



---

# *Special Event Menu*

## 2022

82 Hillside Avenue, Rehoboth MA 02769  
[www.HillsideCountryClub.com](http://www.HillsideCountryClub.com)

# Welcome

Thank you for considering Hillside Country Club to celebrate your special occasion. We look forward to providing you and your guests the highest standard of service and cuisine to guarantee the most memorable experience. We will work closely with you throughout the planning process to customize your event.

This menu outlines the various options available to include in your event. The possibilities are endless and we pride ourselves on creating a personalized, one of a kind experience for you & your guests.

We look forward to working with you and are honored to be a part of your celebration.

~ Hillside Country Club



# COUNTRY CLUB BRUNCH

## WELCOME STATION

COFFEE, TEA & JUICE

BREAKFAST PASTRIES

FRESH SEASONAL FRUIT CUPS

## BRUNCH BUFFET

FRESH SCRAMBLED EGGS

BACON OR BREAKFAST SAUSAGE

BREAKFAST POTATOES

FRENCH TOAST WITH MAPLE SYRUP

ARTISAN GREENS SALAD WITH BALSAMIC VINAIGRETTE

SEASONAL VEGETABLE MEDLEY

RICE PILAF OR PENNE MARINARA

CHOICE OF ONE ENTREE:

CHICKEN PARMESAN

BAKED COD \$1

CHICKEN PICCATA

BOURBON SALMON \$3

CHICKEN MARSALA

SEAFOOD STUFFED SOLE \$5.50

ROASTED CHICKEN \$4

BRAISED SHORT RIBS \$8

STUFFED PORK LOIN \$1

BOURBON STEAK TIPS \$5.50

\$38 PP

MINIMUM 40 GUESTS

## ENHANCEMENTS

CARVING STATION- \$75 ATTENDANT FEE

BAKED HAM \$8 PP

CERTIFIED ANGUS PRIME RIB \$MKT

GOURMET DONUTS \$5 EACH

MUST BE ORDERED BY DOZEN

DEATH BY CHOCOLATE, OREO, MAPLE-BACON,  
S'MORES, FROSTED OR GLAZED.

ASK ABOUT DISPLAY OPTIONS & PRE-PACKAGED FAVOR

SANGRIA CARAFE \$35 EACH

RED OR WHITE SANGRIA

MIMOSA STATION \$750

INCLUDES BARTENDER, ASSORTED FRUIT  
JUICES & GARNISHES, 50 MIMOSAS.  
CHARGED \$9 PER ADDITIONAL MIMOSA

SPECIAL OCCASION CAKES &  
CUPCAKES AVAILABLE

BALLOON DÉCOR

BACKDROPS



Prices Subject to Change. All prices are subject to 24% Administrative Fee and 7% Tax.

# BUFFET OPTIONS

BUFFETS MUST BE ORDERED FOR MINIMUM 40 GUESTS.

## HOT & COLD LUNCH

(AVAILABLE FOR DAYTIME EVENTS ONLY)

ARTISAN GREENS SALAD WITH BALSAMIC VINAIGRETTE

POTATO OR PASTA SALAD

ASSORTED DELI SANDWICHES

INCLUDING HAM, TURKEY & ROAST BEEF WITH CONDIMENTS

PENNE MARINARA

CHICKEN PARMESAN

\$32 PP

## LA COLLINA ITALIAN BUFFET

CAESAR SALAD

DINNER ROLLS WITH BUTTER

SEASONAL VEGETABLE

PENNE MARINARA

MEATBALLS

CHICKEN PARMESAN

\$34 PP

## BACKYARD BBQ

ARTISAN GREENS SALAD WITH BALSAMIC VINAIGRETTE

WARM CORN BREAD

HOUSE MADE COLE SLAW

MAC & CHEESE WITH CRUMBLE TOPPING

CORN ON THE COB

BBQ CHICKEN QUARTERS

BBQ RIBS

\$39 PP

## NEW ENGLAND CLAM BOIL

CLAM CAKES & CHOWDER STATION

ARTISAN GREENS SALAD WITH BALSAMIC VINAIGRETTE

CORN ON THE COB

RICE PILAF

INDIVIDUAL CLAM BOIL BAGS

STEAMERS, BABY POTATOES, PEARL ONIONS, CHOURICO

GRILLED BOURBON MARINATED STEAK TIPS

\$MKT

ASK ABOUT ADDING BOILED LOBSTER!

