

Chatterbox Club

2024

Banquet Menus



Brunch Buffet

\$25 Per Person

Assorted Breakfast Pastries and Breads or French Toast

Sliced Fruit Platter

Breakfast Sausage Links, Bacon

Vegetable and Cheese Frittata

Mixed Green Salad with Choice of Dressing

French Toast

Choice of 2 of the Following Entrees

Chicken French

Sliced Ham

Vegetable Crepes with Mushroom
Sauce

Baked Salmon Provencal

Roast Beef Au Jus

Rice Pilaf

Served Lunch

All Lunches Include House Bread, Starter Course, and Dessert.

**Popovers available upon request for additional \$1.50

Select 1 of the Following Starter Courses

House Salad with Celery Seed Dressing
Caesar Salad

Carrot Ginger Soup
Seasonal Soup

Select up to 3 of the Following Entrees to Offer Guests

**Vegan Entrees Available Upon Request with Advance Notice

Cobb Salad \$21

*Field Greens with Grilled Chicken, Avocado,
Bacon, Chopped Tomatoes, Olives, Crumbled Bleu
Cheese with Ranch Dressing*

Portabella Mushroom Open Face Sandwich \$21

Quiche \$21

*Spinach and Mushroom, Lorraine, Spring
Vegetable, Broccoli Cheese, or Chef Seasonal*

Cauliflower Tart \$21

*Layered caramelized onions, Herbed Goat Cheese,
and Mascarpone Cheese*

Seasonal Mixed Green Salad \$21

Choice of 1 for all guests: Chicken or Shrimp

Teriyaki Salmon with Vegetable Stir Fry \$25

Chicken Pot Pie \$25

*Steak and Roasted Vegetable Wrap \$21
With Balsamic and Feta*

Farmers Market Crepe \$25

Chicken French with Rice Pilaf \$25

Chicken or Vegetarian Topped with Baby Greens

Select One Side to Accompany All Entrees

Broccoli Salad, Fruit, House Made Potato Chips

**Does not apply to Shrimp Scampi, Cobb Salad, Chicken French, or Tenderloin Tips

Select 1 Dessert for All Guests

Chocolate Bundt Cake with Warm Caramel Sauce
Seasonal Fruit Crisp
Lemon Curd Tart

Yogurt Panna Cotta
Chocolate Raspberry Mousse Dome

Deli Lunch Buffet

\$25 Per Person

****Minimum 25 People**

House Salad with Celery Seed Dressing; Rolls

Sliced Turkey Breast, Sliced Ham, Roast Beef, Assorted Cheeses

Lettuce, Tomato, Onion, Mayonnaise, Mustard

Choice of 2 of the following sides

Broccoli Salad
Fruit Salad
Potato Salad
Pasta Salad

Caprese Salad (seasonally)
Seasonal Salad
Potato Chips

Assorted Cookies and Bars

Add Soup to the buffet for \$5 Per Person.

Luncheon Buffet

\$30 Per Person

****Minimum 25 People**

Choice of Soup, House Salad, or Caesar Salad

House Bread

Hot Seasonal Vegetable

Select 2 of the Following Entrees

Chicken Marsala

Salmon with Pesto Cream
Sauce

Vegetable Lasagna Roll

Sliced Beef Au Jus

Boneless Pork Chops
w/Roasted Onions and Pears

Boneless Short Ribs

Haddock or Chicken French

Select 1 of the Following Sides

Rice Pilaf

Roasted Red Potatoes

Select 1 of the Following Desserts

Chocolate Cupcake with Vanilla Frosting

Brownie

Seasonal Cupcake

Seasonal Fruit Tart

Afternoon Tea Selections

\$21 Per Person

**Coffee, Decaf, Hot Brewed Tea, Assorted Herbal Teas
or Iced Tea**

Sandwiches – Select Three

Chicken, Tuna, or Egg Salad Cucumber and Dill	Ham with Apricot Preserves and Mustard
Open Faced Smoked Salmon & Caper with Cream Cheese	Radish Butter and Sea Salt

Tea Breads

Lemon, Zucchini, Banana Chocolate Chip

And Sliced Fruit

Assorted Mini Pastries

Hors d'oeuvres

Hors d'oeuvres package; \$9.00 per person per hour, select any four from hot and/or cold

