

St. Anne Country Club

Event Menus

The venue at **St. Anne CC** is available for any and all types of events.

Minimum number of guests: 60

Maximum number of guests: 140 - Buffet

180 - Plated Meal

Included in the event pricing:

Tax

Gratuity

Room Fees

Large selection of linens

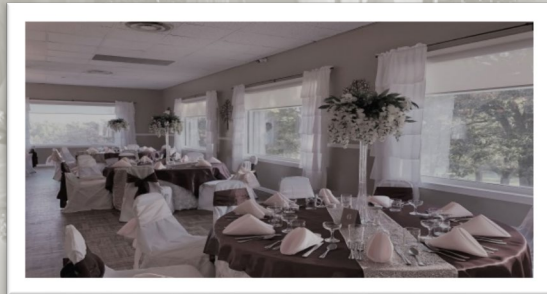
Customized Menus

Complete Staff

Centerpieces

Table numbers

Tables for displays/raffles/etc



(413) 786-2088
www.STANNECC.com

781 Shoemaker Lane
Feeding Hills, MA 01030

The Breakfast Buffet

\$29.00 per person

Fresh Fruit Display:

Pineapple, Cantaloupe, Strawberries,
Watermelon, Grapes, and Mixed Berries

Muffins, Danish, and Donuts

Yogurt Selection

Belgian Waffles

Pancakes

Freshly brewed regular and decaffeinated
coffee with a large assortment of regular
and flavored creamers

Assorted Teas

Maple Cured Bacon

Pork Sausage Links

Scrambled Eggs

Breakfast Potatoes

Cocktail Station

Champagne Cocktails
Classic Mimosa's
Assorted Bellinis
Fresh Fruit Garnishes

Bloody Mary Bar

Celery, Olives, Horseradish,
Worcestershire and Hot Sauce

\$5.00 per drink /
\$9.00 per person for Three (3) Hours

Additional Options

Omlette Station

Whipped Eggs or Egg Whites
Onions, Peppers, Mushrooms, Tomatoes,
Cheese, Ham, Spinach, and Bacon

Toasting Station

Selection of White, Wheat, Rye and Sour Dough
Breads. English Muffins and Bagels.
Assorted Jams.

Honey Glazed Ham

Bagels and Lox

\$2.00 per person

The Classic Brunch

\$31.00 per person

STARTERS

Freshly Baked Muffins
Danish
Assorted Donuts
Yogurt Selection

FRESH FRUIT DISPLAY

Pineapple
Watermelon
Cantaloupe
Oranges
Strawberries
Grapes
Mixed Berries

BEVERAGE STATION

Regular Coffee	Orange Juice
Decaf Coffee	Grapefruit Juice
Variety of Teas	Mango Juice
Hot Chocolate	Pineapple Juice
Flavored Creamers	Cranberry Juice
Lemonade	
Ice Tea	

ENTREES

Scrambled Eggs
Belgium Waffles
Pancakes
Apple Smoked Bacon
Country Sausage
Honey Glazed Ham
Seasonal Mixed Vegetables
Roasted Potatoes
Rice Pilaf

*Choice of Chicken Francaise,
Chicken Marsala, or Chicken
Saltimbocca

*Choice of Penne with Meat or
Marinara Sauce, Tortellini Alfredo,
Linguine with Roasted Tomatoes, or
Ziti with Broccoli

DESSERTS

Cheesecake, Dessert Bars
Assorted Tarts, Pastries, and Cookies

Cocktail Station

Champagne Cocktails
Classic Mimosa's
Assorted Bellinis
Fresh Fruit Garnishes

Bloody Mary Bar

Celery, Olives, Horseradish,
Worcestershire and Hot Sauce

\$5.00 per drink /
\$9.00 per person for Three (3) Hours

Additional Options

Omlette Station

Whipped Eggs or Egg Whites
Onions, Peppers, Mushrooms, Tomatoes,
Cheese, Ham, Spinach, and Bacon

Toasting Station

Selection of White, Wheat, Rye and Sour Dough Breads.
English Muffins and Bagels.
Assorted Jams.

