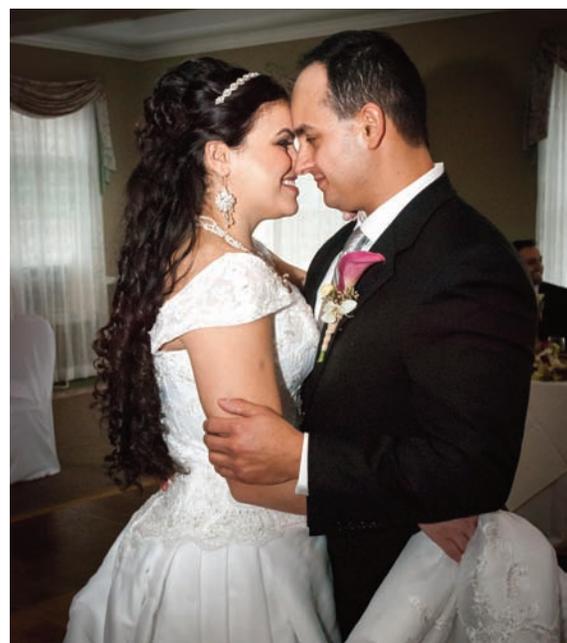




# Wedding Packages



# Hors d'oeuvres

Prices are per person and reflective of 3 pieces per order. They are available as stationary or passed.

## "HOT DATES" \$2.50

Manjool dates stuffed with roasted marcona almonds, creamy goat cheese and then wrapped in crispy artisan bacon

## SEASONAL CRISPY VEGETABLE TEMPURA \$2.50

Beautiful Julianne cut vegetables, sliced then battered with tempura - given a flash fry and served with a side of soy ginger dipping sauce

## STUFFED WILD MUSHROOMS \$2.50

Wild Mushroom caps filled with a breadcrumb or seafood stuffing and baked with light parmesan cheese

## GRILLED CRUDITÉS DISPLAY \$3.00

Seasonal array of local and freshly sourced vegetables, Julianne cut and lightly grilled to perfection with summer spice and a spritz of citrus. This display is just as much visually appealing as it is delicious, with pops of color and texture and treasures all around. You are sure to wow with this stationary only display of edible art

## ASSORTED CHEESE, CRACKERS, & PITA \$3.00

A beautiful display of domestic and New England favorite cheese boards, crackers, house baked pita and marinated olives

## ARANCINI CON FUNGHI \$3.50

Sicilian style fried rice balls, stuffed with Chanterelle mushrooms and mozzarella cheese

## CRISPY SHRIMP TEMPURA \$4.00

Baby shrimps coated with tempura, flash fried and served with a soy ginger dipping sauce

## LAMB MEATBALLS \$4.00

Ground lamb meatballs with a dollop of tzatziki & fresh sprig of Mint

## ASIAN SPRING ROLLS \$4.00

Crispy rice paper stuffed with cabbage, snow peas, bean sprouts, Portobello mushrooms, scallions and shredded carrots

# Hors d'oeuvres

<b>CRUSTINI'S</b>	\$4.00
Bite size scali bread, lightly toasted and prepared with any of the following toppings:	
<ul style="list-style-type: none"><li>■ Roasted Tomato and Fresh Mozzarella Bruschetta</li><li>■ Sliced Hanger steak and house made blue cheese crumble</li><li>■ Coconut tempura shrimp with lime</li><li>■ Herb roasted honey siracha pulled chicken</li><li>■ Sweet &amp; sour eggplant caponata with garlic</li></ul>	
<b>CHINESE SPOONS</b>	\$5.00
Tender seared tuna, avocado mouse, mandolin radish and garnished with a soy ginger drizzle	
<b>MARINATED STEAK SKEWERS</b>	\$5.00
Hanger steak marinated to a juicy perfection and grilled with chimichurri sauce	
<b>SALMON POTATO BLINIS</b>	\$5.00
A delicate potato cake with smoked salmon, capers, a dollop of crème fraiche & chopped chives	
<b>ANTIPASTO DISPLAY</b>	\$6.00
House made cured meats, herbed infused vegetables, marinated olives, imported cheeses & Brie's, House made Focaccia's, breadsticks & Pita's and an endless assortment of creamy spreads & nuts	
<b>LAMB LOLLIPOPS</b>	\$7.00
Pistachio crusted and grilled to a warm pink center, served with a bold cabernet reduction	
<b>DR. KLAW'S LOBSTER</b>	\$Market
The famous Cambridge recipe of a New England style lobster roll, served on half of a toasted buttery roll, and filled with large pieces of Maine lobster in Dr. Klaw's traditional lemon, butter mayonnaise sauce. Simple. Clean. New England.	