## SIGNATURE BUFFET

ARTISAN GREENS SALAD OR CAESAR SALAD

DINNER ROLLS WITH BUTTER

SEASONAL VEGETABLE

RICE PILAF, ROASTED POTATO TRIO OR MASHED POTATO

PENNE MARINARA

CHOICE OF TWO ENTREES:

CHICKEN PARMESAN, CHICKEN PICCATA, CHICKEN MARSALA, ROASTED CHICKEN,

BAKED COD, BOURBON SALMON \$3, SEAFOOD STUFFED SOLE \$5.50,

BRAISED BEEF SHORT RIBS \$8, BOURBON STEAK TIPS \$5.50

\$42 PP

Prices Subject to Change. All prices are subject to 24% Administrative Fee and 7% Tax.

# PLATED OPTIONS

INCLUDES DINNER ROLLS, CHOICE OF SOUP OR SALAD, CHOICE OF VEGETABLE & STARCH, COFFEE/TEA

## CHICKEN

CHICKEN PARMESAN BREADED WITH HOUSE MADE MARINARA & MOZZARELLA CHEESE	\$30
CHICKEN MARSALA SAUTÉED IN A MUSHROOM MARSALA DEMI-GLACE	\$30
CHICKEN PICATTA SAUTÉED IN A LEMON CAPER BUTTER SAUCE	\$30
STUFFED CHICKEN CAPE COD APPLE & CRANBERRY STUFFING, TARRAGON VELOUTÉ SAUCE	\$32
CHICKEN SALTIMBOCCA TOPPED WITH ROASTED RED PEPPERS, PROSCIUTTO, MOZZARELLA CHEESE IN A LEMON BUTTER SAUCE	\$34
HALF ROASTED HERB CHICKEN STATLER CHICKEN BREAST ROASTED WITH A HERB PAN AU JUS	\$35

## BEEF AND PORK

TENDERLOIN OF BEEF PREPARED MEDIUM, SLICED, FINISHED WITH A POR WINE DEMI	\$38
BRAISED BEEF SHORT RIBS SLOW-BRAISED IN RED WINE WITH CRISPY ONIONS	\$40
PETITE FILET MIGNON 6 OZ. FILET FINISHED WITH DEMI GLACE	\$44
STUFFED PORK TENDERLOIN SPINACH & APPLE STUFFING FINISHED WITH A CARAMELIZED ONION & APPLE DEMI GLACE	\$32
SOUS VIDE PORK SHANK SLOW ROASTED PORK SHANK WITH AN HERB PAN AU JUS	\$46

## LAND & SEA

HERB ROASTED CHICKEN WITH BAKED STUFFED SHRIMP OR LOBSTER TAIL	\$MKT
-------------------------------------------------------------------	-------

## SURF & TURF

PETITE FILET MIGNON WITH BAKED STUFFED SHRIMP OR LOBSTER TAIL	\$MKT
------------------------------------------------------------------	-------

## SEAFOOD

TRADITIONAL NEW ENGLAND BAKED COD SEASONED BREADCRUMBS & WHITE WINE SAUCE. ADD CRABMEAT TO TOPPING \$2	\$32
MEDITERRANEAN COD TOPPED WITH TOMATOES, KALAMATA OLIVES & FETA	\$34
BOURBON SALMON GRILLED FINISHED WITH A BOURBON GLAZE	\$34
SEAFOOD STUFFED SOLE CRAB, SHRIMP & SCALLOP STUFFING FINISHED WITH A LEMON BEURRE BLANC	\$37
GRILLED SWORDFISH FINISHED WITH A CRAB BUTTER	\$39

