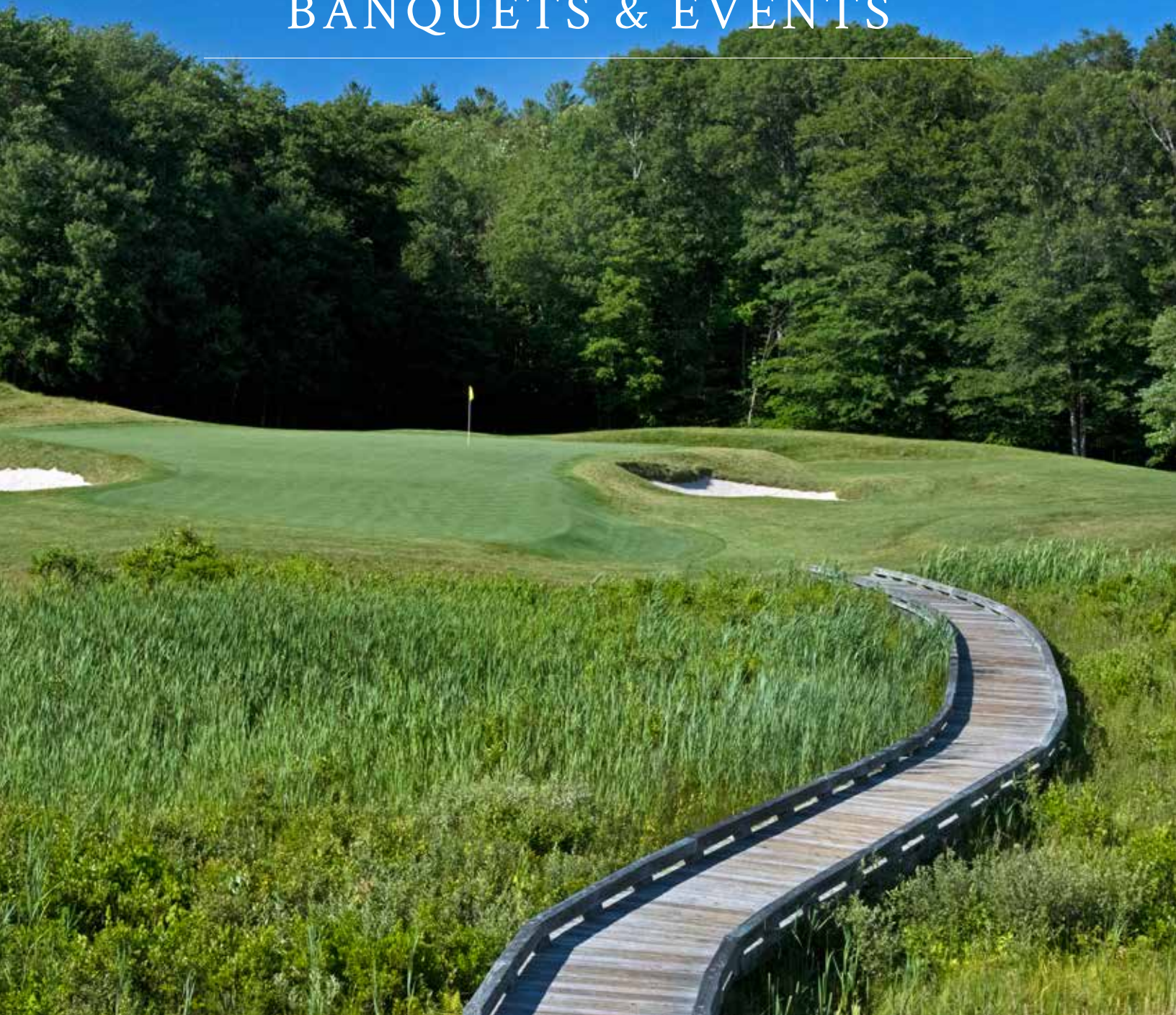

BANQUETS & EVENTS



Boston



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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.