# Course Options

All options are priced per person, first course includes fresh bread & butter

## FIRST COURSE

### SALADS

\$2.50

#### Spinach Salad

Spinach mix with fresh strawberry slices, walnuts, creamy goat cheese, and balsamic vinaigrette. Try this salad with crispy pancetta for a salty and savory addition.

#### Boston Bibb

Boston Bibb Lettuce with sun chokes chips, sliced green apples, toasted hazelnuts garnished with radish sprouts and creamy buttermilk dressing

#### Mixed Baby Greens

Mixed baby greens, fresh raspberries & blueberries with roasted pine nuts, teardrop tomatoes and drizzled with a balsamic glaze

#### Caprese Salad

Large slices of Heirloom tomatoes, fresh garden raised basil and local mozzarella with a balsamic glaze drizzle

#### Endive & Arugula

Endive & Arugula mix with tomatoes, red onion crumbles blue cheese and Meyer lemon vinaigrette

#### Traditional Caesar Salad

Romaine hearts, hand torn croutons, and Boquerón's with shaved parmesan.

### SOUPS

\$2.50

#### Pumpkin & Marshmallow Crème

#### Vegetable Minestrone

#### Tomato Cream Basil

#### Carrot Tarragon Bisque

#### Lobster Bisque

#### New England Clam Chowder

#### Italian Wedding

#### French Onion

#### Chicken Vegetable Noodle

#### Creamy Tomato & Corn Veloute

# Course Options

## SECOND COURSE

<b>MACINTOSH APPLE STUFFED PORK TENDERLOIN</b> Served over Braised Fennel	\$24.00
<b>CHICKEN CORDON BLEU</b> Pounded thin chicken breast, stuffed with ham and melted swiss cheese, served over traditional rice pilaf	\$25.00
<b>HONEY &amp; WASABI GLAZED SALMON</b> Served over black quinoa and Greek yogurt	\$26.00
<b>CHICKEN MILANESE</b> Pounded thin and lightly breaded, served over baby greens, topped with a red onion and tomato salsa	\$26.00
<b>GRILLED SWORDFISH</b> Served with Broccoli Rabe, spicy Aioli and potato Giffbrates	\$28.00
<b>ROSEMARY &amp; GARLIC RUBBED PRIME RIB</b> Slow roasted served with au jus, creamy duchess potatoes & candied baby carrots Also available as a carving station \$33	\$28.00
<b>12 OZ GRILLED RIB EYE</b> Served with braised brussel sprouts & red onion jam	\$28.00
<b>ORANGE CURED DUCK BREAST</b> Served over apple and fennel puree with candy stripe beats over simple greens	\$32.00
<b>PISTACHIO CRUSTED LAMB CHOPS</b> Oven roasted and served with a cabernet reduction, served with green beans almondine	\$35.00
<b>PEPPERCORN CRUSTED &amp; BACON WRAPPED FILET</b> Served with a side of fingerling potatoes & grilled asparagus Also available as a carving station \$40	\$35.00

# Course Options

## SIDES

Potato Giffrettes

Duchess Potatoes

Herb Roasted Fingerling Potatoes

Twice Baked Cheddar Potatoes

Black Herb Quinoa

Traditional Rice Pilaf

Broccoli Rabe

Candied Baby Carrots

Green Beans Almondine

Grilled Asparagus

Braised Brussel Sprouts

The following is a list of our special and private event spaces along with their associated room fees and guest capacities. All room fee's for your wedding include, white or cream linens, your choice of colored napkins, tables, chairs, dinner ware, a special tasting of the wedding menu at Bailey's Bar and Grille (Our sister location, in Townsend, Ma) for up to six (6) guests, discounted rehearsal dinner pricing for you, your wedding party and close relatives the night before your wedding, and complimentary access to the bridal suite the entire week before your wedding.

**Greens View Ballroom: \$500** 100-120 max for buffet/seated ■ 200 max for cocktail

**Fairway Ballroom: \$250** 50-65 max for buffet/seated ■ 75 max for cocktail

**19th Hole: \$300** 30-45 max for buffet/seated ■ 70 max for cocktail

**Greens View & Fairway Combination: \$500** 180-200 buffet/seated ■ 200 cocktail

Make sure to ask about Bailey's celebration tent for beautiful outside occasions!

Baileys on the Green will be pleased to accommodate any and all dietary needs, as our culinary team is willing and able to prepare customizable dinners that satisfy your guests requests, with the proper planning. Your coordinator will go over all of the finer details with you and ensure that all of your ideas are brought to life. Let us aid in making your special day a truly enjoyable and memorable experience!

Bailey's On the Green at Townsend Ridge Country Club

40 Scales Lane, Townsend Ma, 01469

Office: 978-597-8400 Ext 6

Cell: 978-408-0077

Email: Events@Baileysonthegreen.com

All food & beverage is subject to a 18% gratuity, 6% administration fee and a 7% State & local Tax