



Orleans Country Club

316 Country Club Lane, Orleans, VT 05860 **Phone:** (802) 754-2497

Thank you for your interest in our Clubhouse for your special event!

Orleans Country Club is more than just a Vermont golf course. It's a versatile event headquarters.

With a newly renovated full service lounge and our large banquet/ dining room with a seating capacity of up to 120, our staff is able to service all your daily needs, as well as special events. Our banquet room is available for booking private functions such as birthdays, anniversaries, weddings, graduations, and meetings of any sort. Amenities such as a dance floor, podium and speaker system are available.

OCC's staff is well prepared to make your experience as enjoyable as possible.

Our full-service, full-menu catering features

Breakfast: Continental or Buffet

Lunch: Plated and Served or Buffet

Dinner: Plated and Served or Buffet

Receptions: Hor D'Oeuvres and Desserts

We specialize in special requests and customizing your menu and venue needs.

Have an idea? Don't be afraid to ask!

Catering Menus

Breakfast

Coffee & Tea Service only.....\$2 pp

Continental Breakfast:

Coffee, Tea & Orange Juice with Assortment of Sweet Breads & Muffins.....\$5 pp

OCC Good Morning Lite Buffet:

Coffee, Tea & Orange Juice, Fresh Cut Fruit, Granola, Yogurt, Assortment of Sweet Bread & Muffins\$8 pp

OCC Good Morning Full Buffet:

Scrambled Eggs, Pancakes, Homefries, Sausage & Bacon, Fresh Cut Fruit, Assortment of Sweet Breads

& Muffins, Coffee, Tea & Orange Juice.....\$12 pp

Plated Lunch Service

(Choice of two)

Tuna, Egg or Chicken Salad Sandwich - ½ with cup soup \$8 pp Whole with potato chips \$8 pp

Classic Club - Turkey or Ham – triple decker served with fries - \$10 pp

BLT – with smoked bacon & mayo served with fries - \$8 pp

Caesar Salad with Grilled Chicken - \$12 pp

Quiche with Garden Salad or Cup of Soup - \$8 pp

Lunch Buffet Selections

Deli Buffet

A variety of deli meats and cheese platters, various breads, lettuce, tomato, mustard, mayo, potato chips and pickles. Served with one soup choice.

\$12 pp

Build Your Own Salad Station

Romaine, spring mix, spinach, carrots, red onions, cucumbers, sunflower seeds, hard-boiled egg, tomatoes, croutons, parmesan cheese, and cheddar cheese, 3 Salad Dressings and rolls & butter.

- Bleu cheese
- Ranch
- Caesar

\$10 per person

Premium toppings for an additional \$2 pp:

- Bleu cheese
- Bacon
- Chicken

Add soup \$3 pp

Grille Buffet

House salad, potato salad, rolls & buns, chips & pickles and condiments.

Meat choices include:

- Hot Dogs
- Hamburgers
- BBQ Chicken ¼
- Italian Sweet Sausage

Two meat choices: \$12 pp

Sandwich Board & Salads

A variety of Tuna & Egg Salad and Turkey & Ham Sandwiches on various breads and buns, lettuce & tomato, Potato or Pasta Salad, chips, pickles and condiments.

\$12 pp add soup \$3 pp

Taco Bar

Choice of seasoned ground beef or shredded Southwest chicken, soft flour tortillas, hard corn shells with lettuce, tomato, spiced cheese, sour cream, and salsa. Served with Spanish rice and Black Bean & Corn Salad

One meat choice: \$12 per person

Two meat choices: \$14 per person

Plated & Buffet Dinner Service

(Select two)

Bruschetta Chicken

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese

Plated \$18 pp/Buffer \$16 pp

Chicken Piccata

Lightly breaded chicken breast with capers in a light lemon cream sauce.

Plated \$18 pp/Buffer \$16 pp

Chicken Marsala

Breaded chicken breast lightly sauteed and tossed in a rich Marsala wine sauce with button mushrooms.

