

FOSTER COUNTRY CLUB

BANQUETS

Planning an event should be enjoyable and stress free!

The event staff at Foster Country Club can guide you through the journey starting with the perfect venue and ending with a day to remember forever!

We have established a prominent standing in the event and wedding industry through years of experience, an outstanding staff, personalized service, and exceptional food and beverage at reasonable prices.

THE FOLLOWING CHART SHOWS THE ROOM FEE BASED ON YOUR GUEST COUNT AND DAY OF THE WEEK

NUMBER OF GUESTS	SATURDAY	SUNDAY-FRIDAY
100+	150.00	150.00
90-99	225.00	150.00
80-89	250.00	150.00
70-79	300.00	150.00
60-69	350.00	150.00
59 or less	550.00	150.00

LET'S START PLANNING!

GIVE US A CALL OR EMAIL TODAY TO DISCUSS DETAILS!

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THE FOLLOWING MENU PRICES ARE PER PERSON AND ARE CURRENT AND ARE SUBJECT TO CHANGE
PRICES ARE SUBJECT TO 20% FOOD & BEVERAGE GRATUITY, 7% RI SALES TAX, 1% RI SERVICE TAX

BAR & LIQUOR INFORMATION

BAR OPTIONS

CASH BAR IS AVAILABLE AND GUESTS PAY FOR BEVERAGES

BAR MAY BE OPEN OR LIMITED FOR A PREDETERMINED TIME OR AMOUNT

SERVICE BAR

STATION IS SET UP ON COCKTAIL PATIO WITH PREDETERMINED BEVERAGES AND A

BARTENDER ATTENDANT

(PRICED BASED ON SELECTIONS)

PASSED BEVERAGES

STAFF WILL SERVE BEVERAGES FEATURING PREDETERMINED SIGNATURE DRINKS, WINE, BEER,

OR COCKTAILS

(PRICED BASED ON SELECTIONS)

OPEN BAR

OPEN BAR IS CHARGED BASED ON CONSUMPTION. OPEN BAR REQUIRES A \$500 DEPOSIT AT FINAL

MEETING. THE BALANCE IS TO BE PAID IN FULL BY EITHER CREDIT CARD OR CASH AT THE

CONCLUSION OF THE EVENT.

COCKTAILS \$8 & UP

BEER \$4 – \$11

WINE \$8 – & UP

SODA \$2.50

JUICE \$4

TOASTING BEVERAGE

TOASTING BEVERAGE IS SERVED IN TOASTING FLUTES WITH THE CHOICE OF HOUSE:

CHAMPAGNE, CHARDONNAY, WHITE ZINFANDEL, OR A NON-ALCOHOLIC OPTION. \$3

CHAMPAGNE WITH RASPBERRIES OR STRAWBERRY \$4.00

WINE SERVICE

BOTTLES OF WINE CAN BE OFFERED EITHER AT EACH TABLE OR CAN BE SERVED BY THE GLASS.

(PRICED BASED ON SELECTIONS)

*ALL ALCOHOL MUST BE PURCHASED AND SERVED THROUGH FOSTER COUNTRY CLUB - LIQUOR IS NOT PERMITTED TO BE
BROUGHT ONTO THE PREMISES - THIS INCLUDES ALCOHOLIC FAVORS FOR GUESTS*

COCKTAIL RECEPTION MENU

STATIONARY HORS D'OEUVRES

(Priced for 100 Guests)

CHEESE BOARD

ASSORTMENT OF CHEESES TASTEFULLY ARRANGED WITH FRUIT GARNISH AND CRACKER ASSORTMENT

\$280

CHARCUTERIE

ASSORTMENT OF GOURMET CHEESES TASTEFULLY ARRANGED WITH FRUIT GARNISH AND CRACKER
ASSORTMENT

CURED MEATS, DRIED FRUITS, ASSORTED OLIVES, CRISPY VEGETABLES AND HUMMUS

\$395

VEGETABLE CRUDITÉ

FRESH, COLORFUL, CRISP RAW VEGETABLES CUT TO SIZE AND SERVED WITH DIPPING SAUCE

\$225

FRESH FRUIT DISPLAY

AN ARRAY OF FRESHLY SLICED FRUITS

\$240

RAW BAR

VARIETY OF OYSTERS, LITTLE NECK & SHRIMP COCKTAIL PAIRED WITH APPROPRIATE SAUCES

MARKET PRICE

COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES

(Prices Based on 100 Pieces)

