



Private Events Menu

AT IPSWICH COUNTRY CLUB



Ipswich
Country Club

Breakfast Buffets

All Buffets Require a 30 Person Minimum, Priced Per Person

CLUB CONTINENTAL BREAKFAST | 15

Muffins, Pastries and Danishes
Butter and Preserves
Assorted Bagels with Cream Cheese
Orange and Cranberry Juice
Coffee and Tea Selections

SCRAMBLE BREAKFAST | 24

Muffins, Pastries and Danishes
Butter and Preserves
Scrambled Eggs
Home Fries with Peppers and Onions
Applewood Smoked Bacon
Sausage Links
Orange and Cranberry Juice
Coffee and Tea Selections

BREAKFAST BUFFET | 30

Sliced Seasonal Fresh Fruit and Berries
Muffins, Pastries, and Danishes
Butter and Preserves
Assorted Bagels with Cream Cheese
Scrambled Eggs
Home Fries with Peppers and Onions
Applewood Smoked Bacon
Sausage Links
Homemade French Toast
Orange and Cranberry Juice
Coffee and Tea Selections

IPSWICH BRUNCH BUFFET | 35

Sliced Seasonal Fresh Fruit and Berries
Muffins, Pastries and Danishes
Butter and Preserves
Eggs Benedict
Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
Herb Roasted Potatoes
Local Greens Salad with Dried Cranberries, Goat
Cheese, Candied Pecans and Balsamic Vinaigrette
Chicken Marsala with Wild Mushrooms
Fresh Seasonal Vegetable Medley
Orange and Cranberry Juice
Coffee and Tea Selections

RTJ BRUNCH BUFFET | 37

Sliced Seasonal Fresh Fruit and Berries
Scrambled Eggs
Baked French Toast with Bananas Foster Praline Topping
Applewood Smoked Bacon
New England Clam Chowder
Traditional Caesar Salad
Chicken Broccoli Penne Alfredo
New England Baked Haddock
Orange and Cranberry Juice
Coffee and Tea Selections



Breakfast Stations

All Buffets Require a 30 Person Minimum, Priced Per Person

PASSED APPETIZERS | PICK THREE | 17

Mushroom, Spinach and Cheddar Cheese Squares
Lobster Salad Stuffed Profiteroles
Margarita Flatbread
Smoked Salmon Mousse on Marble Rye Toast Points
Mini Vegetable Frittata
Deviled Eggs
Bacon Skewers

EGGS YOUR WAY STATION | 13

+75 Per Attendant
Cheddar Cheese, Swiss, Sausage, Ham, Bacon, Broccoli, Tomato, Mushroom, Pepper, Onion and Spinach
Egg Beaters and Egg Whites Available Upon Request

WAFFLE OR PANCAKE STATION | 11

Toppings to Include: Syrup, Strawberry Sauce, Whipped Cream, Blueberries, Chocolate Chips, Rainbow Sprinkles, M&Ms and Butter
*Bananas Foster Attendant (Add \$75)

SALMON DISPLAY | 13

Assorted Bagels with Whipped Cream Cheese and Herb Cream Cheese,
Smoked Salmon with Onions, Capers and Diced Eggs



Plated Brunch

The Plated Menu is Available for Functions of 20 or More Guests

IPSWICH PLATED BRUNCH | THREE COURSE MEAL

Starter | Choose One

Fruit Salad
Yogurt Parfait
Tomato, Mozzarella and Basil Salad

Entree | Choose One

Chicken and Waffles with Maple Syrup | 48
Baked French Toast with Bananas Foster Topping | 44
Quiche Lorraine and Caesar Salad | 46
Butternut Squash Ravioli with Sage Cream Sauce | 46

Ending | Choose One

Strawberry Shortcake, Mini Cannoli, New York Style Cheesecake with Strawberries



Lunch Buffets

All Buffets Require a 30 Person Minimum, Priced Per Person

CALZONE BAR | 31

Caesar Salad

Pasta Salad

Choice of Three Calzones:

Chicken Parmesan

Eggplant Parmesan

Steak, Cheese, Peppers and Onions

Meatball

Italian Cold Cut

Cookie and Brownie Display

Iced Tea and Lemonade

LUNCH GRILL | 31

Grilled Steak Burgers

Frankfurters

Grilled Italian Sausage with Peppers and Onions

Brioche Hamburger Rolls and New England Hot Dog Rolls

Lettuce, Sliced Tomatoes, Onions, Dill Pickles & Condiments

Country Club Potato Salad

Cole Slaw

Potato Chips

Watermelon Slices

Brownie Display

Iced Tea and Lemonade

SUNSET GRILL | 37

Garden Tossed Salad with Ranch Dressing

North Carolina Pulled Pork

Grilled BBQ Sausage links

BBQ 1/2 Chickens

Baked Macaroni and Cheese

Baked Beans with Country Ham

Corn on the Cob

Cornbread

Cookie and Brownie Display

Iced Tea and Lemonade

ROBERT TRENT JONES | 42

New England Clam Chowder

Garden Tossed Salad with Ranch Dressing

Rolls with Butter

Ipswich Baked Haddock with Buttery Crumb Topping

Grilled Steak Tips with Barbeque Sauce

Roasted Potatoes

Seasonal Vegetables

Cookie and Brownie Display

Iced Tea and Lemonade



Cold Lunch Buffets

All Buffets Require a 30 Person Minimum, Priced Per Person

SOUP, SALAD AND SANDWICH | 24

Clam Chowder or Soup Du Jour
Tossed Garden Salad with Balsamic Vinaigrette
Chicken Salad Finger Rolls
Turkey, Cheddar Cheese and Cranberry Mayo Pinwheels
Tuna Salad Finger Rolls
Cookie and Brownie Display
Iced Tea and Lemonade

ADD Lobster Salad Finger Rolls \$Market Price

SALAD BAR | 33

Seasonal Mixed Greens
Chopped Romaine Lettuce
Seared Pesto Shrimp
Carved Roast Sirloin
Roasted Garlic Herb Grilled Chicken
Toppings include but not limited to following:
Cheese, Croutons, Tomatoes, Carrots, Cucumber, Olives
Dressings Choice of Two:
Balsamic, Ranch, Caesar, Honey Mustard, Golden Italian
Dessert Bars
Iced Tea and Lemonade

Grab & Go Lunches

IT'S A WRAP BOXED OR DISPLAYED | 19

Assortment of Wraps
Turkey and Cheddar Cheese, Mayo, Tomato, Lettuce
Roast Beef and Boursin Cheese
Ham and Cheese with Mustard
Grilled Vegetable and Hummus Spread

All Served with:

Potato Chips, Cookie, Whole Fresh Fruit and Water

DELI LUNCH BAR | 22

Assorted Deli Sandwich Meats and Cheeses
Assorted Sliced Breads and Rolls
Country Club Potato Salad
Cole Slaw
Garden Salad with Balsamic Vinaigrette
Lettuce, Sliced Tomatoes, Dill Pickles, Onions and Condiments

Potato Chips
Cookie and Brownie Display
Iced Tea and Lemonade



Passed Hors d'Oeuvres

\$12 CHOICE OF THREE SELECTIONS

\$17 CHOICE OF FIVE SELECTIONS

Seasonal Antipasto Skewers
Potato Baskets with Bacon, Cheddar and Sour Cream
Spinach and Feta Cheese Wrapped in Phyllo
Stuffed Mushrooms, Herb and Bread Stuffing
Boursin Arancini with Homemade Marinara Sauce
Mac N Cheese Bites with Bacon Ranch Dipping Sauce
Chicken Quesadillas with Sour Cream and Salsa
Grilled Cheese Triangles and Tomato Shooters
Asian Beef Satay
Steak and Cheese Quesadillas with Cilantro Lime Dipping
Buffalo Chicken Satay with Blue Cheese Dipping
Vegetable Spring Rolls with Sweet and Sour Dipping

UPGRADES | +1.75 PER PERSON

Scallops Wrapped in Bacon
Coconut Shrimp with Spicy Orange Sauce
Tenderloin Crostini, Blue Cheese, Caramelized Onions
with a Balsamic Glaze
Dijon and Rosemary Lollipop Lamb Chops

NEW ENGLAND ENHANCEMENTS

Chilled Jumbo Shrimp | 4.00 Each
Miniature Lobster Rolls | Market Price

Stationary Hors d'Oeuvres

All stations Require a 30 Person Minimum. Priced Per Person. Attendant fee \$25 per station.

