



St. Anne Country Club

Event Menus

St. Anne Country Club

781 Shoemaker Lane
Feeding Hills, MA 01030

(413) 786-2088

www.STANNECC.com

Breakfast Buffet Options

Breakfast Option #1

A selection of chilled fruit juices

Fresh fruit display including pineapple, cantaloupe, strawberries, kiwi, grapes, and mixed berries

Muffins, danish, donuts, and cinnamon buns.

Belgian Waffles served with assorted toppings.

Blueberry Pancakes

Maple Cured Bacon

Pork Sausage Links

Scrambled Eggs

Breakfast Potatoes

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

Assorted Teas and Hot Chocolate

\$22.50

Breakfast Option #2

A selection of chilled fruit juices

Fresh fruit display including pineapple, cantaloupe, strawberries, kiwi, grapes, and mixed berries

Yogurt Selection

Muffins, danish, donuts, and cinnamon buns.

Belgian Waffles served with assorted toppings.

Chocolate Chip Pancakes

Maple Cured Bacon

Pork Sausage Links

Eggs Benedict

Scrambled Eggs

Breakfast Potatoes

Freshly brewed regular and decaffeinated coffee

Assorted Teas and Hot Chocolate

\$24.50

Beverage Station

Bloody Mary's with celery, olives, horseradish, Worcestershire and hot sauce.

Champagne Cocktails featuring classic Mimosa's, Peach and Mango Bellinis, served with assorted fresh fruit garnishes.

\$4.00 per drink

**\$8.00 per person
for Three (3) Hours**

***Prices are subject to
18% service charge and
6.25 % MA sales tax**

The Classic Brunch

If a late morning meal suits your schedule, our Classic Brunch is the right choice for you. This popular Sunday meal service can be yours on any day of the week.

STARTERS

A Medley of Gourmet Prepared Salads
Fresh Muffins, Donuts, and Danish
Assorted Fresh Seasonal Fruit

MORNING STATION

Omelets Prepared to Order
Ham, Red & Green Peppers, Onions, Mushrooms, Cheddar Cheese
Pork Sausage Links
Maple Cured Bacon
Home Fried Potatoes
Scrambled Eggs
Pancakes
Belgium Waffles with assorted toppings

BRUNCH ENTREE STATION

Sliced Honey Bourbon Glazed Ham
Choice of a Chicken Entrée
Choice of a Vegetarian Pasta Entrée
Rice Pilaf
Seasonal Vegetable Medley

DESSERT STATION

Mini Cupcakes, Cookies, Cream Puffs, Éclairs, Dessert Bars

\$27.00 per person

Above prices are subject to 18% service charge and 6.25% state sales tax.

The Buffet

Crisp Garden Salad or Caesar Salad
Selection of Italian meats and cold salads
Chef's Choice of Seasonal Vegetable
Assorted Breads and Rolls

Entrée Selection – Choose Three (3)

Chicken Francaise	Sliced Prime Rib of Beef
Chicken Marsala	*choice of mushroom or Jack Daniels sauce
Bourbon Chicken	Roast Center Cut Pork Loin with homemade apple sauce
Mediterranean Chicken	Baked Ham Pineapple Glaze or Honey Sauce
Chicken Saltimbocca	Fresh Roasted Turkey w/Gravy
Chicken Parmesan	Hot + Sweet Italian Sausage and Peppers
Stuffed Breast of Chicken	Boneless Stuffed Pork Chop
Gorgonzola Chicken	Italian Style Meatballs
General Tso Chicken	Breaded Pork Cutlets
Lemon Garlic Tilapia	BBQ Pork Ribs
Baked Scrod	Eggplant Parmesan
Stuffed Filet of Sole	Eggplant Rollatini

Pasta Selection – Choose One (1)

Tortellini Alfredo * Pasta with Broccoli * Farfalle Prima Vera *
Penne with Meat or Marinara Sauce * Butter Noodles *
Penne a la Vodka Sauce

Potato Selection – Choose One (1)

