



Wedding Packages at Bass Rocks Golf Club

GoodMan Hospitality Group is here for you. We want to share this beautiful venue that overlooks the Atlantic Ocean, a pristine golf course, and Thatcher's Twin Lights on your very special day. Bass Rocks Golf Club offers onsite ceremony, cocktail hour on the patio and a reception area accommodating up to 150 guests.

GoodMan Wedding Packages include:

- Customized Menu
- White or Ivory table linens
- Linen napkin your choice of color
- All necessary China, Flatware, and Stemware
- Staffing
- 7% Tax / 18% gratuity on food
- Coffee and Tea



*Use these menus as a suggestion; we love to customize for your day. Any menu can be available as a buffet or seated dinner. Don't be afraid to think outside the box ~ Please engage us, we look forward to discussing your ideas!

*Bar is based on consumption and can be as detailed as you like!
Last call always half hour before end of event.

All prices are subject to change



The Annisquam

Stations at \$100 per person

Hor D'oeuvres

Cocktail Shrimp and Sauce
Citrus Chicken Skewer and Avocado Mousse or Black Bean Dip
Tomato Mozzarella and Basil Skewer
Shredded Cabbage, Carrots, Sprouts, Mushroom, and Egg Spring Roll
Roast Beef Arugula Horseradish Mayo on Baguette
Bacon Grilled Cheese

Salad Course (Choose One)

Classic Caesar
Mixed Greens, Cucumber, Carrot, and Tomato with Balsamic Dressing
Cucumber, Radish, and Mandarin Oranges with Citrus Dressed Greens

Entrée Course (Choice of Two)

Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Sour Cream
Roasted Statler Breast of Chicken: Lemon-Pepper-Honey, Garlic and Herb, Rosemary-Lavender
Roasted Pork Tenderloin with Cranberry, Apple, and Onion Chutney
Sliced Roasted Sirloin of Angus Beef with Mushroom Demi-Glaze
Braised Country Lamb Shanks with Pan Gravy
Baked Haddock with Ritz Crumb Topping

Vegetarian (Choose One)

Eggplant Napoleon with Mozzarella and Tomato Pesto
Seasonal Vegetable Lasagna with Béchamel
Ravioli of your choice:
Wild Mushroom and Spinach, Ricotta Cheese and Garlic, Butternut Squash and Sage

Side Vegetable (Choose One)

Roasted Butternut or Acorn Squash
Steamed Bok Choy
Roasted Root Vegetable Medley
Roasted Beets
French string Beans
Summer Squash Zucchini
Grilled Asparagus

Starch (Choose One)

Rice Pilaf
Roasted Red Bliss Potatoes
Garlic Smashed Potatoes
Seasonal Risotto
Baked Idaho Potato
Steak Fries or Potato Sticks
Baked Sweet Potato

Dessert

Wedding Cake provided by the Bride and Groom
Coffee and Tea



The Rocky Neck
Stations at \$105 Per Person

Hors D'oeuvres

Roast Pork, Pickle, Chipotle Mayo, and Swiss cheese on Baguette
Hummus, Feta, and Basil in a Cucumber Cup
Seared Scallop and Prosciutto with Maple Sriracha Sauce
Watermelon, Feta, and Basil on Skewer
Shrimp Cocktail and Sauce

Salad Station (Choose One)

Seasonal Fruit, Cheese, and Nuts with Balsamic Dressed Greens
Classic Wedge with Scallions, Bacon, and Bleu Cheese Dressing
Caesar Salad
House Garden with Cider Dressing

Carving Station (Choose One)

Sliced Angus Sirloin with Cabernet Demi-Glaze and Fried Onion Strings
Roasted Turkey Breast with Pan Gravy and Cranberry Chutney
Orange Honey Ham and Grained Mustard
Slow Roasted Prime Rib of Beef with Au Jus

Seafood Station (Choose One)

Baked Haddock Topped with Ritz Cracker Crumble
Shrimp and Seafood Cakes with Remoulade Sauce
Dijon Crusted Salmon
Seared Cod Provençal

*Vegetarian Options Available

Side Vegetable (Choose One)

Roasted Butternut or Acorn Squash
Steamed Bok Choy
Roasted Root Vegetable Medley
Roasted Beets
French string Beans
Summer Squash Zucchini
Grilled Asparagus

Starch (Choose One)

Seasonal Risotto
Roasted Red Bliss Potatoes
Garlic Smashed Potatoes
Rice Pilaf
Baked Idaho Potato
Steak Fries or Potato Sticks
Baked Sweet Potato

