



Pleasant Valley  
Country Club

## Breakfast Selections

Served Until 11:00am Only  
(Minimum 30 Guests)

### *Plated Breakfast \$13.95*

Scrambled Eggs, Home Fried Potatoes  
Choice of Sausage, Bacon or Country Ham  
Assorted Breakfast Pastries  
Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated, Tea

### *Plated Breakfast \$15.95*

Fresh Baked Quiche Lorraine or Broccoli Parmesan Quiche  
Home Fried Potatoes, Choice of Sausage, Bacon or Country Ham  
Fresh Cut Seasonal Fruit, Assorted Breakfast Pastries  
Chilled Fruit Juices, Freshly Brewed Coffee, Decaffeinated, Tea

### *Breakfast Buffet I \$17.95*

Fresh Fruit in Season  
Scrambled Eggs, Bacon and Sausage  
Home Fried Potatoes  
Bagels with Cream Cheese  
Assorted Breakfast Pastries  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea

### *Breakfast Buffet II \$18.95*

Fresh Fruit in Season  
Scrambled Eggs, Bacon & Sausage  
Home Fried Potatoes  
Thick Cut French Toast or Buttermilk Pancakes  
Assorted Breakfast Pastries  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea

### *Breakfast Buffet III \$19.95*

Fresh Fruit in Season  
Western Style Scrambled Eggs  
Bacon or Sausage, Home Fried Potatoes  
Bagels with Cream Cheese  
Assorted Breakfast Pastries  
Chilled Fruit Juices  
Freshly Brewed Coffee, Decaffeinated, Tea

## Break Selections

### *Morning Coffee \$4.95*

Freshly Brewed Coffee  
Decaffeinated, Tea

### *Continental Breakfast II \$7.95*

Assorted Breakfast Pastries & Muffins  
Chilled Fruit Juices  
Freshly Brewed Coffee  
Decaffeinated, Tea  
(add bagels with cream cheese \$1.00pp)

### *Continental Breakfast III \$10.95*

Assorted Pastries, Muffins and Bagels  
Sliced Fresh Fruit, Assorted Yogurts  
Chilled Fruit Juices  
Freshly Brewed Coffee  
Decaffeinated, Tea

### *Sweet Station \$8.95*

Assorted Freshly Baked Cookies  
Chewy Fudge Brownies  
Assorted Sodas & Bottled Water  
Freshly Brewed Coffee  
Decaffeinated, Tea

### *Snack Bar \$9.95*

Assorted Candy Bars  
Single Serve Potato Chips  
Assorted Sodas & Bottled Water  
Freshly Brewed Coffee  
Decaffeinated, Tea

### *Healthy Stop \$10.95*

Assorted Cheeses & Crackers  
Sliced Fresh Fruit  
Yogurts & Granola Bars  
Ice Tea & Lemonade  
Freshly Brewed Coffee  
Decaffeinated, Tea

### *Soup Stop \$9.95*

Your Choice of Soup  
Tomato & Basil Bisque, White Minestrone  
Beef Barley or Creamy Chicken Duchess  
Slice of Cheese Stromboli  
Assorted Sodas & Bottled Water  
Decaffeinated, Tea

### *Beverage Break \$5.95*

Assorted Sodas & Bottled Water  
Freshly Brewed Coffee  
Decaffeinated, Tea

### *Break Additions*

Freshly Baked Cookies \$2.25  
Whole Fruit \$1.75  
Sliced Fruit \$2.25  
Yogurt Parfait \$3.25

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## Brunch Selections

(Minimum 30 Guests)

### **Brunch Buffet I \$23.95**

Seasonal Fresh Fruit Salad  
Fluffy Scrambled Eggs  
Bacon, Sausage or Country Ham  
Home Fried Potatoes  
Choice of Mixed Green or Caesar Salad  
Choice of One Entrée  
Chef's Vegetable Selection  
Chilled Fruit Juices  
Assorted Breakfast Pastries & Rolls  
Freshly Brewed Coffee, Decaffeinated, Tea

