



STATIONARY DISPLAYS

INTERNATIONAL CHEESE & FRUIT BOARD

imported & domestic cheeses, assorted crackers, seasonal melon, berries & grapes

FRESH GARDEN VEGETABLE CRUDITÉ

seasonal garden vegetables & specialty dipping sauces

ANTIPASTO DISPLAY

sliced cured italian meats, imported & domestic cheeses, mediterranean olives,
grilled seasonal vegetables, marinated mushrooms, artichokes, tomatoes,
fresh mozzarella, crostini, assorted breads & condiments

TORTILLA CHIP & DIP STATION

salsa, guacamole, sour cream & shredded cheeses

FARMER'S MARKET

tuscan grilled seasonal vegetables including eggplant, artichokes, roasted red peppers,
red onion, mozzarella, portobello mushrooms & balsamic drizzle

RAW BAR

shrimp cocktail, oysters, littlenecks on the half shell, Jonah crab claws,
fresh lemon, cocktail sauce & specialty sauces MKT

WARM DIP & PITA CHIPS

choice of buffalo chicken or artichoke dip;
served with crispy pita chips

SMOKED SALMON DISPLAY

smoked salmon, capers, chopped egg,
red onion, cornichons,
rye bread toasts & crackers



BUTLERED HORS D'OEUVRES

PRICED IN QUANTITIES OF 100

CHILLED SELECTIONS

MELON-WRAPPED PROSCIUTTO
TOMATO & BASIL BRUSCHETTA
CALIFORNIA SUSHI ROLLS
SMOKED SALMON CANAPÉS
CARPACCIO OF BEEF ON PARMESAN CRISP
SHRIMP COCKTAIL WITH COCKTAIL SAUCE
CRABMEAT SALAD ON CUCUMBER ROUND
MINIATURE LOBSTER ROLL

HOT SELECTIONS

FRIED CHEESE RAVIOLI WITH MARINARA SAUCE
CRAB RANGOON, GINGER SCALLION SOY SAUCE
VEGETARIAN SPRING ROLL, DIPPING SAUCE
POTATO PANCAKES, SOUR CREAM, APPLE SAUCE
SAUSAGE, CHEESE & SPINACH STUFFED MUSHROOMS
SPINACH & FETA SPANAKOPITA
HERB BREADED STUFFED MUSHROOMS
CHICKEN SATAY
SHRIMP SPRING ROLLS, HONEY LIME SOY SAUCE
BEEF SATAY
MINIATURE BEEF WELLINGTON
MAINE CRAB CAKES WITH LEMON CHIVE AIOLI
COCONUT SHRIMP WITH ASIAN CHILI SAUCE
BACON-WRAPPED SCALLOPS WITH MAPLE GLAZE
LAMP CHOP LOLLIPOPS WITH A WHOLE-GRAIN MUSTARD CRUST



CULINARY STATIONS

INCLUDES CHEF'S ACCOMPANIMENTS

SALAD STATION

fresh romaine lettuce, homemade croutons,
shredded parmesan cheese
seasonal mixed greens, baby spinach,
cherry tomatoes, cucumbers, carrots,
red onion, cheeses, nuts,
dried cranberries & dressings

ADD GRILLED CHICKEN 3, GRILLED SHRIMP
OR LONDON BROIL 4

PASTA STATION

penne, farfalle, cheese ravioli
or cheese tortellini – select two
marinara, pesto, creamy alfredo or
garlic & oil – select two

ADD SHRIMP, SAUSAGE, MEATBALLS, OR
GRILLED CHICKEN OR
SEASONAL VEGETABLES 4

SOUP STATION

new england clam chowder
seasonal vegetable soup
butternut squash bisque
classic chicken noodle,
tomato & basil soup
beef & barley

italian sausage & white bean
select one 4 select two 6

GOURMET FLATBREADS

house-made flatbread pizzas
selection of four

CHICKEN WING STATION

plain, buffalo, honey BBQ or garlic romano
served with dipping sauce

BBQ STATION

pulled pork sliders, braised short ribs,
BBQ chicken, homemade biscuits
& cornbread

