

Hillside Country Club



Special Event Menu

82 Hillside Avenue ~ Rehoboth MA 02769 ~ 508-252-9761 ~ www.HillsideCountryClub.com

Hillside Breakfast

Assorted Juices
Assorted Muffins and Danish
Fresh Seasonal Fruit
Fresh Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Cornflake Crusted French Toast
Warm Maple Syrup
Seasonal Fruit Topping & Fresh Whipped Cream
Coffee and Tea

\$19 per person

Country Club Brunch

Above Breakfast Selections & Choice of One Entrée :

Chicken Parmesan
Chicken Marsala
Chicken Piccatta
Baked Cod
Bourbon Mustard Salmon
Braised Beef Short Ribs
Carved Maple Bourbon Glazed Ham ~ \$4*
Carved Prime Rib of Beef ~ \$7*

*Chef Attendant Fee Required ~ \$50

Includes Salad, Vegetable & Starch, Dinner Rolls

\$26 per person



Enhancements

Stuffed French Toast Upgrade ~\$2
Cornflake Crusted with Seasonal Fruit Stuffing

Berry Parfaits ~\$4
Layered Yogurt with Granola & Seasonal Fruit

Toast Station ~ \$2
Assorted Breads & Bagels with Cream Cheese, Spreads & Butters

Omelet Station* ~\$8
Made to Order with Choice of Additions including diced ham, bacon, cheeses and vegetables
*Chef Attendant Fee Required ~ \$50

Beverage Additions

Mimosa Station ~ \$125 Set Up Fee
Assorted Juices & Garnishes; Charged by Consumption

Sangria Carafes ~ \$24 each
Red or White Sangria; 4-5 Servings Each

Welcome Beverage Station ~ \$2.50
Lemonade, Strawberry Lemonade, Infused Iced Water, Mini Water Bottles

Warm Apple Cider Station ~ \$3.50
Orange slices, cloves, cinnamon sticks

Hot Chocolate Station ~ \$3.50
Marshmallows, Peppermint Sticks, Rolled Wafers, Fresh Whipped Cream

Hosting A Meeting?

Sunrise Breakfast

Juice, Coffee and Tea Station
Assorted Muffins and Danish
Fresh Seasonal Fruit

\$8 per person

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All events have a \$950 food minimum and 25 person guest minimum for use of any private space.

Plated Selections

Lunch/Dinner

POULTRY

Caprese Chicken	\$18 / \$24
<i>Mozzarella, tomato, pesto & balsamic glaze</i>	
Stuffed Chicken Portuguese	\$20 / \$26
<i>Chourico stuffing finished with a spicy tomato sauce</i>	
Stuffed Chicken Cape Cod	\$20 / \$26
<i>Dried cranberry stuffing</i>	
Chicken Parmesan	\$18 / \$24
<i>Breaded pan fried with marinara & mozzarella</i>	
Chicken Marsala	\$18 / \$24
<i>Sautéed in a mushroom Marsala demi-glace</i>	
Chicken Piccata	\$18 / \$24
<i>Sautéed in a lemon caper butter sauce</i>	

SEAFOOD

Baked Cod	\$18 / \$24
<i>Seasoned breadcrumbs & white wine sauce</i>	
Bourbon Mustard Salmon	\$22 / \$28
<i>Roasted with a bourbon mustard & organic honey crust</i>	
Baked Haddock Portuguese	\$20 / \$26
<i>Chourico stuffing with a spicy tomato sauce</i>	
Baked Haddock La Collina	\$22 / \$28
<i>Seafood stuffing with lemon caper sauce</i>	
Baked Stuffed Shrimp	\$22 / \$28
<i>Jumbo shrimp with a seafood stuffing</i>	

BEEF

Braised Beef Short Ribs	\$26 / \$32
<i>Slow-Braised, Rib Glaze, Crispy Onions</i>	
Tenderloin of Beef	\$22 / \$28
<i>Sliced, demi-glace</i>	
Prime Rib of Beef	\$28 / \$34
<i>Au jus & horseradish whipped cream</i>	
Filet Mignon	\$30 / \$36
<i>Demi-glace or Gorgonzola Butter</i>	

Surf and Turf

~Filet Mignon & Baked Stuffed Shrimp	\$42
~Filet Mignon with Lobster Tail	\$68

VEGETARIAN

Vegetarian Ravioli	\$18 / \$24
Chef's Vegetarian Tower	\$18 / \$24
Vegetable Lasagna Roulade	\$18 / \$24
Seasonal Pasta Primavera	\$18 / \$24

Children Selections

(Children 12 & Under Only Choice of one)