### **Brunch Buffet II \$26.95**

Seasonal Fresh Fruit Salad  
Fluffy Scrambled Eggs  
Bacon, Sausage or Country Ham  
Home Fried Potatoes  
Choice of Mixed Green or Caesar Salad  
Choice of Two Entrées  
Chef's Vegetable Selection  
Chilled Fruit Juices  
Assorted Breakfast Pastries & Rolls  
Freshly Brewed Coffee, Decaffeinated, Tea

### **Buffet Entrées**

Sautéed Chicken Piccata  
Saltimbocca Chicken  
Baked New England Haddock with Buttered Cracker Topping  
Apricot Glazed Pork Loin with Pan Gravy  
Yankee Pot Roast  
Roasted English Cut Sliced Sirloin of Beef  
Tortellini Alfredo Primavera  
Country Style Macaroni with Ham & Cheese

### **Buffet Additions**

Assortment of Freshly Baked Tortes & Mini Pastries \$3.95  
Thick Cut French Toast or Buttermilk Pancakes \$3.00  
Roasted Vegetable & Cheese Frittata \$4.00  
Made To Order Omelet Station \$5.00

### **Afternoon Tea \$20.95**

Seasonal Fresh Fruit Display  
Choice of Three Tea Sandwiches  
Cucumber, Watercress & Dijon Mayo  
Chicken Salad  
Tuna Salad  
Ham & Dill Havarti  
Quiche Lorraine Wedge  
Asparagus, Prosciutto & Roasted Red Pepper  
Egg Salad  
Heirloom Tomato & Mozzarella with Basil Aoli  
Thin Sliced Sirloin with Caramelized Onion & Parmesan  
Roasted Turkey Salad with Walnuts & Dried Cranberries  
Assorted Sweet Tea Breads & Scones  
Mini Pastries, Lemon Squares & Chocolate Dipped Strawberries  
Freshly Brewed Coffee and Decaffeinated  
Assorted Teas

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## Lunch Selections

Served 11:00am – 4:00pm

Not available for Weddings

(There is a \$2.00 per person charge for a split menu, which also requires meal tickets and reserved seating)

### Appetizer Course

(Select One)

#### Fresh Fruit Cocktail

Fresh seasonal fruits and berries

#### Chef's Chicken Duchess Soup

Chef's savory cream broth chicken soup

#### Mixed Field Green Salad

Mixed field greens, cucumbers, ripe tomatoes, Bermuda onions, carrots and kalamata olives with balsamic vinaigrette

#### Classical Caesar Salad

Crisp romaine, aged parmesan cheese and crisp croutons lightly tossed in a tangy Caesar dressing

### Entrée

(Select One)

#### Breast of Chicken Marsala

Wrapped in a thin slice of prosciutto, pan seared with mushrooms, whole sweet butter and Marsala wine \$20.95

#### Breast of Chicken Piccata

Sautéed with fresh lemon, capers, and garlic \$20.95

#### Buttermilk Statler

Southern fried statler chicken breast with olive and black pepper buttermilk gravy \$22.95

#### English Cut of Roasted Sirloin of Beef

Twin slices of slow roasted western beef, served with a ribbon of bordelaise sauce \$23.95

#### Steak & Mozzarella Salad\*

Romaine topped with tomato, cucumber, onion, croutons, fresh mozzarella, choice Western beef & white balsamic vinaigrette \$23.95

#### Apricot Pork Loin

Pork loin hand glazed with apricot preserves and Dijon, slow roasted and finished with sweet onion & apricot pan gravy \$21.95

#### Baked New England Haddock

Skinless filet baked with a buttered cracker topping and wedge of lemon \$21.95

#### Baked Stuffed Filet of Sole

Baked with a crabmeat and cracker stuffing then laced with an aged Swiss cheese mornay \$22.95

#### Baked Stuffed Shrimp

Gulf shrimp dressed with sea scallop and herb stuffing \$24.95

#### Tortellini Primavera Alfredo\*

Fresh, seasonal vegetables served with tortellini in a rich traditional alfredo sauce \$18.95