SLIDER STATION

hamburger, cheeseburger & chicken sliders,
steak fries & onion rings

FAJITA STATION

grilled chicken & marinated flank steak,
warm tortillas, sautéed peppers & onions,
salsa, sour cream, guacamole, shredded
cheddar jack, tomatoes, red onion
& shredded lettuce

MASHED POTATO BAR

yukon gold, sweet potato & garlic mashed
chopped tomatoes, scallions, chives, bacon,
shredded cheese & sour cream

BAKED POTATO BAR

tomatoes, scallions, chives, bacon,
sour cream, salsa, broccoli, jalapenos,
& shredded cheese

MAKE YOUR OWN TACOS

soft & crisp taco shells, beef & chicken,
shredded lettuce, chopped tomatoes,
guacamole, sour cream, salsa
& shredded cheeses



CARVING STATIONS

REQUIRE CHEF ATTENDANT

ROAST TENDERLOIN OF BEEF

roasted shallot demi glaze

PRIME RIB OF BEEF

au jus & creamy horseradish

BAKED GLAZED HAM

pineapple chutney

ROASTED SIRLOIN OF BEEF

mushroom demi glaze

ROAST TURKEY BREAST

pan gravy & cranberry relish

ROSEMARY ROASTED PORK LOIN

DESSERT STATIONS

MAKE YOUR OWN ICE CREAM SUNDAE

chocolate & vanilla ice cream, hot fudge & caramel sauce, m&m's, oreo cookie pieces, gummy bears, chocolate & rainbow sprinkles, fresh whipped cream & cherries

CANDY TABLE

twizzlers, hershey kisses, gummy bears, skittles, m&m's & peanut butter cups

WHOOPEE PIE STATION

mini whoopee pies including traditional, peanut butter & red velvet

PASTRY STATION

assorted pastries
& chocolate covered strawberries

DESSERT PLATTER

assorted cookies & homemade brownies

COOKIE JARS & COLD MILK

chocolate chip, peanut butter, white chocolate, oatmeal raisin, m&m's, sugar cookies & mini milk cartons

FRIED DOUGH STATION

homemade fried dough, confectionary sugar, cinnamon & cinnamon sugar



PLATED ENTRÉES

INCLUDES STARTER, DINNER ROLLS, ENTRÉE & DESSERT

STARTERS

HOMEMADE SOUP

creamy bisque, seasonal chowder OR broth based

FRESH GARDEN SALAD

mixed greens, cucumbers, tomatoes, onions, carrots & balsamic vinaigrette

SEASONAL MIXED GREEN SALAD

mixed greens, crumbled goat cheese, dried cranberries, rosemary pecans
& champagne shallot vinaigrette

CUCUMBER SALAD

mixed greens, fresh berries, baby mixed tomatoes, cucumber peels marcona almonds
& balsamic vinaigrette

ENTRÉES

STATLER CHICKEN

fresh mozzarella, roasted red peppers, spinach,
& madeira sauce

ASIAN STATLER CHICKEN BREAST

asian soy glaze

PAN SEARED CHICKEN MARSALA

wild mushrooms & rich marsala wine sauce

MAPLE SOY GINGER SALMON

steamed jasmine rice, sesame seaweed salad

NEW ENGLAND BAKED HADDOCK

cracker crust and lemon butter sauce

GRILLED NEW YORK STRIP STEAK

caramelized onions & creamy blue cheese sauce

PRIME RIB OF BEEF

au jus & creamy horseradish

ROASTED RACK OF LAMB

pistachio crust

GRILLED FILET MIGNON

grilled portobello mushroom demi glaze

SURF & TURF

steak & shrimp, or filet & lobster

MUSHROOM RISOTTO

roasted portobello mushroom

PASTA PRIMAVERA

seasonal vegetables & alfredo sauce

DESSERT

DESSERT PLATTERS

fresh baked cookies & homemade brownies

WARM CHOCOLATE LAVA CAKE

raspberry coulis & fresh whipped cream

NEW YORK STYLE CHEESECAKE

seasonal mixed berries

WARM APPLE CRISP

vanilla ice cream



DINNER BUFFET

CHEF'S SEASONAL SOUP DU JOUR
MIXED GARDEN SALAD WITH DRESSINGS
FRESH BAKED ROLLS & BUTTER
LONDON BROIL CARVING, ROASTED SHALLOT DEMI GLAZE, CREAMY HORSERADISH
BAKED NEW ENGLAND HADDOCK
CHICKEN PICCATA OR MARSALA
STEAMED BROCCOLI, GREEN BEANS & CARROTS
CHOICE OF WHIPPED POTATOES, RICE OR RISOTTO
HOMEMADE COOKIES & BROWNIES
COFFEE, DECAF & SPECIALTY TEAS

