements

FRESH FRUIT DISPLAY \$12 pp
Skewers of Assorted Fresh Melons, Strawberries, Pineapple, Mango and Grapes with Yogurt Dipping Sauce

IMPORTED & DOMESTIC CHEESE /CRUDITE DISPLAY \$14 pp
Specially Imported & Domestic Cheeses, Dried Fruits, Jam and Grapes, Hummus, Crackers, Bread Sticks, Crostini, Seasonal Assorted Fresh Vegetables and Dressings

MEDITERRANEAN DISPLAY \$16 pp
Olive Tapenade, Roasted Garlic Hummus, Stuffed Grape Leaves, Grilled Vegetables, Lemon Chickpea Salad, Tuscan Bean Salad, Marinated Olives, and Tabbouleh Served with Pita Chips

ANTIPASTO DISPLAY \$18 pp
Selection of Italian Meats and Cheeses, Marinated Olives, Artichokes, Roasted Red Peppers, Grilled Vegetables, Cherry Tomatoes, Fresh Mozzarella, Aged Balsamic, Imported Olive Oil, Fresh Basil and Assorted Tuscan Bread & Bread Sticks

***SMOKED SALMON DISPLAY** \$18 pp
Smoked Salmon, Pastrami Salmon, Chopped Egg, Red Onion, Caperberries, Sour Cream, Chives, Lemon, Sliced Cucumber and Tomato, Toast Points, Mini Bagels

NEW ENGLAND RAW BAR (minimum 100 ppl) Market
Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters, Lemon, Old Bay Cocktail Sauce, Mignonette and Horseradish

BRUSCHETTA BAR \$16 pp
Tomato Mozzarella, Mixed Olives and Caperberries, Mascarpone and Wild Mushroom, White Bean and Asparagus, Assorted Toast Points, Infused Olive Oils, Aged Vinegars, Crostini, Bread Sticks

*These items are cooked to order and may not be served raw or undercooked. Consuming raw or undercooked fish, meat, egg or seafood may increase your risk of foodborne illness.

Adult Package Includes:

Imported and Domestic Cheese & Crudités Display
Three Course Dinner (ONE Salad, Rolls and Butter, TWO PLATED Entrée Selections, Plated Dessert and Coffee) or Elegant Buffet Dinner

Salad:

Arcadian Harvest Greens with Tomato, Cucumber, Shredded Carrots,
House Balsamic Vinaigrette

Included

Classic Caesar with Homemade Caesar Dressing, Croutons & Parmesan Cheese

Included

Upgraded Salads ~ \$4 per person additional

Greek Salad: Kalamata Olives, Tomatoes, Cucumbers, Feta, Red Onion, Greek Dressing

Caprese Salad: Heirloom Tomato, Sliced Mozzarella, Field Greens, Balsamic Reduction, Pesto, Basil Oil

Classic Wedge Salad: Iceberg, Tomato, Red Onion, Bacon, Bleu Cheese, Chives

Autumn Salad: Roasted Pear, Pecan Crusted Goat Cheese, Dried Cranberries, Arcadian Harvest Greens, White Balsamic Vinaigrette

Baby Arugula Salad: Frisée, Shaved Fennel, Baby Arugula, Radish, Orange Supremes, Shaved Parmesan, Citrus Vinaigrette

Sweet Potato Salad: Apple, Prosciutto, Diced Sweet Potato & Smoked Gouda Served over Mixed Greens, Apple Cider Vinaigrette

Starch:

Rice Pilaf
Roasted Sweet Potatoes
Yukon Mashed Potatoes
Parmesan Herb Risotto
Roasted Fingerling Potatoes

Vegetable:

Roasted Seasonal Medley
Roasted Asparagus
Honey Glazed Baby Carrots
Haricot Verts, Garlic
Broccolini with Herb Butter
Roasted Cauliflower, Sage Butter

Dessert:

Ultimate Chocolate Layer Cake ~ chocolate drizzle, whipped cream
White Chocolate Raspberry Cheesecake ~ raspberry drizzle
Molten Chocolate Lava Cake ~ (Gluten Free) whipped cream
Lemon, Berry Mascarpone Cake ~ whipped cream
Warm Apple Crisp ~ whipped cream (vanilla ice cream \$2pp additional)
Red Velvet Cheesecake ~ whipped cream

Plated Entrée Selections

Statler Chicken Breast, Fig Port Sauce	\$69
Stuffed Chicken Cordon Bleu, Black Forest Ham, Swiss Cheese, Pan Gravy Chicken Piccata, Lemon, Capers	\$70
Autumn Chicken, Stuffed with Sage and Cranberry, Pan Gravy	\$69
Pan Seared Salmon, Lemon Thyme Beurre Blanc	\$70
Striped Sea Bass, Tomato, Corn Sauce	\$79
Swordfish Steak, Piccata Sauce	\$75
Short Rib, Truffle Demi Glace (Seasonal)	\$77
Grilled Ribeye Steak, Pinot Noir Mushroom Sauce	\$75
Sliced Tenderloin, Demi Glace	\$82
<i>*UPGRADED Selection ~ Grilled Filet Mignon with Demi-Glace</i>	\$90
	Market Price

Duet Plate Options

Sliced Tenderloin, Two Crab Stuffed Shrimp	\$92
Sliced Tenderloin, Pan Seared Salmon, Lemon Beurre Blanc	\$94
Pan Seared Chicken Scampi, Two Jumbo Poached Shrimp	\$84
Sliced Tenderloin, New England Crab Cake, Remoulade Sauce	\$94

Vegetarian & Vegan Specialties

Vegetable VEGAN Ravioli, Roasted Tomato Sauce	\$68
Grilled VEGAN Cauliflower Steak, Arugula, Pesto, Quinoa Pilaf	\$68
Roasted Vegetable Risotto	\$66
Ratatouille & Orzo Stuffed Bell Pepper, Ricotta Cheese, Roasted Tomato Sauce, Basil, Mozzarella Cheese	\$66
Panko Crusted Eggplant, Fire Roasted Tomato Sauce, Basil, Mozzarella Cheese	\$68

Vendor Meals

Entrée Course & Soft Drinks only	\$50 pp
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Elegant Buffet ~ \$79pp

Salad Selection (Please Select One)

Individually plated and served with warm rolls & butter

Arcadian Harvest Greens with Tomato, Cucumber, Shredded Carrots and House Balsamic Vinaigrette