#### Grilled Vegetables Risotto\*

Slow cooked Arborio rice topped with grilled seasonal vegetables and aged parmesan \$18.95

Lunch Entrees served with appetizer, warm rolls, coffee, tea, decaf and dessert. Chef's choice vegetable and starch served with items not stated

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## Lunch Buffet Selections

(Minimum 30 Guests)

### ***Deli Buffet \$18.95***

Assorted Deli Meats and Cheeses  
Tomatoes, Onions, Pickles, Crisp Lettuce  
Sliced Breads, Bulkie Rolls, French Bread and Condiments  
Tossed Garden Salad with Choice of Dressings  
Potato Salad, Potato Chips  
Freshly Baked Cookies and Brownies  
Freshly Brewed Coffee, Decaffeinated, Tea, Iced Tea, Lemonade

### ***Executive Buffet \$22.95***

Choice of Tossed Garden Salad or Caesar Salad  
Assorted Seasonal Fresh Fruit, Warm Rolls & Butter  
Choice of Barbecue, Piccata, Marsala or Coq Au Vin Chicken  
Choice of Sliced Sirloin, Baked Haddock, Pasta Alfredo or  
Country Style Ham Macaroni & Cheese  
Chef's Vegetable & Starch Selections  
Assorted Dessert Display  
Freshly Brewed Coffee, Decaffeinated, Tea, Ice Tea, Lemonade

### ***Salad Buffet \$20.95***

Large Bowl of Tossed Romaine Lettuce  
Large Bowl of Assorted Field Greens  
Assorted Salad Toppings & Dressings  
Sliced Marinated London Broil  
Grilled Chicken Breast  
Warm Rolls & Butter  
Chef's Soup Du Jour  
Tortellini Alfredo or Country Style Ham Macaroni & Cheese  
Assorted Dessert Display  
Freshly Brewed Coffee, Decaffeinated, Tea, Ice Tea, Lemonade

## Seasonal Selections

(Minimum 30 Guests)

### ***Box Lunch \$13.95***

*(Choose One Sandwich)*

Sliced Roast Turkey & American Cheese  
Virginia Ham & Swiss Cheese  
Vine Ripe Tomato, Mozzarella and Fresh Pesto  
Whole Fruit, Potato Chips & Freshly Baked Cookie  
Soft Drink or Bottled Water  
Add 2<sup>nd</sup> sandwich option \$2.00pp

### ***Family Barbecue I \$20.95***

Charbroiled Hamburgers & Hot Dogs  
Assorted Rolls, Chili and Condiments  
Garden Salad, Potato Salad, Pasta Salad  
Potato Chips, Sliced Watermelon  
Freshly Baked Cookies  
Iced Tea and Lemonade  
Add Barbecue Chicken \$3.00pp

### ***Family Barbecue II 25.95***

Mixed Field Green Salad  
Fresh Fruit Salad, Pasta Salad, Potato Salad  
Tennessee or Carolina Barbecue Chicken Breast  
Italian Sausage, Peppers & Onions  
Grilled Beef Tips  
Freshly Baked Cookies  
Iced Tea and Lemonade

\*Coffee can be added to above selections at \$2.00 per person

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## Served Dinner Selections

*\*Entrees served with salad, warm rolls, coffee, tea, decaf and Chef's choice vegetable, starch and dessert\**

### Appetizer Course

*(Select One If Desired)*

#### Fresh Fruit Cocktail

Fresh seasonal fruits and berries \$3.00

#### Tomato and Lemon Consume

Clear tomato broth with lemon, parsley  
and pepper corns \$3.00

#### New England Clam Chowder

Sweet clams, potatoes and onions in a  
delectable creamy broth \$5.00

#### Chef's Chicken Duchess

Chef's savory cream broth chicken soup \$4.00

#### Asparagus Wrapped in Prosciutto

Fresh asparagus wrapped in prosciutto and  
red pepper \$4.00

### Salad Course

*(Select One)*

#### Mixed Field Green Salad

Mixed field greens, cucumbers, tomatoes, red  
onions, carrots and kalamata olives with balsamic  
vinaigrette

