

Oronoque Country Club

Bereavement Menus



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385 Oronoque Lane | Stratford, CT 06614
203.375.4293 Ext. 113 | www.oronoquecc.com

20% Taxable Club Service Charge & 6.35% Sales Tax Will Be Added to all Food and Beverage Sales

Buffets

Prices Listed Below are PER PERSON & are Subject to 20% Service Charge & 6.35% tax.

Never Forgotten | 23.95

Salad Choice:

Please Choose One:

Garden Greens Salad
Classic Caesar Salad

Pasta Choice:

Please Choose One:

Penne ala Vodka
Baked Ziti
Fusilli Pasta with Sun-Dried Tomatoes, Spinach in a Garlic Cream Sauce
Rigatoni Bolognese

Entrée Choice:

Please Choose Two:

Chicken Marsala
Chicken Piccata
Chicken Francaise
Seared Sliced Pork Loin with Warm Apples
Slow Cooked Sliced Roast Beef with Sautéed Onions
Meat Loaf
Sausage & Peppers
Baked Lemon Sole
Stuffed Filet of Sole (Crab Meat & Spinach)
with a Newburgh Sauce
Breaded Baked Cod

Starch Choice:

Please Choose One:

Roasted Potatoes
Rice Pilaf
Mashed Potatoes—Creamy Butter or Garlic

Chef Selection of Seasonal Vegetables

Dessert:

Chefs Selection of Cakes & Pies

***Head Chef Carving Station Option**

One Meat | 7.95

Two Meats | 14.95

(\$75++ Attendant Fee will be Applied)

- *Roasted N.Y. Sirloin with a Wild Mushroom Ragout
- *Herb Cured Prime Rib of Beef with Horseradish Cream Sauce
- *Whole Roasted Turkey Breast with Cranberry, Gravy and Herbed Stuffing
- *Pastrami with Whole Grain Mustard Selections and Sour Dough Bread
- *Beer Tenderloin with Classic Béarnaise Sauce



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*Thoroughly Cooking Meat, Poultry, Seafood & eggs Reduces the Risk of Food Borne Illness

Buffets Cont.

Prices listed below are PER PERSON and are subject to 20% service charge and 6.35% tax.

Forever Loved | 18.95

Garden Salad with Roasted Garlic Balsamic & Ranch Dressings
Seasonal Slice Fruit Display
Pasta Salad
Potato Salad

Please Choose One Sandwich Selection:

Sliced Deli Meats

Roasted Turkey Breast, Virginia Ham, Roast Beef, Egg Salad
Assorted Sliced Breads & Sandwich Rolls
Sliced American Cheese, Cheddar & Swiss
Lettuce, Tomato, Onion & Pickle Spears

Individual Wraps

Turkey, American Cheese, Lettuce & Tomato
Ham, Swiss Lettuce & Tomato
Roast Beef, Cheddar, Lettuce & Tomato
Eggs Salad
Vegetarian—Assorted Mixed Vegetables

Dessert:

Chefs Selection of Assorted Cakes & Pies

Additional Options:

Pasta—3.95 Per Person
Soup—3.95 Per Person

***Head Chef Carving Station:**

One Meat | 7.95

Two Meats | 14.95

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- *Roasted N.Y. Sirloin with a Wild Mushroom Ragout
- *Herb Cured Prime Rib of Beef with Horseradish Cream Sauce
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Miscellaneous

Pricing is subject to 20% Service Charge and 6.35% CT Sales Tax.

-Pasta, Carving, & Sauté Chefs (1 per 50 people) | 75.00 each

-Baked Brie Display

With Raspberry Coulis, Pine Nuts, Fresh Pears and Apples, served with Pita Chips and Flat Breads | 7.95

-Garden Vegetable Crudités Display

Fresh Cut Garden Vegetables served with Ranch and Bleu Cheese Dressing | 4.95

-International Cheese Display

International and Domestic Cheeses served with Sliced Fresh Seasonal Fruits, Fontina, Cheddar and Swiss, accompanied with English Water Crackers, Sliced Baguettes and Grissini Crisps | 5.95

-Italian Antipasto Display

Fresh Mozzarella, Roasted Peppers, Kalamata Olives, Prosciutto, Pepperoni, Capicola, Grilled Vegetables, and Provolone Cheese, Garlic Parmesan Crostini and Soft Breadsticks | 8.95

-Fresh Fruit Display

Fresh Cut Cantaloupe, Honey Dew, Pineapple, Red and Green Grapes Garnished with Assorted Seasonal Berries | 6.95

-Smoked Salmon Display

Served with Chopped Onion, Egg Yolk, Egg Whites, Capers, Crème Fraiche, and Pumpernickel Cocktail Bread | 11.95

-Coatroom Attendant | 125.00

-Additional Rental Time (subject to availability) | 500.00 per hour

-Bartender Fee for Cash Bars | 100.00

-Security Guard (advance notice required) | 50.00 per hour; minimum of 4 hours

-Ice Sculptures | Pricing Varies

-Special Occasion Sheet Cakes | Pricing varies

-Chair Covers, Sashes | 6.50 per person

-Outdoor Lawn Ceremony | 500.00 *includes 100 chairs*

- Additional 50 chairs | 250.00

-Ballroom Ceremony | 500.00