Plated \$18 pp/Buffer \$16 pp

Grilled Sirloin

Our 8-ounce sirloin delicately seasoned and grilled to juicy perfection.

Market price/ Plated only

Filet Mignon

6-ounces of tender filet mignon seasoned and grilled to perfection and topped with Cabernet mushroom sauce.

Market price/Plated only

Rosemary Prime Rib

10-ounce Choice slow-roasted prime rib crusted with roasted garlic, cracked pepper, and rosemary. Served with au jus

Market price

Roast Beef

Tender beef slow roasted to perfection.

Plated \$20 pp/Buffer \$18 pp

Roasted Pork Loin

Seasoned pork loin topped with a white wine, apple & onion demi glaze.

Plated \$20 pp/Buffer \$18 pp

Baked Salmon in Dill Sauce

6 ounce salmon fillet topped with a lemon dill cream sauce.

Plated \$20 pp/Buffer \$18 pp

New England Baked Cod

Fresh cod baked with lots of butter, lemon & Ritz Crackers

Plated \$20 pp/Buffer \$18 pp

Surf & Turf

4-ounce seasoned and grilled beef tenderloin topped with a cabernet mushroom sauce and paired with a 4-ounce grilled salmon fillet topped with lemon dill cream sauce.

Market price/Plated only

Roasted Turkey

Slow-roasted white & dark meat, stuffing, gravy and cranberry sauce.

Plated \$16 pp/Buffer \$15 pp

Wild Mushroom & Chicken Penne

Sautéed portobello mushrooms, chicken breast, tomatoes, and parmesan cheese tossed with penne noodles in a Marsala Alfredo sauce.

Plated \$16 pp/Buffer \$15 pp

Lasagna Bolognese

Sweet & Spicy Italian sausage in marinara sauce, along with ricotta, mozzarella, and parmesan cheeses layered between fresh pasta sheets and baked to perfection.

Plated \$18 pp/Buffer \$16 pp

Vegetable Alfredo Cavatappi

Cavatappi Pasta and vegetables tossed in a garlic cream sauce with parmesan cheese.

Plated \$16 pp/Buffer \$15 pp

Sides

Roasted Red Potatoes Mashed Yukon Gold Potatoes Baked Russet Potatoes Long Grain & Wild Rice

Sauteed Seasonal Vegetables

Soups & Salads

House garden or Caesar ---- New England Clam Chowder or Tomato Basil Bisque

All Plated or Buffet choices include: two sides, one salad or soup choice and rolls & butter

Hor D'Oeuvres

Tomato basil bruschetta

Assorted cheese board with crackers

Deep Fried Chicken Wings – choice of Buffalo or Sweet Chili Garlic

Crudite platter with ranch dip

Crispy Mini Egg Rolls

Mini Meatballs – choice of Italian or BBQ

Sausage Stuffed Mushroom Caps

Choice of 3 - \$12 pp

Choice of 4 - \$14 pp

Fresh Fruit Skewers – 25 pieces - \$45

Spinach & Artichoke dip with Crostini Bread – serves 25 - \$50

Antipasto Board with sliced ciabatta bread – serves 25-50 - \$65

Mini Maryland Crab Cakes served with lemon aioli - 25 pieces - \$50

Caprese Skewers drizzled with a Balsamic reduction – 25 pieces - \$45

Roast Beef Crostinis with horseradish cream sauce – 25 pieces - \$55

Chicken or Beef Teriyaki Skewers – 25 pieces \$50

Shrimp Cocktail with sauce – 50 pieces – serves 15-20 persons \$99

Baked Brie in Puff Pastry with Crostini- serves 25 - \$55

Desserts

Assorted cookie platter - \$3 pp

Brownie platter - \$3 pp

Assorted Cakes - \$5 pp

Assorted Pies - \$5 pp

Strawberry or Mixed Berry Shortcake - \$6pp

Thank you for your interest in OCC for your upcoming event. We hope you let us make your special day a most memorable experience.

Please feel free to phone me at 802-754-2497 or email at Jeanne.tinker@gmail.com at anytime with any questions you may have.