VEGETABLE CRUDITE | 8

Fresh-cut Vegetables to include Celery, Carrots, Assorted Peppers, Cucumbers and Caramelized Onion Dip

CHEESE DISPLAY | 9

Imported and Domestic Cheeses, Gourmet Crackers

FRUIT DISPLAY | 8

Seasonally Fresh-cut Melons, Pineapple, Grapes and Berries

MIDDLE EASTERN STATION | 7.50

Hummus, Feta and Spinach Dip, Marinated Olives and Toasted Pita Points

GRILLED FLATBREAD TABLE | Choose Three | 12.5

Tomato & Mozzarella
BBQ Chicken with Red Onions
Arugula, Ricotta & Mushroom
Balsamic Onion, Bacon & Goat Cheese
Sweet Italian Sausage, Peppers and Onions

ANTIPASTO TABLE | 17

Marinated Mushrooms & Artichoke Hearts, Cured Italian Meats, Tomato and Fresh Mozzarella Salad, Roasted Peppers, Mixed Olives and Italian Hot Peppers with Fresh Baked Focaccia and Assorted Breadsticks

RAW BAR DISPLAY | Priced Per 50 Pieces | Market Price

Shrimp Cocktail, Littleneck Clams on the Half Shell, Oysters on the Half Shell, Alaskan Crab Claws and Cracked Maine Lobster, Served with Cocktail Sauce, Horseradish Cream, Mignonette Sauce and Fresh Lemon

SLIDER STATION | Three Per Person | 17

Cheeseburger and Pickle
Pulled Pork and Cheddar
Masters Fried Chicken and Swiss
Served with Homemade Potato Chips

Plated Dinner Menu

The Plated Menu is Available for Functions of 20 or More Guests

You may offer choice of First Course & Two Entrees. Final counts due 7 days prior to event. Fourth option is \$5.50 extra per person.

FIRST COURSE

Salad:

Garden Salad | Included

Sliced Tomato, Cucumber, Red Onion, Grated Carrots
Choice of Dressing

Caesar Salad | Included

Toasted Croutons, Parmesan Cheese
House Made Dressing

Baby Spinach | Add 4.50

Sun Dried Cranberries, Crumbled Goat Cheese, Toasted
Pumpkin Seeds, Maple Vinaigrette

California Mixed Greens | Add 4.50

Pistachios, Dried Cranberries, Citrus Vinaigrette

Greek Salad | Add 4.50

Marinated Olives, Tomato, Feta Cheese, Cucumbers,
Pepperoncini, Greek Dressing

Soup:

Tomato Basil | 4.50

Italian Wedding Soup | 4.5

New England Clam Chowder | 7

Pasta:

Cavatelli Pasta with Marinara | 7

Seasonal Ravioli | 11

October - March:

Butternut Squash Ravioli with Mascarpone Sage
Cream Sauce

April - September:

Artichoke & Fontina Ravioli with Tomato Basil Sauce

Ziti Bolognese with Shaved Parmesan and Fresh Basil | 11

ENTREES | SEAFOOD & VEGETARIAN

Cashew Crusted Loin of Cod | 50

Toasted Cashews, Crispy Panko, Fresh Herb, Mango
Pineapple Salsa

Baked Ipswich Haddock | 47

Delicately Seasoned Buttery Crumbs
Lemon Butter Sauce

Grilled Fillet of Salmon | 47

Maple Dijon Glaze

Vegetable Cannelloni | 39

Cannelloni Pasta stuffed with Ricotta Cheese and Roasted
Vegetables, topped with Alfredo Sauce served on a bed of
Wilted Spinach

Eggplant Parmesan | 38

Pan-fried, Lightly Breaded Eggplant with Cheese and
Marinara. Served with Pasta

Vegetable Sauté Over Rice | Vegan & GF | 36

Asian Style Vegetables served over White Rice

Stuffed Bell Pepper or Portobello | Vegan & GF | 37

Stuffed with Peppers, Onions, Black Beans, and Rice
served over Wilted Spinach



Plated Dinner Menu

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ENTREES | CHICKEN & BEEF

STATLER CHICKEN | 47

Pan Seared Statler Chicken Breast with Champagne Demi Glaze

CHICKEN PICCATA | 45

Boneless Chicken Breast sautéed with Capers, White Wine and Lemon Butter Sauce

CHICKEN FLORENTINE | 45

Boneless Chicken Breast stuffed with Jasmine Rice, Baby Spinach, Oven Roasted Tomatoes and Shitake Mushrooms, topped with Wild Mushroom Sauce

CHICKEN VERNAZZA | 45

Panko Crusted and Pan Seared Chicken Breast topped with Tomato Basil Sauce, Buffalo Mozzarella and Baby Arugula