Bagels and Lox

\$2.00 per person

The Buffet

\$32.00 per person

Entrée Selection – Choose Three (3)

Chicken Francais

White Wine and Lemon Sauce

Chicken Marsala

Mushroom and Wine Sauce

Bourbon Chicken

Sweet and Spicy Jack Daniels Sauce

Gorgonzola Chicken

Gorgonzola and White Wine Sauce

Chicken Saltimbocca

Layered with Spinach, Prosciutto, Provolone Cheese in Brown Sauce

Mediterranean Chicken

Mushrooms, Peppers, Artichokes, Olives

Chicken Parmesan

Provolone Cheese and Marinara

Stuffed Breast of Chicken

Cranberry and Sage Stuffing

General Tso Chicken

Sweet and Spicy Orange Sauce

Lemon Garlic Tilapia

Garlic, Lemon, and White Wine

Baked Scrod

Topped with Garlic Bread Crumbs

Stuffed Filet of Sole

Scallop and Crabmeat Stuffing

Poached Salmon

Citrus Butter Sauce

Prime Rib of Beef

Accompanied by Garlic Mushroom Gravy

Roast Center Cut Pork Loin

Served with our Homemade Applesauce

Baked Ham

Accompanied by Pineapple Chutney

Fresh Roasted Turkey

Served with homemade gravy

BBQ Pork Ribs

Whiskey Glazed

Steak or Chicken Fajita's

Peppers, Onions, Sour Cream, Guacamole

Italian Style Meatballs

Our Homemade Marinara Sauce

Stuffed Pork Chops

Sausage Stuffing

Breaded Pork Cutlets

Served with Pork Gravy

Eggplant Parmesan

Provolone and Marinara Sauce

Eggplant Rollatini

Layered with Prosciutto, Spinach, and Provolone

Italian Sausage and Peppers

Combination of Hot and Sweet Sausage

Potato Selection

Choose One (1)

Garlic Oven Roasted

Garlic Mashed

Baked w/assorted toppings

Boiled

Scalloped

Au Gratin

Roasted Fingerling

Pasta Selection

Choose One (1)

Penne with Meat Sauce

Penne with Marinara Sauce

Ziti w/Broccoli

Mac + Cheese

Tortellini Alfredo

Farfalle Prima Vera

Linguine w/Roasted Tomatoes

Penne a la Vodka Sauce

Also Included with *The Buffet*

Garden Salad or Caesar Salad

Selection of Italian meats and cold salads

Vegetable Medley

Assorted Breads and Rolls

Assorted Desserts

Cookies, Cheesecakes, Cream Puffs, Eclairs, Macaroons

Hot Beverage Station

Coffee, Assorted Teas, Flavored Creamers

Plated Banquet Dinners

Chicken Saltimbocca \$29.50

Boneless Chicken Stuffed with prosciutto, provolone and a savory puree of sage, rosemary, and garlic

Chicken Cordon Bleu \$29.50

Fresh Chicken Breast Stuffed with Ham & Swiss, Breaded, Fried & Topped with a Deluxe Cream Sauce

Chicken Francaise \$29.50

Fresh tender Chicken Breast in a white wine and lemon sauce

Chicken Gorgonzola \$29.50

Fresh Chicken Breast in a gorgonzola wine sauce with rep peppers, artichoke hearts, and mushroom.

Margarita Chicken \$29.50

Pan seared chicken topped with pesto, tomato, and mozzarella cheese with basil cream

Baked Stuffed Shrimp \$34.00

Stuffed Filet of Sole \$32.00

Fresh Sole stuffed with a crabmeat stuffing

Bake Scrod "Bostonian" \$33.00

Fresh Cod Filet Topped with Cracker Crumb in a White Wine & Lemon Sauce

Onion Crusted Tilapia \$33.00

Fresh Tilapia Filet Coated with Fried Onion & Set atop a Roasted Red Pepper Coulis

Grilled Atlantic Salmon \$33.00

Fresh Atlantic Salmon in White Wine and Topped with a Lemon Herb Cream Sauce

Grilled Atlantic Swordfish \$33.00

Fresh Atlantic Swordfish in a lemon garlic sauce

9oz Filet Mignon \$38.00

7oz Filet Mignon \$36.00

Slow Roasted Prime Rib of Beef \$33.00

Glazed Ham w/Fruit Sauce \$24.00

Roast Pork Loin \$27.00

crusted with Roasted Garlic & Topped with Pork Demi Glaze

Double Cut Pork Cops \$27.50

Extra Thick Pork Chops stuffed with our homemade apple mustard stuffing

Veal Saltimbocca \$31.00

Tender Veal Stuffed with prosciutto, Provolone, and a savory puree of sage, rosemary, and garlic

Veal Francaise \$31.00

Fresh tender veal in a white wine and lemon sauce

Vegetarian Platter \$24.50

Grilled Seasonal Vegetables served over Pasta & Alfredo Sauce

Baked Homemade Manicotti \$25.50

Italian Breaded Eggplant Parmesan \$25.50

All Entrées accompanied by

Garden Salad

Fresh Seasonal Fruit Cup

Vegetable Medley

Potato

Dessert

Coffee and Tea.

