



# Banquets & Events



BREAKFAST



LUNCH



RECEPTION



DINNER

DESSERT

DRINK

## **TPC Boston**

400 Arnold Palmer Boulevard, Norton, MA 02766

508-285-3200

[tpc.com/boston](http://tpc.com/boston)

# Welcome



Thank you for choosing to host your special event with TPC Boston, part of the PGA TOUR's acclaimed TPC Network. It's our privilege to provide you with an overview of the services, facilities and event capabilities that have distinguished our club as the region's premier destination for golf tournaments, outings and special events.

Whether you are hosting a large corporate meeting, awards banquet or an intimate gathering with family and friends, we pride ourselves on delivering flawlessly-executed events that exceed your expectations and create lasting memories for you and your guests. Our talented team of event specialists will work with you every step of the way to ensure every detail is taken care of, so you can focus on what's really important: connecting with friends or solidifying business relationships in a truly unforgettable setting.

The enclosed options are a small sample of what we are able to offer. Feel free to use them as they are listed, or as an idea to get you started. Choose from a variety of delicious menu options for lunch, dinner and on-course refreshments, or let our superb culinary team customize a food and beverage package tailored to your taste and budget; or treat your guests to a world-class golf clinic hosted by one of our award-winning teaching professionals.

Please have confidence that here at TPC Boston, we emphasize personal service and the highest quality ingredients. We, like you, want to make your event a memorable experience. Should you have any requests or ideas, please do not hesitate to let us know. We look forward to the opportunity to provide you and your guests with a truly unforgettable experience.

Sincerely,

Dan Waslewski  
General Manager

# About TPC Boston

## **TREAT YOUR GUESTS TO A ONCE IN A LIFETIME EXPERIENCE**

TPC Boston's experience hosting hundreds of events annually for groups ranging from Fortune 500 companies and trade associations to non-profits and small businesses makes us uniquely qualified to make your next golf or social event an unqualified success.

From our immaculately maintained, PGA TOUR-caliber championship golf course and world-class practice facility to our stunning clubhouse, superb dining and unmatched personalized service, we offer the unrivaled amenities and comprehensive, turn-key event operations that will help each of your guests emulate what it's like to be a professional golfer on the PGA TOUR.

The following are just some of the unique capabilities and value-added services we offer that truly set us apart.

### **Unrivaled Setting**

As part of the PGA TOUR's acclaimed TPC Network of premier clubs, TPC Boston adheres to the TOUR's high standards for service and operational excellence. From the moment your guests arrive, we'll roll out the red carpet to ensure they enjoy the impeccable service, attention to detail and outstanding amenities that have distinguished the PGA TOUR as one of the most revered brands in the world.

### **Unparalleled Service**

Outstanding service serves as the cornerstone for everything we do. Our tournament operations, event management and catering specialists are among the most qualified and experienced professionals in the golf and hospitality industries, all dedicated to surpassing the needs and expectations of your most discerning guests at every turn.

### **Event Operations**

We'll go the extra mile to ensure every aspect of your event is flawlessly executed, professionally managed, and leaves an indelible impression on you and your guests. Working seamlessly as a member of your team, we'll customize a format that works best for your group and orchestrate all of the details from planning to implementation – including event operations, catering and merchandising.

### **Golf Course Conditions**

With experience hosting major championships, the agronomy and maintenance professionals at TPC Boston are unrivaled in the golf industry. Our Audubon Cooperative Sanctuary System-certified layout is maintained to the same high standards as courses on the PGA TOUR, ensuring remarkable conditions and superb playability all season long.

# Meetings and Events

## **A ROOM WITH A VIEW FOR THE BUSINESS-MINDED**

Replace the traditional business meeting with an inspiring round of golf on our scenic layout; the usual coffee break with a scenic view from the Clubhouse; the typical chicken dinner with a creative dining experience freshly prepared on-site by our talented culinary team. At TPC Boston, we offer endless opportunities to engage, entertain, and delight your guests.

### **Corporate Events**

After a full assessment of your needs, our experienced team of event specialists will help you design and execute perfectly-planned golf tournaments, meetings, workshops, conventions, and educational seminars that exceed your expectations, provide ample opportunities for networking, and create lasting impressions for your guests.

### **Team Building**

Take your employees from the board room to our spectacular golf course for an unforgettable team-building experience that inspires creativity, fosters motivation and facilitates co-worker bonding and cooperation.

### **Customer or Employee Appreciation**

Solidify relationships by hosting your next customer or employee appreciation golf event or social function at TPC Boston, complete with customized merchandise for lasting corporate recognition.

### **Fundraising**

We offer attractively-priced packages for fundraising events of all sizes and types, ranging from large-scale charity golf tournaments and receptions to black tie dinners and simple pancake breakfasts.

### **Receptions and Celebrations**

TPC Boston's elegant banquet facilities, peaceful setting and delectable dining make it an unmatched locale for events of all sizes and types, ranging from receptions to bachelor/bachelorette functions, corporate parties, family gatherings and other special occasions. We offer an array of event packages to choose from and the option of customizing services to meet your exacting specifications.