Dessert

Wedding Cake provided by the Bride and Groom
Coffee and Tea



Eastern Point

\$110 Per Person
(+\$3 per person as buffet)

Hors D'oeuvres

Pepper and Coriander Crusted Yellowfin Tuna on Cucumber Round
Crab Stuffed Mushrooms
Shrimp Cocktail and Horseradish Sauce
Wild Mushroom and Spinach Tartlets
Chicken and Pinto Bean Quesadilla
Tomato and Mozzarella Skewer with Basil and Balsamic Glaze

Salad Course (Choice of One)

Roasted Beets, Goat Cheese, and Pistachios with Citrus Dressed Greens
Apple, Bleu Cheese, and Pecans with Cider Dressed Greens
Classic Caesar
Garden

Entrée Course (Choice of Two plus Vegetarian)

Roasted Filet of Angus Beef with Merlot Sauce
Duck Confit with Orange Ginger Sauce
Maryland Lump Crab Cakes with Remoulade
Chicken and Prosciutto Spanakopita
Seafood Stuffed and Baked ½ Lobster with Drawn Butter
Baked Haddock with Ritz Crumb Topping and Citrus Beurre Blanc
Eggplant Napoleon with Mozzarella and Tomato Pesto

Ravioli of your choice:

Wild Mushroom and Spinach, Ricotta Cheese and Garlic, Butternut Squash and Sage

Side Vegetable (Choose One)

Roasted Butternut or Acorn Squash
Steamed Bok Choy
Roasted Root Vegetable Medley
Roasted Beets
French string Beans
Summer Squash Zucchini
Creamed Spinach
Brussels Sprouts
Grilled Asparagus

Starch (Choose One)

Seasonal Risotto
Roasted Red Bliss Potatoes
Garlic Smashed Potatoes
Rice Pilaf
Baked Idaho Potato
Steak Fries or Potato Sticks
Baked Sweet Potato
Au Gratin Potatoes

Dessert

Wedding Cake provided by the Bride and Groom
Coffee and Tea



SAMPLE MENU

Station One

Buttermilk Biscuits

Caesar Salad

Baked Green Tomato and Goat Cheese "Salad"

Chorizo and Red Beans

Dirty Rice

Steamed Shrimp and E'touffe'e

Andouille Sausage Gumbo

Station Two- Po Boy

Fried Shrimp and Crawfish, mayo, pickles, lettuce, onion

Sliced Sirloin with spicy mayo and peppercress

Sesame Seed Crusted Muffuletta with Salami, Ham, Provolone and

Pickled Vegetable Olive Spread

Station Three

Green Beans

Cherry Butter Yams

Carved Roasted Ham

Pralines and Pistachio Bread Pudding

Dessert

Wedding Cake provided by the Bride and Groom

Coffee and Tea

Chocolate covered strawberries (if not in season we will substitute)



SAMPLE MENU

Hors D'oeuvres

Beet, goat cheese, and almond in phyllo cup
Bruschetta crostini; tomato, red onion, basil, caper, and parmesan
Crispy chicken skewers with Honey Mustard
Zucchini pizzas with parmesan and roasted grape tomatoes
Vegetable spring roll with sweet chili sauce
Roasted Pork Quesadilla

Carving Station

Caesar and Tomato Mozzarella and Mixed Green
Prime Rib Carving Station with Horseradish Sour Cream and Au Jus
With side smashed garlic and chive spuds

Seafood & Pasta Station

Dijon Salmon and Leeks or Citrus Beurre Blanc and Dill Salmon
Bowl of Mussels Provencal
Grilled Vegetable Ratatouille seasoned with sea salt, pepper, and herbs
Tortellini and Rigatoni with Basil Pesto, Roasted Tomato Sauce, and Béchamel/Alfredo or Mac n
Cheese Sauce

Dessert

Wedding Cake provided by the Bride and Groom
Coffee and Tea
Chocolate covered strawberries (if not in season we will substitute)
Build your own Ice-cream Bar



SAMPLE MENU

Hor D'oeuvres

BLT in a tomato shell

Deviled egg

Fried dough with cinnamon sugar

Smoked Salmon Canopy

Peanut butter and Banana mini English muffin

Potato Skins

Stations

Yogurt Bar with Fruit & Granola

Biscuits & Chorizo Sausage Gravy

“Steak & Eggs”- NY Sirloin Carving Station with Eggs Your Way Station

“Chicken & Waffles”- Fried Chicken with Waffle Station

Bacon

Home Fries- Mixed Potatoes (Sweet, Yukon and New)

