

Thank you for your interest in Baileys On The Green...

This menu was specifically designed for private and special events including but not limited to baby or wedding showers, birthday parties, graduations, retirements, business or personal luncheons, bat or bar mitzvahs, communion parties, holiday functions and so much more! For Wedding menus please ask your event coordinator to send a specially designed menu your way! Private and special events are held in one of our 4 event spaces, and your event coordinator will guide you to the perfect space to fit you and your guests needs. The following is a list of our room's and room fees associated with that specific space, including capacity limits. All room fee's include white or cream linens, glassware, plates, lighting, chairs, tables and the space for up to 4 hours.

Greens View Ballroom | \$500

- 100-120 for buffet/seated
- 200 for cocktail

Fairway Ballroom | \$250

- 50-65 for buffet/seated
- 75 for cocktail

19th Hole | \$300

- 30-45 for buffet/seated
- 70 for cocktail

Greens View & Fairway Combination | \$500

- 180-225 buffet/seated
- 200 cocktail

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

Individual Special Requests...

Bailey's On the Green will be more than happy to accommodate any and all dietary needs as our culinary team is willing to make customizable dinners that satisfy your guests needs, with the proper planning. Your event 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 event 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

APPETIZERS

All appetizer orders available as stationary or passed. All options are priced per person.

Toasted Raviolis | \$3.50

Traditional ricotta stuffed ravioli pasta breaded & fried to a golden brown and served with warm marinara sauce

Stuffed Mushrooms | \$3.50

Hearty mushroom caps stuffed with fresh seasonal vegetables

Chicken Wings | \$3.50

Served bone in or bone out

Traditional Golden Brown | Maple BBQ Sauce & Blue Cheese Crumble

Ranch Peppercorn Dry Rub | Spicy Buffalo & Blue Cheese Dressing

Teriyaki Skewers | \$4

Sweet teriyaki sauce glazed on your choice of grilled chicken breast or tender beef medallions. Other marinades available upon request

Potato Skins | \$3.50

Chef David's delicious house made cheese sauce sprinkled with crispy candied bacon pieces and fresh cut chives inside a baked potato half

Scali Toasts | \$4

Bite sized scali toasts served as the perfect bite with these delicious topping choices:

Garden Bruschetta | Braised Beef & Spicy Aioli | Insalata Caprese | Chicken Scampi

Asian Lettuce Wraps | \$4

Bock Choy, Napa cabbage, sweet corn, avocado & tomato inside a crisp piece of Boston Bibb lettuce with ginger soy dipping sauce. Add seared Tuna or shrimp for an additional \$1

Bacon Wrapped Dates | \$4.50

Stuffed with goat cheese; the perfect combination of savory, salty & sweet

Shooters | \$3.50

All four shooters are served warm, or cold.

Avocado & Cucumber | Tomato Soup with Gruyere & Brioche Grilled Cheese

Summer Corn Volute | Vichyssoise (potato & leek)

Cheese, Crackers & Crudités Deluxe Display | \$8

Available as a deluxe platter with all three, or priced individually below:

Julienne Vegetables \$4 | Assorted Fruit \$4 | Cheese, Crackers & Pita's \$4

BRUNCH

All options are priced per person and come with a self serve, bottomless supply of coffee, tea, juice & soft drinks. You can mix and match options to create a unique menu that fits you and your guests.

Continental | \$9

An assortment of bagels, cream cheese & jelly, fresh baked muffins, seasonal fruit, yogurts & granola

American Deli Sandwiches | \$12

All sandwiches are served with traditional condiments & arranged on a platter with your customized mini sandwiches. Imported Italian meats & cheeses are available upon request and subject to a price change.

Choices of 3: Turkey, Honey Baked Ham, Roast Beef, BLT, Grilled Vegetable & Hummus

Choices of 2: American, Swiss, Cheddar, Provolone

Choice of 2: White, Wheat or Spinach Wraps, Dark Rye, White, Whole Grain, House Baked Brioche Bun

Savory Finger Sandwich Platter | \$11

All sandwiches are served with traditional condiments & arranged on a platter with your customized mini sandwiches. Seasonal seafood salad is available upon request and subject to a price change: Lobster, Crab or Shrimp.

Choice of 3: Chicken Salad, Egg Salad, Ham Salad, Tuna Salad, Seafood Salad

Choice of Breads: White, Wheat or Spinach Wraps, Dark Rye, White, Whole Grain, House Baked Brioche Bun

The following items may be added to the American Deli or Savory Finger Sandwich Platter for an Additional \$4 per person: House Made Chips, Pasta Salad, Caesar Salad, Garden Salad or Macaroni Salad.

