

Oronoque Country Club

Lunch Menus



Nels Nelson

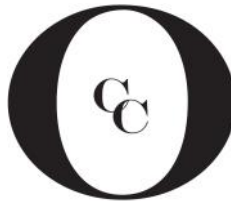
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385 Oronoque Lane | Stratford, CT 06614

203.375.4293 | www.oronoquecc.com

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

Buffet

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 20% service charge and 6.35% tax.

Caesar's " Revenge " | 20.95

Chef's Handcrafted Soup of the Day
Crisp Romaine and Mesclun Greens
Roasted Wild Mushroom Salad
with Classic Caesar Dressing and Garlic Balsamic
Enhance Your Salad with:
Grilled Marinated Chicken, *Seared Gulf Shrimp,
*Marinated Sirloin Steak, Garlic Croutons, Shredded
Parmesan Cheese
Herb Focaccia Bread with Extra Virgin Olive Oil
Chefs Choice of Desserts
Fountain Soda & Water

The Coliseum | 31.95

Tuscan Bean and Sausage Soup
Classic Caesar Salad
Buffalo Mozzarella, Marinated Roma Tomatoes,
Balsamic Vinaigrette
Entrees - Please Choose 2:
-Penne ala Vodka
-Traditional Chicken Francaise
-Eggplant Rollatine
-Chicken Marsala
-Wild Mushroom Risotto with Asiago Cheese
Vegetable Lasagna

Potato or Rice
Chefs Choice of Seasonal Vegetable Medley
Crisp Garlic Bread
Chefs Choice of Desserts
Fountain Soda & Water

The Executive Deli | 22.95

Chef's Hand Crafted Tomato Soup
Local Living Greens with Balsamic Vinaigrette
New England Potato and Specialty Pasta Salad
Smoked Roasted Turkey Breast, Salami, Chef Tom's
Chicken Salad, Honey Roasted Ham, Tuna Salad,
American, Cheddar and Swiss Cheeses
Assorted Locally Sourced Sliced Breads and Sandwich
Rolls
Chef's Tantalizing Dessert
Fountain Soda & Water

Tex Meets Mex | 29.95

Romaine Lettuce Salad with Chopped Tomatoes, Red
Onion, Cheddar Cheese, Black Olives, with Roasted Garlic
Balsamic Vinaigrette
*Chipotle Rubbed Smoked Beef Brisket
*Grilled Chicken Breast with BBQ Sauce
Cheese Enchiladas with Salsa, Sour Cream, and
Guacamole on the side
Grilled Corn with Cumin Lime Butter
Rice and Black Beans
Chefs Choice of Desserts
Fountain Soda & Water

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

Create Your Own

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 20% service charge and 6.35% tax.

Starter | Choose (1) One or (2) Two

- Tossed Garden Salad with an Assortment of Dressings
- Classic Caesar Salad
- Tomatoes and Fresh Mozzarella Cheese with Pesto Vinaigrette and Italian Olives
- *Shrimp and Cucumber Salad with Citrus Vinaigrette

Select Appetizer

- Fusilli Pasta Carbonara with Diced Ham, Peas in a Cream Sauce
- Farfalle Primavera with Fresh Vegetables, Garlic & Tossed in EVOO
- Fettuccini Alfredo
- Penne ala Vodka

Entrée | Choose (2) Two or (3) Three

- *Poached Salmon with Fresh Tomatoes, Lemon, and Capers
- *Stuffed Filet of Sole with a Newburgh Sauce
- *Sautéed Breast of Chicken with Grilled Pineapple, Peppered Brie with a Port Wine Demi Glace

- *Chicken Marsala with Sautéed Mushrooms in a Marsala Wine Sauce
- *Sliced London Broil with a Mushroom Onion Au Jus
- *Grilled Pork Tenderloin with Tarragon Mustard

Carving Station:

(Constitutes as an Entrée Selection)

*Roasted Breast of Turkey with Gravy

Or

*Bourbon Glazed Ham

Dessert | Choose (3) Three

- Chocolate Sin Cake
- New York Style Cheesecake with Fresh Seasonal Berries
- Berry Tartlet
- Carrot cake
- Lemon Cake

**1 Starter, 1 Appetizer, 2 Entrees & 3 Desserts |
26.95**

**2 Starters, 1 Appetizer, 3 Entrees & 3 Desserts |
32.95**

Plated Luncheon

Includes House Salad, Chef's Choice of Starch, Vegetable & Warm Dinner Rolls with Butter. Prices Listed Below are PER PERSON & are Subject to 20% Service Charge & 6.35% CT Sales Tax.