#### Iceberg Wedge Salad \$1.00++per person

Iceberg wedge, bacon, tomato and scallion with  
a stilton French dressing

#### Spinach Salad \$1.00++per person

Baby spinach, feta cheese, tomatoes and red onion  
with a warm bacon dressing

#### Classical Caesar Salad

Crisp romaine, parmesan cheese and croutons  
with a garlic cream dressing

#### Pleasant Valley Chopped Salad

\$1.00++per person  
Romaine lettuce, tomato, cucumber, bacon, onion,  
kalamata olive, gorgonzola, garlic croutons and  
white balsamic vinaigrette

#### Tomato & Mozzarella \$1.00++per person

Vine ripened tomatoes and buffalo mozzarella highlighted  
with fresh basil and balsamic reduction

### Potato

*(Select One)*

\*\*Items \$1.00++ per person

Creamy Whipped Potato with butter and sweet cream  
Rice Pilaf baked with a trio of vegetables and chicken stock  
Au gratin baked in a cheddar cheese sauce with an herb crust\*\*  
Escalloped slow cooked with cream, onions & a provolone crust\*\*  
Escalloped Sweet Potato slow cooked with cream, honey and Swiss\*\*

Roasted Red Bliss Potato with fresh herbs, butter & black pepper  
Baked Potato with sour cream and chives \*\*  
Delmonico with cheddar cheese, roasted onion & pepper\*\*  
O'Brien with cheddar cheese, peppers and bacon\*\*

### Vegetable

*(Select One)*

Vichy Style Carrots roasted with honey, butter and tarragon  
Sautéed Medley of Chef's Garden Vegetables  
Braised Green Beans Polonaise slow cooked with bacon and onion

Green Beans, amaretto butter and toasted almonds  
Seared Zucchini and Red Peppers  
Oven Roasted Winter Vegetables of carrots, turnip & beets

### Dessert

*(Select One)*

Vanilla Ice Cream with Chocolate Sauce  
Twin Brownies (blond & fudge)  
Chef's Seasonal Dessert

Vanilla Ice Cream with Strawberry Sauce  
NY Cheesecake with Strawberries  
Chef's Seasonal Cake

Mini Pastry Tray \$12.00 per table

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## Dinner Entrées

(Select One)

### Chicken Prosciutto

Topped with thinly sliced prosciutto, fresh basil and buffalo mozzarella and finished with tomato cream \$28.95

### Herb Encrusted Chicken

Pan seared with an herb crust and highlighted with a savory cream sauce \$27.95

### Buttermilk Statler

Southern fried statler breast with chive and black pepper buttermilk gravy \$29.95

### Chicken Piccata

Sautéed with fresh lemons, capers and garlic in a white wine sauce \$27.95

### Stuffed Breast of Chicken

Stuffed with traditional sage stuffing and highlighted with a chicken pan gravy \$27.95

### Chicken Florentine

Topped with spinach, mushrooms, Swiss cheese and a parmesan cream \$27.95

### Chicken Saltimboca

Topped with thinly sliced prosciutto, fresh sage, an aged sage derby cheese and finished with madeira sauce \$28.95

### Apricot Pork Loin

Glazed with apricot preserves and Dijon, slow roasted and finished with a sweet onion and apricot pan gravy \$28.95

### Roasted Long Island Duckling

Half slow roasted, crispy skin duckling highlighted with a Grand Marnier butter sauce \$30.95

### Baked New England Haddock

Topped with a buttered cracker topping and wedge of lemon \$28.95

### Baked Stuffed Chatham Haddock

Fresh haddock prepared with a seafood stuffing and highlighted with a lobster cream sauce \$30.95

### Broiled Salmon

Char-broiled and finished with a cider butter glaze \$29.95

### Baked Stuffed Sole Mornay

Fresh Dover sole dressed with a seafood stuffing and laced with a rich Mornay sauce \$30.95

### Halibut Oscar

Pan seared and finished with lump crab, baby asparagus and a tangy sweet béarnaise sauce \$30.95

### Braised Short Ribs & Risotto

Slow cooked short ribs of beef set atop a creamy Arborio rice and finished with a rich pan gravy and crisp onion strings \$31.95

For split menus, there will be an additional charge of \$2.00 per person. Duet meals are not acceptable as part of a split menu.