Caesar Salad with Homemade Caesar Dressing, Croutons and Parmesan

**Upgraded Salads Available*

Protein Selections ~ Please Choose TWO

Chicken Picatta

Chicken Francaise

Chicken Marsala

Stuffed Autumn Chicken

Stuffed Chicken Cordon Bleu

New England Baked Haddock

Pan Seared Salmon, Lemon. Thyme Beurre Blanc

Grilled Salmon, Mango Pineapple Salsa

Sliced London Broil, Mushroom Demiglaze

Starch Selection ~ Please Choose ONE

Rice Pilaf

Roasted Sweet Potatoes

Yukon Gold Mashed Potatoes

Parmesan Herb Risotto

Roasted Fingerling Potatoes

Vegetable Selection ~ Please Choose ONE

Roasted Seasonal Vegetable Medley

Honey Glazed Baby Carrots

Roasted Cauliflower, Sage Butter

Haricot Vert, Garlic

Roasted Asparagus

Broccolini, Herb Butter

~ Buffet Add-ons ~

SOUP Selections ~ Please Choose ONE

\$8pp ~ Tomato Bisque

\$8pp ~ Italian Wedding Soup

\$9pp ~ New England Clam Chowder

\$11pp ~ Lobster Bisque

PASTA Selections ~ Please Choose ONE

\$9pp ~ Penne Pasta, Rustic Tomato Sauce

\$9pp ~ Farfalle Pasta, Spinach & Tomato Alfredo

\$9pp ~ TriColor Tortellini, Alfredo Sauce

\$9pp ~ Campanalle Pasta, Pesto Cream

CARVING STATION ~ Chef Attended

Includes Appropriate Sauces

\$19pp ~ Roast Sirloin of Beef

\$12pp ~ Roasted Turkey Breast

\$12pp ~ Glazed Ham, Pineapple Brown Sugar

\$12pp ~ Herb Roasted Pork Loin

Presentation Desserts

(MINIMUM OF 50 PEOPLE)

Chocolate Fountain \$15 pp

Fresh Seasonal Fruit, Marshmallows, Pretzels, Pound Cake, Graham Crackers

Ice Cream Sundae Bar \$14 pp

Vanilla Bean & Chocolate Ice Cream, Hot Fudge, Caramel, Strawberry Sauce, M&Ms, Oreos, Gummy Bears, Sprinkles, Whipped Cream, Cherries

Cookies & Milk \$9 pp

Assortment of Chocolate Chip, M&M, Oatmeal Raisin, Peanut Butter, and White Chocolate Macadamia Nut Cookies, with Ice Cold Milk and Chocolate Milk

Viennese Display \$16 pp

Assorted Mini Eclairs, Mini Cannoli and Mini Cheesecakes with an Assortment of Italian Cookies

Eiffel Tower \$18 pp

Assorted French Macaroons, Madeleines, Mini Tartlets and Assorted Mousse Cups

Fry it Up \$16 pp

Assortment of Stuffed Churros, Beignets and Fried Dough Bites, with Warm Chocolate and Caramel Dipping Sauces

Dessert Platters ~ \$35 each platter (one per table)

Platter of Assorted Mini Pastries and Chocolate Dipped Strawberries

Beverage Pricing

DOMESTIC BEER \$6

Bud
Bud Light

IMPORTED BEER \$7

Amstel Light
Harpoon IPA
Heineken
Seasonal Selections
Non-Alcoholic: Athletic IPA , Heineken Zero

HARD SELTZERS \$9

(seasonal)

WINE \$11

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Sauvignon Blanc
Merlot
Pinot Noir
Prosecco

CALL LIQUOR \$12

Absolut	Beefeater	Jack Daniels	Malibu
Absolut Citron	Captain Morgan	Jim Beam	Tanqueray
Bailey's	Dewar's	Bribon Tequila	Tito's Vodka
Bacardi	Goslings Rum	Kahlua	

PREMIUM LIQUOR \$17

Bombay Sapphire	Johnnie Walker Black	Hendricks	Patron Tequila
Grand Marnier	Crown Royale	Grey Goose	Casamigos
Jameson	Makers Mark	Ketel One	

All Hosted Bars are based on consumption and a 20% club charge and appropriate taxes will be added. Prices are subject to change without notice. All Hosted Bars must be paid at the conclusion of the event.

General Information

PAYMENT INFORMATION ~ In order to secure a date for your event, a NON-REFUNDABLE deposit of \$2500 will be required with the signed agreement. Dates will be confirmed ONLY upon receipt of the deposit. 25% of the estimated total will be required at the time of your Menu Tasting. A 50% deposit of the estimated total will be due at thirty (30) days prior to your event. The remaining balance of 25% will be due seven (7) days prior once a final number of guests is given. Final guarantees are not subject to credit or reduction. Any additional charges, including HOSTED bar charges, if applicable, must be paid at the conclusion of your event. ALL deposits must be made by check or money order ONLY; the Charter Oak Country Club does not accept credit cards as a form of payment. Prices may be subject to increase when booking more than 12 months in advance.

