

OFF SITE: ready to pick up & serve by the pan

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|----------------------------------|-------|--------|
| Award Winning Clam Chowder | gal | 23.99 |
| Mama Gloria's Chicken Soup | gal | 18.99 |
| Seafood Stuffed Mushrooms | 25 pc | 24.99 |
| Homestyle Meatballs & Red Sauce | 25 pc | 18.99 |
| Cavatappi Pasta Salad | p/lb | 3.49 |
| Bliss Potato Salad w/bacon & egg | p/lb | 3.99 |
| Garden Salad | p/p | 2.50 |
| BY THE PAN | 1/2 | full |
| Citrus Chipotle BBQ Chicken | 50.00 | 100.00 |
| Chicken Marsala | 50.00 | 100.00 |
| Chicken Piccata | 55.00 | 110.00 |
| Chicken Parmesan | 40.00 | 80.00 |
| Eggplant Parmesan | 45.00 | 90.00 |
| Lasagna | 49.00 | 99.00 |
| Hickory Glazed Pork Ribs | 45.00 | 90.00 |
| Black Diamond Steak Tips | 65.00 | 135.00 |
| Cheeseburger Sliders | 36.00 | 75.00 |
| Sirloin Chili | 39.00 | 80.00 |
| Baked Penne w/Red Sauce | 30.00 | 160.00 |
| Shrimp Scampi w/Penne | 80.00 | 160.00 |
| Oven Roasted Potatoes | 25.00 | 50.00 |
| Green Beans Almondine | 29.00 | 59.00 |
| Italian Bread w/dipping oil | 16.00 | 32.00 |



**Townsend Ridge Country Club
40 Scales Lane
Townsend, MA 01469**

Phone: 978-597-8400

Fax: 978-597-1888

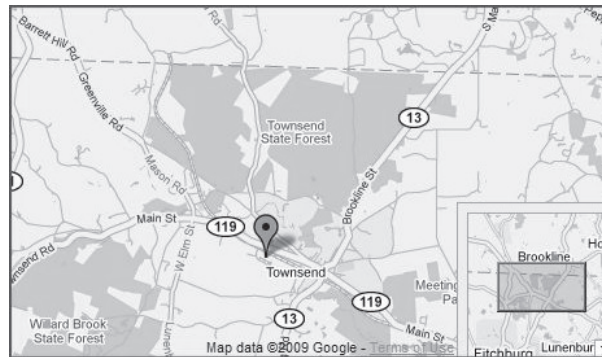
Website; www.bistroonthegreen.net

Email; bog@townsendridge.com

Brooke Valikangas

Event Coordinator: 978-597-8400 ext 14 or

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**TOWNSEND RIDGE COUNTRY
CLUB
40 SCALES LANE
TOWNSEND, MA 01469**

Post Funeral Reception Menu

978-597-8400 ext 14



Townsend Ridge Country Club is a beautiful public 18 hole golfing facility in a serene country setting, featuring a 15,000 square foot club house.

Bistro On The Green is our full service pub style restaurant serving lunch and dinner. On the upstairs level, a magnificent Arbor room overlooking the grounds with a seating capacity of 250, able to be sectioned into smaller rooms for your private setting.

Food and beverage service is operated by Cosimi Catering Co., Inc., with over twenty five years of experience in the hospitality industry. Our chefs and coordinators are ready to assist with the planning of your event and may customize any offering as you desire.

An approximate count of guests is required to reserve your booking, a non-refundable 20 % deposit is required at that time. A guaranteed number of guests will be required 24 hours prior to your event. Room fees and table linens are included. Payment is expected on the day of your service, 20% service fee and MA meals tax will be added. All checks should be made out to Cosimi Catering.

Master card, Visa, American Express and Discover accepted

Handicap facility

Menu Suggestions

Fruit Medley & Cheese Display

p/p

\$2.50

Light Continental Breakfast -- Assorted pastries, muffins, bagels, fruit display, juice station

\$6.99

Bistro Breakfast Buffet - Mini Danish, fresh fruit display, farm fresh scrambled eggs, apple smoked bacon, sausage links, homefries, french toast, juice station

\$13.99

Bistro Brunch Buffet — Assorted Danish & muffins, scrambled eggs, apple smoked bacon, sausage links, roasted potato, seasonal vegetable., juice station

\$13.99

Brunch Options

Honey Baked Ham

\$2.00

Oven Roasted Carved Turkey,

\$2.00

Stuffed Sole w/Newburg Sauce

\$4.00

Cold Vegetable Sandwich Wraps

\$2.00

Sausage, Onions & Peppers

\$2.00

Bistro Cold Lunch Buffet — Deli platter with meats & cheeses, garden salad, pasta salad, fresh rolls

\$14.99

Bistro Hot Lunch Buffet — “The Italian”, soup du jour, penne meatball, chopped salad, fresh rolls

\$15.99

Bistro Lunch Buffet — Chopped salad, roasted potato, seasonal vegetable, fresh rolls

(Choose Two)

Chicken Picatta, Penne w/meatballs, baked haddock, chicken broccoli Alfredo, chicken Marsala, roast turkey w/stuffing & pan gravy, baked honey glazed ham)

\$17.99

ALL BUFFETS SERVED WITH COFFEE STATION

Additional Buffet Choices

P/P EA

Seasonal Fresh Fruit Medley

\$2.50

Long Grain & Wild Rice Pilaf

Wild Mushroom Risotto w/Boursin

Cheese in a Phyllo Pastry

Asparagus w/Hollandaise Sauce

Sugar Snaps & Julienne Carrots

Sautéed Green Beans Almondine

Au Gratin Potatoes

Roasted Butternut Squash

Baked Macaroni & Cheese

Sea Salt & Oil Rubbed Baked Potato

Candied Sweet Potato

Roasted Vegetable Ravioli

Carved Prime Rib

\$4.00

Stuffed Sole

Carved Roasted Top Round au Jus Herb Grilled

Chilean Salmon

Seafood Newburg

Herb Encrusted Pork Loin

Coffee Rubbed London Broil

Braised Short Ribs

Desserts

\$3.00

Assorted Mini Cheesecakes

Tiramisu

Chocolate Tuxedo

Strawberry Shortcake

Mini Canoli or Éclairs

Chocolate Covered Strawberries

Beverages

Pitcher Lemonade, Ice Tea, Fruit Punch, Soda

\$6.00

Pitcher Beer

\$10.00

House Wine/Bottle 1.5 Litre

\$17.00