Brunch Buffet | \$19

Buffets are a minimum of 50 guests (\$3 additional per person charge if less than 50 guests)
Scrambled Eggs

*Choice of Potato: Home Fries or Hash Browns

*Choice of: Bacon, Ham, Sausage Links, Canadian Bacon, Veggie Sausage

*Choice of: French Toast or Pancakes

*Choice of: Sandwich Combination from American Deli or Savory Finger Sandwich Platters

*Choice of: Garden Salad, Caesar, Mixed Baby Spinach or Seasonal Fruit Salad

Breakfast Stations | \$6 per person based upon your party specifications

Stations are an exciting addition to any event! All stations include an onsite chef, preparing customized orders for your guests with his or her choice of assorted seasonal filling options!

Omelets Benedicts Crepes Belgian Waffles Pancakes Create Your Own

MENU

BRUNCH

ENTREES

All entrée orders include your choice of simple salad or traditional Caesar with warm bread & butter and a delicious dessert of your choice.

Mariano's Marinara | \$15

Your choice of pasta baked with our four cheese blend & Mariano's famous family recipe tomato sauce. Add Mariano's hand rolled Meat-a-balls \$16

Four Cheese Lasagna | \$15

Sheets of lasagna pasta layered with Mariano's famous family recipe tomato sauce and our chef's four cheese blend, then baked. Your choice of traditional four cheeses, try with **Bolognese (\$17) or Vegetable (\$17)**

Vegetable Primavera | \$17

Spring vegetables roasted in a light olive oil and herbs and then tossed with your choice of pasta and lemon. Try with **Chicken (\$18), Shrimp (\$20)**

Baked Macaroni & Cheese | \$17

A beautiful comfort food favorite! Macaroni with mozzarella, sharp cheddar, & parmesan cheeses baked with panko breadcrumbs and spices. Try with **Lobster (\$20)**

Chicken Parmigiana | \$19

Layers of Mariano's famous family recipe tomato sauce, mozzarella & parmesan cheeses. Your choice of pasta comes as a side to this traditional Italian favorite.

Mediterranean Bake | \$21

A medley of sundried tomatoes, artichoke hearts, black olives, roasted eggplant, red onion & feta. Try with **Chicken (\$22) or Haddock (\$25)**

Quinoa & Grilled Vegetables | \$21

A mix of hearty red & white quinoa grain with seasonal grilled vegetables.

Chicken Sorrentino | \$21

Tender juicy chicken breast lightly breaded and topped with fresh baked eggplant, and melted mozzarella cheese in a bold red sauce. Served with a side of seasonal ratatouille.

Apple Stuffed Pork Tenderloin | \$26

Stuffed with our house made apple and onion stuffing then topped with fresh apple sauce reduction. Served with your side of vegetable & starch. **Upgrade to a carving station (\$30)**

Baked Stuffed Haddock | \$26

Tender haddock fillet baked in a light white wine lemon sauce & topped with a savory breadcrumb stuffing. Try with **Lobster and crabmeat stuffing (\$market)**

Roasted Turkey Dinner | \$27

Traditionally Inspired: Tender turkey breast, breadcrumb stuffing, mashed potatoes and seasonal vegetable medley complimented with cranberry sauce and warm turkey gravy. **Upgrade to a carving station (\$32)**

Braised Beef | \$29

Savory Short Ribs that are melt in your mouth delicious! Served with your choice of vegetable and starch.

Bourbon Beef Tips | \$29

Bourbon marinated beef tips grilled to perfection, Served with your choice of vegetable and starch.

Slow Roasted Prime Rib | \$31

Our certified angus prime ribs of beef are slow roasted and carved lean. Hot Au jus compliments this already naturally delicious flavor. Comes with your choice of a vegetable and starch. **Upgrade to a carving station (\$36)**

Pasta's

Penne

Rigatoni

Spaghetti

Fettuccini

Macaroni Elbows

Sides

Seasonal Vegetable Medley (v)

Candied Baby Carrots (v)

Sweet Potato Bake (v)

Rice Pilaf (s)

Creamy Mashed Potatoes (s)

Potatoes au Gratin (s)

Tomato Marinated Green Beans and Onions (v)

Steamed Broccoli (v)

Ratatouille (v)

Quinoa Cake (s)

Roasted Red Bliss Potatoes (s)

Dessert

Chef's Seasonal Crème Brule

Seasonal Warm Fruit Crisp

Warm Cookie & Fudge Brownie Platter *served family style for the entire table

Mini Dessert Assortment