Poultry 25.95

*Chicken Francaise Egg Battered with Lemon Basil Butter Sauce

*Fresh Herbed Crusted Breast of Chicken with Roasted Shallot Volute

*Chicken Marsala with Sautéed Mushrooms in a Marsala Wine Sauce

*Sautéed Breast of Chicken with Grilled Pineapple, Peppered Brie with a Port Wine Demi Glace

Seafood 26.95

*Atlantic Marinated Salmon in a Chardonnay Dill Cream Sauce

*Local Cod, Horseradish Crusted with Roasted Vidalia Sauce

*Maryland Crab Cakes topped with Smoky Chipotle Remoulade

*Stuffed Filet Of Sole Maryland Crab Meat topped with a Newburg Sauce

Soup

Chef Choice Soup to Superbly Pair with Your Entrée Choice –3.95

Beef 30.95

*Filet of Beef with Béarnaise Sauce

*Roasted Prime Rib with Roasted Mushrooms and Onion Au Jus

*New York Strip Steak with Herb Butter

*Grilled Delmonico with Fried Onion Straws

Pasta 20.95

Pasta Primavera, Sautéed Vegetables in a Herb Cream Sauce

Penne ala Vodka with Marinara, Heavy Cream and a Touch of Vodka

Farfalle with Arugula, Fresh Tomatoes and Garlic

Tri-Colored Tortellini with Sun Dried Tomatoes, Spinach, Prosciutto, Garlic and Olive Oil

Dessert Choose 1

-Strawberry Shortcake with Whipped Cream

Or

-Carrot Cake

Or

Chocolate Layer cake

Plated Duet Menu

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

Salad

- Garden Salad with Two Homemade Dressings on the Side
- Classic Caesar Salad
- Field Mix Greens with Apples, Craisins, Gorgonzola Cheese with a Zinfandel Vinaigrette Dressing

Entrée

- *Baked Stuffed Shrimp paired with Chicken Francaise
- *Grilled Atlantic Salmon paired with Battered Chicken Picatta
- *Filet Mignon paired with Chicken Marsala
- *Filet Mignon paired with Baked Stuffed Shrimp

Accompaniments

- (Choose 1 Starch and 1 Vegetable)
- Buttered Garlic Mashed Potatoes
 - Wild Rice Medley
 - Roasted Red Potatoes
 - Grilled Vegetable Medley
 - Maple Glazed Carrots
 - Green Beans Almandine

Dessert

- Strawberry Shortcake with Whipped Cream
- Or
- Carrot Cake
- Or
- Chocolate Layer Cake

33.00++ Per Person

Plated Duet Menu Includes Warm Rolls & Butter
One Salad, One Entrée, One Starch, One Vegetable &
One Dessert

The Tour of Italy

Pricing is subject to 20% service charge and 6.35% tax.

Select 1 Appetizer

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

-Caesar Salad

-Buffalo Mozzarella, Marinated Roma Tomatoes and Balsamic Vinaigrette

Select 2 Entrées

(Select a 3rd Entrée for 5.95 more per person)

- *Chicken Marsala
- *Chicken Cacciatore
- *Chicken Florentine
- *Chicken Pomodoro
- *Veal Parmigiana
- *Veal Florentine

Dessert

-Italian Pastries and Tiramisu

Pasta and Risotto Station Select 2

-Fettuccini Alfredo

-Tortellini with Alfredo

-Ravioli with Meat Sauce

-Rosemary Risotto

-Asparagus and Mushroom Risotto

Head Chef Carving Station

One Meat: 7.95

Two Meats: 14.95

*Garlic Infused N.Y. Strip with Rosemary

*Prime Rib of Beef with Caramelized Onions and Horseradish Sauce

*Mustard Crust Leg of Lamb with Rosemary

*Roast pork Loin Stuffed with Pancetta and Italian Sausage

35.95++ Per Person

Buffet is served with Warm Rolls and Whipped Butter, Choice of Potato or Rice, Seasonal Vegetables

Miscellaneous

Pricing is Subject to 20% Service Charge & 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, Capricola, 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

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