ABOUT TPC BOSTON

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 18th 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 & CLUB SERVICES

EQUIPMENT RENTALS

Easels	Complimentary
Flip Chart	\$25
Projector Screen	\$15
LCD Projector	\$100
Wireless Internet	Complimentary
Speaker Phone	\$15





BREAKFAST BUFFETS

Includes Beverage Station with Starbucks Premium Coffee, Assorted Tazo Hot Teas and Orange, Grapefruit & Cranberry Juices.

CONTINENTAL BREAKFAST - \$15 PER PERSON

- 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

TRADITIONAL BREAKFAST - \$25 PER PERSON

- 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

BRUNCH BUFFET - \$35 PER PERSON

- 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



LUNCH BUFFETS

All lunches include iced fountain soft drinks.

BOXED LUNCH - \$17 PER PERSON

- 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

DELI BUFFET - \$28 PER PERSON

- 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)
- Cape Cod Potato Chips
- Baked Cookies and Fudge Brownies

PICNIC BUFFET - \$36 PER PERSON

- Grilled House-Marinaded 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
- Basket of Cape Cod Chips



LUNCH BUFFETS

All lunches include iced tea and fountain soft drinks.

NEW ENGLAND LUNCHEON - \$45 PER PERSON

- 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
- Blueberry Cheesecake

THE 19TH HOLE BUFFET - \$30 PER PERSON

- 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

BURGER BUFFET - \$34 PER PERSON

- 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
- Caesar Salad with Garlic Croutons
- Crispy Spiced Waffle Fries
- Assorted Blondies and Lemon Bars



LUNCH BUFFETS

All lunches include iced tea and fountain soft drinks.

ITALIAN LUNCHEON - \$40 PER PERSON

- 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

LIGHT FARE LUNCHEON - \$ 28 PER PERSON

- 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



LUNCH BUFFETS

All lunches include iced tea and fountain soft drinks.

LATIN INSPIRED - \$38 PER PERSON

- 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, Jalapeño, and Orange Condiment
- Spanish Rice
- Grilled Vegetables Marinated in Cumin
- Cinnamon Sugar Churros

FENWAY - \$36 PER PERSON

- Cape Cod Chips
- Popcorn-dressed with 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

PIZZA AND FLATBREAD BUFFET -\$40 PER PERSON

- 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



BREAKOUTS

\$7 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

\$8 PER PERSON

Mixed Fruit Smoothies





HORS D'OEUVRES

HOT PASSED - \$3.00 EACH

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

HOT PASSED - \$3.50 EACH

- Ham and Cheese 'Croque Monsieur'
- Rhode Island Duck Confit, Scallion Pancake, Hoisin Glaze
- Sirloin Steak Skewers with Teriyaki
- Roasted 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



HORS D'OEUVRES

COLD PASSED - \$3.00 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

COLD PASSED - \$3.50 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 - \$6 PER PERSON

Blue Cheese Dressing

ASSORTED DOMESTIC AND IMPORTED CHEESES - \$7 PER PERSON

Crackers and Seasonal Fruits & Berries

QUESADILLAS

Grilled Peppers and Onions, Pepper Jack Cheese

Served with Salsa, Sour Cream and Guacamole

Choice of Chicken or Beef \$6 Per Person

Shrimp \$8 Per Person

PAN-SEARED SEA SCALLOPS - MARKET PRICE PLUS \$100 CHEF FEE

Chef Attended & Seared to Order with Asian Vegetable Slaw, Lime Crème Fraîche and Spicy Soy Aioli



