



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 strive to accommodate all of your needs.

Salem Country Club offers a choice of elegant rooms for your function. The Flynn Room is suggested for smaller ceremonies or receptions for up to fifty people. A beamed ceiling, bay window, and double fireplaces overlooking the golf course provide a quaint setting for your reception. The attached veranda can also provide outside seating in pleasant weather.

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

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. The Patio may also be used for wedding ceremonies.

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

Thank You,

Sylvia K. Kiely

Banquet Manager

538-5400 ext. 408

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Stationary Hors D'oeuvres

Domestic and Imported Cheese Display
*Variety of Cheeses, Garnished with
Fresh Fruit, Berries, Crudités, Crackers and Dip*

Breads and Spreads
*Hummus, Tabbouli, Spinach and Artichoke Dip,
Tapenade, Olive Oil and Roasted Garlic,
Assortment of Breads, Bruschetta, and Grilled Pita Chips*

Smoked and Cured Salmon Station
*Smoked Salmon, Cured Gravlax,
Served with Chopped Eggs, Onion, Capers, Toast Points,
Mini Bagels, Herb Cream Cheese, Vodka Dill Mustard Sauce*

Mediterranean Antipasto
*Grilled Vegetable Salad, Marinated Olives, Mushrooms,
Tomatoes, Roasted in Grilled Vegetables, Anchovies,
Italian Cheeses and Cured Meats,
Accompanied by Bread Sticks and Foccacia*

SCC Raw Bar (choice of)
Jumbo Shrimp per person
Oysters and Clams per person
*Little Neck Clams, Cherrystone, Selections of Native Oysters,
Crab Legs, Crab Claws, Jumbo Shrimp, Maine Lobster Tails, Smoked Scallops, Smoked Shrimp,
Cocktail Sauce, Tomato and Basil and Creole Mustard*

Sushi Station
*Sashimi and Sushi to order
California Rolls, Salmon Rolls, Vegetarian Rolls, Spicy Tuna Rolls
Soy Dipping Sauce, Wasabi, Pickle Ginger*

Canapés

Based on 60 individual pieces per tray.

Minimum 20 per each

Sliced Sirloin on Crostini Garlic Mustard Sauce
Peppered Tenderloin Roasted Garlic Aioli on Focaccia Bread
Smoked Pulled Chicken Roasted Corn Tartlette
Imported Salami Cornucopia Mascarpone Cheese Caper
Carpaccio Arugula Roasted Tomato Cremini Aged Balsamic Vinegar
Lobster Medallions Tomato Basil on Cucumber
Lobster Knuckle Dill Crème Fraiche Roll
Ceviche of Lemon Lime Rock Shrimp Belgian Endive
Grilled Sea Scallops Pumpernickel Sour Cream Caviar
Crabmeat Stuffed Cherry Tomatoes
Salmon Pinwheels

Passed Cold Hors D'Oeuvres

50 individual pieces per tray

Oysters on the Half Shell
Cherrystones on the Half Shell
Shrimp Cocktail
Jumbo Shrimp Cocktail

Vegetable Spring Roll with Ginger Soy
California Sushi Rolls
*Grilled Mission Figs Wrapped in Parma Ham Herb Goat Cheese
* seasonal availability

Passed Hot Hors D'Oeuvres

50 individual pieces per tray

Provençal Mushroom Cap, Herbs, Bread Crumbs, Roasted Red Tomatoes
Stuffed Mushroom Cap with Sweet Italian Sausage Herb Crumbs
Mushroom Cap with Seafood Herb Stuffing
Escargot Bourguignone in a Mushroom Cap, Red Wine Butter Sauce

Bruschetta
Spanakopita
Vegetable Spring Roll, Chili Garlic
Artichoke Hearts with Goat Cheese
Ratatouille Goat Cheese in Phyllo
Cranberry Walnut Brie in Phyllo

Lemon Chicken Tenders
Chicken Curry, Toasted Coconut Major Grey Chutney
Chicken Satay
Chicken Saltimbocca
Chicken Wellington

Teriyaki Glazed Beef Skewer
Mini Beef Wellington

Clams Casino, Herb Butter, Peppers, Bacon
Oysters Rockefeller, Spinach and Mornay
Oyster Kirkpatrick, Marinara, Pepper, Cheese and Bacon
Scallops Wrapped in Applewood Bacon
Crab Rangoon Hot Mustard
Shrimp and Beer Batter Honey Mustard
Coconut Shrimp Sweet and Sour
Shrimp Tempura
Coconut Lobster Tail
Mini Pork Dumpling, Ginger Soy
Pork and Vegetable Egg Roll, Duck Sauce
Roasted Baby Lamb Chop, Persille Mint Jelly