Don't see your event listed here? No problem. Please do not hesitate to let us know what we can do to help customize your event for your specific needs.

# Professional Event Coordination

## **A WORLD FAMOUS VENUE FOR YOUR WORLD CLASS GOLF EVENT**

From business meetings and corporate retreats to team-building seminars, golf tournaments and outings, fundraising events and celebrations of all sizes and types, TPC Boston specializes in creating memorable events in a unique PGA TOUR setting.

Meeting and event services include:

- Conference calling capabilities
- Multimedia screen and projector
- Wireless Internet
- On-site Coordination
- Customized room set-up
- Variety of agenda-friendly meals and snacks
- Individualized golf Clinics
- Proudly serving Starbucks Coffee

### **The Board Room**

Availability – Year Round

Dimensions – 28 x 30 feet

#### **Maximum Capacities**

5 Round Tables of 8 – 40 seats

U Shape Table – 25 seats

Board Room Table – 36 seats

The Board Room has easy access with the room being located just off of the club's main entrance. The room also has the convenience of two private entrances for your guests and clients

### **Connell Room**

Availability – Year Round

Dimensions – 22 x 28 feet

#### **Maximum Capacities**

4 Round Tables of 8 – 32 seats

U Shape Table – 18 Seats

Board Room Table – 24

The Connell Room is located adjacent to our Main Dining Room. The Connell Room features views of the 18<sup>th</sup> Green with two of the room's walls lined with picturesque windows. The Connell Room also has access to the patio which your guests may utilize for a breath of fresh air. The Connell Room is the perfect location for luncheons, dinners and meetings. Wireless internet service is also available in the Connell Room

### **The Dining Room**

Availability – Year round

The Main Dining Room can accommodate up to 100 guests for a seated dinner and up to 132 guests when used in conjunction with the Connell Room.

### **The Grille Room**

Availability - November through March

The Grille Room features a stone fire place which accentuates the room's warm rich atmosphere. The Grille Room can host up to 48 guests for a sit down dinner or up to 100 guests for a cocktail reception.

# Equipment Rental and Club Services

## **Equipment Rentals**

**Easels**

**Flip Chart**

**Projector Screen**

**LCD Projector**

**Wireless Internet**

**Speaker Phone**



Host your employees or clients in our fully-equipped banquet and meeting spaces.



From post-round receptions to business events, we'd be honored to host you & your guests.



Whatever your food and beverage requirement may be, we'll prepare it special for your group.

# Breakfast Buffets

## **Continental Breakfast**

Chilled Fruit Juices  
Freshly Brewed Coffee and Assorted Premium Teas  
Sliced Fresh Melons and Fruits Garnished with Berries and Grapes  
Basket of Warm Muffins, Danish  
Per Person

## **Traditional Breakfast**

Chilled Fruit Juices  
Freshly Brewed Coffee and Assorted Premium Teas  
Basket of Warm Muffins, Danish  
Sliced Fresh Melons and Fruits Garnished with Berries and Grapes  
French Toast with Warm Vermont Maple Syrup  
Breakfast Potatoes with Fresh Garden Herbs  
Crisp Applewood Smoked Bacon  
Maple Roasted Sausage  
Scrambled Eggs  
Per Person

## **Brunch Buffet**

Chilled Fruit Juices  
Freshly Brewed Coffee and Assorted Premium Teas  
Scrambled Eggs  
Breakfast Potatoes with Garden Herbs  
French Toast with Seasonal Fruit Compote  
Applewood Smoked Bacon and Maple Sausage  
Warm Muffins, Danish and Bagels  
Baby Green Salad with Balsamic Vinaigrette, Dried Cranberries,  
Toasted Almonds and Goat Cheese  
Quiche Lorraine and Vegetable Quiche  
House Brined Roast Chicken Breast with Natural Jus  
Assorted Deli Sandwiches on Rolls and Bakery Breads  
Fruit Crisp with Vanilla Ice Cream  
Per Person

# Lunch Buffets

## **Boxed Lunch**

Nature Valley Granola Bar  
Cape Cod Potato Chips  
Choice of Oven Roasted Turkey, Black Forest Ham or House Roasted Beef  
Whole Wheat, White or Rye Bread with Lettuce and Tomato  
Seasonal Fresh Whole Fruit  
Condiment Packets  
Per Person

## **Deli Buffet**

Cape Cod Potato Chips  
Assorted Deli Rolls and Bakery Breads  
Sliced Cheddar, Swiss, Provolone and American Cheeses  
Platter of Sour Dill Pickles, Shaved Red Onion and Sliced Tomatoes  
Sliced Oven Roasted Turkey, Black Forest Ham, House Roasted Beef  
Selection of Mayonnaise, Dijon Mustard, Yellow Mustard and Horseradish Crème  
Warm Potato and Vegetable Salad with Parsley and Grain Mustard Vinaigrette  
Hearts of Romaine Salad with Cucumbers, Tomatoes, Red Onions  
with Blue Cheese Dressing (served on the side)  
Baked Cookies and Fudge Brownies  
Per Person