DISPLAYS AND STATIONS

PASTA AND RISOTTO STATIONS

PENNE PASTA - \$12 PER PERSON

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

SHRIMP CAVATAPPI FRA DIAVOLO PASTA - \$15 PER PERSON

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

ROASTED VEGETABLE LASAGNA - \$10 PER PERSON

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

CREAMY MAINE LOBSTER RISOTTO - \$14 PER PERSON

Mascarpone Cheese, English Peas and Chives

ENGLISH PEA AND COUNTRY HAM RISOTTO - \$10 PER PERSON

Herb Butter and Parmesan Cheese

ASPARAGUS, SUNDRIED TOMATO AND SHIITAKE MUSHROOM RISOTTO - \$12 PER PERSON

Garden Herbs and Parmesan Cheese



DISPLAYS AND STATIONS

SEAFOOD DISPLAYS

POACHED JUMBO SHRIMP BAR - \$30 PER PERSON

Cocktail Sauce, Horseradish and Fresh Lemon

POACHED JUMBO SHRIMP AND JONAH CRAB CLAWS - \$40 PER PERSON

Cocktail Sauce, Tarragon Dijonaise, Lemon and Horseradish

NEW ENGLAND SEAFOOD BAR - \$50 PER PERSON

Local Oysters, Count Neck Clams and Jonah Crab Claws

Jumbo Poached Shrimp, Lobster Tails and Cracked Claws

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



DISPLAYS AND STATIONS

CARVING STATIONS

CHEF CARVED SIRLOIN OF BEEF - \$325 PER 20 PEOPLE

Roasted Shallot and Button Mushroom Ragu, Sea Salt Dinner Rolls

CHEF CARVED HONEY GLAZED SPIRAL CUT HAM - \$175 PER 20 PEOPLE

Pineapple Jus and Sea Salt Dinner Rolls

CHEF CARVED ROAST BEEF TENDERLOIN - \$250 PER 10 PEOPLE

Roasted Mushroom Sauce, Béarnaise Sauce and Sea Salt Dinner Rolls

CHEF CARVED ROSEMARY ROASTED PRIME RIB OF BEEF AU JUS - \$300 PER 20 PEOPLE

Horseradish Crème and Sea Salt Dinner Rolls

CHEF CARVED HOUSE BRINED WHOLE ROASTED TURKEY BREAST - \$175 PER 15 PEOPLE

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

OAK WHOLE ROASTED SCOTTISH SALMON - \$175 PER 15 PEOPLE

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

CHEF CARVED ROAST LOIN OF PORK - \$200 PER 20 PEOPLE

Cilantro Chimichurri Sauce with Sea Salt Dinner Rolls



ACCOMPANIMENT OFFERINGS

STARCHES AND VEGETABLES

HERB-ROASTED BABY ROOT VEGETABLES - \$6 PER PERSON

Garden Parsley and Extra Virgin Olive Oil

ROASTED FINGERLING POTATOES - \$5 PER PERSON

Garlic, Fresh Herbs, Sea Salt, and Parmesan Cheese

HONEY-GLAZED BABY CARROTS - \$6 PER PERSON

Orange and Cinnamon Butter, Cracked Black Pepper

FRENCH GREEN BEANS - \$6 PER PERSON

Shallots, Herb Butter and Lemon Zest

CLASSIC POTATO PURÉE - \$5 PER PERSON

LOADED TWICE BAKED POTATOES - \$6 PER PERSON

Applewood Smoked Bacon, Sour Cream and Scallions

SAUTÉED FLINT FARM'S SWEET CORN - \$6 PER PERSON

(June through September Only)

Shallots and Basil Leaves

COUNTRY MASHED RED BLISS POTATO - \$5 PER PERSON

Chive Butter, Sea Salt, and Cream

POACHED JUMBO ASPARAGUS - \$7 PER PERSON

Lemon Herb Butter

RUSSET POTATOES AU GRATIN - \$7 PER PERSON

Thyme, Cream, Garlic and Parmesan Cheese

TRUFFLED MAC AND CHEESE - \$7 PER PERSON

A close-up photograph of a bowl of soup, likely a bisque, with a piece of bread on the side. The soup is a rich, orange-brown color and contains chunks of white cheese or dumplings. The bread is golden-brown and appears to be a slice of a roll or flatbread. The background is dark and out of focus.

