



***Thank you for your interest in Salem Country Club.***

*We are proud of our reputation for hosting some of the finest functions and wedding receptions on the North Shore. The management and staff serve our guests with pride.*

*Enclosed you will find our menus to help you plan for your special day. We will do our best to accommodate all of your needs.*

*Salem Country Club offers a choice of elegant rooms for your function. The Flynn Room is the perfect setting for wedding ceremonies, birthday parties, showers, Christmas parties, christenings, and business breakfast or luncheon meetings up to 50 guests. Beamed ceiling, double fireplaces, and bay window overlooking the golf course, provide a quaint setting for your party. The attached veranda can provide outside seating in pleasant weather.*

*The Main Dining Room has a breathtaking view overlooking the golf course. The Main Dining Room is perfect for wedding receptions, golf outing receptions and larger parties.*

*The Patio complements the Main Dining Room and can provide an outside bar, while your guests sit and enjoy the majestic view of our Donald Ross Golf Course.*

*We would be honored to help you plan your special day.*

*Thank You,  
Sylvia K. Kiely  
Banquet Manager  
978-538-5400 ext. 408  
[skiely@salemcountryclub.org](mailto:skiely@salemcountryclub.org)*

## **Continental Breakfasts**

*Choose one Fruit Selection:*

Sliced Fresh Seasonal Fruit Platter,  
Fresh Whole Fruit, Seasonal Berries,  
Citrus Sections

*Choose one Bakery Selection:*

Freshly Baked Muffins, Pastries and Croissants  
Homemade Fruit Breads and Coffee Cakes  
Bagels with an Assortment of Spreads  
Oatmeal with Honey Brown Sugar

Freshly Brewed Coffee, Hot Tea and Assorted Juices

## **Afternoon Breaks**

### **Afternoon Break #1**

Seasonal Fruit Bowl  
Energy and Trail Mix  
Fresh Baked Cookies and Brownies

### **Afternoon Break #2**

Seasonal Fruit Bowl  
Energy and Trail Mix  
Mirror of Imported and Domestic Cheese Display and Crudités  
Fresh Baked Cookies and Brownies

### **Afternoon Break #3**

Seasonal Fruit Bowl  
Energy and Trail Mix  
A Selection of Finger Sandwiches and Wrap Slices  
Fresh Baked Cookies and Brownies

Afternoon Breaks include

Freshly Brewed Coffee and Hot Tea  
Bottled Water & Assorted Soda Cans

## **Breakfast & Brunch Buffets**

### **Breakfast Buffet Selection #1**

Assorted Juices  
Sliced Fresh Seasonal Fruit Platter  
Freshly Baked Muffins, Pastries and Croissants  
Farm Fresh Scrambled Eggs  
Maple Smoked Sausage  
Applewood Smoked Bacon  
Breakfast Potato  
Fresh Brewed Coffee and Tea

### **Breakfast Buffet Selection #2**

Assorted Juices  
Sliced Fresh Seasonal Fruit Platter  
Freshly Baked Muffins, Pastries and Croissants  
Eggs Benedict  
Maple Smoked Sausage  
Applewood Smoked Bacon  
Breakfast Potato  
Fresh Brewed Coffee and Tea

### **Brunch Buffet Selection #1**

Assorted Juices  
Sliced Fresh Seasonal Fruit Platter  
Freshly Baked Muffins, Pastries and Croissants  
Eggs Benedict  
Maple Smoked Sausage  
Applewood Smoked Bacon  
Breakfast Potato  
*Choice of* Chicken Saltimbocca or Chicken Piccata  
*Choice of* Baked Haddock or Grilled or Poached Salmon  
Seasonal Vegetable Medley  
Rice Pilaf  
Fresh Brewed Coffee and Tea

### **Brunch Buffet Selection #2**

Assorted Juices  
Sliced Fresh Seasonal Fruit Platter  
Freshly Baked Muffins, Pastries, Croissants and Bagels  
Eggs Benedict  
Maple Smoked Sausage  
Applewood Smoked Bacon  
Breakfast Potato

Carved New York Sirloin, Au Jus  
Choice of Chicken Saltimbocca or Chicken Piccata  
Choice of Baked Haddock or Grilled or Poached Salmon  
Seasonal Vegetable Medley  
Rice Pilaf  
Fresh Brewed Coffee and Tea

## **Breakfast Enhancements**

### **Breakfast Enhancements #1**

Chef Attended Belgian Waffle Station

Fresh Seasonal Berries

Cinnamon Sugar Bananas

Buttery Pecan

Chocolate Chips

Vermont Maple Syrup

Whipped Cream

### **Breakfast Enhancements #2**

Chef Attended Omelets and Egg Station

*Our chef will prepare farm fresh eggs to order with the following:*

Egg Whites and Egg Beaters

Diced Ham, Bacon, Sausage,

Tomatoes, Onions, Peppers, Spinach, Mushrooms, Broccoli

Swiss, Cheddar, Feta

### **Breakfast Enhancements #3**

Smoked Salmon

Smoked Shrimp Scallops and Gravlax

Diced Onions, Capers

Chopped Egg

Pickled Red Onion

Marinated Tomato, Dill Vodka Sauce

Party Ryes, Bagels and Crackers

## ***Luncheon Menu***

### **Appetizers (Select One)**

Fresh Fruit Plate with Seasonal Sorbet  
Spinach Strawberry Salad with Poppy seed Dressing  
Soup du Jour