Mac & Cheese

Chicken Tenders with French Fries

Grilled Chicken Breast with sides

Includes Soup or Salad

\$12 per person

Soup

Italian Wedding

Tuscan Bean & Vegetable

Tomato Bisque

Apple-Butternut Squash Bisque

New England Clam Chowder~ \$2

Lobster Bisque~ \$3

Salad

Mixed Greens Salad

Caesar Salad

Spinach Salad~ \$3

Roasted Pear & Gorgonzola Salad ~ \$3

Caprese Arugula Salad~ \$4

Vegetable

Chef's Seasonal Medley

Green Beans with Butter & Herbs

Green Beans Almondine

Honey Glazed Carrots

Charred Brocolini

Roasted Butternut Squash

Asparagus ~ \$1

Starch

Red Bliss Mashed Potato

Sweet Potato Mashed

Roasted Potatoes

Rice Pilaf

Seasonal Risotto

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Signature Dinner Buffet Selections

Guest Minimum of 25 is Required for All Buffets. All Buffets Include Coffee & Tea, Dinner Rolls

Signature Lunch Buffet

Mixed Greens Salad OR Caesar Salad

Choice of Two:

Chicken Parmesan ~ Chicken Piccata ~ Chicken Marsala

Salmon ~ Baked Cod ~ Braised Short Ribs

Rice Pilaf OR Potato

Seasonal Vegetable Medley

\$24 per person

Hot & Cold Lunch Buffet

Mixed Greens Salad OR Caesar Salad

German Potato Salad OR Pasta Salad

House Made Chips

Assorted Deli Sandwiches

Penne Marinara

Chicken Parmesan

\$21 per person

Fairway BBQ Buffet

Mixed Greens Salad OR Caesar Salad

Baked Beans

Mac & Cheese

Rice Pilaf OR Potato

Corn on the Cob

Jalapeno Cheddar Corn Bread

Choice of Two:

BBQ Chicken Breast ~ Pulled BBQ Pork ~ Braised Short Ribs ~ Baby Back Ribs

~ \$27 Lunch / \$32 Dinner per person

New England Clam Boil

Mixed Greens Salad or Caesar Salad

New England Clam Chowder

German Potato Salad

Steamers with Grilled Chourico

Roasted Chicken

Corn on the Cob

Jalapeno Cheddar Corn Bread

\$34 per person

Add 1 ¼ lb. Boiled Lobster!

La Collina Classic Buffet

Mixed Greens Salad or Caesar Salad

Choice of Two:

Chicken Parmesan ~ Chicken Piccata ~ Chicken Marsala

Salmon ~ Baked Cod ~ Braised Short Ribs

Penne Marinara

Rice Pilaf OR Potato

Seasonal Vegetable Medley

~ \$32 Dinner per person

Chef Attended Stations

****\$75 Chef Attendant Fee Required; 1 attendant per 75 guests**

Buffet Enhancements

Third Entrée Selection ~ \$4

Open Soft Drinks ~ \$3

Unlimited Consumption For Duration

Assorted Cookies ~ \$2

Dessert Assortment ~ \$4.50

Mini Eclairs, Crème Puffs, Chocolate Fudge Cake,

Carrot Cake & Strawberries & Crème Cake

Carving Station

Serves 50 guests. Served with Hinged Rolls & Accompanying Sauce

Prime Rib of Beef ~ \$480

Roasted Pork Loin ~ \$225

Maple Bourbon Glazed Ham ~ \$225

Roasted Turkey Breast ~ \$300

Chef Attended Pasta Station ~12

Traditional Pasta Station accompanied by Chef attendant to sauté desired additions including diced tomato, caramelized onion, broccoli, mushrooms, gorgonzola cheese, bacon, grilled chicken & shrimp

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Stationary Hors D'oeuvres

Cheese & Fruit Display ~ \$4

Assortment of cheeses, seasonal fruit, & crackers

Add Charcuterie ~ \$5

Includes dry cured meats, assorted jellies & mustards

Vegetable Crudité ~\$3

Assorted seasonal vegetables served with dip

Substitute Grilled Seasonal Vegetables \$1

Mediterranean Station ~ \$8

Crostini, grilled seasonal vegetables, olive tapenade, eggplant caponata, tabbouleh, hummus, tzatziki & olive medley

Mac & Cheese Bar ~ \$8

Mac & Cheese served with enhancements including diced tomato, caramelized onion, roasted garlic, broccoli, chives, gorgonzola cheese, bacon & chicken **Add Lobster \$4**

Mashed Potato Bar ~ \$7

Red Bliss & Sweet Mashed Potatoes served with enhancements including caramelized onion, roasted garlic, chives, gorgonzola, cheddar, parmesan, bacon, sour cream, mini marshmallows & potato skins

Clam Cake & Chowder Station ~ \$8

Clam cakes served with NE Clam Chowder

Pizza Station ~ \$6

Margherita pizza, classic pepperoni pizza & beef tenderloin with mushrooms & peppers pizza