ACCOMPANIMENT OFFERINGS

SOUPS

(Each Soup \$8 per person, 15 person minimum)

MAINE LOBSTER BISQUE

Corn and Leeks

PULLED CHICKEN SOUP

Diced Root Vegetables, Orzo, Parsley and Lemon

CREAMY TOMATO BASIL

Olive Oil and Parmesan Cheese Croutons

NEW ENGLAND CLAM CHOWDER

Potatoes, Leeks, Bacon and Chives

TRADITIONAL MINISTRONE SOUP

Parmesan and Extra Virgin Olive Oil

BUTTERNUT SQUASH BISQUE

Spiced Crème Fraîche

(Available September through March)

PURÉE OF SWEET CORN SOUP

Add \$2 Jonah Crab Meat

(Available June through September)



SALAD PLATTERS

CLASSIC CAESAR SALAD - \$7 PER PERSON

Hearts of Romaine, Parmesan Cheese and Garlicky Croutons

CHEF ATTENDED MADE TO ORDER CAESAR SALAD - \$7 PER PERSON PLUS \$100 CHEF FEE

CLASSIC ICEBERG WEDGE SALAD PLATTER - \$7 PER PERSON

Bacon, Shaved Red Onion, Tomatoes and Blue Cheese

CHEF'S GREEN SALAD - \$7 PER PERSON

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

ARTISAN BLEND BABY GREENS - \$7 PER PERSON

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

BOSTON BIBB LETTUCE - \$6 PER PERSON

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

BABY SPINACH SALAD - \$6 PER PERSON

with Strawberries, Shaved Red Onion and Aged Balsamic

ARUGULA SALAD - \$7 PER PERSON

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



DINNER BUFFET OPTIONS

CLASSIC SOUTHERN BUFFET - \$55 PER PERSON

- Cole Slaw
- Cheese Grits
- Shrimp Gumbo
- Sweet Potato Purée
- 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

ITALIAN DINNER BUFFET - \$65 PER PERSON

- 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

STEAKHOUSE INSPIRED BUFFET - \$75 PER PERSON

- House-Made Creamed Spinach
- Pan-Seared Tournedos of Pork Tenderloin
- Grilled RibEye 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 Cheesecake with Berry Compote



DINNER BUFFET OPTIONS

LOBSTER BAKE BUFFET - \$80 PER PERSON

- Choice of Clear Rhode Island-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 Prince Edward Island Mussels with Broth and Drawn Butter (if unavailable Littlenecks will be substituted)
- 1.25 Pound Maine Lobsters
- BBQ Baby Back Ribs
- Herb-Grilled Chicken Breasts
- Corn on the Cob with Chorizo
- Buttered Red Bliss Potatoes
- Whoopie Pies/Blueberry Cobbler

ASIAN INSPIRED BUFFET - \$65 PER PERSON

- 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-Marinaded 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

COMFORT FOOD BUFFET - \$60 PER PERSON

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



DINNER BUFFET OPTIONS

DINNER BUFFET 1 - \$70 PER PERSON

- House-Made Lobster Chowder
- Salmon Crusted with Shallots, Parsley, Thyme and Lemon Zest
- Chef Carved Slow-Roasted Prime Rib of Beef served with 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

DINNER BUFFET 2 - \$65 PER PERSON

- 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

DINNER BUFFET 3 - \$65 PER PERSON \$100 CHEF FEE

- 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



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 Entrées and Two Desserts per Function.

Entrée and Dessert Counts Must be Provided 48 hours Prior to Function.

SOUPS

(Each Soup \$8 Per Person)

MAINE LOBSTER BISQUE

Sherry Wine

MAINE LOBSTER CHOWDER

Potatoes, Corn and Leeks

BUTTERNUT SQUASH BISQUE

Spiced Crème Fraîche

(Available September through March)

CREAMY TOMATO BASIL SOUP

Olive Oil and Parmesan Cheese Croutons

PUREE OF SWEET CORN SOUP

Add \$2 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 LUNCHESES AND DINNER

OPTIONAL À LA CARTE APPETIZERS

(Each Soup \$8 Per Person)