ITALIAN DINNER BUFFET

CLASSIC CAESAR SALAD
ANTIPASTO BOARD & MIXED GREENS
FRESH BAKED ROLLS & GARLIC BREAD
PAN SEARED CHICKEN PICATTA
HOMEMADE EGGPLANT PARMESAN
ITALIAN MEATBALLS
PENNE PASTA & MARINARA
RED BLISS ROASTED POTATOES
SEASONAL VEGETABLES
ASSORTED MINI PASTRIES
COFFEE, DECAF & SPECIALTY TEAS



DINNER STATION BUFFET

STARTERS

chef's seasonal soup or marinated grilled vegetables
mixed green garden salad or caesar salad
fresh rolls & butter

ENTRÉE SELECTIONS

CHOICE OF FOUR

OVEN ROASTED SALMON

lemon chive sauce

NEW ENGLAND BAKED HADDOCK

lemon butter, bread crumb topping

CHICKEN MARSALA

wild mushrooms, marsala wine sauce

CHICKEN SALTIMBOCCA

prosciutto, fontina cheese, mushrooms
& marsala wine sauce

CHOICE OF PASTA & SAUCE

lasagna, penne, farfalle or cheese ravioli
pesto, alfredo, vodka sauce or tomato

CHICKEN PARMESAN

breaded, house marinara & italian cheeses

CHICKEN PICATTA

lemon caper sauce

ROAST SIRLOIN OF BEEF

port wine demi glaze & caramelized onions

SLICED PORK TENDERLOIN

roasted shallots, garlic
& green peppercorn sauce

HOMEMADE LASAGNA

cheese or meat lasagna

STARCH & VEGETABLE

whipped yukon potatoes, baked potato, creamy risotto OR scalloped potatoes
freshly steamed broccoli, green beans & carrots

DESSERT & COFFEE

cakes & tortes,
dessert bars, cookies & brownies,
seasonal fruit crisp with vanilla ice cream
OR ice cream sundae station



CHILDREN'S PACKAGE

STATIONARY HORS D'OEUVRES

choice of three - fresh chopped fruit skewers
warm soft dough pretzels, mustard dipping sauce
peanut butter & jelly squares
cheese quesadillas, sour cream & salsa
mac & cheese bites
pigs in a blanket, mustard dipping sauce
cheese pizza squares
mozzarella sticks & marinara sauce

BUFFET DINNER

includes salad, mixed garden or caesar, rolls or garlic bread
choice of four - hamburger & cheeseburger sliders
mini hot dogs
grilled cheese squares
homemade mac & cheese
chicken fingers & honey mustard sauce
penne pasta, butter & parmesan cheese
italian meatballs & sauce
pizza station – selection of two
cheese ravioli & marinara sauce
french fries, onion rings

MAKE YOUR OWN ICE CREAM SUNDAE

vanilla & chocolate ice cream, caramel & hot fudge
m&ms, gummy bears, oreo cookie pieces,
rainbow & chocolate sprinkles
fresh whipped cream & cherries

BEVERAGE STATION

pepsi, diet pepsi, lemonade, shirley temples, roy rogers & water



GENERAL INFORMATION

Franklin Country Club welcomes events throughout the year. The Wrentham Room, Franklin Room, Outdoor Deck and Ballroom available for events from 20-200 guests.

Timing for events vary, depending on event type and requirements.

Membership not required to host events.

FOR ADDITIONAL INFORMATION PLEASE CONTACT US AT 508-528-6110 x225
OR EVENTS@FRANKLINCC.COM.