## **Picnic Buffet**

Basket of Cape Cod Chips  
Grilled House Marinated Steak Tips  
Barbeque Spice Rubbed Chicken Breasts  
Quarter Pound Pearl Hot Dogs with all the Fixings  
Gemelli Pasta Salad with Roasted Tomatoes,  
Parmesan Cheese, Basil Pesto and Extra Virgin Olive Oil  
New Potato Salad with Crisp Bacon, Eggs, Dill Pickles and Dijonaise  
Fudge Brownies and Freshly Baked Cookies  
Fresh Fruit Salad  
Per Person



# Lunch Buffets

## **New England Luncheon**

New England Clam Chowder  
Jonah Crab Salad Finger Rolls  
Maine Lobster Salad Finger Rolls  
Home Made Warm Potato Chips with Parsley and Garlic  
New Potato Salad with Radishes, Green Beans, Eggs and Lemon Thyme Vinaigrette  
Farfalle Pasta with Grilled Chicken, Tomatoes and Pesto Parmesan Dressing  
Baby Green Salad with Pickled Beets, Vermont Goat Cheese  
& Assorted Farm Vegetables  
Blue Berry Cheese Cake  
Per Person

## **The 19<sup>th</sup> Hole Buffet**

Crispy Point Judith Calamari with Marinara  
Crispy Buffalo Chicken Wings with Blue Cheese and Celery Sticks  
Grilled Chicken and Cheese Quesadillas with Fresh Salsa and Sour Cream  
Andouille Sausage Nachos with Pepper Jack Cheese, Salsa and Sour Cream  
House Made Warm Potato Chips with Chive and Onion Dip  
Per Person

## **Burger Buffet**

Turkey Burgers, CAB Chuck Burgers, Veggie Burgers  
Brioche and Whole Wheat Bulkie Rolls  
Crisp Applewood Smoked Bacon, Seared Mushrooms, Caramelized Onions  
Sliced Cheddar, Swiss, Pepperjack, Great Hill Blue, and American Cheese  
Platter of Sour Dill Pickles, Lettuce, Tomato, and Red Onion  
Traditional Macaroni Salad  
Crispy Spiced Waffle Fries  
Assorted Blondies and Lemon Bars  
Per Person

# Lunch Buffets

## **Italian Luncheon**

Pasta Fagioli Soup

Sea Salt Dinner Rolls

Caesar Salad with Garlicky Croutons

Pasta Carbonara with Grilled Chicken, Pancetta and Rosemary

Grilled Salmon with Pinot Grigio Sauce and Basil

Sweet Italian Sausage Lasagna

Chilled Marinated and Grilled Vegetables

Sweet Ricotta Cannoli

House Made Tiramisu

Per Person

## **Light Fare Luncheon**

Chilled Sparkling Cucumber Soup

Mixed Greens Salad with Marinated Tomatoes, White Beans, Roasted Peppers

Lite Tuscan Dressing

Potato Salad with Seasonal Vegetables dressed in

Extra Virgin Olive Oil and Sherry Vinegar

Gluten Free Pasta Salad with Broccoli and Cherry Tomatoes

Grilled Vegetable Wraps

Tuna Melts

Portabella Mushroom and Arugula Club Sandwich

Sliced Fruit

Seasonal Sorbet

Per Person

# Lunch Buffets

## **Latin Inspired**

Black Bean Soup with Scallions  
Romaine Lettuce with Jicama, Cilantro, Corn, and Creamy Chipotle Dressing  
House Made Tortilla Chips with Guacamole, Fire Roasted Salsa, and Sour Cream  
Seared Salmon with Achiote Butter  
Grilled Flank Steak, Jalapeno, and Orange Condiment  
Spanish Rice  
Grilled Vegetable Marinated in Cumin  
Cinnamon Sugar Churros  
Per Person

## **Fenway**

Cape Cod Chips  
Popcorn dressed Vermont Butter and Sea Salt  
New England Clam Chowder  
Chef's Salad with Cured Meats and Cheese  
Grilled Italian Sausage Grinders with Onions and Peppers  
Grilled Marinated Steak Tips  
Traditional Margarita Flatbreads with Fresh Basil  
Assorted Cookies and Whoopie Pies  
Per Person

## **Pizza and Flatbread Buffet**

Pepperoni and Roasted Pepper Pizza  
Traditional Margarita Pizza  
White Clam and Pancetta Pizza  
Philly Cheese Steak Flat Bread  
"BLT" Flat Bread  
Roasted Vegetable Flatbread  
Greek Salad  
Caesar Salad  
Marinated Olives  
Brownie Sundae Bar  
Per Person