FILET MIGNON | 63

Topped with a Port Wine Demi Glaze

GRILLED NEW YORK SIRLOIN | 51

Peppercorn Cream Sauce

TOP SIRLOIN OF BEEF | 50

STARCH | CHOOSE ONE

Buttermilk Whipped Potatoes

Roasted Garlic Whipped Potatoes

Rice Pilaf

Roasted Potatoes with Olive Oil and Rosemary

Au Gratin Potatoes +3.50

Parmesan Risotto +3.50

VEGETABLE | CHOOSE ONE

Roasted Asparagus +\$2

Honey Glazed Baby Carrots

Sautéed Green Beans

Seasonal Mixed Vegetables

Steamed Broccoli with Olive Oil and Garlic

KIDS | CHOOSE ONE

\$28 Per Person | Ages 12 & Under

Macaroni and Cheese

Chicken Fingers and French Fries

Pasta with Butter & Cheese

Grilled Chicken and French Fries



Dinner Buffets

All Buffets Require a 30 Person Minimum, Priced Per Person

MEDITERRANEAN BUFFET | 39

Caesar Salad
Focaccia Bread
Mozzarella, Tomato, Basil Salad with Balsamic Glaze
Shrimp Scampi with Cavatelli Pasta
Chicken Parmesan
Cheese Tortellini with Marinara
Roasted Summer Squash, Zucchini and Cherry Tomatoes
Tiramisu
Coffee and Tea Selections

SOUTHERN STYLE BUFFET | 47

Garden Tossed Salad with Ranch Dressing
Mac & Cheese
BBQ Style St. Louis Ribs
1/2 Roasted BBQ Chicken
Fried Haddock
Cornbread
Cole Slaw
Watermelon Slices
Cookie and Brownie Display
Coffee and Tea Selections

THE IPSWICH BUFFET | 52

Baby Spinach with Sundried Cranberries, Crumbled Goat Cheese, Toasted Pumpkin Seeds and Maple Vinaigrette
Rolls and Butter
Herb Roasted Potatoes
Sautéed Buttered Green Beans
Lemon and Thyme Crusted Haddock
Chicken Rollatini with Baby Spinach, Shallots, Garlic and Fontina Cheese topped with Wild Mushroom Wine Sauce
Marinated Steak Tips
Strawberry Shortcake
Coffee and Tea Selections

NE CLAM BAKE | MARKET PRICE

New England Clam Chowder
Rolls and Butter
Essex Steamed Clams or Prince Edward Island Mussels
1 1/4 lbs Boiled Maine Lobster with Drawn Butter
1/2 Roasted BBQ Chicken
Steamed Potatoes with Butter and Parsley
Corn on the Cob
Watermelon Slices
Strawberry Shortcake
Coffee and Tea Selections



Stationed Dinners

All Buffets Require a 30 Person Minimum, Priced Per Person +\$75 Per Attendant

SALAD DISPLAY | 10

Choose Two:

Caesar Salad with Toasted Croutons, Parmesan Cheese
House Made Dressing

Baby Spinach with Sundried Cranberries, Toasted Pumpkin
Seeds, Maple Vinaigrette

Mixed Greens with Sliced Tomato, Cucumber, Grated
Carrots, Choice of Dressing

Beefsteak Tomatoes and Fresh Mozzarella with Extra Virgin
Olive Oil and Aged Balsamic | +3

MASHED POTATO STATION | 11

Mashed Yukon Gold Potatoes and Sweet Potatoes

Accompanied with the following Toppings:

Bacon Bits, Broccoli, Shredded Cheese, Scallions, and
Sour Cream, Caramelized Onions, Beef Pot Pie Filling,
Chicken Pot Pie Filling

PASTA STATION | 15

(pick two pastas & two sauces)

Rigatoni, Cavatelli, Cheese Tortellini and Penne Pasta
Alfredo, Marinara, Pesto, Bolognese Sauce (+2)

Finished with Parmesan Cheese, Broccoli, Zucchini
Squash, Wine, Garlic, and Cracked Pepper

Served with Focaccia Bread

TEX-MEX FAJITA | 19

Cilantro Marinated Chicken and Beef

Sautéed Bell Peppers and Onions

Spanish Rice

Guacamole, Sour Cream, Salsa, Shredded Monterey Jack and
Cheddar Cheese, Flour Tortillas