## VEGETARIAN

SEASONAL VEGETABLE RAVIOLI	\$30
ROASTED VEGETABLE TOWER	\$30
EGGPLANT AL FORNO	\$30
SEASONAL PASTA PRIMAVERA	\$30

## SOUP & SALAD

ARTISAN GREENS WITH BALSAMIC VINAIGRETTE CAESAR SALAD SEASONAL SPINACH SALAD* WARM WILD MUSHROOM SALAD* ITALIAN WEDDING SOUP TOMATO BISQUE APPLE-BUTTERNUT SQUASH BISQUE NEW ENGLAND CLAM CHOWDER*
-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

## VEGETABLE & STARCH

CHEF'S SEASONAL MEDLEY GREEN BEANS WITH BUTTER & HERBS HONEY GLAZED CARROTS ROASTED BRUSSEL SPROUTS WITH BACON* GRILLED ASPARAGUS* MASHED POTATOES (GARLIC OR SWEET ) ROASTED POTATO TRIO RICE PILAF TWICE BAKED POTATO*
--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Prices Subject to Change. All prices are subject to  
24% Administrative Fee and 7% Tax.

# STATIONARY DISPLAYS

**TABLE SHARE CHARCUTERIE BOARD \$63 EACH**  
CHEF'S SELECTION OF CHEESES, MEATS, SWEET & SAVORY  
ACCOMPANIMENTS AND CRACKERS. SERVES 8-10 GUESTS



**CHEESE, FRUIT & VEGETABLE DISPLAY \$8**  
ASSORTED CHEESE, SEASONAL FRUIT, VEGETABLES & CRACKERS

**MAC & CHEESE BAR \$10**

MAC & CHEESE SERVED WITH ENHANCEMENTS INCLUDING DICED  
TOMATO, CARAMELIZED ONIONS, ROASTED GARLIC, BROCCOLI,  
CHIVES, GORGONZOLA CHEESE, BACON, AND CHICKEN

**MASHED POTATO BAR \$10**

GARLIC & SWEET MASHED POTATOES SERVED WITH  
CARAMELIZED ONION, ROASTED GARLIC, CHIVES, GORGONZOLA,  
CHEDDAR, BACON, SOUR CREAM, & POTATO SKINS



**CLAM CAKE & NEW ENGLAND CHOWDER STATION \$10**  
TRADITIONAL NEW ENGLAND FAVORITE WITH FRIED CLAM CAKES  
AND CREAMY WHITE CHOWDER. SERVED WITH OYSTER CRACKERS

**TACO BAR \$15**

HARD AND SOFT TORTILLA SHELLS, PICO DE GALLO, GUACAMOLE,  
SOUR CREAM & SHREDDED CHEESE SERVED WITH GROUND BEEF,  
PORK CARNITAS & SHREDDED CHICKEN

**SLIDER STATION \$14**

CLASSIC BURGER SLIDER WITH CHEDDAR, LETTUCE & TOMATO  
PULLED PORK SLIDER WITH SPICY COLE SLAW  
SERVED WITH HAND CUT FIRES

**ANTIPASTO DISPLAY \$18**

DISPLAY OF ITALIAN SPECIALTIES INCLUDING PROSCIUTTO WRAPPED  
ASPARAGUS, CAPICOLA, SALAMI, PROVOLONE & MOZZARELLA  
CHEESE, CAPRESE SKEWERS, ASSORTED OLIVES, MARINATED  
MUSHROOMS, ARTICHOKE, & CROSTINI



**PASTA STATION \$14**

CHOICE OF TWO COMBINATIONS. WITH DINNER ROLLS & BUTTER  
PASTA: PENNE, FARFALLE, LINGUINI, SEASONAL RAVIOLI \$2  
SAUCE: MARINARA, PESTO CREAM, PINK VODKA, ALFREDO,  
ADD CHICKEN \$4, ADD SHRIMP \$6, ADD BEEF TIPS \$10

Prices Subject to Change. All prices are subject  
to 24% Administrative Fee and 7% Tax.