# Breakouts

**per person**

**Granola**

Greek yogurt, dried fruit, local honey

**Hummus**

pita chips

**Fresh "Kettle" Popcorn**

**Assorted Spiced Nuts**

**Blanched Edamame Beans**

sesame & soy

**Roasted Chickpeas**

cumin, brown sugar, sea salt

**Vegetable Crudités**

bleu cheese dressing, ranch dressing

**Fruit Salad**

**per person**

**Mixed Fruit Smoothies**

# Hot Passed Hors D'oeuvres

**each**

Wild Mushroom Profiteroles  
Apple, Blue Cheese and Walnut Tartlets  
Dried Fig and Goat Cheese Phyllo Dough  
Grilled Chicken Nacho with Sour Cream, Jack Cheese and Salsa  
Mini Grilled Cheddar Cheese Bites with Tomato Jam  
Mini Reuben's on Pumpernickel Toast  
Crispy Vegetable Spring Rolls, Aged Soy  
Wild Mushroom Risotto Arancini, Lemon Basil Cream Fraîche

**each**

Ham and Cheese 'Croque Monsieur'  
Rhode Island Duck Confit, Scallion Pancake, Hoisin Glaze  
Sirloin Steak Skewers with Teriyaki  
Roast Baby Lamb Chops (16 piece minimum order)  
Crab Wontons with Sweet Chili Sauce  
Bacon Wrapped Scallops, Maple Drizzle  
Grilled Spicy Shrimp with Mango Glaze  
Maine Lobster Cakes with Sriracha Aioli  
Andouille Stuffed Mushroom with Garlic and Parsley Butter  
Grilled Chicken Quesadillas with Cilantro Crème  
Warm Duck Confit Crostini, Seasonal Mostarda

# Cold Passed Hors D'oeuvres

## each

Baby Tomatoes “ Caprese” Skewers  
Fresh Fruit Skewers with Yogurt Dipping Sauce  
Fresh Mozzarella Cheese with Tomatoes on a Crostini  
Deviled Eggs with Mustard, Shallots and Paprika  
Apple and Brie Crostini with Caramelized Onion  
Leek and Walnut Tart with Great Hill Blue Cheese  
Herbed Goat Cheese Toast Points with Aged Balsamic  
Cured Smoked Salmon with Dill, Crème Fraîche on a Pumpernickel Toast

## each

Tuna Tartar on Crispy Wonton, Miso Glaze  
Scallop Ceviche in Asian Spoon  
California Rolls with Soy and Ginger  
Poached Shrimp with Cocktail Sauce  
Smoked Rainbow Trout, Bacon, Bibb Lettuce Chiffonade  
Maine Lobster Salad on a Mini Brioche Roll  
Poached Chicken and Walnut Salad Profiterole  
Steak Tartar on Home Made Potato Chip with Celery, Truffle Oil and Parmesan Cheese  
“Greek” Chicken Tartlet with Olives, Feta, Cured Tomatoes, Oregano on a Pita Chip

# Displays and Stations

## **Appetizer Displays**

### **Seasonal Vegetable Crudités**

Blue Cheese Dressing

Per Person

### **Assorted Domestic and Imported Cheeses**

with Crackers and Seasonal Fruits & Berries

Per Person

### **Quesadillas**

with Grilled Peppers and Onions, Jack Cheese

Served with Salsa, Sour Cream and Guacamole

**Choice of Chicken or Beef** Per Person

**Shrimp** Per Person

### **Pan Seared Sea Scallops**

Chef Attended & Seared to Order with Asian Vegetable Slaw,

Lime Crème Fraîche and Spicy Soy Aioli

Market Price plus Chef Fee

# Displays and Stations

## **Pasta and Risotto Stations**

### **Penne Pasta**

with Basil and Garlic Marinated Chicken, Cremini Mushrooms,  
Oven Cured Tomatoes and Parmesan Cheese