CARVER'S TABLE | Approximate 6oz Servings

Roast Leg of Lamb, Mint Demi Glaze

Serves 15 - 18 | 220

Tenderloin of Beef, Horseradish Cream

Serves 12 - 14 | 275

Turkey Breast with Giblet Gravy - Single Breast

Serves 12 - 14 | 85

Baked Half Spiral Ham, Honey Brandy Glazed

Serves 12 - 14 | 140

Whole Prime Rib, au jus

Serves 25 - 30 | 495

Roast Sirloin with Peppercorn Sauce

Serves 20 - 25 | 305

Carved Pork Loin, Granny Apple Chutney

Serves 15 - 20 | 85



Late Night Bites

All Buffets Require a 30 Person Minimum, Priced Per Person

MINI CHEESEBURGER SLIDERS | 8

Served with French Fries

SPORTS BAR SAMPLER | 13

Boneless Buffalo Chicken Fingers with Blue Cheese
Potato Skins with Bacon Bits, Cheddar Cheese and Sour Cream
Cheese Quesadillas with Salsa, Sour Cream

SOFT PRETZEL STATION | 6

Salted Pretzel Sticks served with Honey Mustard and Pub Cheese

POPCORN MACHINE | 6

Freshly Popped Movie Popcorn

FRY BAR | 6

Sweet Potato, Regular and Waffle

MINI SAUSAGE PEPPERS & ONION SUBS | 9

Served on Finger Rolls



Desserts

COOKIE JAR | 3.50

Chocolate Chip Cookies with Milk Shooters

CHOCOLATE DIPPED STRAWBERRIES | 4

SUNDAE STATION | 9

Vanilla and Chocolate Ice Cream served with Hot Fudge, Caramel and Assorted Toppings

S'MORES STATION | 6

Milk Chocolate served with Graham Crackers and Marshmallows

CAKE TABLE | 9

Chef's Choice of Seasonal Cakes

CUPCAKE STATION | 9

Chef's Choice of Seasonal Flavors



Bar Packages & Pricing

HOUSE BAR LIQUORS

1 hour: \$23 | 5 hours: \$44

New Amsterdam
Tito's
Beefeater
Seagram's VO
J&B Scotch
Bacardi
Jim Beam
Jose Cuervo Silver
Kahlua
Amaretto Disaronno

HOUSE WINES

Freixenet Sparkling
Mionetto Prosecco
Three Thieves Pinot Grigio
Three Thieves Chardonnay
La Vieille Ferme Rose
Three Thieves Pinot Noir
Three Thieves Cabernet Sauvignon
Montes Classic Malbec

CONSUMPTION BAR PRICING

Beer

Domestic: \$6 | Import: \$7 | Craft: \$8

CHAMPAGNE TOAST | \$3 per person

WINE TABLE SERVICE | \$30 per bottle

CALL BAR LIQUORS

1 hour: \$26 | 5 hours: \$48

Ketel One
Stolichnaya Raspberry
Tanqueray
Makers Mark
Jack Daniel's
Jameson
Dewar's White
Glenfiddich 12yr
Captain Morgan
Hornitos Reposado
Bailey's

BEER SELECTIONS

Bud Light
Coors Light
Blue Moon
Heineken
Corona Extra
Sam Adams
White Claw
Seasonal Craft Beer
1 hour: \$18 | 5 hours: \$35

Wine | \$10

PREMIUM BAR LIQUORS

1 hour: \$29 | 5 hours: \$53

Grey Goose
Crown Royal
Woodford Reserve
Bombay Sapphire
Johnnie Walker Black
Bacardi 8YR
Milagro Silver
Hennessy VSOP
Chambord
Cointreau

Cocktails

House: \$11 | Call: \$13 | Premium: \$15





CHARGE BAR

All beverages consumed will be charged to the individual guests.

Soda | 3

Bud Light, Coors Light, Miller Light | 6

Sam Adams, Heineken, Blue Moon,
Corona Extra, White Claws | 7

Craft Beer | 8

House Wines | 10

Tito's | 10

Grey Goose | 12

Stoli Raspberry | 11

Tanqueray | 10

Bombay Sapphire | 12

Captain Morgan | 11

Jim Beam | 10

Jack Daniels | 11

Hornitos Reposado | 12

Milagro Silver | 12

Amaretto Disaronno | 11

Bailey's | 13

*\$100 staffing fee for charge bar, per bartender
Bars will close thirty minutes prior to close of event. Outside alcohol is prohibited*

**All food and beverage subject to a 17% service charge, 5% administrative fee and 7% state and local tax*



CONTACT US TODAY!

PRIVATE EVENT DIRECTOR
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