**STATIONS MUST BE ORDERED FOR MINIMUM 40 GUESTS.**

# PASSED HORS D'OEUVRES

PRICED PER PIECE  
INCREMENTS OF 50 PIECES MUST BE ORDERED



FRIED MAC & CHEESE WITH SPICY AIOLI	\$3.25
VEGETABLE SPRING ROLL	\$2.75
VEGETABLE STUFFED MUSHROOMS	\$2.50
SPANAKOPITA	\$2.00
CAPRESE SKEWER	\$3.50
TOMATO-BASIL BRUSCHETTA CROSTINI	\$2.50
CHEESE, PEPPERONI & VEGETABLE PIZZA	\$3.25
CHICKEN TERIYAKI	\$2.50
CHICKEN SATAY WITH THAI PEANUT SAUCE	\$3.00
STUFFED MUSHROOMS WITH CHOURICO	\$3.50
PHYLLO WRAPPED BRIE & RASPBERRY	\$4.25
FIVE CHEESE SACCHETTI WITH MOUSTRATA	\$4.00
ASPARAGUS WRAPPED IN PROSCIUTTO	\$4.50
PROSCIUTTO & MOZZARELLA ARANCINI BITES	\$4.50
MEATBALL MARINARA OVER CHEESE CROSTINI	\$4.00
SEAFOOD STUFFED MUSHROOMS	\$4.00
SCALLOPS WRAPPED IN BACON	\$4.75
CRAB CAKES WITH SPICY AIOLI	\$4.75
COCONUT SHRIMP WITH ORANGE MARMALADE	\$4.25
CRISPY CALAMARI WITH MARINARA	\$4.25
CRISPY CALAMARI WITH THAI PEANUT SAUCE	\$4.25
MINI BEEF WELLINGTON	\$5.25
BEEF TERIYAKI	\$5.50
AHI TUNA CANAPE WITH SOYWABI SAUCE	\$5.50
SHRIMP COCKTAIL	\$5.50
LOBSTER RANGOON	\$5.50
GRILLED CHEESE & TOMATO BISQUE	\$5.00
CLAM CAKE & NEW ENGLAND CHOWDER	\$5.00
CLASSIC BURGER SLIDER	\$5.00
PULLED PORK SLIDER	\$5.00

Prices Subject to Change. All prices are subject to 24% Administrative Fee and 7% Tax.

# COCKTAIL RECEPTION PACKAGES

UPGRADES MAY APPLY WITH PACKAGES. ALL PACKAGES MUST BE ORDERED FOR A MINIMUM OF 40 GUESTS.

## INTIMATE AFFAIR

ASSORTED CHEESE, FRUIT & VEGETABLE DISPLAY  
CHOICE OF 3 PASSED HORS D'OEUVRES (TIER 1)  
CHOICE OF 1 HORS D'OEUVRE STATION  
\$28 PP

## GRAND GATHERING

ASSORTED CHEESE, FRUIT & VEGETABLE DISPLAY  
CHOICE OF 3 PASSED HORS D'OEUVRES (TIER 1)  
CHOICE OF 1 HORS D'OEUVRE STATION  
PASTA STATION  
\$39 PP

## DESSERT & SWEETS

ASSORTED COOKIE & BROWNIE STATION \$6 PP

DELUXE DESSERT STATION \$10 PP

AN ASSORTMENT OF PASTRIES SUCH AS MINI ECLAIRS, CUPCAKES, CANNOLI, CHEESECAKE & FRESH FRUIT TARTS. CHOICE OF 3-5 OPTIONS; BASED ON 3 PASTRIES PER PERSON. CUSTOM DESIGNED STATIONS AVAILABLE.

ICE CREAM SUNDAE BAR \$10 PP

VANILLA OR CHOCOLATE ICE CREAM WITH HOT FUDGE, STRAWBERRY SAUCE, WHIPPED CREAM, CANDY & COOKIES PIECES

S'MORES STATION \$5 PP

EVERYTHING YOUR GUESTS NEED TO MAKE DELICIOUS S'MORES.

**\*LOWER FIRE PIT REQUIRED.**

CHOCOLATE FOUNTAIN \$16 PP (100 GUEST MINIMUM)

WARM GOURMET CHOCOLATE SERVED WITH ASSORTED SWEETS FOR DIPPING

GOURMET DONUTS \$5 EACH

DEATH BY CHOCOLATE, OREO, MAPLE-BACON, S'MORES, FROSTED OR GLAZED. ASK ABOUT DISPLAY OPTIONS. AVAILABLE PRE-PACKAGED AS FAVOR. MUST BE ORDERED BY THE DOZEN

NY CHEESECAKE WITH SEASONAL TOPPING \$8 PP

LIMONCELLO MARSCAPONE CAKE \$9 PP

COFFEE & TEA STATION \$3.50 PP

SPECIAL OCCASION CAKES & CUPCAKES AVAILABLE



Prices Subject to Change. All prices are subject to 24% Administrative Fee and 7% Tax.