Per Person

### **Shrimp Cavatappi Fra Diavlo Pasta**

Roasted Tomato Coulis, Basil Leaves, Chili Flakes and Parmesan Cheese

Per Person

### **Roasted Vegetable Lasagna**

House Made Ricotta, Fresh Mozzarella, Tomato Basil Sauce and Parmesan Cheese

Per Person

### **Creamy Maine Lobster Risotto**

Mascarpone Cheese, English Peas and Chives

Per Person

### **English Pea and Country Ham Risotto**

Herb Butter and Parmesan Cheese

Per Person

### **Asparagus, Sun Dried Tomato and Shiitake Mushroom Risotto**

Garden Herbs and Parmesan Cheese

Per Person



# Displays and Stations

## **Seafood Displays**

### **Poached Jumbo Shrimp Bar**

Cocktail Sauce, Horseradish and Fresh Lemon

Per Person

### **Poached Jumbo Shrimp and Jonah Crab Claws**

Cocktail Sauce, Tarragon Dijonnaise, Lemon and Horseradish

Per Person

### **New England Seafood Bar**

Local Oysters, Count Neck Clams and Jonah Crab Claws,

Jumbo Poached Shrimp, Lobster Tails and Cracked Claws,

Served with Lemon, Cocktail Sauce, Tarragon Dijonnaise and Fresh Horseradish

Per Person

# Displays and Stations

## Carving Stations

### **Chef Carved Sirloin of Beef**

Roasted Shallot and Button Mushroom Ragu, Sea Salt Dinner Rolls

Per 20 People

### **Chef Carved Honey Glazed Spiral Cut Ham**

Pineapple Jus and Sea Salt Dinner Rolls

Per 20 People

### **Chef Carved Roast Beef Tenderloin**

Roasted Mushroom Sauce, Béarnaise Sauce and Sea Salt Dinner Rolls

Per 10 People

### **Chef Carved Rosemary Roasted Prime Rib of Beef au Jus**

Horseradish Crème and Sea Salt Dinner Rolls

Per 20 People

### **Chef Carved House Brined Whole Roasted Turkey Breast**

with House Made Cranberry Sauce, Natural Gravy and Sea Salt Dinner Rolls

Per 15 People

### **Oak Whole Roasted Scottish Salmon**

Sauce Rémoulade, Lemon and Dill Crème Fraîche and Sea Salt Dinner Rolls

Per 15 People

### **Chef Carved Roast Loin of Pork**

Cilantro Chimichurri Sauce with Sea Salt Dinner Rolls

Per 20 People

# Accompaniment Offerings

## ***Starches and Vegetables***

### **Herb Roasted Baby Root Vegetables**

with Garden Parsley and Extra Virgin Olive Oil

Per Person

### **Roasted Fingerling Potatoes**

with Garlic, Fresh Herbs, Sea Salt, and Parmesan Cheese

Per Person

### **Honey Glazed Baby Carrots**

Orange and Cinnamon Butter, Cracked Black Pepper

Per Person

### **French Green Beans**

Shallots, Herb Butter and Lemon Zest

Per Person

### **Classic Potato Purée**

Per Person

### **Loaded Twice Baked Potatoes**

Applewood Smoked Bacon, Sour Cream and Scallions

Per Person

### **Sautéed Flint Farm's Sweet Corn**

(June through September Only)

Shallots and Basil Leaves

Per Person

### **Country Mashed Red Bliss Potato**

Chive Butter, Sea Salt, and Cream

Per Person

# Accompaniment Offerings

## **Poached Jumbo Asparagus**

Lemon Herb Butter

Per Person

## **Russet Potatoes au Gratin**

Thyme, Cream, Garlic and Parmesan Cheese

Per Person

## **Truffled Mac and Cheese**

Per Person

## **Soups**

**(Each Soup per person, 15 person minimum)**

### **Maine Lobster Bisque**

with Corn and Leeks

### **Pulled Chicken Soup**

with Diced Root Vegetables, Orzo, Parsley and Lemon

### **Creamy Tomato Basil**

with Olive Oil and Parmesan Cheese Croutons

### **New England Clam Chowder**

with Potatoes, Leeks, Bacon and Chives

### **Traditional Minestrone Soup**

with Parmesan and Extra Virgin Olive Oil

### **Butternut Squash Bisque**

with Spiced Crème Fraiche

(Available September through March)

### **Puree of Sweet Corn Soup**

Add Jonah Crab Meat

(Available June through September)

# Salad Platters

## **Classic Caesar Salad**

Hearts of Romaine, Parmesan Cheese and Garlicky Croutons  
per person

## **Chef Attended Made to Order Caesar Salad**

per person plus Chef Fee

## **Classic Iceberg Wedge Salad Platter**

with Bacon, Shaved Red Onion, Tomatoes and Blue Cheese  
per person

## **Chef's Green Salad**

with White Wine Soaked Dried Cherries, Toasted Almonds,  
California Goat Cheese and White Balsamic Vinaigrette  
per person

## **Artisan Blend Baby Greens**

with Sliced Apples, Great Hill Blue Cheese, Candied Walnuts  
and Honey Cider Vinaigrette  
per person

## **Boston Bibb Lettuce**

with Roasted Pecans, Crispy Prosciutto, Roasted Pears, Blue Cheese  
and Sweet Sherry Vinaigrette  
per person

## **Baby Spinach Salad**

with Strawberries, Shaved Red Onion, and Aged Balsamic  
per person

## **Arugula Salad**

Dressed with Extra Virgin Olive Oil and Lemon  
Garnished with Pine Nuts and Shards of Parmesan Cheese  
per person

# Dinner Buffet Options

## **Classic Southern Buffet**

Cole Slaw  
Cheese Grits  
Shrimp Gumbo  
Sweet Potato Puree  
Crispy Fried Chicken  
House Smoked Country Style Baby Back Ribs  
Braised Collard Greens with Bacon and Onions  
Sautéed Green Beans with Crispy Fried Onions  
Georgia Peach Cobbler with Vanilla Ice Cream  
Buttermilk Biscuits

