



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 Vegetable 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 & 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

\$8.95

Assorted Breakfast Pastries, Breads & 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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Pleasant Valley
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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
Roasted Tomato 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
Slow Roasted Spiral Ham

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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Pleasant Valley
Country Club

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, 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)

Chicken Marsala

Boneless breast of chicken pan seared with mushrooms, whole sweet butter and Marsala wine \$20.95

Chicken Piccata

Boneless breast of chicken sautéed with fresh lemon, capers, and garlic \$20.95

Chicken Parmesan*

Breaded chicken cutlet with basil marinara & fresh mozzarella over angel hair pasta \$21.95

Chicken Cordon Bleu

House made breaded and filled with Swiss cheese and honey ham, topped with a creamy chive chicken jus \$22.95

English Cut of Roasted Sirloin of Beef

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

Beef Kabob*

Teriyaki beef and grilled vegetable kabob served atop basmati rice pilaf \$23.95

Teriyaki Steak Tip or Grilled Chicken Salad*

Crisp Caesar salad topped with a choice of beef or chicken & white balsamic vinaigrette \$22.95

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 \$22.95

Lemon & Herb Salmon

Salmon seared with lemon and herbs \$24.95

Tortellini Primavera Alfredo*

Fresh, seasonal vegetables served with tortellini in a rich traditional alfredo sauce \$20.95

Grilled Vegetables Risotto*

Slow cooked Arborio rice topped with grilled seasonal vegetables and aged parmesan \$20.95

Lunch Entrees served with appetizer, warm rolls, coffee, tea, decaf and Chefs dessert.

Chef's choice vegetable and starch served with items not stated

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Pleasant Valley
Country Club

Lunch Buffet Selections

(Minimum 30 Guests)

Deli Buffet \$18.95

Assorted Deli Meats and Cheeses
Tomatoes, Onions, Pickles, Crisp Lettuce
Sliced Breads, Assorted Rolls and Condiments
Choice of Tossed Garden Salad or Chef's Soup Du Jour
Italian Pasta 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 Piccata, Marsala or Tomato Roasted 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
Sliced 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 2nd 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
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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Pleasant Valley
Country Club

Served Dinner Selections

Entrees served with salad, warm rolls & butter, vegetable, starch, coffee, tea, decaf and dessert

Appetizer Course

(Select One If Desired)

Fresh Fruit Cocktail

Fresh seasonal fruits and berries \$3.00

Lobster Bisque

Fresh Maine lobster, potato and onion in a creamy broth \$5.00

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

Classical Caesar Salad

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

Iceberg Wedge Salad \$1.00++per person

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

Tossed Greek Salad \$1.00++per person

Crisp Romaine lettuce tossed with feta cheese, pepperoncini, red onion, tomato, Kalamata olives and creamy Greek dressing

Spinach Salad \$1.00++per person

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

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
Medley of Roasted Fingerling Potato with herbs, garlic & lemon**
Mushroom Risotto cake with truffle oil & parmesan **
Stuffed Baked Potato with choice of flavor: sweet garlic, bacon & cheddar, horseradish or sour cream & chive**

Roasted Red Bliss Potato with fresh herbs, butter & black pepper
Baked Potato with sour cream and chives **
Au gratin baked in a cheddar cheese sauce with an herb crust**
Escalloped Sweet Potato slow cooked with cream, honey and Swiss**

Vegetable

(Select One)

***Items \$1.00++ per person

Braised Carrots roasted with honey, butter and tarragon
Sautéed Medley of Chef's Garden Vegetables
Braised Green Beans Polonaise slow cooked with bacon and onion
Baby Brussel Sprouts with bacon, onion & cider vinegar***

Green Beans, amaretto butter and toasted almonds
Seared Zucchini and Red Peppers
Oven Rstd Root Vegetables of carrot, turnip, beet & butternut squash
Grilled Mediterranean Vegetables***

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 \$10.00 per table

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Pleasant Valley
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Dinner Entrées

(Select One)

Herb Encrusted Chicken

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

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

Tomato Roasted Chicken

Pan seared with sundried tomatoes and highlighted with a savory cream sauce \$27.95

Chicken Cordon Bleu

Breaded and filled with Swiss cheese and honey ham then finished with a chive & creamy chicken jus \$28.95

Chicken Saltimboca

Topped with thinly sliced prosciutto, fresh sage, an aged sage derby cheese and 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