GRATIN OF POTATO GNOCCHI AND GREAT HILL BLUE CHEESE - \$8 PER PERSON

Crisp Smoked Bacon, Braised Greens

MAINE LOBSTER POT PIE - \$14 PER PERSON

Chives and Maldon Salt

JONAH CRAB TIMBALE - \$12 PER PERSON

Avocado, Marinated Tomatoes and Cumin Crisps

SEARED DIVER SCALLOPS - \$14 PER PERSON

Wild Mushrooms, Tuscan Kale, Saffron Emulsion

WHITE WINE-STEAMED MUSSELS - \$10 PER PERSON

Old Bay, Garden Herbs and Roasted Tomatoes

BUTTER-POACHED JUMBO PRAWNS - \$12 PER PERSON

Lemon Risotto, Micro Arugula and Crispy Shallots

LOBSTER MACARONI AND CHEESE - \$12 PER PERSON

Garden Herbs, Sherry Wine and Mascarpone Cheese

JUMBO LUMP CRAB CAKES - \$12 PER PERSON

Baby Greens, Lemony Tartar Sauce and Celery Root Salad

ROSEMARY-GRILLED QUAIL - \$11 PER PERSON

Arugula, Almonds, Foie Gras Mustard

SLICED LOIN OF COLORADO LAMB - \$14 PER PERSON

Swiss Chard, Potato Confit, Carrot Dressing



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 LUNCHESES AND DINNER

PLATED DINNER ENTRÉES

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 - \$55 PER PERSON

Vegetable Fricassee and Citrus Emulsion

SEARED DIVER SCALLOPS - \$65 PER PERSON

Pancetta, Peas, Pearl Onions and Carrot-Cumin Sauce

GRILLED SWORDFISH STEAK - \$60 PER PERSON

Roasted Eggplant Purée, Ratatouille and Olive Tapenade

ROASTED COD - \$60 PER PERSON

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

HALIBUT FILLET - \$65 PER PERSON

Confit Potatoes, Seasonal Vegetables, Tomato Broth



PLATED LUNCHES AND DINNER

PLATED DINNER ENTRÉES

Entrée Pricing Includes Choice of Salad and Dessert

POULTRY

CHICKEN SALTIMBOCCA - \$55 PER PERSON

Potato Purée, Asparagus, Prosciutto and Sage

PAN-ROASTED STATLER CHICKEN BREAST - \$55 PER PERSON

Sweet Potato Purée, Spicy Broccolini and Dried Fruit Compote

ROAST DUCK BREAST - \$55 PER PERSON

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

GEMELLI PASTA - \$55 PER PERSON

Chicken, Rapini, Sweet Sausage, and Roasted Peppers

FRENCHED BREAST OF CHICKEN AU JUS - \$50 PER PERSON

Red Grapes Relish, Haricot Verts, Blue Cheese-Stuffed Fingerling Potatoes

STUFFED CORNISH HEN - \$55 PER PERSON

Cornbread and Bacon Stuffing, Baby Vegetables and Red Wine Fig Reduction



PLATED LUNCHESES AND DINNER

PLATED DINNER ENTRÉES

Entrée Pricing Includes Choice of Salad and Dessert

STEAKS AND CHOPS

DOUBLE CUT PORK CHOP - \$60 PER PERSON

Chard, Roasted Squash Purée and Apple Compote, Mustard Cream

GRILLED 12 OZ. DELMONICO STEAK - \$75 PER PERSON

Yukon Chips, Blue Cheese and Buttered Haricot Verts

AMERICAN GRILLED KOBE FLAT IRON STEAK - \$80 PER PERSON

Truffled Potato Purée, Creamed Spinach and Red Wine Sauce

PAN-ROASTED 14 OZ. SIRLOIN STEAK - \$80 PER PERSON

Brushed with Herb Butter and Served with Potato Purée,
Roasted Mushrooms, Baby Carrots and Demi Glace

MARINATED 10 OZ. SIRLOIN STEAK - \$60 PER PERSON

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

PARSLEY CRUSTED RACK OF LAMB - \$80 PER PERSON

Olive Oil Crushed Potatoes, Roasted Peppers, and Arugula



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 Honeycomb

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

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 .5 mile to Arnold Palmer Boulevard and TPC Boston on your right. Follow to end of road, Clubhouse straight ahead.

From Providence:

Take 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 .5 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 .5 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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