Garlic Oven Roasted * Mashed * Baked *
Scalloped * Garlic and Parsley

Hot Beverage Station: Coffee, Assorted Teas, Hot Chocolate

Assorted Dessert Selection

\$24.50 per person

\$2.00 per each additional entrée selection

Above prices are subject to 18% service charge and 6.25% state sales tax

Plated Banquet Dinners

Twin Broiled Lobster Tails	Market
5oz Filet Mignon & Lobster Tail	Market
5oz Filet Mignon & 3 Crab Stuffed Shrimp	\$38.00
5oz Filet Mignon & Grilled Marinated Chicken Breast	\$36.00
9oz Filet Mignon	\$33.00
7oz Petit Filet Mignon	\$31.00
12oz Slow Roasted Prime Rib of Beef	\$27.00
Glazed Ham w/Fruit Sauce	\$19.00
Roast Pork Loin <i>crusted with Roasted Garlic & Topped with Pork Demi Glaze</i>	\$22.00
Double Cut Pork Cops <i>Extra Thick Pork Chops stuffed with a homemade apple mustard stuffing</i>	\$22.50
Rack of Lamb <i>Three Generous Lamb Chops, Coated with Fresh Herbs, Grilled and Served with a Mint Au Jus</i>	\$32.00
Chicken Saltimbocca <i>Boneless Chicken Stuffed with prosciutto, Swiss and American Cheese, and a savory puree of sage, rosemary, and garlic</i>	\$22.50
Chicken Cordon Bleu <i>Fresh Chicken Breast Stuffed with Ham & Swiss, Breaded, Fried & Topped with a Deluxe Cream Sauce</i>	\$22.50
Chicken Francais <i>Fresh tender Chicken Breast in a white wine and lemon sauce</i>	\$22.50

Chicken Gorgonzola \$22.50

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

Margarita Chicken \$22.50

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

Veal Saltimbocca \$26.00

Tender Veal Stuffed with prosciutto, Swiss and American Cheese, and a savory puree of sage, rosemary, and garlic

Veal Francais \$26.00

Fresh tender veal in a white wine and lemon sauce

Baked Stuffed Shrimp \$29.00

Stuffed Filet of Sole \$27.00

Fresh Sole stuffed with a crabmeat stuffing

Bake Scrod "Bostonian" \$28.00

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

Onion Crusted Tilapia \$28.00

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

Grilled Atlantic Salmon \$28.00

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

Grilled Atlantic Swordfish \$28.00

Fresh Atlantic Swordfish in a lemon garlic sauce

Vegetarian Platter \$19.50

Grilled Seasonal Vegetables served over Pasta & Alfredo Sauce

Baked Homemade Manicotti \$20.50

Italian Breaded Eggplant Parmesan \$20.50

Children's Menu

Available by Request

*All Entrées accompanied by
Garden Salad, Fresh Seasonal Fruit Cup, Appropriate Vegetable and Starch,
Dessert, Coffee and Tea.*

Above prices are subject to 18% service charge and 6.25% state sales tax

Hors D'oeuvres

\$3.00 per person

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
Lobster Newburg in a Puff Pastry

Marinated Beef Teriyaki
Marinated Chicken Teriyaki
Maryland Miniature Crab Cakes
Melon wrapped in Prosciutto
Mini Bruschetta
Miniature Beef Wellingtons
Pizza Bagels
Potato Pancakes
Potato Puffs
Raspberry & Brie in filo dough
Sausage stuffed Mushroom Caps
Sea Scallops Wrapped in Bacon
Seafood Stuffed Mushroom Caps
Sesame Chicken Skewers
Smoked Chicken Quesadillas
Smoked Gouda Arancini
Spanakopita
Spinach Turnovers
Swedish or Italian Style Meatballs
Vegetable Quesadillas
Vegetable Spring Rolls

Bar Offerings

Cash Bar

Your guests purchase their own drinks.

Consumption

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.)

Open Bar

You pay a specified price per person for a selected time. All open bar prices are for beer, house wines and call/well drinks. Top shelf drinks can be included in the open bar price for an additional amount.

One Hour Open Bar - \$16.00 per person

Four Hour Open Bar - \$24.00 per person

Five Hour Open Bar - \$27.00 per person

Bottle of Wine per table

\$23.00 per bottle

White Wine

Pinot Grigio
Chardonnay
Sauvignon Blanc
White Zinfandel
Moscato
Reisling

Red Wine

Merlot
Pinot Noir
Cabernet Sauvignon
Shiraz
Chianti