Per Person

## **Italian Dinner Buffet**

Minestrone Soup  
Classic Chicken Parmesan  
Pasta Carbonara with Grilled Chicken  
Veal Marsala with Mushrooms and Sage  
Vegetable Lasagna with Tomato Basil Sauce,  
Ricotta and Fresh Mozzarella Cheese  
Caesar Salad with Garlicky Croutons  
Grilled Assorted Vegetables with Olives, Cheeses and Meats  
Spicy Italian Sausage Lasagna  
Sea Salt Dinner Rolls  
House Made Tiramisu/Sweet Ricotta Cannoli

Per Person

## **Steak House Inspired Buffet**

House Made Creamed Spinach  
Pan Seared Tournedos of Pork Tenderloin  
Grilled Rib Eye Steaks with Garlic Herb Butter  
Grilled Atlantic Swordfish with Lemon, Caper Sauce  
Mashed Yukon Gold Potato with Herb Butter, Sea Salt and Cream  
Red Wine Braised Mushrooms with Parsley, Garlic and Beef Broth  
French Green Beans with Shallots, Herb Butter and Lemon  
Classic Iceberg Wedge Salad Platter with Bacon, Red Onion, Tomatoes and Blue Cheese  
New York Cheese Cake with Berry Compote

Per Person

# Dinner Buffet Options

## **Lobster Bake Buffet**

Choice of Clear RI Style Chowder or New England Chowder  
Cornbread Muffins with Cinnamon Maple Butter  
Mixed Greens with Dried Cranberries, Pine Nuts Goat Cheese, and Cider Dressing  
Local Steamer Clams and PEI Mussels with Broth and Drawn Butter  
(if unavailable Littlenecks will be substituted)  
1 ¼ Pound Maine Lobsters  
BBQ Baby Back Ribs  
Herb Grilled Chicken Breasts  
Corn on the Cobb with Chorizo  
Buttered Red Bliss Potatoes  
Whoopie Pies/Blueberry Cobbler  
Per Person

## **Asian Inspired Buffet**

Miso Soup with Shitake Mushrooms and Tofu  
Spicy Thai Beef Salad with Cucumbers and Glass Noodles  
Tempura California Rolls, Sweet and Sour Sauce  
Steamed Edamame Pods with Sea Salt  
Pan Fried Singapore Noodles  
Stir Fried Crispy fried Sesame Chicken  
Miso Marinated Cod with Soy Lime Butter  
Baby Bok Choy with Hoisin Sauce  
Choice of Pork or Vegetable Fried Rice  
Exotic Fruit Salad  
Coconut and Milk Chocolate Mousse Cake  
Per Person

## **Comfort Food Buffet**

Roasted Tomato Bisque with Cheddar Crisps  
Caesar Salad with Garlicky Croutons  
Baked Macaroni and Cheese  
Braised Short Rid “ Pot Roast”  
Haddock Fish and Chips  
Country Mashed Potatoes  
Green Beans, Wild Mushroom Cream, Crispy Shallots  
Chocolate Fudge Layer Cake/Vanilla Bean Cupcakes  
per person

# Dinner Buffet Options

## **Dinner Buffet 1**

House Made Lobster Chowder  
Salmon Crusted with Shallots, Parsley, Thyme and Lemon Zest  
Chef Carved Slow Roasted Prime Rib of Beef served Au Jus  
Sliced Honey Glazed Breast of Chicken over Warm Spinach with Cranberry  
Farmers Market Blend of Local, Organic and Seasonal Vegetables  
Herbed Orzo with Chicken Broth, Lemon and Garden Herbs  
Green Salad with White Wine Soaked Dried Cherries, Toasted Almonds, California Goat Cheese  
and White Balsamic Vinaigrette  
Seasonal Fruit Crisp with Vanilla Ice Cream  
Per Person

## **Dinner Buffet 2**

House Brined Roast Murray's Chicken Breasts and Thighs  
with Lemon and Olive Oil Arugula  
Skillet of Grilled Petite Sirloin Steaks with Seared Garlicky Mushrooms  
Herb Crusted Haddock Loin with Warm Spinach  
French Green Beans with Shallots, Herb Butter and Lemon  
Roasted Fingerling Potatoes with Garlic, Herb Pesto and Parmesan Cheese  
Artisan Blend Baby Greens with Sliced Apples, Great Hill Blue Cheese, Roasted Walnuts and  
Honey Cider Vinaigrette  
Dessert Station of Mini Pastries and Brownie Sundae Bar  
Per Person

## **Dinner Buffet 3**

Classic Caesar Salad with Parmesan Cheese & Garlicky Croutons  
Farmers Market Blend of Local, Organic and Seasonal Vegetables  
Twice Baked Potatoes with Bacon, Smoked Bacon, Sour Cream & Scallions  
Chicken Breast Stuffed with Spinach, Almonds, Dried Cherries and Brioche  
Simply Broiled Haddock Brushed with Lemon Herb Butter  
Chef Carved Loin of Mustard Crusted Pork  
Caramelized Banana Spoon Bread with Cinnamon Ice Cream and Caramel Sauce  
Per Person  
Chef Fee