### **Entrees**

Seasonal Chopped Salad  
*with Grilled Chicken*  
*with Poached or Grilled Salmon*  
*with Grilled Shrimp*

Grilled Breast of Chicken  
*Lemon Parsley Sauce Roasted Seasonal Vegetables, grain mustard Fingerling Potatoes*

Broiled Fresh Atlantic Haddock  
*Smashed Red Bliss, Green Beans Almondine, Maitre'd Butter*

Seafood Quiche  
*Grilled Asparagus wrapped in Prosciutto*

Roast Tenderloin of Beef  
*Smashed Red Bliss, Green Beans Almandine, Wild Mushroom Demi Glaze*

*All Entrees Come with Rolls and Butter*  
*Lemonade, Ice Tea and Fresh Brewed Coffee*  
*For Split Entrée please add 1.00 pp*

### **Salem's Deli Buffet Table**

Smoked Turkey Breast  
Roasted Turkey  
Smoked Honey Baked Ham  
Lean Roast Beef  
Assorted Deli Cheeses

Chicken Salad  
Egg Salad  
Tuna Salad  
Fresh Seasonal Vegetable Salad  
Fresh Fruit Salad

Pasta Salad  
Cole Slaw

Lettuce  
Pickle Spears  
Tomato Slices  
Bermuda Onions

Cape Cod Potato Chips

Fresh Baked Brownies and Cookies

*Deli Buffet served with a Selection of Breads, Rolls and Condiments  
Iced Tea and Lemonade*

### **Deli Buffet Enhancements:**

Soup Du Jour  
New England Clam Chowder  
Garden or Caesar Salad  
Hot Vegetable or Potato Du Jour  
Choice of Entrée (Chicken Piccata or Baked Haddock)

## ***Memorial Luncheon Buffet***

Soup Du Jour  
Garden or Caesar Salad

A Selection of Deli Meats and Cheeses  
An Assortment of Breads, Rolls and Condiments  
Choice of Chicken Piccata or Baked Haddock  
Vegetable and Potato Du Jour  
Sliced Seasonal Fresh Fruit Tray  
Fresh Baked Cookies and Brownies

Served with Fresh Brewed Coffee, Tea, Lemonade & Ice Tea

## **Desserts**

Seasonal Fresh Berries  
Crème Anglaise

Chocolate or Raspberry Mousse  
Served in a Chocolate Cup

Strawberries Romanoff  
Grand Marnier Fresh Whipped Cream

Chocolate Mousse Cake

New York Style Cheesecake  
Fresh Seasonal Berries

Crème Brulee

## **Dessert Enhancements**

Ice Cream Sundae Bar  
Vanilla and Chocolate Ice Cream  
Hot Fudge, Butterscotch  
Strawberries , M&M's, Oreo Crumbles, Reese's Pieces, Heath Bar Crunch , Butter  
Fingers, Snickers, Whipped Cream , Walnuts, Sprinkles , Cherries

Dessert Buffet  
Seasonal Tortes, Cakes and Tarts

Pastry Display  
Assorted Mini Pastries to include Mini Éclairs, Fruit Tarts  
Napoleons and Cannoli's

Chocolate Fountain  
Strawberries, Dry Fruits  
Marshmallow, Pretzel Sticks, Wafer Cookies  
Miniature Cream Puffs and Biscotti's



## **FUNCTION RATE SHEET**

### **ALL PRICES SUBJECT TO CHANGE**

OPEN BARS - Priced according to liquors consumed per drink.

CASH BARS - Are subject to current prices on individual cash basis.

HOUSE WINES - Red and White

Cake Cutting Fee – \$1.00 per person

VALET =- \$2.00 per person of final guarantee or actual attended, whichever is higher.

Valet Service is required for all groups over 50.

COAT CHECK - \$1.00 per person of final guarantee or actual attended, whichever is higher.

Coat Check service is available upon request.

- Final guarantees are required TEN DAYS PRIOR to event
- Payment is required IN FULL, ten days prior to event.

### **ROOM CHARGES (Non- Member)**

**FLYNN ROOM**

**MAIN DINING ROOM**

LABOR CHARGE (for other than the usual function set up) is on a sliding scale

**CEREMONY SET UP FEE**

**CHARGE FOR OPENING BAR**

**CHILDREN'S MEALS** - (Chicken Fingers & French Fries)

**"BANDWICHES"** (Sandwiches for band/photographer/etc.)

**HOUSE CHARGES & SALES TAX** -There is a 25% House Charge and 7% applicable

Sales Tax added to all food and beverage purchases.

Please note house charge is not a gratuity for service to any food and beverage staffing.

Gratuities may be added to the final bill at the client's discretion.