ROOM RENTAL FEE / MINIMUMS ~ Our Grand Ballroom can accommodate up to 275 guests, including a large dance floor, and has a rental fee of \$3,000 for FOUR hours of time. An overtime extension of no more than one hour is available at a rate of \$500 per half hour, and must be arranged in advance. All events must conclude by 12:30AM. For all Ballroom events there is a FOOD minimum that will apply and ranges between \$5,000-\$25,000 dependent on the day of the week, and time of year. FOOD Minimums are calculated before the Club Fee and Taxes are added; alcohol is NOT included in this minimum.

ADDITIONAL FEES ~ All food / beverage items (including Hosted Bar charges) are subject to a 20% Club Charge. This charge is not intended to be and is not a gratuity or a tip. No portion of the Club Charge is paid directly to any staff, whether regularly employed or engaged for functions. Unlike many hospitality businesses, Charter Oak is a NO TIPPING facility; the Club pays all staff a generous hourly wage, who understand not to expect any tips or gratuities, either from Members of the Club or guests/persons who host functions at the Club. Members /Guests and all others using the Club are strongly discouraged from providing any payment above this the Club charge.

The food/beverage subtotal as well as rental fees, are subject to current Meals and Sales Tax for Hudson, MA. Charter Oak also exercises the discretion to hire a Hudson Police Detail for select functions, and any associated fees will be discussed prior to booking, if deemed a requirement.

FOOD / BEVERAGE POLICIES ~ ALL food/beverages MUST be provided by Charter Oak; guests will NOT be permitted to bring any food/beverage items onto the Club's premises, with the exception of a mitzvah cake. All cakes must come from a licensed, insured bakery. NO food items prepared and served at an event may be packaged "to go", due to concerns of food borne bacteria, per the state sanitary code.

In accordance with Massachusetts State Law, no alcohol may be purchased or served to anyone under the age of 21, and a valid ID is required. Shots are not allowed. Staff and Management reserve the right to refuse service to anyone reasonably deemed to be intoxicated. No alcoholic beverages, (including favors containing alcohol) may be brought onto the premises. All beverage service closes one half hour prior to the end of the event.

General Information

MENU SELECTION ~ Arrangements to select your ADULT menu choices will be set with a private menu TASTING at your convenience, at approximately four (4) – six (6) months prior to your event. Final menu selections must be completed no later than thirty (30) days prior to your affair. In order to ensure we have all the necessary food items on hand, requests for changes beyond this period will not be permitted.

DÉCOR ~ - Charter Oak will provide house linens which are available in a variety of colors. If a color is preferred that Charter Oak does not own, additional rental charges will apply. Real candles are not allowed to be used. Confetti or glitter of ANY kind is not permitted and a clean-up fee will be assessed, if it is found to be used. Signage (i.e. bows, balloons or posters) is not allowed in residential areas marking the way to Charter Oak Country Club. Chiviari Chairs, if requested, must be provided by the Club, and are subject to standard pricing, currently at \$12.00 per chair. ***NOTE: ALL decor items provided to Charter Oak MUST be removed at the conclusion of your event; nothing is allowed to remain overnight for pick up the next day.

CONDUCT ~ Guests of Charter Oak are expected to adhere to Charter Oak's dress code at all times, must wear proper attire and abide by our "NO DENIM" policy while visiting the Club. For everyone's comfort and safety, unbecoming behavior will not be tolerated, and guests engaging in such behavior may be asked to leave the Club's premises. Clients will assume responsibility for any physical damage to the facility or personal injuries caused by the acts, conducts or omissions of the undersigned or their guests. Charter Oak Country Club is not responsible for property left by a guest anywhere on the premises, including the Clubhouse, Pro Shop, Locker Rooms or entrusted to Club employees.

CANCELLATION POLICY ~ In the event of a cancellation, Charter Oak Country Club shall retain all deposits. Cancellations made within fourteen (14) days of the scheduled event, will be subject to any additional fees incurred in planning your event.