# Plated Lunches and Dinner

**All Plated Dinner Pricing**  
**Includes Salad Selection, Entrée Selection, Dessert Selection,**  
**Coffee, Tea, Bread and Butter.**

**Soup Selections or Appetizer Selections**  
**May be Added for the Indicated Price.**

**Parties May Select up to**  
**Two Salads, Three Entrees and Two Desserts per Function**  
**Entrée and Dessert Counts Must be Provided 48 hours Prior to Function**

## ***Soups***

***(Each Soup Per Person)***

### **Maine Lobster Bisque**

Sherry Wine

### **Maine Lobster Chowder**

Potatoes, Corn and Leeks

### **Butternut Squash Bisque**

Spiced Crème Fraiche

(Available September through March)

### **Creamy Tomato Basil Soup**

Olive Oil and Parmesan Cheese Croutons

### **Puree of Sweet Corn Soup**

Add Jonah Crab Meat

(Available June through September)

### **New England Clam Chowder**

Potatoes, Leeks, Bacon and Chives

### **Home Made Chicken Soup**

Diced Root Vegetables, Orzo, Parsley and Lemon

# Plated Lunches and Dinner

## ***Optional A la Carte Appetizers***

### **Gratin of Potato Gnocchi and Great Hill Blue Cheese**

Crisp Smoked Bacon, Braised Greens

Per Person

### **Maine Lobster Pot Pie**

with Chives and Maldon Salt

Per Person

### **Jonah Crab Timbale**

Avocado, Marinated Tomatoes and Cumin Crisps

Per Person

### **Seared Diver Scallops**

Wild Mushrooms, Tuscan Kale, Saffron Emulsion

Per Person

### **White Wine Steamed Mussels**

Old Bay, Garden Herbs and Roasted Tomatoes

Per Person

### **Butter Poached Jumbo Prawns**

Lemon Risotto, Micro Arugula and Crispy Shallots

Per Person

### **Lobster Macaroni and Cheese**

Garden Herbs, Sherry Wine and Mascarpone Cheese

Per Person

### **Jumbo Lump Crab Cakes**

Baby Greens, Lemony Tartar Sauce and Celery Root Salad

Per Person

### **Rosemary Grilled Quail**

Arugula, Almonds, Foie Gras Mustard

Per Person

### **Sliced Loin of Colorado Lamb**

Swiss Chard, Potato Confit, Carrot Dressing

Per Person

# Plated Lunches and Dinner

## **Plated Dinner Salads**

**Entrée Pricing Includes Choice of Salad and Dessert**

**Please Select up to Two (2) Salads**

### **Classic Caesar Salad**

Parmesan Cheese and Garlicky Croutons

### **Baby Arugula**

House Pickled Beets, Crispy Onions, Goat Cheese  
and Honey Champagne Vinaigrette

### **Seasonal Mixed Greens**

Fine Herbs, Brie, and Persimmons

### **Artisan Blend Baby Greens**

with Sliced Apples, Great Hill Blue Cheese, Candied Walnuts  
and Honey Cider Vinaigrette

### **Greens Salad**

with Red Wine Soaked Dried Cherries, Toasted Almonds,  
California Goat Cheese and White Balsamic Vinaigrette

### **Boston Bibb Lettuce**

with Roasted Pecans, Crispy Prosciutto, Roasted Pears, Blue Cheese  
and Sweet Sherry Vinaigrette

### **Arugula Salad Dressed**

Extra Virgin Olive Oil and Lemon  
Garnished with Pine Nuts and Shards of Parmesan Cheese

# Plated Lunches and Dinner

## **Plated Dinner Entrees**

**Entrée Pricing Includes Choice of Salad and Dessert**

### **Vegetarian**

#### **Ricotta Gnocchi**

Peas, Baby Carrots and Spinach & Herb Broth

#### **Assiette of Vegetables**

Seasonally Prepared Vegetables, Uniquely Served Individually

#### **Classic Risotto**

Oven Roasted Vegetables, Parmesan Cheese, Herb Butter and Frico

### **Seafood**

#### **Grilled Scottish Salmon**

Vegetable Fricassee and Citrus Emulsion

Per Person

#### **Seared Diver Scallops**

Pancetta, Peas, Pearl Onions and Carrot-Cumin Sauce

Per Person

#### **Grilled Swordfish Steak**

Roasted Eggplant Puree, Ratatouille and Olive Tapenade

Per Person

#### **Roasted Cod**

Ragu of White Beans, Roasted Fennel, Tomato,  
and Spinach Finished with Lemon Butter