# BEVERAGE & BAR

---

## CASH BAR

GUESTS PAY ON THEIR OWN PER DRINK

## CONSUMPTION BAR

HOST IS CHARGED ON A PER DRINK BASIS AND CAN BE SETUP FOR A SPECIFIC TIME FRAME, OR SPECIFIC BEVERAGES SUCH AS BEER, WINE AND/OR SODA. A PRE-ARRANGED DEPOSIT MUST BE PAID IN ADVANCE & A CREDIT CARD WILL BE KEPT ON FILE FOR ANY BALANCE ACCRUED ABOVE DETERMINED LIMIT.

TABLE WINE                      \$32 PER BOTTLE

TWO VINES CHARDONNAY, MERLOT OR CABERNET SAUVIGNON. CHARGED BASED ON TWO BOTTLES PER TABLE. HOST WILL BE CHARGED FOR ANY ADDITIONAL OPENED BOTTLES AT THE END OF THE EVENT.

*OTHER WINE SELECTIONS AVAILABLE*

SANGRIA CARAFE                \$35 EACH  
RED OR WHITE SANGRIA

MIMOSA STATION                \$750  
INCLUDES BARTENDER SERVICE FOR EVENT,  
ASSORTED FRUIT JUICES, GARNISHES & 50 MIMOSAS.  
CHARGED \$9 PER ADDITIONAL MIMOSA

## BEVERAGE STATIONS

COFFEE & TEA STATION            \$3.50 PP  
WARM APPLE CIDER                \$4 PP  
HOT CHOCOLATE STATION         \$4 PP  
LEMONADE                            \$3PP  
  
CHAMPAGNE TOAST                \$4 PP



Prices Subject to Change. All prices are subject to **24% Administrative Fee and 7% Tax.**



# RENTAL & SPEND MINIMUMS

ROOM RENTAL INCLUDES USE OF PRIVATE SPACE FOR UP TO 4 HOURS, WHITE, IVORY, OR BLACK LINEN & NAPKINS IN CHOICE OF COLOR, AND USE OF HURRICANE VASE CENTERPIECES. ADDITIONAL FEE MAY APPLY FOR EXTRA SETUP NEEDS OR ADDED TIME. RENTAL FEE IS APPLIED TO SPEND MINIMUM, TAXES & ADMINISTRATIVE FEE ARE NOT.

CRYSTAL ROOM WITH PRIVATE PATIO  
**\$500 WITH A SPEND MINIMUM OF \$3000 DAYTIME/ \$5000 EVENING**

FULL BALLROOM WITH PRIVATE PATIO  
**\$750 WITH A SPEND MINIMUM OF \$3500 DAYTIME/ \$5500 EVENING**

LA COLLINA RESTAURANT WITH PRIVATE PATIO  
**\$500 WITH A SPEND MINIMUM OF \$3000 DAYTIME/ \$5000 EVENING**

BARTENDER FEE \$150 (ADDITIONAL BARTENDER REQUIRED OVER 100 GUESTS)  
ADDITIONAL HOUR FEE \$250/HR  
OUTSIDE CAKE CUTTING & SERVICE FEE \$2 PP

LOOKING TO HAVE A SMALLER EVENT FOR 20-40 GUESTS?  
ASK ABOUT OUR *INTIMATE GATHERING MENU*

## EVENT ENHANCEMENTS

SPECIALTY LINEN & NAPKINS  
BACKDROPS & ARBORS  
BALLOON DÉCOR  
DESSERT STATION & EVENT DECOR  
FLORAL ARRANGEMENTS  
CUSTOM DÉCOR



Prices Subject to Change. All prices are subject to **24% Administrative Fee and 7% Tax.**