Grilled Asparagus

Dessert

Wedding Cake provided by the Bride and Groom

Coffee and Tea

Chocolate covered strawberries (if not in season we will substitute)



SAMPLE MENU

Hor D'oeuvres

Malasadas Fried Dough with Cinnamon and Sugar

Spam Sushi

Garlic and Chili Shrimp

Huli Huli Chicken on a Stick

125 Oysters for raw bar (on deck)

Stationary

Soft Taco Bar with Fish and Kalua Pork

Seaweed and Citrus Salad

Loco Moco Braised Short rib with Brown Gravy and Fried Egg

Prime Rib Carving

Roasted Purple Sweet Potato

Pineapple and Napa Cabbage Slaw or Stir Fry Veggies

Dessert

Wedding Cake provided by the Bride and Groom

Coffee and Tea

Chocolate covered strawberries (if not in season we will substitute)



SAMPLE MENU

Hors D'oeuvres

Stationary

International Cheese, Meats, Antipasto and Veg. Crudité

Popcorn munchies

Shrimp cocktail

Oysters

Passed

Crispy Chicken Bites

Mini Grilled Cheese

Salad Station

Classic Caesar

Baby Wedge w/ Bacon. Tomato and Bleu Cheese Dressing

Carving Station

Slow Roasted Sirloin

Oven Roasted Turkey

Seafood Station

N.E. Baked Haddock

Shrimp and Seafood Cakes

Vegetable & Starch Station

Roasted Butternut Squash

Zucchini and Summer Squash

Garlic Mashed Potatoes

Shells tossed in Marinara & Pesto

Dessert

Wedding Cake provided by the Bride and Groom

Coffee and Tea

Chocolate covered strawberries (if not in season we will substitute pineapple or mango)

Sundae Bar



Passed Hors D'oeuvres Options

Grouped together by delivered vessel

Phyllo cup

Brie and raspberry jam
BBQ chicken, bacon, and cheddar
Mushroom, spinach and goat cheese
Smoked pork and green apple slaw
Smoked fish dip mustard and pepperoncini
Steak and American cheese
Turkey and cranberry day after
Orange duck and pomegranate onion jam

Bread Rounds or Crostini

Duck pate with grainy mustard and onion
Beef and boursin cheese with onion jam
Roast pork swiss pickle and chipotle mayo
Roast pork with arugula and onion jam
Bruschetta with tomato, caper, onion, basil
and parmesan
Kale, brie, and mushroom with balsamic
Prosciutto and asparagus with white
balsamic
Tomato, basil, and fresh mozzarella
Smoked salmon, boursin, red onion, egg,
and caper
Avocado, cilantro, garlic, and tomato
Roast beef with horseradish mayo and
arugula
Crab salad, avocado, and arugula
Sausage pepper and onions

Spring or Egg Roll Wrapper

Chicken, ham, and swiss with honey
mustard
Steak and cheese
Corn beef, sauerkraut, swiss, and 1000
island
Buffalo chicken, bacon, and boursin with
bleu cheese dressing
Shredded cabbage, carrots, mushrooms,
and sprouts with sweet chili
Ground beef or turkey, cheddar, avocado
taco with salsa
Lamb shepherd pie
Ground pork, cabbage, and apple with
ginger sauce

On a bamboo stick

Crunchy chicken with sweet chili or honey
mustard
Sesame crusted or curry spiced chicken
with peanut dressing
Peanut crusted with fluff sauce
Pretzel crusted with honey mustard
Citrus chicken and avocado mousse
Beef teriyaki and scallion ginger sauce
Beef, onion, and watercress with ginger
sauce
Beef, pork, and veal meatballs with red
gravy
Crunchy shrimp with tartar
Scallop and prosciutto
Scallops wrapped in bacon with maple
syrup
Cajun Scallops with remoulade
Cajun Shrimp with remoulade
Tomato, basil, and mozzarella
Watermelon, feta, and basil
Beets and pistachio goat cheese balls



Cucumber rounds

Scallop ceviche
Smoked salmon mousse
Yellowfin tuna scallion and wasabi ginger
sauce
Seaweed salad
Hummus, feta, basil and black pepper
Buffalo chicken dip

Plantain or Potato Chips

Shrimp spread
Crab salad
Guacamole jalapeno and scallion
Spicy mayo and yellowfin tuna
Ham hock rilette
Pulled chicken and avocado ranch spread

