



Your Wedding

Presented by

Russell Morin
FINE CATERING

at

Easton Country Club

Your Wedding Menu

It will be our pleasure to create an entirely customized experience for your wedding ranging from 50.95 to 112.95 per guest and may be as traditional or as creative as your imagination allows. Menus start at 50.95 per guest for a package to include a toast, three course dinner, service staff, coordination team, linen and china. You will be invited to enjoy a sampling of our culinary capabilities at a food tasting event before you pick your menu.

Sample Menu

We have attached a sample menu that may be used as a template to develop your own menu. Adapt it to create a meal that reflects your personal style and preference. Your package options are endless!

Make an appointment today to discuss all of your details :508-238-2500 x102

A sample choice of

Butter Passed Hors d'oeuvres

Seared Scallops

With Sweet Chili Sauce and Crème Fraiche on a fried Wonton

Clam Cakes and Chowder

A Clam Cake nestled on top of a shot glass of creamy White Chowder

Pork and Scallion Roll

Pork Tenderloin wrapped in Scallion with a Pacific Rim Marinade

One of several choices you can choose from

Stationary Appetizer Landscape

A classic presentation of **Domestic and Imported Cheeses** Grafton Cheddar, Great Hill Bleu, Cave aged Jarlesburg with Fresh Herbs and Dill Havarti coupled with **Cheddar Chutney Savory Cheesecake** with an addition of **Crisp Vegetable Crudités** Crispy Carrot & Celery Sticks, Button Mushrooms, Broccoli & Cauliflower Florets, Red & Yellow Peppers with Roasted Red Pepper and Artichoke Parmesan Dip Served with Wafers, Crackers & European Style Breads

Salad

Newport Salad

Frisee and Mesclun with Dried Cranberries, Candied Walnuts, Marion Great Hill Bleu Cheese and Lemon Balsamic Vinaigrette

Choose from an array of dinner selection, here is just one sample

Triology Dinner Selection

Seasoned Roast Top Sirloin

With Mushroom Brandy Sauce

Chicken Côte d'Azur

Chicken Breast filled with thinly sliced Prosciutto, Fontina and Basil Pesto encrusted in Light Buttery Crumbs, served with a Chunky Tomato Balsamic Sauce

Shrimp Neptune

Jumbo Gulf Shrimp filled with sautéed Portabella Mushrooms, diced fresh Lobster and local Sea Scallops in a pool of Lemon Beurre Blanc

Finish the evening with Dessert ~ Your Wedding Cake

Served with Columbian Coffee, Decaffeinated Coffee & Tea Assortment

Late Night Snack ~ Passed Desserts

Surprise your guests with old fashioned favorites served uniquely

This is something your guests will always remember!

Cheesecake Lollipops

Mini Cheesecakes dipped in Chocolate and rolled in Candy Crumbles

Peanut Butter Cups

Homemade Chocolate Cups filled with Creamy Peanut Butter Filling and topped with White Chocolate Shavings

Warm Cranberry and Pear Crisp

Topped with Cinnamon Whipped Cream

Additional services provided

Stylish *Chair Covers and Customized Sashes* to coordinate your wedding design

Dance the night away with our Award Winning *Professional Disc Jockey Services*

Striking *Bridal Florals*

Make Sure Your Story is a Page Turner ~ *Our Professional Photographers* will document this memorable event with seven hour coverage

Custom Invitations and Stationery

265 Purchase Street ~ South Easton , MA508-238-2500 x 102 ~ Leigh Howlett

www.eastoncountryclub.com

Diamond

Be captivated by our lush greens and manicured grounds while enjoying your *five hour reception*

~ *Any time of Day!*

Pause for the sunset ~ Enjoy our lovely *Gazebo and Arbor* Ideal for romantic photographs

Mingle with your guests on our flowering *Garden Patio* - Perfect for wedding ceremonies and cocktails

An experienced *Wedding Coordinator* dedicated to a flawless planning relationship

Relax and Enjoy Your *Personal Liaison* to guide you through the many turns of your day



Our Country Club hospitality begins with delightfully fabulous *Butler Passed*

Hors d'oeuvres: Your selection of five from our creations

A Special Toast ~ Your choice of *Champagne or Wine*

Our *Culinary Team* will create a complete *Three Course Feast* of your choice ~ Split menu option at no additional charge

Seal the moment with a Sweet Kiss - *Handcrafted Chocolate Truffles*

Crisp *Floor Length Linen* adorned with a sparkle of Light - *Votive Candles* for your guest tables

Stylish *Chair Covers and Customized Sashes* to coordinate your wedding design



Dance the night away with our Award Winning *Professional Disc Jockey Services*

Striking *Bridal Florals*

Professional Bartending & Wait staff Services

Make Sure Your Story is a Page Turner ~ *Our Professional Photographers* will document this memorable event with seven hour coverage

Custom Invitations and Stationary

Exclusive use of our *Bridal Changing Room*

For the Groom - *A foursome of Golf*

Sapphire

Be captivated by our lush greens and manicured grounds while enjoying your

five hour reception ~ Any time of Day!

Pause for the sunset ~ Enjoy our lovely *Gazebo and Arbor* - Ideal for romantic photographs

Mingle with your guests on our flowering *Garden Patio* - Perfect for wedding ceremonies and
cocktails

An experienced *Wedding Coordinator* dedicated to a flawless planning relationship

Relax and Enjoy Your *Personal Liaison* to guide you through the many turns of your day



A colorful palate of our *Domestic Cheeses* beautifully landscaped as a stationary buffet

A Special Toast ~ Your choice of *Champagne or Wine*

Our *Culinary Team* will create a complete *Three Course Feast* of your choice ~ Split
menu option at no additional charge



Crisp *Floor Length Linen* adorned with a sparkle of Light - *Votive Candles* for your guest
tables

Striking *Bridal Florals* for your bridal party

Professional Bartending & Wait staff Services

Make Sure Your Story is a Page Turner ~ *Our Professional Photographers* will document this
memorable event with four hour coverage

Custom Invitations and Stationary

Exclusive use of our *Bridal Changing Room*