Please let us know of any allergies or dietary needs. Most entrees can be prepared gluten free.

Enhancements

Hors D'Oeuvres \$3.00 per person – per item

Antipasto Skewer
Asparagus & Provolone-wrapped in Filo Dough
Assorted Mini Quiche
Barbecue Kielbasa
Beef Empanada
Buffalo Chicken Fingers
Chicken Quesadillas
Chicken Tenders
Cocktail Franks in a Puff Pastry
Coconut Chicken
Coconut Shrimp
Crab Rangoon
Deviled Eggs
Fig and Mascarpone in filo dough
Fresh Fruit Display
Fresh Vegetable Display
Fried Mozzarella Sticks
Fried Pickle Chips
Gourmet Cheese Display
Hibachi Beef
Lemongrass Chicken Satay
Marinated Beef Teriyaki
Marinated Chicken Teriyaki
Maryland Miniature Crab Cakes
Melon wrapped in Prosciutto
Mini Bruschetta
Mini Chicken Cordon Bleu
Miniature Beef Wellingtons
Pizza Bagels
Potato Pancakes
Potato Puffs
Raspberry & Brie in filo dough
Sausage stuffed Mushroom Caps
Sea Scallops Wrapped in Bacon
Stuffed Mushroom Caps (Sausage)
Stuffed Mushroom Caps (Seafood)
Sesame Chicken Skewers
Smoked Chicken Quesadillas
Smoked Gouda Arancini
Spanakopita
Spinach Turnovers
Swedish or Italian Style Meatballs
Thai Dumplings
Vegetable Quesadillas
Vegetable Pot Stickers
Vegetable Spring Rolls

Candy Station \$2.50 per person

We can provide a variety of color coordinated candy that's available in lots of fun shapes and sizes, served in beautiful glass jars and decorated to compliment your wedding theme!

Little take home bags will be provided for each guest.

Sundae Bar \$2.50 per person

Chocolate Ice Cream
Vanilla Ice cream
Strawberry Ice cream

Sprinkles
Cherries
Nuts
Homemade Whip Cream
Strawberry Sauce
Bananas
Pineapple
Hot Fudge
Butterscotch Sauce

Assorted Cones and Waffle Bowls

Bar Offerings

Cash Bar

Your guests purchase their own drinks

Consumption Bar

You set a specified amount to purchase for your guests, when that amount is reached we revert to a cash bar. (The amount may be extended at your discretion.)

Bottle of Wine per table

\$23.00 per bottle

White Wine Selections

Pinot Grigio
Chardonnay
Sauvignon Blanc
White Zinfandel
Moscato
Reisling

Red Wine Selections

Merlot
Pinot Noir
Cabernet Sauvignon
Shiraz
Chianti
Malbec

Open Bar

One Hour Open Bar - \$17.00 per person

Four Hour Open Bar - \$25.00 per person

Five Hour Open Bar - \$29.00 per person

Beers / Seltzers

Allagash White
Amstel Light
Angry Orchard
Blue Moon
Bud Light
Bud Light Lime
Bud Light Orange
Budweiser
Coors Lite
Corona
Founders All Day IPA
Goose Island
Heineken
Heineken Zero
Landshark
Lagunitas IPA
Leinenkugel
Michelob Light
Michelob Ultra
Mike's Hard Lemonade
Miller
Miller Lite
Northern Haze
Pabst
Rolling Rock
Sam Adams
St. Pauli Girl
Stella Artois
Truly Spiked Seltzer
White Claw
Twisted Tea
Whales Tail
Worm Town Be Hoppy
Yuengling

Vodka

Absolut
Tito's
V1
Smirnoff
Skyy

Gin

Tanqueray
Beefeater
Gordon's

Rum

Bacardi
Captain Morgan
Appleton
Malibu

Tequila

Jose Cuervo
1800

Bourbon/Whiskey

Jack Daniels
Southern Comfort
Seagrams 7
Canadian Club
Dewars
Jameson

Other Spirits

Bailey's
Kahlua
Kinky
Hypnotiq
Disaronna
Midori