

Menu

Burlington Country Club Breakfast Buffets

Tee Off Continental Breakfast

Basket of Whole Fruit
Assorted Breakfast Pastries
Freshly Brewed Coffee, Herbal Teas and Assorted Juices
\$15 per person

Hole in One Breakfast Buffet

Fresh Fruit Display
Assorted Breakfast Pastries
Fluffy Scrambled Eggs
Crème Brûlée French Toast
Maplewood Bacon
Sausage Links
Home Fries
Freshly Brewed Coffee, Herbal Teas and Assorted Juices
\$19 per person

Burlington Country Club Brunch

Fresh Fruit Display
Assorted Breakfast Pastries
Frisee and Citrus Salad
Fluffy Scrambled Eggs
Smoked Salmon Platter
Seasonal Berry Pancakes
Classic Eggs Benedict
Sausage Links
Home Fries
Roasted Chicken with an Herb Jus
Seasonal Vegetables
Carved Prime Rib with Horseradish Sauce
Freshly Brewed Coffee, Herbal Teas and Assorted Juices
\$38 per person

Menu

Burlington Country Club Lunch Buffets

Executive Deli

Garden Salad, Pasta Salad, Cole Slaw, Seasonal Soup
Pre-Made Sandwiches and Wraps
Cookies and Brownies
\$19 per person

All American Grill

Cole Slaw and Potato Salad
Hamburgers
Hot Dogs
Whole Roasted BBQ Chicken
Baked Beans
Corn on the Cob
Rolls and Cornbread
Seasonal Fruit Cobbler
\$21 per person

Italian Buffet

Focaccia
Minestrone
Caesar Salad
Antipasti Board
Chicken Marsala with Fettuccini
Broccoli Alfredo with Penne
Assorted Flatbreads
Tiramisu
\$23 per person

South West Buffet

Roasted Corn and Spinach Salad
Spicy Black Bean Soup
Spanish Rice
Tequila Roasted Salmon
Chicken Enchiladas
Vegetable Quesadillas
Churros with Carmel Sauce
\$24 per person

Green Goddess

Baby Kale with Shaved Broccoli, Walnuts, Green Apple, Sugar Snaps
Carrot Ginger Soup
Asian Noodle Salad
Poach Chicken and Quinoa
Ahi Tuna and Baby Bok Choy
Seasonal Fresh Fruit
\$26 per person

All Lunch Buffets Include Freshly Brewed Coffee and Tea.
Soft Drinks will be Charged on Consumption.

Menu

Stationary Hors D' Oeuvres

Imported & Domestic Artisan Cheese Board \$6 per person

Assorted Crackers and Fresh Baguette

Vegetable Crudités \$5 per person

Assorted Seasonal Vegetables served with Bleu Cheese Dip

Seasonal Fresh Fruit Display \$5 per person

Yogurt Dipping Sauce

Jumbo Shrimp Cocktail \$11 per person

Spicy Cocktail Sauce and Lemons

Vermont Pepper Jack Nacho Bar \$8 per person

Tortilla Chips, Sour Cream, Pico de Gallo, Guacamole

Smoked Salmon Display \$9 per person

Capers, Egg White, Egg Yolk, Red Onion, Sour Cream and Baguette

Antipasto Platter \$8 per person

Italian Cured Meats, Cheeses, Roasted Red Peppers, Grilled Onions, Marinated Mushrooms and Olives

Baked Brie en Croute \$6 per person

Apples, Walnuts, Grapes and Baguette

Menu

Passed Hors D' Oeuvres

Minimum of 25 pieces per selection, priced individually \$3.00 each

Chicken Satay with Thai Peanut Sauce

Anti Pasta Skewer

Vegetable Sushi

Fresh Spring Rolls

Miniature Crab Cakes

Tuna Tar Tar in Cucumber Cup

Bacon Wrapped Scallops

Cherry Tomatoes and Goat Cheese

Aranchini with Red Sauce

Prosciutto Wrapped Melon

Roasted Beet Skewers

Beef Tenderloin on Croustade, Bleu Cheese and Balsamic

Mushroom Caps with Cabot Cheddar and Bacon

Fingerling Potato with Goat Cheese and Black Sea Salt

BLT Sliders

Truffled Beef Tar Tar

Potato Cake with Apple Butter

Spanakopita

Lobster Deviled Eggs

Menu

Burlington Country Club Dinner Buffets

The Masters \$38

Chef's Seasonal Soup
Beet Carpaccio with Bayley Hazen Blue Cheese
Garden Salad
Honey Wheat Rolls
Roasted Salmon with Shrimp Risotto and Lemon Beurre Blanc
Baked Potato Bar
Carrots and Broccoli
Slow Roasted Tenderloin Carving Station
Cheese Cake with Seasonal Fruit