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## Dinner Entrées Continued

(Select One)

### Sliced Prime Roasted Beef

Slow roasted prime sirloin sliced thin and served au jus \$30.95

### Roast Prime Rib of Beef

Fresh herb and garlic encrusted prime rib, served au jus \$33.95

### Grilled Petite Filet

Grilled petite tenderloin of beef with a mushroom trio and bordelaise \$37.95

### Black & Blue Petite Filet

Center cut beef filet topped with candied red onion and tangy blue cheese crumbles and served with a red wine demi-glace \$38.95

## Dinner Vegetarian Entrées

(Select One)

### Grilled Vegetable Plate

Assorted fresh grilled vegetables served atop Chef's rice \$27.95

### Grilled Vegetable Risotto

Braised Arborio rice presented with grilled seasonal vegetables \$27.95

### Red Quinoa Asparagus

Steamed imported quinoa and grilled baby asparagus topped with caramelized sweet onions \$29.95

### Spelt & Roasted Root Vegetables

Plump farro marinated in balsamic vinegar and olive oil, then tossed with roasted root vegetables and aged parmesan \$29.95

## Duet Dinner Options

(Select Two)

\$41.95

### Chicken Piccata

Sautéed with fresh lemons, capers and garlic in a white wine sauce

### Buttermilk Statler Chicken

Southern fried with chive & pepper buttermilk gravy

### Broiled Salmon

Char-broiled and finished with a cider & butter glaze

### New England Style Baked Haddock

Baked with a buttered cracker topping

### Jumbo Stuffed Shrimp

Dressed with a rich sea scallop and cracker stuffing

### Sliced Prime Roasted Beef

Slow roasted sirloin sliced thin and served with au jus

### Filet Mignon

Petite tenderloin of beef with a bordelaise sauce

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## Dinner Buffet Selections

(Minimum 50 Guests)

### Pleasant Valley Dinner Buffet

#### Salad Selections

(Select Three)

Tossed Field Green Salad with Dressing Selections

Classical Caesar Salad

Seasonal Fruit Salad

Traditional Spinach Salad

Polish Style Potato Salad

Italian Style Tortellini & Vegetable Salad

Tomato & Mozzarella Display

*Freshly Baked Rolls & Butter*

*Chef's Selection of Vegetable*

*Chef's Selection of Potato or Rice*

#### Entrées

(Select Two or Three)

Boneless Breast of Chicken Piccata

Boneless Breast of Chicken Marsala

Chicken Prosciutto

Chicken Florentine

Grilled Chicken Rosa

New England Baked Haddock with Cracker Topping

Baked Stuffed Haddock with Lobster Cream

Baked Stuffed Sole Mornay

Fresh Salmon with Cider Butter Glaze

Penne with Meatballs & Marinara

\*Slow Roasted Sicilian Style Porchetta with Pan Gravy

\*Apricot Glazed Pork Loin with Pan Gravy

\*Miami Style Corned Beef Brisket

\*Tennessee Style Barbecued Beef Brisket

Yankee Pot Roast

\* Roasted Western Sirloin of Beef Au Jus

\*Roast Prime Rib of Beef (add \$4 per person)

\*Carvers Fee \$75.00

*Assorted Dessert Display*

*Coffee, Decaffeinated and Tea*

Two Entrées \$31.95

Three Entrées \$34.95

#### Italian Buffet \$32.95

Antipasto Display, Marinated Tomato and Onion Salad

Penne Marinara, Fettuccini with Alfredo Sauce

Sweet Sausages & Peppers, Italian Meatballs and Sauce

Grilled Breast of Chicken Rosa

Warm Rolls and Warm Garlic Bread

Assorted Italian Cookies

Freshly Brewed Coffee, Decaffeinated, Tea

Add Sicilian Style Porchetta \$2.00++pp

#### New England Clambake \$Market

Tossed Garden Salad with Dressings

New England Clam Chowder

Choice of: Roast Sirloin, NE Brisket or Buttermilk Fried Chicken

Boiled Lobster (1-1/4 lbs.)

