



Event 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 for your celebration. All menus are samples of what GoodMan can create. We would love to work with you to customize and create a special menu for your event!

GoodMan Event Packages include:

- Custom Menu
- White or Ivory Table Linens
- Linen napkins- your choice of color
- All necessary China, Flatware, and Stemware
- Staffing
- 18% Gratuity
- 7% Tax
- Water Station
- Coffee & Tea



BAR

Based off consumption
Satellite bar additional \$100 fee if needed
Last call half hour before end of event

***Packages priced off 100 guest minimum. If you are looking for a more intimate party size, we are happy to discuss options.**

All prices are subject to change



Buffet Brunch Menu

\$42 Per Person

Continental

Fresh Fruit Display

Bagel and Cream Cheese

Or

Assorted Pastries

Quiche of your Choice

Salad

Mixed Green Salad or Caesar Salad

Main Entrée

Waffles with Macerated Strawberries, Whipped Cream, and Maple Syrup

(Substitute French Toast)

Scrambled Eggs

Ground Pork or Turkey Sausage Patties

Apple Smoked Bacon

Home Fries

Dijon and Parmesan Panko Crusted Chicken Breast

Or

Honey Glazed VT Ham

****Optional Add On: \$7 per guest Unlimited Mimosas Bar***



Brunch Enhancements

The following items are intended to be additions
to a breakfast or brunch buffet

Individual Yogurt and Granola \$

Cinnamon French Toast and VT Maple Syrup \$

Assorted Cereals and Milk \$

Assorted Bagels and Cream Cheese \$

Belgium Waffles with fresh Strawberry sauce, whip cream, and syrup \$

Smoked Salmon Display: Capers, Bermuda Red Onions, Hard Boiled Egg, Bagels and
Cream Cheese \$

Pastrami or Corn Beef Hash \$

Quiche Display
(Assortment of veggie or meat)

Minis \$

Traditional \$

Eggs Benedict \$
(English Muffin, Hollandaise)

Choose One:

Smoked salmon / Crab / Canadian Bacon / Spinach / Steak

Chef's Omelet Station \$
Fresh whole Eggs and Egg Whites with Assorted Fillings and Cheeses



Eagle Buffet

\$52 Per Person

Soup Choice

NE Clam Chowder | Garlic Onion Bisque | Bacon Egg Drop | Chicken Vegetable
Tomato Basil | Red Pepper Crab | Butternut Squash Bisque

Salad Choice

Chopped Greek | Caesar | Classic Wedge | House Garden
Tomato Basil and Fresh Mozzarella | Peanut and Noodle | Cobb

Cold Sandwiches (choice of two)

Chicken Salad with Celery and Dill | Egg Salad with a touch of Dijon |
Tuna Salad with Celery | Grilled Vegetable and Humus | BLT | Turkey LTO
(Choice of Bread: Flour Tortilla, Croissant, Deli Sub Roll, and Slider Roll)

Sides

Pasta or Potato Salad
Green Apple Coleslaw
Potato Chips and a Pickle

Hot Entrée (choice of two)

Dijon Parmesan Chicken Breast
Sausage Peppers and Onions
Chicken Broccoli Ziti
Roast Pork Shoulder with Broccoli Rabe
Fried or Grilled Chicken Quarters
Smoked Pulled Pork
Ground Turkey or Beef Meatballs and Sauce
Chicken or Eggplant Parmesan
Roast Turkey Dinner
Seasonal Vegetable or Meat Lasagna
Bacon Wrapped Meatloaf



Menu Enhancement Bar

-Add On To Any Package-

Market Price \$

\$175 additional add on for chef attendant

Carving Station

Slow Roasted & served
with accompaniments

Tenderloin of Beef
Strip Loin of Beef
Turkey Breast
Pork loin

Glazed VT Ham
Top Round of Beef
Poached Salmon

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*

Fajita Station

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, Grilled, or Fried Chicken

Haddock with Tartar Sauce

(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 Enhancement Bar

-Add On To Any Package-

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
\$3/\$6 with cured meats

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
Makizushi (sushi roll)
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



Cocktail Party

\$51 per person

**Based off 100 guest minimum*

(Excludes linen napkins)

Passed Appetizers

(Appetizers typically passed for 1 hour)

Spinach and Feta Spanakopita

Shredded Vegetable Spring Roll with Sweet Chili Sauce

Roast Beef Canape with Caper Aioli and Arugula

Roasted Citrus Chicken Quesadilla with Pinto Beans and Jack Cheese

Humus and Feta Stuffed Cucumber Cups

Brie and Mushroom Phyllo Cup with Cayenne Honey

Shrimp Cocktail and Chili Horseradish Sauce

Stations

Slider Bar (choice of 2):

Ground Chuck, Bacon, Cheddar, Onion Burger

Smoked BBQ Pulled Pork with Green Apple Slaw

Fried or Grilled Chicken Sandwich, Lettuce, Chipotle Mayo

Fried Fish, Lettuce, Tartar Sauce

House Made Chips and Onion Dip

Vegetable Crudit 

Assorted Cookies



Gatsby Cocktail

\$56 per person

**Based off 100 guest minimum*

(Excludes linen napkins)

Passed Appetizers

(Appetizers typically passed for 1 hour)

Shrimp Cocktail with Horseradish Chili Sauce

Crab Salad on Baguette with Arugula

Brie and Bacon Jam in Phyllo Cup

Roast Pork on Baguette with Cranberry Apple Chutney

Grilled Vegetable and Boursin Quesadilla

Mini Asparagus and Swiss Quiche

Tomato and Mozzarella Skewer with Aged Balsamic Vinegar and Fresh Basil

Lamb Lollipops with Mint and Feta Pesto

Stations

Soft Taco Bar:

Citrus Chicken, Pulled Pork, and Grilled Vegetables

Pico, Guacamole, Shredded Lettuce, Diced Onion, and Shredded Cheese

Assorted Sushi with Wasabi, Pickled Ginger, Soy Sauce and Seaweed Salad

Cheese and Crackers

Assorted Cookies



Fred's Lobster Bake

\$ Market Price

(Estimated at \$115 per person)

Passed Appetizers

(Appetizers typically passed for 1 hour)

Crispy Clam Strips and Tartar Sauce

Kielbasa and Sweet Chili Sauce

Minced Clam Fritters with Cocktail Sauce

Buffet

Cornbread with Maple Butter

Beer Steamed Littleneck Clams and Kielbasa

Grilled Corn on the Cob

Roasted Potato and Dill Salad

Crispy Buttermilk Chicken with Honey Mustard

Boiled 1 ¼ Lobster with Drawn Butter

Desert

Watermelon & Cookies



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



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



SAMPLE MENU

Breakfast for Dinner Buffet

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/ Sausage

Home Fries- Mixed Potatoes

(Sweet, Yukon and New)

Grilled Asparagus



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