The Arnold Palmer \$32

Clam Chowder
Caesar Salad
Pasta Salad
Housemade Focaccia
Seasonal Vegetables
Roasted Cod with Polenta Cakes and Roasted Peppers and Nicoise Olives
Whole Roasted Chicken with Herb au Jus and Mashed Potatoes
Handmade Cheese Ravioli with Pesto Cream Sauce
Chocolate Cake

The Championship \$29

Soba Noodle Salad
Pickled Vegetable Salad
Baby Bok Choy
Sticky Rice
Miso Poached Salmon
Ginger Chicken with Pineapple Chutney
Vegetable Lo Mein
Angel Food Cake with Seasonal Berries

Pizza Party \$22

Antipasta Platter
Caesar Salad
Cheesy Bread Sticks
Assorted Flatbreads
Baked Ziti
Cannolis

Menu

Burlington Country Club Dinner Buffets (Continued)

Thanksgiving All Year \$24

Cranberry, Almond and Spinach Salad
Rolls
Homemade Applesauce
Cranberry Sauce
Mashed Potatoes
Stuffing
Maple Glazed Carrots
Roast Turkey
Apple and Pumpkin Pies

BBQ \$28

Chopped Salad
Coleslaw
Pasta Salad
Cornbread
Baby Back Ribs
Long Trail Grilled Chicken
Grilled Cajun Shrimp
Warm German Potato Salad
Roasted Garlic Broccoli
Seasonal Fruit Crisp

The Salad Bar \$22

Seasonal Soup
Rolls
Spinach
Romaine
Green Mix
Grilled Chicken, Shrimp and Steak
An Assortment of Fresh Vegetables and Cheeses
Cookies and Brownies

Breaks

Coffee Break \$6

Served with House Made Biscotti

Power Break \$12

Power Aid Juices, Kind Bars, Whole Fruit, and Popcorn

Chocolate Break \$16

Coffee, Hot Coco, Chocolate Chip Cookies, Chocolate Brownies, White Chocolate Snack Mix

Menu

Buffet Enhancements

Chef Attendant Fee of \$100 per station

Carving Stations (Min 25 People)

- Slow Roasted Turkey with Gravy and Cranberry Sauce \$12 per person
- Honey Glazed Ham with a Dijon Mustard Sauce \$11 per person
- Roasted Pork Loin with Apple Chutney \$9 per person
- Slow Roasted Prime Rib with Horseradish Sour Cream \$14 per person
- Carved Beef Tenderloin with Béarnaise Sauce \$14 per person

Pasta Station

Chef Selected Pasta, Alfredo Sauce, Marinara Sauce
Julienned Seasonal Vegetables, Chicken, Bay Shrimp, Tomatoes,
Red and Green Peppers, Onions, Parmesan
\$10 per person

Oyster Station

A Selection of Fresh Oysters Shucked to Order.
Cocktail Sauce, Lemons, Mignonette
Market Price per person

Crepe Station

A Sweet Dessert or a Savory Entrée.
Sweet Options: Seasonal Fresh fruit, Nutella, Suzette, Banana Fosters
Savory Options: Spinach and Cheddar, Chicken and Mushroom, Smoked Gouda and Bacon
\$9 per person

Fajita Station

Marinated Chicken, Beef and Shrimp, Peppers and Onions, Pico de Gallo, Sour Cream, Guacamole,
Cabot Pepper Jack Cheese
\$12 per person

Menu

Four Course Plated Dinner

\$60 per person

First Course

Stationary Cheese Platter and Two Passed Appetizers for the Cocktail Hour

Second Course

(Choose Two)

Vermont Bacon and Cheddar Ale

Butternut Squash Bisque

Truffled Mushroom Soup

Caesar Salad

Green Salad with Maple Balsamic Vinaigrette

Baby Kale Salad with Blue Cheese Vinaigrette

Third Course Options

(Choose Three Options for your Guest to Pick)

Surf and Turf

Petite Filet with a Lobster Tail, Potato Puree, Seasonal Vegetables with Béarnaise Sauce

Braised Short Rib

Creamy Polenta, Baby Carrots and Cabernet au Jus

New York Strip

Caramelized Onions and Hen of the Wood Mushrooms, Mashed Potatoes and Seasonal Vegetables