Pancake or Potato Latke

Ham, apple, and cranberry
Duck confit and sweet n sour cabbage
Pastrami and mustard
Smoke salmon, chive, and cre'me fraiche
Scallop, pickled red onion, and 1000 island
Soft poached egg
Cranberry and apple
Simply plain with honey
Waffle and fried chicken with syrup

Small Bites

Fried clams and tartar sauce
Clams casino
Shrimp cocktail
Crab cakes and remoulade sauce
Fried calamari and red sauce or chipotle
mayo
Lamb lollipops
Fried duck nuggets
Pan fried smelt and remoulade
Lemon pepper frog legs
Crab stuffed mushrooms
NE lobster rolls
Lobster salad in endive
Coconut fried shrimp and honey mustard
Assorted Sushi
Prosciutto and melon



Menu Enhancement Bar

Add On To Any Package-

Market Price \$

\$175 additional add on for chef attendant

Carving Station

Slow Roasted and served
with accompaniments
Tenderloin of Beef *\$mkt price*
Strip Loin of Beef *\$ mkt price*
Turkey Breast *\$ mkt price*
Pork loin *\$ mkt price*
Glazed VT Ham *\$ mkt price*
Top Round of Beef *\$ mkt price*
Poached Salmon *\$ mkt price*

Pasta Station

Penne, Cavatelli, Farfalle, Shells (pick 1)
Sauces (pick 3):
Roasted Tomato
Thick and Hearty Red Gravy
Alfredo
Pesto
Vodka
Garlic Butter Herb
Included toppings: Roasted Bell
Peppers, Shiitake Mushrooms, Roasted
Garlic, Tomatoes, Spinach, Parmesan,
Basil, Ricotta Cheese
Fresh pasta available

Soft Tacos

Marinated Strips of Chicken and Pork
Roasted and Grilled Vegetables
Green and Red Salsa
Warm Flour Tortillas
Shredded Cheese, Chopped Scallions,
Olives, Sour Cream, Iceberg

Steamed Seafood Bar

Steamers
Mussels
Peel and Eat Shrimp

Wok Station

Sesame, canola, and peanut oil
is used for cooking
Stir Fried Vegetables
Fried Rice with Cabbage, Onion, Egg
Meat on a Stick

Slider Bar

Pulled Pork
Salmon and Kimchee
Yellowfin Tuna and Wasabi Mayo
Bacon Onion BBQ Burger
Turkey Spinach and Feta
Pulled Chicken
Onion Strings and Condiments
(Pricing determined by selection)

House Pizza Bar

Hand tossed pizza dough
Create your Own
Leave it to Us

Wing Bar

Bone-in and Boneless
Buttermilk fried Chicken Strips
House Smoked Wings
Celery and Carrot Strings
Bleu Cheese Dressing
Buffalo, Honey Mustard, and Sweet
Chili sauce

Big Boy Bar

Steamed Hot Dogs with
Sauerkraut, Onions, Chili, Cheese Wiz,
and Bacon Bits
Gravy Cheese Fries
Vanilla Milk Shakes



Additional Menu Enhancements

Market Price \$

The Fenway

Popcorn
Warm Pretzels and Mustard
Cracker Jacks and Peanuts
Steamed Hot Dogs

Snack City

Tortilla Chips and Con Queso
Fresh Salsa
Chocolate Fondue and Dippers
Pretzel Bites
Mozzarella Sticks

Sundae Bar

Vanilla and Chocolate Ice Cream
Hot Fudge and Caramel Topping
Chopped Nuts, Cherries, Whipped
Cream, and Sprinkles
Strawberry Sauce

International Cheese Display

Domestic and Imported Cheeses
Assorted Crackers
Seasonal Fruit Preserve and whole
Grain Mustard
Fresh Fruit

Energy Blast

Seasonal Fresh Fruit
Assorted Granola Bars and Cookies
Individual Yogurts and Honey

Antipasto

Marinated Zucchini and Carrots and
Cauliflower
White bean Spread and Pita
Marinated Olives and Anchovies
Eggplant Caponata

Sushi Display

Seaweed Salad
Edamame with Miso Dressing
Maki Rolls
Cucumber
Sweet Potato
Spicy Tuna
California
Philly
Wasabi, Pickled Ginger, Soy

Raw Bar Display

Market price plus shuckers \$

Oysters \$
Clams \$
Shrimp Cocktail \$
King Crab \$
Octopus \$
Ceviche \$
Scallops \$
Lobster Tail \$