Potato Salad, Cole Slaw, Baked Potato

Make your own Sundae Bar

Iced Tea and Lemonade

*The above selections are available for groups with 30- 50 guests at a \$5.00 per person service charge*

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## Station Reception Menu

All selections served for 1-1/2 hours  
100 Person Minimum

### *Garden & Caesar Salad Station*

Selection of Field Greens and Trimmings served  
with Appropriate Dressings, Warm Rolls and Butter

### *American Carving Station*

Choose Two of Native Roast Turkey, Roasted Western Sirloin of Beef or  
Apricot Glazed Pork Loin Expertly Carved  
and served with Appropriate Sauces and Condiments

### *Italian Pasta Station*

An Array of Pastas, Sauces, Sausages & Roasted Vegetables  
served with Warm Garlic Toast

### *Sauté Station*

Chicken Piccata ~ Boneless Breast of Chicken Sautéed in a White Wine,  
Lemon and Caper Sauce

### *Meat Lovers Station*

Garlic Marinated Beef Tips, Asian Marinated Pork Medallions, Sautéed with Choices of  
Caramelized Onion, Roasted Garlic, Roasted Red Peppers, Sautéed Mushrooms,  
Steamed Broccoli, Sweet Chili Sauce and Bordelaise Sauce

### *Fajita Station*

Beef and Chicken Fajita Style with Assorted Toppings, Salsa, Guacamole and Flour Tortillas

### *Potato Station*

Creamy Mashed, Sweet Potato and Baked Potatoes with Assorted Toppings

### *Stir Fry Station*

Asian Stir Fried Chicken & Pork Medallions Presented with An Array of Fresh Cut Local Vegetables, served  
with Teriyaki Sauce, Thai Chili and Sweet and Sour Sauce. Tofu Available for \$2.00 additional

### *Ice Cream Sundae Bar*

Vanilla and Chocolate Ice Cream with Assorted Toppings and Sauces

### *International Dessert Station*

Assorted Delectable Pastries and Tortes served  
with Sliced Fruit and Freshly Brewed Coffee, Decaffeinated, Tea

*The Addition of Chef's Potato or Chef's Choice Vegetable adds \$2.50pp*

Five Stations \$43.95  
Six Stations \$46.95  
Seven Stations \$49.95

*The above selections are available for groups with 50-100 guests at a \$10.00 per person service charge*

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## Hors d'oeuvres Menu

### Butler Passed Selections

*(All selections priced at fifty pieces per order)*

**\$125.00 per 50 pieces**

- Teriyaki Chicken Kabob
- Thai Peanut Chicken Skewer
- Sweet Sesame Chicken Skewer
- Pan Fried Marinated Vegetable Lollypop of Mushroom, Red Pepper & Onion
- Duxelles Stuffed Mushroom Cap
- Spinach & Feta Phyllo
- Gorgonzola and Caramelized Onion Crostini
- Balsamic Onion & Feta Crostini
- Mini Chicken Quesadilla
- Tomato & Feta Crostini with Fresh Pesto Oil
- Tomato & Feta Tartlet
- Chicken & Chorizo Stuffed Tortilla with Cilantro Sour Cream

**\$150.00 per 50 pieces**

- Assorted Spinach Mornay, Italian Sausage & Seafood Stuffed Mushroom Caps
- Mini Beef Quesadilla
- Blackened Chicken Pop
- Mini Open Face Reuben
- Korean Barbecued Beef Skewer
- Candied Pork Belly Skewer
- Mango-Brie Quesadilla

**\$175.00 per 50 pieces**

- Scallops Wrapped in Bacon
- Mini Maryland Crab Cake
- Risotto al Telefono
- Wasabi Lobster Salad Wonton
- Shrimp & Avocado Wonton
- Prosciutto Wrapped Shrimp
- Baked Clams Casino
- Bacon Wrapped Fried Chicken Livers
- Saigon Shrimp Cocktail with Sweet Chili & Wasabi
- Beef Teriyaki & Pineapple Rumaki
- Shrimp Cocktail
- Beef Carpaccio Crostini