Appetizers and Soups

Seasonal Sorbet
Wild Mushroom Consommé
Italian Wedding Soup
French Onion Soup with Gruyere Croutons
Minestrone Soup
Fresh Fruit Plate with Sherbet
Melon Wedge with Kiwi, Strawberry and Prosciutto
Corn and Sweet Crab Bisque
New England Clam Chowder
Lobster Bisque
Jumbo Shrimp Cocktail (4)
Lobster Martini
Pasta Course

Salads

Salem Traditional Garden Salad
Classic Caesar Salad with Creamy Caesar Dressing
Fresh Spinach Salad, Sliced Strawberries Tossed in Sweet Poppyseed Dressing
Baby Field Greens, Toasted Pinenut, Grape Tomatoes, Balsamic Vinaigrette
Iceberg Wedge, Tomato, Shaved Bermuda Onion, Blue Cheese Dressing
Hearts of Romaine, Roasted Red Pepper, Shaved Pecorino Romano, Creamy Caesar Dressing
Red Endive on a Bed of Boston Lettuce, Finished with Champagne Vinaigrette
Sliced Pear & Prosciutto Salad
Pink Grapefruit & Watercress Salad
Vine Ripened Tomatoes, Fresh Mozzarella, Basil and Aged Balsamic Vinegar

Vegetables and Accompaniments

Seasonal Roasted Vegetables	Baked Potato
Seasonal Steamed Vegetables	Parslied Red Bliss Potatoes
Fresh Green Beans Almandine	Escalloped Potatoes
Broccoli Polonaise	Oven roasted Potatoes
Dill Belgian Carrots	Grilled Asparagus
Baked Stuffed Potato	Baked Stuffed Red Bliss
Spinach Stuffed Roasted Tomato	

Seafood Entrees

Baked Fresh Haddock Fillet

Buttery Cracker Crumb

Grilled or Steamed Fresh Salmon Fillet

Topped with your choice of Warm Tomato-Caper Relish or Cucumber Dill

Baked Stuffed Jumbo Shrimp

Salem's own Seafood Stuffing

Grilled North Atlantic Swordfish Steak

Lemon Herb Butter

Seafood Americana

*Lobster, Shrimp & Scallops Sautéed with Mushrooms, Leeks & Tarragon,
Flambéed in Cognac & Sherry & finished with Cream, Served in a Flaky Puff Pastry*

Poultry Entrees

New England Roast Stuffed Breast of Chicken

Traditional Bread Stuffing

Stuffed Cape Cod Chicken

Apples, Cranberries, and Walnuts

Stuffed Breast of Chicken Florentine

Spinach, Ricotta and Swiss Cheeses

Breast of Chicken Veronique

Velvety White Wine Grapesauce

Breast of Chicken Piccata

Lemon White Wine Butter Sauces with Mushrooms, Capers and Artichokes

Surf & Turf

Roast Rib Eye of Beef Au Jus
Roast Aged New York Sirloin
Petite 6 oz Grilled Filet Mignon
Roast Tenderloin of Beef
Grilled 8 oz Filet Mignon
Grilled 12 oz Prime New York Sirloin

*Filet Mignon, Tenderloin & Sirloin are served with your choice of Sauce:
Bordelaise, Brandy-Cream-Peppercorn, Marchand DeVin, or Béarnaise*

Roast Sirloin (5 oz) with Two Jumbo Baked Stuffed Shrimp
Roast Tenderloin (5 oz) with Two Jumbo Baked Stuffed Shrimp
Roast Tenderloin with Stuffed Lobster Tail

*Surf and Turf are offered with your choice of Sauce:
Bordelaise, Brandy-Cream-Peppercorn, Marchand DeVin or Béarnaise*

Veal & Lamb

Roast Rack of Veal
Rack of Lamb Persille

***Entrée prices include Appetizer, Salad, Rolls and Butter, Coffee and Tea
Choice of Entrée please add 1.00***

Chef Attended Stations

Pasta Station (Choose Two Pastas)

Farfalle

Penne

Tortellini

Orecchiette

Gemelli

Creamy Alfredo and Marinara Sauces

Pasta Station Two

Farfalle Pasta with:

Broccoli, Peppers, Zucchini, Summer Squash,

Cherry Tomatoes, Onions, Carrots, Mushrooms,

Baby Shrimp, Chicken

Creamy Alfredo and Garlic-Basil-Olive Oil Sauces

Stir Fry Station

Chicken and Shrimp with an

Assortment of Crisp Asian Vegetables ,Sauces and Oriental Noodles

Carving Selections

Roast Breast of Turkey (Feeds approximately 30 people)

Hot Corned Beef

Baked Sugar Coated Ham

Roast Tenderloin (Feeds approximately 20 people)

Steamship Round of Beef (Feeds approximately 60 people)

Carving Selections are served with rolls and Horseradish Cream, Mayonnaise, Cranberry Mayonnaise & Country Mustard

Full Table Top Salad Bar

Flambé Dessert Station

Vanilla Ice Cream in Crepe with Sauce Jubilee and Bananas Foster

Buffet 1

Soup Du Jour
Seasonal Fresh Fruit Tray
Bistro Salad Station

Farfalle with Marinara Sauce
Cavatappi with Basil Cream Sauce

Chicken Selection (Select One)

Saltimbocca
Sweet Marsala, Parma Ham, Fresh Mozzarella Sage

Francaise
Artichokes, Mushrooms, Capers, White Wine Lemon Butter Sauce

Marsala
Mushrooms, Dry Marsala

New England Stuffed Chicken Breast
Traditional Bread Stuffing

Seafood Selection (Select One)

Poached Salmon
Dill Hollandaise

Grilled Swordfish
Tomato Caper Relish

Haddock Maitre D'Hotel

Chef Carved New York Sirloin
Rolls and Assorted Condiments

Vegetable Selection (Select Two)

Parslied Red Bliss Potatoes
Roasted Herbed Potatoes
Rice Pilaf
Belian Dill Carrots
Fresh Green Beans with Almonds & Roasted Red Peppers
Medley of Fresh Vegetables
Broccoli Polonaise

Buffet 2

New England Clam Chowder
Seasonal Fruit Tray
Table Top Salad

Chef Attendant Pasta Station

Cheese Tortellini, Farfalle, Kalamata Olives, Sun-Dried Tomatoes,
Broccoli, Pine Nuts, Pomodoro, Pecorino Romano Cheese and Cream,
Herbs, Garlic and Olive Oil

Entrée Selection (Select Two)

Sole Florentine
Spinach, Wild Mushrooms, Lobster Sauce

Baked Sea Scallops
Salem's Own Stuffing

Swordfish
Artichoke Hearts & Roasted Red Peppers in a White Wine Butter Sauce

Chicken Dijon
White Wine, Taragon, Dijon Mustard

Chicken Veronique
Velvety White Wine Grape Sauce

Chef Carved
Roast Turkey
Assorted Condiments

Roast New York Sirloin or Roast Tenderloin
Mushroom Demi, Bearnaise Sauce

Vegetable Selection (Select Two)

Fresh Green Beans with Almonds & Roasted Red Peppers
Roasted Seasonal Vegetable Medley
Steamed Asparagus
Roasted Red Bliss Potatoes
Creamed Red Bliss Potatoes
Garlic Whipped Potatoes

Desserts

Seasonal Fresh Berries

Crème Anglaise

Chocolate or Raspberry Mousse

Served in a Chocolate Cup

Strawberries Romanoff

Grand Marnier Fresh Whip 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, Cannolis*

Chocolate Fountain

Strawberries, Dry Fruits

Marshmallow, Pretzel Sticks, Wafer Cookies

Miniature Cream Puffs, Biscotti

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 WINE TABLE SERVICE

WINE & CHAMPAGNE TOASTS

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.

WEDDINGS - Minimum deposit due within 30 days of Notification of approval date.

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

ROOM CHARGES (Non – Members)

FLYNN ROOM

MAIN DINING ROOM

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

CHARGE FOR ITEMS RENTED THROUGH SALEM COUNTRY CLUB

CEREMONY SET UP CHARGE

CHARGE FOR OPENING BAR - per bartender

CHILDRENS MEALS - (Chicken Fingers & French Fries)

“BANDWICHES” (Sandwiches for band/photographer/etc.)

TAX & HOUSE CHARGES -There is a 25% House Charge 7% Sales Tax added to all food and beverages purchases.

Please note house charge is not a gratuity for service to any food and beverage staffing. An additional gratuity may be added to the final bill at the client’s discretion.