



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

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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

VALET - per person of final guarantee or actual attended, whichever is higher.

Valet Service is required for all groups over 50.

COAT CHECK - 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.