**\$225.00 per 50 pieces**

- Ahi & Seaweed Salad Wonton
- Rio Style Beef Tenderloin Skewer
- Lobster Savannah Phyllo Cup
- Foie Gras & Duxelles Crostini with Truffle Oil

**\$300.00 per 50 pieces**

- Seafood Cocktail Cup
- Beef Tenderloin and Lobster Carpaccio Crostini

### Displayed Selections

*(All selections priced per person)*

Fruit and Cheese Display \$3.00

Southwestern Display of Salsa, Guacamole & Chips \$3.00

Mediterranean Display of Hummus, Tabbouli, Feta, Tomato & Pita \$3.50

Vegetable Crudités with Spicy Ranch Dip \$2.50

Gourmet Strombolis with Assorted Dipping Sauces \$4.50

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## Additional Enhancements

### Table Menu Cards

\$2.00 per person

### Ladies/Men's Room Amenity Baskets

\$75.00 Each

### Venetian Pastry Display

Assorted Mini Pastries and Petite-Fours

Chocolate Dipped Strawberries

Coffee, Decaffeinated Coffee and Tea

\$6.95 per person

### Venetian Coffee Station

(Includes Coffee, Decaffeinated Coffee and Tea)

\$2.95 per person

### Prices Available Upon Request for:

Ice Sculptures

Chocolate Fountain

Cappuccino & Espresso Bar

### *Beverage Selections*

Punch Bowl – Approximately 40 glasses

Margarita Punch \$130.00 / Bowl

Bloody Mary \$130.00 / Bowl

Champagne Punch \$100.00 / Bowl

Mimosa \$100.00 / Bowl

Non-Alcoholic Fruit Punch \$70.00 / Bowl

### House Champagne

Passed during cocktail hour with strawberries

\$20.95 / Bottle

### House Wine

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot

\$20.95 / Bottle

### *Drink Prices*

Mineral Water \$3.00

Soda \$1.75

Wine \$6.25

Domestic Beer \$3.75

Imported Beer \$4.25

Mixed Drinks \$6.00 - \$11.00

### *Stocked Beers*

Bud, Bud Light, Miller Lite, Michelob Ultra, Heineken

Corona, Sam Adams, Coors Light, O'Doul's & Smirnoff, Kaliber

*All beer is bottled; none are available on tap*

*No shots will be served*

*Open bars are based on consumption.*

*An estimated per person, per hour cost will be included in the pre-payment.*

*A credit card authorization is taken at the time of pre-payment for any overage not paid at the conclusion of the event.*

*Any overpayment will be refunded within ten days of the event date.*

*The management of Pleasant Valley Country Club reserves the right to monitor and control guest alcohol consumption.*

*All bars will be open a maximum of 5 hours per event and will close 1/2 hour before the scheduled end of event.*

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## *Directions to Pleasant Valley Country Club*

95 Armsby Road, Sutton, MA 01590

### **FROM**

#### **BOSTON & NEW HAMPSHIRE (Via I-93)**

Take the Massachusetts Turnpike (I-90) West to Exit 10A (Worcester/Providence). Exit onto Route 146 South (Providence). Go 4 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

#### **POINTS NORTH & NEW HAMPSHIRE (Via I-95)**

Take Rt. 495 South to Rt. 290 West (Worcester). Exit to Rt. 146 South (Providence). Travel 7 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

#### **POINTS SOUTH**

Take 495 North to the Massachusetts Turnpike (I-90) West to Exit 10A (Worcester/Providence). Exit onto Rt. 146 South (Providence). Go 4 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

#### **RHODE ISLAND (Via I-95 & I-295)**

Providence, take I-95 North to Rt. 146 North. Other points in RI, take I-295 South to Rt. 146 North. Follow 146 into Massachusetts. Take Exit 7 (Central Turnpike Northbridge/Oxford), take a left off the exit onto Central Turnpike take second right onto Burnap Road. At the end of road take left onto Armsby Road. Pleasant Valley will be on the right.

