



The Ranch offers a picturesque New England setting for memorable events. We offer a number of elegant buffet selections.

The Classic Event

One Stationary Appetizer
One Salad Selection
Two Entrée Choices
One Side Selection
Dessert Station
\$59

The Luxury Event

One Stationary Appetizer
Two Salad Selections
Two Entrée Choices
Two Side Selections
Dessert Station
\$64

The Supreme Event

Two Stationary Appetizers
Two Salad Selections
Three Entrée Choices
Two Side Selections
Dessert Station
\$72

Included with all selections:

Floor Length Table Linens and Napkins
Choice of White or Ivory China
Imported and Domestic Cheese Montague with Gourmet Crackers
Local Seasonal Vegetable Crudités with Cucumber Wassabi and Ranch Dipping Sauces
Sliced Fresh Fruit Platter
Flowing Bread Display
Chef's Choice of Local Seasonal Vegetable
Coffee and Tea Station
Cash or Open Bar Service is available based on consumption.
Champagne or Wine Toast



Stationary Appetizer Displays

Smoked Salmon

Accompanied by Dill Cream Cheese, Diced Bermuda Onions, Capers and Fresh Crustini's

Antipasto Display

Consisting of Italian Meats, Cheeses, Marinated Vegetables, Mesclun Greens, and Sliced Italian Bread

Brie en Croute

Whole Wheel of Brie topped with your choice of Caramelized Apples, Onions, or Pears gently wrapped and decorated with Puff Pastry served with French Baguette and Water Crackers

Hearty Warmer

New England Clam Chowder with Oyster Crackers, and Northern Chili with Shredded Cheese, Diced Onions, and Sour Cream served with Bread Boules

Fiesta Station

Handmade Chicken and Cheese Quesadillas served with Layered Dip of Salsa, Sour Cream, and Guacamole. Accompanied by Diced Tomatoes, Green Onions, and Jalapeño Peppers

Grilled and Chilled

Artfully arranged platter of Grilled and Chilled Marinated Meats: Thinly Sliced Flank of Beef, Creole Chicken, and Assorted Sausages with Several Accompanying Sauces and Garlic Brushetta

Kabobs

Choose Two:

Chicken, Mushroom, and Tomato – Spicy Peanut Dipping Sauce

Pork, Pineapple, and Maraschino Cherries – Sweet and Sour Sauce

Beef, Peppers, and Onions – Cracked Pepper Hoisin Sauce

Rare Tuna, Orange Wedges, and Cherry Tomatoes – Ginger Wassabi Sauce

Salad Selections

Shredded Iceberg

With Tomatoes, Shredded Carrots, and Cucumbers
Diced Maple Pepper Bacon and Crumbled Blue Cheese on Side

Classic Caesar

Torn Romaine with Garlic Croutons, Shaved Parmesan Cheese, and Our Own Caesar Dressing

Baby Field Greens

With Roasted Red Pepper Strips, Roma Tomato Wedges, and Kalamata Olives
Topped with Crispy Fried Onion Straws

Spinach Salad

Tender Young Spinach leaves, Raspberry Red Onions, Sherried Walnuts, Shredded Smoked Cheddar, and Maple Walnut Vinaigrette on the Side

Choose any two dressings for your Salad Selection (Excluding Classic Caesar)
Ranch, Italian, French, Blue Cheese, Zinfandel, Balsamic Vinaigrette or Maple Walnut Vinaigrette

Side Selections

Baked Potato Au Gratin

Golden Mashed Potatoes

Herb & Garlic Roasted Red Bliss Potatoes

Baked Potato

Rice Pilaf

Jambalaya Rice

Sautéed with Spices and Diced Vegetables



Entrée Choices

Baked Cod with Seafood Dressing and Newberg Sauce

Grilled Chicken with Stone Fruit Sauce

Grilled Tequila Lime Swordfish with Pineapple Relish

Ranch Rub New York Sirloin

Cranberry Walnut Stuffed Chicken Breast with Cran-Chicken Sauce

Roast Pork loin with Caramelized Apple Brandy Sauce

Marinated Roasted Vegetables over Farfalle Pasta

Ranch Chicken Cordon Blue

Black Forest Ham and Swiss Cheese tucked in a zesty breaded Chicken Breast

Seared Salmon with Dill Yogurt Sauce

Lemon Pepper Grilled Chicken

Shrimp & Scampi over Linguini

Chicken Franchise with Classic Lemon Caper Sauce

Tri-Colored Cheese Tortellini with Bolognese Sauce

Sliced Roast Sirloin with Cabernet Demi-glace

Dessert Selections

Viennese Table of Flowing Mini Pastries and House Desserts

Sundae Bar

Premium Ice Cream, Hot Fudge, Caramel, Candies, Fruit, and Whipped Toppings

Banana's Foster Station

Vanilla Ice Cream topped with bananas sautéed to order with Classic Rum Carmel Sauce