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

Lemon & Herb Salmon

Char-broiled and finished with a lemon and herb glaze \$29.95

Baked Stuffed Sole Mornay

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

Sliced Sirloin Roasted Beef

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

Grilled Beef Kabob

Teriyaki beef and grilled vegetable kabob presented over basmati rice pilaf \$30.95

Baby Back Ribs

Hoisin glazed baby back ribs and vegetable spring roll served on a bed of fried rice \$30.95

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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Pleasant Valley
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Dinner Entrées Continued

(Select One)

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

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 Filet

Center cut eight ounce filet topped with candied red onion and tangy blue cheese crumbles and served with a red wine demi-glace \$40.95

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

Grilled Vegetable Strudel

Grilled seasonal vegetables wrapped in filo dough with tomato coulis and house rice \$29.95

Duet Dinner Options

(Select Two)

\$41.95

Chicken Piccata

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

Herb Encrusted Chicken

Pan seared with herb crust and savory cream sauce

Broiled Salmon

Char-broiled and finished with an herb and lemon 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 Sirloin Roasted Beef

Slow roasted sirloin sliced thin and served with au jus

Petite Filet Mignon

Petite tenderloin of beef with a bordelaise sauce

Braised Short Ribs

Slow cooked short ribs of beef with pan gravy

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Pleasant Valley
Country Club

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

Tossed Greek Salad

Herb Potato Salad

Italian Style Pasta & 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 Florentine

Tomato Roasted Chicken

New England Baked Haddock with Cracker Topping

Baked Stuffed Sole Mornay

Fresh Salmon with Lemon & Herb Glaze

Penne with Meatballs & Marinara

Penne Primavera

Tortellini Alfredo

*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

Braised Short Ribs

* Roast 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

Tomato Roasted Chicken or Chicken Parmesan

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: Sirloin Steak, 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 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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Pleasant Valley
Country Club

Hors d'oeuvres Menu

Butler Passed Selections

(All selections priced at fifty pieces per order)

\$135.00 per 50 pieces

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

\$150.00 per 50 pieces

- Assorted Spinach Mornay, Italian Sausage & Seafood Stuffed Mushroom Caps
- Korean Barbecued Beef Skewer
- Yukon Gold Potato Pancake with Sour Cream & Caviar
- Mini Beef Quesadilla
- Blackened Chicken Pop
- Mini Open Face Reuben
- Smoked Salmon on Pumpernickel with Herb Cream Cheese, Dill and Caper
- Candied Pork Belly Skewer
- Mango-Brie Quesadilla

\$175.00 per 50 pieces

- Scallops Wrapped in Bacon
- Mini Maryland Crab Cake
- Ahi Tuna Tartare on a Crisp Wonton with Wasabi Aioli
- Truffled Arzoncini (Risotto Balls)
- Wasabi Lobster Salad Wonton
- Shrimp & Avocado Wonton
- Baked Clams Casino
- Duck Riette on Toasted Brioche with Dried Cherry Compote
- Duck Confit Crostini with Sweet Onion Marmalade
- 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 \$4.50
- Vegetable Crudités with Spicy Ranch Dip \$2.50
- Italian Antipasto Display \$4.95

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Pleasant Valley
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Additional Enhancements

Menu Cards

(Set at each place setting)
\$2.00 per person

Venetian Pastry Display

Assorted Mini Pastries and Petite-Fours
Chocolate Dipped Strawberries
Coffee, Decaffeinated Coffee and Tea
\$6.95 per person

Chocolate Fountain Display

(Includes 1 type of chocolate & 6 dipping items, Min 100ppl)
\$9.95 per person

Venetian Coffee Station

(Includes Coffee, Decaffeinated Coffee and Tea)
\$2.95 per person

Prices Available Upon Request for:

Ice Sculptures
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
Sangria Punch \$130.00 / Bowl
Non-Alcoholic Fruit Punch \$70.00 / Bowl

House Champagne

Passed during cocktail hour with strawberries
\$24.95 / Bottle

House Wine

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot
\$24.95 / Bottle

Drink Prices

Mineral Water \$3.00
Soda \$1.75
Wine \$6.50
Domestic Beer \$4.50
Imported Beer \$5.00
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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Pleasant Valley
Country Club

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 Saturday evenings, 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 fifteen (15) percent gratuity, taxable three (3) percent administrative fee and seven (7) percent state tax. Prices are subject to change. The 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.