#### **HARTFORD**

Take Rt. 84 North to the Massachusetts Turnpike (I-90) East. Take Exit 10A (Worcester/Providence). Exit onto Rt. 146 South (Providence). Go 4 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

#### **CONNECTICUT POINTS SOUTH**

Take Rt. 395 North to Exit 4 (Sutton Ave., Sutton). Travel 4 miles to a 4-way stop and go straight. Travel approximately 3 more miles and take a left onto Burnap Road, just prior to Rt. 146 overpass. At end of road, take a left onto Armsby Road. Pleasant Valley will be on the right.

#### **SPRINGFIELD & ALL POINTS WEST**

Take the Massachusetts Turnpike (I-90) East to Exit 10A (Worcester/Providence). Exit onto Route 146 South (Providence). Go 4 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.

#### **CITY OF WORCESTER**

Take Rt. 290 West and exit onto Rt. 146 South (Providence). Go 7 miles to Exit 7 (Central Turnpike Northbridge/Oxford), take the first right off the exit onto Armsby Road at the Pleasant Valley sign. Pleasant Valley will be on the right.



Pleasant Valley  
Country Club

# Pleasant Valley Country Club

## *Policies*

Final payment is required for all functions five (5) working days prior to the date of the event. Bank checks or company checks are the acceptable methods of payment. **Credit cards are not accepted as payment for any function.** Member restaurant assessments may not be used toward private functions.

A deposit is required to confirm all functions. Deposits are non-refundable. Deposits may be given in the form of personal check or money order.

Any specialized set-up that incurs additional labor cost to Pleasant Valley will be subject to a set-up charge.

Menu selection must be received at least one (1) month prior to the function date. All food or beverage items must be supplied by Pleasant Valley.

The guaranteed number of meals to be served must be received by the Sales Office ten (10) working days prior to the function. This number may not be decreased once received.

A minimum number of guests is required for each function. A minimum of one hundred (100) guests is required to reserve the Grand View Ballroom on Saturdays, fifty (50) guests on all other days. If your minimum is different than it will be shown on the top section of your contract. All other rooms have a minimum of (30) guests. Should your final guarantee not meet the required minimum, you will be financially responsible for that minimum.

Pleasant Valley Country Club, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Massachusetts State Liquor regulations. It is a policy, therefore, that all liquor and wine for functions must be supplied by Pleasant Valley and must be consumed on the premises. No alcoholic beverages are allowed as favors.

The management of Pleasant Valley Country Club reserves the right to determine how and when alcohol will be served. All bars will remain open a maximum of 5 hours to ensure the safety of all our guests. All bars will close 1/2 hour before the scheduled end of your event. No shots will be served.

There is a \$75.00 bar set up fee which will be waived if bar sales exceed \$450.00.

Liability for damage to the premises, caused by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods, will be charged accordingly.

Pleasant Valley Country Club will not be responsible for damage to or loss of any personal property or equipment brought onto the premises by any customer, guests or vendors.

Pleasant Valley Country Club shall not be liable for non-performance of this contract when such non-performance is attributable to labor disputes or strikes, accidents, government (Federal, State, Municipal) regulations of, or restrictions upon travel or transportation, non-availability of food, beverage, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of Pleasant Valley, preventing or interfering with Pleasant Valley's performance.

No photographs are to be taken on the golf course or in any areas which may interfere with the play of golf. The front area of the Clubhouse is an approved site for picture taking.

Complimentary Valet parking is available for events of more than 100 guests.

All prices are subject to a taxable eighteen (18) percent administrative fee and seven (7) percent state tax. Prices are subject to change. The full administration fee is not paid directly to our staff.

No items are to be put on any meeting or lobby walls or any directional signs without prior approval from the Sales Office.

**CANCELLATION** – The assessed charge for cancellation fees will be; Cancellations sixty (60) days or less prior to the date will be assessed 100% of the meeting space rented and 100% of the original guest count stated on contract for food items ordered, and is due on or before the scheduled function date. All cancellations must be received in writing.