Taco Bar ~ \$8

Hard and soft tortilla shells, pico de gallo, guacamole, sour cream & shredded cheese served with ground beef, pork carnitas & shredded chicken

Raw Bar ~ \$15

Jumbo shrimp cocktail, littlenecks & oysters on the half shell with cocktail sauce & accompaniments

Antipasto Display ~ \$11

Display of Italian specialties including prosciutto wrapped asparagus, capicola, salami, provolone & mozzarella cheese, Caprese skewers, Mediterranean olives, marinated mushrooms, artichokes, crostini

Pasta Station ~ \$8

Choice of Two Combinations. Served with garlic bread

Pasta: Penne, Farfalle, Tagliatelle, Cheese Tortellini

Sauce: Marinara, Pesto Cream, Alfredo, Bolognese(\$2)

Passed Hors D'oeuvres

**Recommended 3-4 pieces per person with dinner;
6-8 pieces per person cocktail style
Priced Per 50 Pieces unless noted.**

MEAT

Asparagus wrapped in Prosciutto	\$140
Arancini with Prosciutto	\$120
Chicken Satay with Dipping Sauce	\$120
Chicken Teriyaki	\$120
Stuffed Mushrooms with Sausage	\$140
Mini Beef Wellington	\$175
Beef Tenderloin with Horseradish Cream	\$220
Mini Cheeseburger Sliders with Fries	\$225
Mini Pulled Pork Sliders with Fries	\$225

SEAFOOD

Scallops Wrapped in Bacon	\$175
Shrimp Cocktail	\$150
Mini Crab Cakes	\$175
Fried Clams	\$150
Seafood Stuffed Mushrooms	\$175
Crispy Calamari with Rouille	\$175
Ahi Tuna Tartar with Avocado Mousse	\$215
Lobster Salad Canapé with Dill	\$250

VEGETARIAN

Fried Mac & Cheese	\$120
Bruschetta	\$130
Phyllo Wrapped Brie & Raspberry	\$160
Mini Vegetable Spring Roll	\$120
Spanakopita	\$130
Caprese Skewer	\$130
Assorted Pizzas (Serves 50)	\$120
Potato Skins	\$160
Hand Cut Fries	\$75
Soft Pretzel Bites with Bourbon Mustard	\$75

SIPS & DIPS

Grilled Cheese & Tomato Bisque	\$125
Clam Cakes & Chowder	\$220
Shrimp Fritter & Corn Chowder	\$250

PASSED SWEETS

Cookie & Milk Shooters	\$100
Mini Doughboys	\$100

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Desserts & Sweets

S'mores Buffet ~ \$3

Everything your guests would need to make delicious s'mores.

****Lower fire pit with attendant required.**

Enhance with assorted graham cracker flavors, cookies & candy ~\$2

Candy Bar ~ \$7

Assortment of candy to match your theme or color scheme. Includes treat bags for guests to take as a favor!

Popcorn Bar ~ \$7.50

Assortment of popcorn flavors including theatre style, caramel, Cajun, white cheddar & milk chocolate drizzle. Includes popcorn bags.

Great as a favor!

Chocolate Fountain ~ \$9 (100 guest minimum)

\$150 Set Up & Attendant Fee

A flowing fountain of warm gourmet chocolate served with assortment of sweets for dipping. Including seasonal fruits, marshmallows, pretzel rods and Rice Krispie treats. Available in Milk, Dark or White Chocolate &

Caramel. Add fresh baked cookies & brownies ~ Add \$3

****For use on patio or outdoors add \$75 wind guard fee**



Ice Cream Sundae Bar ~ \$6 ~ \$75 Attendant Fee

The Ice Cream Machine Vanilla & Chocolate ice cream with hot fudge, strawberry sauce, sprinkles, whipped cream, candy pieces, cookies, nuts, cherries and waffle cone bowls. Includes attendant for scooping!

Enhance with specialty flavors, Ask for selection~ \$1 per flavor

Sweet Ending Dessert Display ~ \$9

Assortment of pastries and cakes including mini eclairs, crème puffs, mini cannoli, mini cheese cakes, napoleon, tiramisu & chocolate covered strawberries

Pastry Tray ~ \$36 per table

Mini Desserts

(Ordered by the dozen)

Cookie & Milk Shooters~ \$24

Mini Doughboys~ \$24

Chocolate Dipped Strawberry ~ \$36

Gourmet Covered Strawberry ~ \$48

Crème Brulee Cups ~ \$72

Chocolate Covered Oreos ~ \$85/4 dozen (Great as a Favor!)

Cake Accompaniments

The Ice Cream Machine Scoop of Vanilla Ice Cream ~ \$1.50pp

Specialty flavor, Ask for selection~ Add \$.50

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Beverage & Bar Information

Cash Bar

Guests pay on their own per drink.