Pancetta Chicken

Stuffed with Fennel and Pancetta with Herb Risotto, Seasonal Vegetables and Braised Cipollini Sauce

Coriander Encrusted Salmon

Chimichurri Beurre Blanc with a Brussel Sprout Succotash

Apple Brined Pork Tenderloin

Braised Red Cabbage, Herbed Spaetzle and Apple Gastrique

Baked and Stuffed Lobster

Crab Stuffing, Roasted Red Potatoes, Béarnaise, Seasonal Vegetable

Mediterranean Grilled Swordfish

Artichokes, Pepper and Roasted Garlic with Eggplant Caponata

New Zealand Rack of Lamb

Yukon Mashed Potatoes, Cherry Demi-Glace, Seasonal Vegetables

Fourth Course Options

(Choice of Two)

Crème Caramel

Chocolate Lava Cake

Apple Cheese Cake

Seasonal Crumble

Menu

**Burlington Country Club prides itself on creating memorable occasions. Our goal is to provide an exceptional culinary and service experience with beautiful surroundings for you and your guests.
Please note the following information.**

Burlington Country Club Member Fees

Members receive a 50% discount on the facility fee. This discount is nontransferable to any person, organization, or event that is not a current member of the club.

Facility Fees/Room Rental

Our facility fee covers the following: Room rental, all house china, standard white or ivory linen and napkins, glassware, flatware, tables, and chairs for up to 175 people.

Pricing

All menu prices listed are the base price, without service charge, and sales tax. An 11% food tax, 12% tax for alcoholic beverages, and a 22% service charge on food and beverage will be applied. Prices are guaranteed if planned within sixty (60) days prior to your event. All prices prior to sixty (60) days are subject to change without notice due to market fluctuations.

Contracts/Payments

All events require a contract and a reservation deposit of the full facility fee. All menu selections are finalized 15 days prior to the event. Food and beverage guest counts are required 10 days prior to the event. You may add additional guests up to 5 days prior to your event, though not over a 10% increase. Final payment is due 3 days before the event and additional invoicing will be handled either COD or within 3 days post event. Acceptable forms of payment include certified check, cash, or credit card. Credit cards as a form of payment will incur a surcharge of 2% on the total transaction amount on Visa and MasterCard products, which is not greater than our cost of acceptance.

Cancellation Policy

If the event is cancelled within 90 days of the scheduled date, the client will forfeit the reservation deposit. Either party may terminate this agreement at any time prior to the 90 day period before the event by giving written notice to the other party. Cancellations fewer than 10 days in advance will result in loss of reservation deposit, as well as 100% of food charges. In the event that fire or casualty destroys the BCC facility, this contract shall be immediately terminated with the client and the reservation deposit will be returned.

Final Counts & CEO Signoff

The client is financially responsible for the final event count. If the actual event numbers exceed the guaranteed final count, the client is financially responsible for the additional guests. The Catering Event Order listing this final count, menu selection, event details and pricing information must be signed by both a Burlington Country Club representative and the Member/Client or authorized event representative no later than ten (10) days prior to the event.

Buffets

A minimum of 25 people are required for a buffet. If less than 25 people, a surcharge of \$3 per person will be added.

Decorations/Displays

All decorations and displays are subject to approval by Burlington Country Club. Tacks, paint, gum or any other fixtures that will harm or alter the facility are not permitted. Burlington Country Club does not decorate; it is the responsibility of the guest for the placement of any and all decorations and flowers. No confetti of any sort is allowed, and all decorations are to be removed immediately after the event. Burlington Country Club is not responsible for equipment, materials, garments and/or any items brought to the Burlington Country Club property for the purpose of the event.

Menu

Damages

Any property damage or damage to the facility as a result of the event or guests of the event will be the responsibility of the person or entity hosting the event.

Smoking Policy

Burlington Country Club is a smoke free facility.

Outside Food & Beverage Policy

No outside food or beverage shall be brought onto the property from outside sources by members, guests, or attendees. Burlington Country Club is responsible for the sale and service of all alcoholic beverages under the Vermont State Liquor Board. All of our bartenders and servers are tip certified.

Vermont Liquor Ordinances

The legal drinking age in the State of Vermont is 21 years. Burlington Country Club strictly adheres to this ordinance and reserves the right to ask for identification with proof of age for any member/guest. Bar service is not open prior to your event and will close 1/2 hour before your event ends. Vermont Liquor Control regulates the sale and service of alcoholic beverages. Burlington Country Club reserves the right to limit and control the amount of alcoholic beverages consumed by all members and guests. Management reserves the right to remove anyone not following Vermont Liquor Laws.