MAPLE GLAZED SCALLOPS & BACON

FRESH SEA SCALLOPS WRAPPED WITH BACON
BRUSHED WITH MAPLE SYRUP

\$340

SHRIMP KISSES

SHRIMP, JALAPEÑO & SMOKED GOUDA WRAPPED IN BACON

\$320

MINI CLAM CAKES & NEW ENGLAND CLAM CHOWDER

SHOOTER GLASS WITH FRESH CHOWDER & GARNISHED
WITH A MINI CLAM CAKE

\$300

SHRIMP COCKTAIL

POACHED & CHILLED SHRIMP, SERVED WITH COCKTAIL
SAUCE AND LEMON

\$275

MINI CRAB CAKES

MARYLAND STYLE CRAB CAKES TOPPED WITH SPICY
REMOULADE

\$300

CHICKEN AND WAFFLES

CHICKEN AND MINI WAFFLE BITES DRIZZLED WITH HOT
HONEY

\$250

FLATBREAD PIZZAS

FRESH TOMATO & FONTINA CHEESE; CHOICE OF TOPPINGS

\$250

VEGETABLE SPRING ROLLS

\$250

CHICKEN SATAY

GRILLED AND SERVED WITH PEANUT DIPPING SAUCE

\$300

STUFFED MUSHROOMS

SEAFOOD / SAUSAGE / VEGETABLE

\$240

CHICKEN OR BEEF TERIYAKI

MARINATED CHICKEN OR BEEF WITH A GINGER AND SOY
GLAZE

\$300

PROSCIUTTO WRAPPED ASPARAGUS

ROASTED ASPARAGUS WRAPPED WITH THINLY SLICED
PROSCIUTTO SERVED WITH A PARMESAN CREAM DIPPING
SAUCE

\$275

PORK POTSTICKERS

SERVED WITH GINGER DIPPING SAUCE

\$275

BEEF CARPACCIO CROSTINI

RARE BEEF WITH HORSERADISH CREAM AND ARUGULA

\$310

MINI BEEF WELLINGTON

SEASONED TENDERLOIN WRAPPED IN PUFF PASTRY

\$325

SPANAKOPITA

PUFF PASTRY FILLED WITH SPINACH, FETA CHEESE &
ONION

\$275

TOMATO BISQUE SHOOTERS

TOMATO BISQUE AND GRILLED CHEESE BITES

\$280

MINI BRUSCHETTA

MARINATED TOMATOES, GARLIC & BASIL ON A FRENCH
BAGUETTE

\$250

WATERMELON FETA SKEWERS

DRIZZLED WITH BALSAMIC REDUCTION

\$240

KOREAN BEEF SKEWERS

TOPPED WITH SESAME SEEDS

\$300

BREAKFAST BUFFET MENU

(50 PERSON MINIMUM)

FRESH FRUIT JUICE

FRESH ROASTED COFFEE

& TEA

CHEF'S ASSORTMENT OF

MUFFINS, DANISH &

CROISSANTS

BUTTER & ASSORTED JAMS

MORNING POTATOES WITH

ONIONS & PEPPERS

SCRAMBLED EGGS

BREAKFAST SAUSAGE

APPLEWOOD BACON

CINNAMON FRENCH TOAST

\$22

ADDITIONAL BREAKFAST BUFFET ITEMS

WAFFLES

*FRESH STRAWBERRIES, WHIPPED CREAM,
MAPLE SYRUP*

\$6

FRENCH TOAST

*FRESH STRAWBERRIES, WHIPPED CREAM,
MAPLE SYRUP*

\$4

OMELET STATION

ASSORTED MEATS, VEGETABLES AND CHEESE

\$7

SOUP

\$4

FRUIT SALAD

\$5

YOGURT & GRANOLA

\$4

ROAST BEEF CARVING STATION

\$7

BRUNCH BUFFET MENU

(50 Person Minimum)

Fresh Roasted Coffee, Tea & Fresh Fruit Juice

Chef's Selection of Assorted Muffins, Danish & Croissants

Butter & Assorted Jams

Morning Potatoes with Onions & Peppers

Scrambled Eggs

SALAD

(CHOICE OF ONE)

GARDEN SALAD

CUCUMBER, CARROT, CHERRY
TOMATO, RED ONION WITH
BALSAMIC VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE, SHAVED PARMESAN
& CROUTONS

FRUIT SALAD

FRESH CUT ASSORTMENT OF FRUIT

PASTA

(CHOICE OF ONE)

PENNE PASTA

POMODORO SAUCE

TORTELLINI CARBONARA

ALFREDO SAUCE, BACON, PARMESAN
CHEESE & VEGETABLES

PASTA PRIMAVERA

FRESH ROASTED VEGETABLES, HERBED
OLIVE OIL, FRESH PARMESAN CHEESE
TOSSED WITH PENNE PASTA

ENTRÉES

(CHOICE OF TWO)