Hosted Bar by Consumption

Host is charged on a per drink basis and can be set up for a specific time frame, dollar amount 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.

Flat Rate Hosted Bar

Host will be charged a flat rate per person. Guests under 21 will be charged open soft drink rate. Rate may be adjusted for additional time; duration rates based on 4 hour event. All flat rate bar options include soft drinks.

Open Soft Drink Bar **\$3 Unlimited consumption for duration of event**

Beer, Wine & Sangria **One Hour ~ \$16** **Duration~ \$28**

Choice Hosted Bar (Includes Beer & Wine) **One Hour ~ \$20** **Duration~ \$34**

Absolut, Beefeater, Tanqueray, Bacardi, Captain Morgan, Seagram's 7, Dewars, Jack Daniels, Jose Cuervo

Premium Hosted Bar (Includes Beer & Wine) **One Hour ~ \$24** **Duration~ \$40**

Choice Level Bar & Grey Goose, Crown Royal, Bombay Sapphire, Glenlivet, Johnny Walker Black, Patron Silver

Signature Cocktails ~ \$225 per gallon (Serves Approx. 30)

Strawberry Lemonade~ strawberry vodka, pink lemonade, strawberry garnish

Blueberry Lemonade~ blueberry vodka, lemonade, splash of blue curacao & sprite

French Kiss ~ vodka, raspberry liqueur, champagne

Sparkling Mojito ~ Bacardi rum, champagne, triple sec, muddled mint

Sangria ~ Red, White Or Champagne ~ **\$255 per gallon**

Add Custom Designed Ice Sculpture or Ice Luge~ Starting at \$350

Sangria Carafes ~ \$24 each

Red or White Sangria; 4-5 Servings Each

Table Wine Service ~ \$29 per bottle

Charged by the open bottle. Pre-determined bottle count will be invoiced beforehand based on 2 bottles per table and remaining bottles consumed will be billed at end of event. Credit card will be kept on file for balance accrued.

Beverage Stations

Mimosa Station ~ \$125 Set Up Fee

Assorted Juices & Garnishes; Charged by Consumption \$6 per drink

Welcome Beverage Station ~ 2.50

Choice of: Lemonade, Strawberry Lemonade, Infused Iced Water, Mini Water Bottles

Warm Apple Cider Station ~ \$3.50

Orange slices, cloves, cinnamon sticks

Hot Chocolate Station ~ \$3.50

Marshmallows, Peppermint Sticks, Rolled Wafers, Fresh Whipped Cream

Bar Service will end one half hour before the conclusion of your event.

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Room Rentals & Capacity

All events have a \$950 food minimum and 25 person guest minimum for use of any private space.

GARDEN ROOM	\$175	70 Guests Seating Only; 50 Guests with Buffet
CRYSTAL ROOM	\$300	170 Guests Seating Only; 125 Guests with Dance Floor
GRAND BALLROOM	\$500	280 Guests Seating Only; 250 Guests with Dance Floor
LA COLLINA RESTAURANT	\$200	50 Guests Seating Only Additional Bar Seating Available
POND SIDE TENT	\$750	100 Guests Seating Only Includes Electricity. Space surrounding available for use.
POOL AREA "AFTER HOURS"	\$500	125-150 Guests Cocktail Style

**\$75 Lifeguard Fee Required; Available for events starting 7pm or later.

****Ask about Cocktail Style Capacities & Theatre Style Seating Options.**
Patio space available for additional guests & seating for most spaces.

Room Rental Fee Includes:

Use of Space for 4 Hours
Access to Patio & Gazebo (Weather Permitting)
White, Ivory or Black Linen
Napkins in Choice of Color
Use of Hurricane Vase Centerpieces
Table Numbers



Additional Services

Additional Hour Fee	\$75 per hour	Outdoor Heaters	\$100 each
Bartender Fee (Set Up Fee May Apply)	\$75 each	Propane Fire Pit	\$125 each
Cake Cutting and Service	\$1 per guest	Lower Fire Pit with Attendant	\$175
Floor Length Linen	\$10 each	Up Lighting	Upon Request
Double Linen Overlay	\$5 per table	Coat Room Attendant	\$25 per hour
White Lounge Furniture Set	\$350.00 each	Restroom Amenity Basket	\$65 each
Chair covers with sash*	\$5 each	Valet Parking	\$600 & Up
Chiavari Chairs*	\$7 each	Custom Ice Carvings	\$350 & Up
Specialty Linen*	\$20 & up	Fireworks Display	\$4500 & Up
Specialty Napkins*	\$1.50 each	Balloon Décor	Upon Request

***May Be Subject To Delivery Fee**

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