** Additional cost for starred items; All items can be ordered per piece in 12 piece increments – price per 1 dozen is listed next to each item. Additional Items available upon request

Hot

Arancini with Marinara Sauce \$8
Bacon Wrapped Scallops** \$18
Bacon Wrapped Water Chestnuts, or
Beef Wellington** \$15
Cheese Puffs \$8
Meatballs in a Red or Tomato Basil Sauce \$8
Mini Crab Cakes with Remoulade** \$14
Pesto Palmiers \$8
Boursin Stuffed Red Bliss Potato \$8
Spanakopita \$8
Stuffed Mushrooms with Sausage and Ricotta \$8
Vegetable Spring Rolls with Sweet Chili Sauce \$8

Bread Wrapped Asparagus with a Creamy Bleu Spread
Bruschetta: Tomato Basil \$8
Butternut Squash Goat Cheese Crostini \$8
Caprese Skewers \$8
Mini BLTs with Scallions \$8
Artichoke Mushroom Croustade \$8
Cucumber Salmon Canapé \$8
Dried Apricot with Goat Cheese and Pistachios \$8
Open Faced Beef Tenderloin on a Baguette** \$15
Melon Wrapped in Prosciutto \$8
Shrimp Canapé \$8
Shrimp Cocktail** \$13

Cold

Asparagus Roll \$8

Hors D'Oeuvres Displays

Baked Brie with Crackers and Jam \$70
Vegetable Crudité with Ranch Dipping Sauce (Serves 20 – 25) \$50

Artisan Cheese Board with Artisan Cheeses and Nuts (Serves 20-25) \$150
Charcuterie (Serves 20 -25) \$175

Served Dinner

Select 1 Start Course for All Guests

House Salad
Caesar Salad
Seasonal Salad

Carrot Ginger Soup
Seasonal Soup

House Bread

*Popovers available for an additional \$1.50

Select up to 3 Entrees for Guests to Enjoy

*All entrees served with Hot Seasonal Vegetable and Choice of Starch



Chicken

Chicken French \$35

Egg Battered and Served in a Sherry Lemon Sauce
Caper Sauce

Chicken Marsala \$35

Sautéed Chicken Breast Served in a Marsala Wine
Mushroom Sauce

Coq Au Vin \$35

Chicken braised with a White Wine Sauce,
Mushrooms, and Herbs

Beef

Sliced Beef Tenderloin

In a Port Wine Mushroom Sauce

Braised Short Rib

Braised Osso Bucco

With a Pan Sauce

Seafood

Salmon Filet \$40

Choice of either Pesto Cream or Provencal

Brown Sugar Honey Shrimp with Seasonal Salsa \$25

Vegetarian

Stuffed Bell Pepper \$25

with Rice and Vegetable

Housemade Manicotti \$25

with Fresh Tomato Basil Sauce and Mozzarella
Cheese

Vegan Option Upon Request

Select 1 Starch to Accompany All Entrees

Au Gratin Potatoes

Rice Pilaf

Roasted Potatoes

Select 1 Dessert for All Guests to Enjoy

Seasonal Mousse Dome

Vanilla Crème Brulée

Pavlova with Poached Fruit

Flourless Chocolate Cake with Orange Curd

Chocolate Souffle

**Will take a few minutes after entrees to ensure proper
serving temperature*

Dinner Buffet

\$55 Per Person

****Minimum 25 People**

Choice of Served Soup, Served House Salad, or Served Caesar Salad

Served House Bread

*Popovers available upon request for an additional \$XXX

Hot Seasonal Vegetable

Select 2 of the Following Entrees



Chicken or Haddock
French
Chicken Marsala
Sliced Beef Au Jus

Braised Beef Short Rib

Salmon with Pesto Cream
Sauce or Provencal
Vegetable Lasagna Roll

Select 1 of the Following Sides

Rice Pilaf

Roasted Red Potatoes

Select 1 of the Following Served Desserts

Seasonal Mousse Dome
Vanilla Crème Brulée
Pavlova with Poached Fruit

Flourless Chocolate Cake with Orange Curd
Chocolate Lava Cake