Grand Cheese Cake Assortment

A variety of Creamy Cheesecakes and Accompanying Sauces

**Consider including a pasta station, carving station,
or additional hors d'oeuvres to create lasting impressions**
Hot Hors D'oeuvres (per 100 pieces)

Lobster Newburg Puffs \$200.00 Chicken Fingers \$130.00
Mini Beef Wellington \$300.00 Mini Crab cakes \$200.00
Stuffed Mushrooms \$135.00 Mini Vegetarian Egg Rolls \$135.00
Franks in a Blanket \$115.00 Chicken Quesadillas \$200.00
Jalapeño Poppers \$115.00 Bacon Wrapped Scallops \$200.00
Fried Mozzarella Sticks \$115.00 Cheddar Puffs \$150.00
Spanikopita \$135.00 Hibachi Beef Skewer \$160.00

Cold Hors D'oeuvres (per 100 pieces)

Stuffed Roma Tomatoes w/ Herbed Cream \$95.00 Shrimp Cocktail \$Market Price
Cucumber Rondouille w/ Crabmeat \$190.00 Assorted Canapés \$225.00
Celery Stuffed w/ Bourslin Cheese \$95.00 Roast Sirloin on Toast Points \$135.00

Pasta Station

Choice of Two Pastas: Radiatore, Farfalle, Penne, Campanille, or Orrichette
And Choice of Two Sauces: Marinara, Bolognese, Alfredo, Pesto, or White Wine Garlic
\$8.50 per person

Grand Pasta Station

Chef's Assortment of Ingredients and Sauces Sautéed to Order
\$11.00 per person

Carving Stations

Served with rolls, sauces and condiments.

Beef Tenderloin \$Market Price

Roasted Sirloin \$9.25

Apple Roasted Porkloin \$9.25

Baked Limerick Ham \$8.25

Whole Roasted Turkey \$6.75

Salmon en Croute \$9.25

Terms and Conditions

- All prices are per guest unless, otherwise noted, and are subject to 20% service fee and the current MA State Meals Tax
- Events in the pavilion are scheduled for up to 5 hours. To exceed 5 hours an additional \$250 will be charged per extra hour.
- Events in the pavilion not related to golf outings, must guarantee a minimum of \$1000.00 in sales. Events below that minimum level will be assessed the remaining balance to bring total sales to \$1000.00.
- A \$100 bartender charge will apply for bar service in the Pavilion if sales are less than \$250.
- The Ranch Golf Club **will not exceed** 5 hours with any alcoholic beverage service. The bar will close one-half hour before the close of the event.
- A non-refundable deposit of \$1000.00 for weddings and \$250.00 for parties is due along with the signed event agreement in order to reserve a date.
- Once a deposit is received for your wedding, you have the option of having a tasting. The tasting is for 2 entrees and 2 side selections and is for a maximum of 4 people.
- Final menu selections, count of guests and payment is due seven business days before the event date. Credit cards will not be accepted for charges that exceed \$2000.00.
- If cash bar service is selected, a tip jar will be put out for the duration of the bar service. If open bar service is selected you may pay 20% gratuity on the total or you may opt to put a tip jar out. However, if the tips in the tip jar do not reach 20% of the bar total you will pay the difference.
- The Ranch Golf Club reserves the right to adjust the prices on this menu based upon market conditions.
- The Ranch Golf Club welcomes many area florists and decorators into our event space as well as individuals interested in adding their own personal touches for decorations. All decorating and tear down must be done on the day of the event and the individuals must provide all supplies and labor. The following decorations are not permitted when utilizing The Ranch Golf Club Event Space: Balloons, Confetti, Glitter, Open Flame Decorations, Non-Edible Decorations on Food Plates, any decorations that would require adhesive and could remove the finish from the flooring or walls