Per Person

#### **Halibut Fillet**

Confit Potatoes, Seasonal Vegetables, Tomato Broth

Per Person

# Plated Lunches and Dinner

## Poultry

### **Chicken Saltimbocca**

Potato Puree, Asparagus, Prosciutto and Sage  
Per Person

### **Pan Roasted Statler Chicken Breast**

Sweet Potato Puree, Spicy Broccolini and Dried Fruit Compote  
Per Person

### **Roast Duck Breast**

Wild Rice, Mushroom, Baby Carrots, and Cherry Pinot Noir Reduction  
Per Person

### **Gemelli Pasta**

Chicken, Rapini, Sweet Sausage, and Roasted Peppers  
Per Person

### **Frenched Breast of Chicken au Jus**

Red Grapes Relish, Haricot Verts, Blue Cheese Stuffed Fingerling Potatoes  
Per Person

### **Stuffed Cornish Hen**

Cornbread and Bacon Stuffing, Baby Vegetables and Red wine Fig Reduction  
Per Person

# Plated Lunches and Dinner

## **Steaks and Chops**

### **Double Cut Pork Chop**

Chard, Roasted Squash Puree and Apple Compote, Mustard Cream  
Per Person

### **Grilled 12 oz. Delmonico Steak**

Yukon Chips, Blue Cheese and Buttered Haricot Verts  
Per Person

### **American Grilled Kobe Flat Iron Steak**

Truffled Potato Puree, Creamed Spinach and Red Wine Sauce  
Per Person

### **Pan Roasted 14 oz. Sirloin Steak**

Brushed with Herb Butter and Served with Potato Puree,  
Roasted Mushrooms, Baby Carrots and Demi Glace  
Per Person

### **Marinated 10oz. Sirloin Steak**

Classically Served with Piled High Herb Pomme Frites, Creamed Spinach and Herb Butter  
Per Person

### **Parsley Crusted Rack Of Lamb**

Olive Oil Crushed Potatoes, Roasted Peppers, and Arugula  
Per Person

# Plated Lunches and Dinner

## **Plated Dinner Desserts**

**Entrée Pricing Includes Choice of Salad and Dessert**

### **Desserts**

#### **Caramelized Banana Spoon Bread**

Cinnamon Ice Cream and Caramel Ice Cream

#### **Roasted Fruit Crisp**

Vanilla Ice Cream

#### **Chocolate Fudge Torte**

Raspberry Sauce and Crème Anglaise

#### **Roasted Apple Tart Tatin**

Caramel Sauce and Cinnamon Ice Cream

#### **Local New England Artisan Cheese Plate**

Fresh Fruits, Jams and Honey Comb

#### **Chocolate Mousse Napoleon**

Cinnamon Phyllo Crisps and Strawberries

#### **Mixed Berry Vol-au-Vent**

Grand Marnier Whipped Cream and Mint

#### **Seasonal Cheesecake**

Fruit Garnish and Whipped Cream

#### **Hot Fudge Brownie Ice Cream Sundae Bar**

with all of the Fixings

# Event photos





# Directions and Contact

## **Driving Directions**

**TPC Boston**  
**400 Arnold Palmer Blvd**  
**Norton, MA 02766**  
**(508) 285-3200**

### **From Boston**

Take I-93 South to the I-95 South exit, exit 1, towards Providence, RI. Merge onto I-95 South. Take the I-495 South exit, exit 6A, towards Taunton. Merge onto I-495 South. Take the Route 140 exit, exit number 12-11, towards Mansfield/Norton. Take exit 11, Norton, Route 140. Bear right onto Route 140 South. The Comcast Center will be on your right. Continue ½ mile to Arnold Palmer Boulevard and TPC Boston on your right. Follow to end of road, Clubhouse straight ahead.

### **From Providence, RI**

I-95 North to I-495 South exit, exit number 6A, towards Taunton. Merge onto I-495 South. Take the Route-140 exit, exit number 12-11, towards Mansfield/Norton. Take exit 11, Norton, Route 140. Merge onto Route 140 South. The Comcast Center will be on your right. Continue ½ mile to Arnold Palmer Boulevard and TPC Boston on your right. Follow to end of road, Clubhouse straight ahead.

### **From Cape Cod**

Take 495 North to exit 10, Route 123. Left off exit and follow 123 approximately 3 miles to Route 140, at a set of lights. Take a right onto Route 140 follow for 2 miles (past Roche Brothers and McDonalds strip mall on right) to Arnold Palmer Boulevard and TPC Boston, take left into entrance. Follow to end of road, Clubhouse straight ahead.

### **From Western Massachusetts**

I-90 Massachusetts Turnpike to Route I-495 South. Follow I-495 South to Exit 12-11, towards Mansfield/Norton. Take Exit 11 towards Route 140 South/Norton. Merge right onto Route 140 South. The Comcast Center will be on your right. Continue ½ mile, Arnold Palmer Boulevard and TPC Boston is on your right. Continue to end of road to main Clubhouse.

## **CONTACT US**

### **PROFESSIONAL EVENT COORDINATION**

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