BAKED EGG SCRAMBLE

HAM & SWISS / VEGGIE / SAUSAGE
& PEPPER

BAKED HADDOCK

BAKED WITH BREAD CRUMBS
AND LEMON BUTTER

CHICKEN MARSALA

TENDER CHICKEN BREAST
TOPPED WITH MARSALA SAUCE &
MUSHROOMS

CHICKEN PICCATA

SEARED CHICKEN TOPPED WITH
A LEMON CAPER SAUCE

SLICED HONEY HAM

HONEY GLAZED

BACON

APPLEWOOD SMOKED

BREAKFAST SAUSAGE

LINKS

ADDITIONAL BRUNCH ITEMS

WAFFLES

FRESH STRAWBERRIES, WHIPPED
CREAM, MAPLE SYRUP

\$6

FRENCH TOAST

FRESH STRAWBERRIES, WHIPPED
CREAM, MAPLE SYRUP

\$4

OMELET STATION

ASSORTED MEATS, VEGETABLES AND
CHEESE

\$7

SOUP

\$4

FRUIT SALAD

\$5

YOGURT & GRANOLA

\$4

ROAST BEEF CARVING STATION

\$7

\$27

LUNCHEON BUFFET MENUS

(50 Person Minimum)

Luncheon Buffets are served with Fresh Roasted Coffee & Tea

THE BOGEY

SOUP

(CHOICE OF ONE)

CHICKEN ORZO

ITALIAN WEDDING

TOMATO BISQUE

SALAD

(CHOICE OF ONE)

GARDEN SALAD

CUCUMBER, CARROT, CHERRY TOMATO, RED ONION

CAESAR SALAD

CRISP ROMAINE, SHAVED PARMESAN & CROUTONS

FRUIT SALAD

FRESH CUT FRUIT

POTATO SALAD

HARD BOILED EGG, BACON, PEPPERS

PASTA SALAD

FRESH HERBS, SEASONAL VEGETABLES

COLESLAW

ASSORTED SANDWICHES

(CHOICE OF WRAPS OR FINGER ROLLS)

(CHOICE OF THREE)

CHICKEN SALAD / TUNA SALAD / TURKEY / HAM / ROAST BEEF

GRILLED CHEESE / VEGGIE / VEGAN

PICKLES

KETTLE CHIPS & T₁₉ ONION DIP

\$21

THE SHOWER BUFFET

SALADS

(CHOICE OF ONE)

GARDEN SALAD

CUCUMBER, ONION, CARROT, TOMATO

CAESAR SALAD

CRISP ROMAINE, SHAVED PARMESAN & CROUTONS

ENTREES

(CHOICE OF TWO)

CHICKEN

TENDER CHICKEN BREAST PREPARED TO YOUR CHOICE

OF:

PICCATA / PARMESAN / MARSALA / SALTIMBOCCA

HERB ROASTED CHICKEN THIGHS

ROASTED WITH FRESH HERBS AND GARLIC

GRILLED SALMON

WITH LEMON DILL BEURRE BLANC

BAKED HADDOCK

LOBSTER SAUCE OR LEMON BUTTER CRUMBS

VEGETABLE LASAGNA

GRILLED VEGETABLES, LAYERED WITH A RICH CREAM
SAUCE

BEEF TENDERLOIN (+\$2)

ROSEMARY DEMI GLACE

SIDES

(CHOICE OF TWO)

BUTTERY WHIPPED POTATOES, RICE PILAF, PENNE

PASTA, PASTA PRIMAVERA, VEGETABLE MEDLEY, GREEN

BEANS, STEAMED BROCCOLI

\$27

DINNER BUFFET MENU

**Includes Choice of Starch, Vegetable & Dessert
(50 Person Minimum)**

SALAD

(CHOICE OF ONE)

GARDEN SALAD

CUCUMBER, CARROT, CHERRY
TOMATO, RED ONION WITH
BALSAMIC VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE, SHAVED PARMESAN
& CROUTONS

SIDES

(CHOICE OF TWO)

BUTTERY WHIPPED POTATOES

RICE PILAF

VEGETABLE MEDLEY

GREEN BEANS

STEAMED BROCCOLI

PASTA

(CHOICE OF ONE)

PENNE PASTA

POMODORO SAUCE

TORTELLINI CARBONARA

ALFREDO SAUCE, BACON, PARMESAN
CHEESE & VEGETABLES

PASTA PRIMAVERA

FRESH ROASTED VEGETABLES, HERBED
OLIVE OIL, FRESH PARMESAN CHEESE
TOSSED WITH PENNE PASTA

ENTREES

(CHOICE OF TWO)

CHICKEN

CHOICE OF:

PICCATA/ MARSALA/ PARMESAN/ CAPRESE/ SALTIMBOCCA

BAKED HADDOCK

CHOICE OF: WHITE WINE LEMON BUTTER & BREAD CRUMBS OR CREAMY SHERRY LOBSTER SAUCE

STUFFED SOLE

STUFFED WITH BLUE CRAB & TOPPED WITH CREAMY SHERRY LOBSTER SAUCE

GRILLED SALMON

FRESH SALMON GRILLED & TOPPED WITH A LEMON DILL SAUCE

STUFFED PORK LOIN

STUFFED WITH SAUSAGE, MOZZARELLA & FRESH HERBS

EGGPLANT PARMESAN

LIGHTLY FRIED EGGPLANT TOPPED WITH TOMATO SAUCE, RICOTTA, PARMESAN & MOZZARELLA

\$29

CARVING STATION

+\$7 PER PERSON - CHOICE OF ONE

ROAST BEEF - WITH AU JUS

PEPPERCORN CRUSTED SIRLOIN WITH AU JUS

ROAST TURKEY WITH TURKEY GRAVY

BAKED HONEY HAM

PLATED DINNER MENU

Includes Choice of Starch, Vegetable & Dessert

SALADS

(CHOICE OF ONE)

GARDEN SALAD

CUCUMBER, CARROT, CHERRY TOMATO, RED ONION
BALSAMIC VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE, SHAVED PARMESAN & CROUTONS
CREAMY CAESAR DRESSING

SIDES

(CHOICE OF TWO)

BUTTERY WHIPPED POTATOES

RICE PILAF

PENNE PASTA

(POMODORO SAUCE OR ALA VODKA)

PASTA PRIMAVERA

VEGETABLE MEDLEY

GREEN BEANS

STEAMED BROCCOLI

ENTREES

(CHOICE OF TWO)

CHICKEN

CHOICE OF: PICCATA/ MARSALA/ PARMESAN/ CAPRESE/ SALTIMBOCCA

\$27

BAKED COD

CHOICE OF: WHITE WINE LEMON BUTTER & BREAD CRUMBS OR CREAMY SHERRY LOBSTER SAUCE

\$27

SEARED ATLANTIC SALMON

LEMON DILL BEURRE BLANC

\$28

EGGPLANT PARMESAN

LIGHTLY BREADED AND FRIED AND LAYERED WITH FRESH MOZZARELLA AND RED SAUCE

\$22

PORK TENDERLOIN MEDALLIONS

PAN HERB GRAVY

\$26

NY SIRLOIN

12OZ HAND CUT WITH SHALLOT & MUSHROOM DEMI GLAZE

\$32

GRILLED FILET MIGNON

6OZ CENTER CUT WITH A ROSEMARY DEMI GLACE

\$34

THEMED BUFFET MENUS

TACO BAR

SIDES

(CHOICE OF TWO)

STREET CORN SALAD WITH
LIME & CHILIS

ROASTED CORN - SALSA
VERDE

CILANTRO LIME RICE

REFRIED BEANS

TORTILLA CHIPS

CHOICE OF: SALSA, PICO DE GALLO,
SALSA VERDE

MAINS

(CHOICE OF TWO)

BRAISED PORK

GRILLED CHICKEN

GROUND BEEF

GRILLED VEGETABLES

TOPPINGS

(ALL INCLUDED)

SOFT & HARD TORTILLAS

SHREDDED LETTUCE

DICED TOMATOES

PICKLED ONIONS

SHREDDED CHEDDAR

SOUR CREAM

GUACAMOLE

\$27

PASTA BAR

SALAD

(CHOICE OF ONE)

GARDEN SALAD

CASEAR SALAD

CAPRESE SALAD

PASTA

(CHOICE OF TWO)

PENNE

RIGATONI

FETTUCCINE

PENNE

GLUTEN FREE PENNE

SAUCES

(CHOICE OF TWO)

POMODORO

CARBONARA

ALFREDO

PINK VODKA

MAINS

(CHOICE OF TWO)

CHICKEN

(GRILLED OR CRISPY)

MEATBALLS

SAUTEED SHRIMP

SAUSAGE & PEPPERS

\$25

BBQ

SALADS

(CHOICE OF ONE)

GARDEN SALAD

CASEAR SALAD

POTATO SALAD

PASTA SALAD

MAINS

(CHOICE OF TWO)

BBQ CHICKEN

CHOICE OF BONE-IN OR BONELESS

BBQ PULLED PORK

GRILLED ITALIAN SAUSAGE

HAMBURGERS

HOTDOGS

BBQ RIBS (+\$2)

SIDES

(CHOICE OF ONE)

COLESLAW

GRILLED SEASONAL

VEGETABLES

CORN ON THE COB

BAKED BEANS

\$27