

Berkshire Culinary Group at Berkshire Hills Country Club, Pittsfield MA

Breakfast & Brunch Priced Per Person

Before Tee Continental \$13.5 – Served Buffet Style

Seasonal Fruit Display, Yogurt and Toppings

Assortment of Fresh Danish Pastries, Bagels with Cream Cheese, Flavored cream cheese (+\$1.50)

Maine Blueberry Muffins,

Breakfast Beverage Station

(Locally Roasted Organic Coffees, Gourmet Tea Assortment, Choice of Two Fresh Juices: Orange, Cranberry, or Apple)

The Country Club Breakfast \$23 – Served Buffet Style

Seasonal Fruit Display,

Breakfast Potatoes,

Applewood Smoked Bacon, Maple Sausage Links,

Scrambled Eggs with sides of fire roasted salsa, shredded cheddar, fresh jalapenos, ketchup, and scallions

Assortment of Fresh Danish Pastries & Muffins,

Bagels with Cream Cheese, Flavored cream cheese (+\$1.50)

Breakfast Beverage Station

(Coffee, Gourmet Tea Assortment, Choice of One Fresh Juice: Orange, Cranberry, or Apple)

Breakfast Enhancements & Suggestions

French Toast \$4, Buttermilk Pancakes \$4, Breakfast Sandwiches \$5, Smoked Salmon \$6, Omelet Station \$7,

Assorted Quiche \$5

The Green's Keeper Brunch \$35

Seasonal Fruit Display, Breakfast Potatoes,

Applewood Smoked Bacon, Maple Sausage Links,

Chef's Assorted Quiche, Assortment of Fresh Pastries,

Bountiful Salads:

Fancy Garden Salad with House Dressings, Chef's Deli Salad

Hot Entrees:

Macaroni & Cheese (Choose from Plain, Buffalo Chicken, BBQ Chicken, Pulled Pork or Chorizo and Broccoli)

Boston Cod

Limoncello and herb marinated Chicken Breast

Brunch Beverages

(Locally Roasted Organic Coffees, Gourmet Tea Assortment, Orange Juice, Iced Tea, Lemonade)

Chef's Carvery Upgrade +\$5.5

House-Smoked Turkey Breast with Cranberry Chutney, Pineapple Glazed Ham or Top Round of Beef Au Jus

Menu prices valid only for event(s) that take place in 2026. Prices subject to change

All prices per person and subject to Massachusetts sales tax and 15% event fee

Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees

Contact us: 413.446.7319 - www.berkshireculinarygroup.com

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Luncheons

- Buffet Style Service Priced per person

The Quick Start \$16

Hamburgers and hotdogs with all the accoutrements on the side with a deli salad and house made chips
Dessert: Cookies. Add Green Salad for \$2

Soup, Salad & Artisan Breads \$16

Choose One Hearty Soup:

White Bean and Kale, New England Clam Chowder, Cream of Broccoli, Chicken & Pasta, Veggie Chili, Beef Chili
Berkshire Salad Bar: Mixed greens, cottage cheese, tomatoes, carrots, onions, broccoli, peppers, and assorted dressings

Warm Artisan Breads, Locally Roasted Organic Coffees, Locally Blended Teas, Chef's Dessert Selection

Soup & Sandwich Bar (GF Available +\$3/person) \$25 (Up To Two Sandwich Choices)

Choose One Hearty Soup:

White Bean and Kale, New England Clam Chowder, Cream of Broccoli, Chicken & Pasta, Veggie Chili, Beef Chili
Sandwiches and Wraps Assembled On Fresh Breads & Wraps (Gluten Free Bread Available on Request)
Classic Italian, Ham & Swiss, Turkey & Smoked Gouda, Roast Beef & Cheddar, Seafood Salad, Tuna Salad, Buffalo Chicken Wrap, Curry Chicken Salad, Mini Falafel and Tzatziki Wraps, Grilled Portabella and hummus Wraps, Chicken Caesar Wrap, BLT, Egg salad

Accompaniments: Tomato, Cheese & Pickle Tray – Condiment Assortment, Potato Chips, Fresh, Locally Roasted Organic Coffees, Locally Blended Teas, Tossed Salad w/ side dressings, Chef's Dessert Selection

The Onota \$30 (Two Entrée Selections)

Choice of Salad:

Cape Cod Spinach, Caesar Salad, Mixed Baby Greens, Tortellini Salad, Greek, Classic Macaroni Salad, Potato Salad, Fresh Fruit Salad, Broccoli Salad

Home Style Entrées:

Assorted Flatbread Pizzas, Swedish Meatloaf, Herb Marinated & Roasted Chicken, Maple Bourbon Glazed Chicken, Boston Cod, Barbecued Pulled Pork, Baked Penne & Ricotta, Vegetarian Lasagna, Meat Lasagna, Macaroni & Cheese (Choose from Plain, Buffalo Chicken, or Chorizo and Broccoli), Eggplant Parmesan, Sliced Top Round of Beef, Chicken Parmesan

Side Dish (Garlicky Green Beans, Herb Roasted Potatoes, Roasted Sweet Potatoes, Rice Pilaf)

Accompaniments: Artisan Breads & Butter, Fresh Brewed Iced Tea & Lemonade, Locally Roasted Organic Coffees, Locally Blended Teas, Chef's Dessert Selection

Lunch Buffet Enhancements

Add Any Fresh Salad Selection for just \$4, Choose From:

Cape Cod Spinach, Caesar Salad, Mixed Baby Greens, Tortellini Salad, Greek, Macaroni Salad, Potato Salad, Fresh Fruit Salad, Coleslaw, Broccoli Salad

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Casual Chef's Tables - Buffet Style Service priced per person

"Perfect for Rehearsal Dinners, Pool Parties, Company Outings, Memorials, Family Reunions & Lazy Days"

The Tuscany \$35

Fancy Tossed Italian Salad,
Assorted Flatbread Pizzas,
Traditional Penne Pasta,
House Marinara and Creamy Alfredo Sauce,
Italian Meatballs,
Sweet Sausage, Peppers & Onions,
Herb Grilled Limoncello Chicken or Chicken Parm or Creamy Tuscan Chicken
Warm Garlic Bread,
Cannoli, Strawberry Shortcake, Brownie Sundaes, or Apple Crisp for dessert

Add Eggplant Parm \$4

Biggins' BBQ \$38

Brined and Smoked Barbecued Chicken Thighs,
Charbroiled Burgers & Veggie Burgers,
Hot Dogs w/toppings (cheese sauce, chili sauce, onions, mustard, relish, ketchup)
Tossed Garden Salad with House Dressings,
Old Fashioned Potato Salad
Berkshire BBQ Baked Beans/Cornbread
Corn on the Cob, Sliced Watermelon,
Mac and Cheese
Cannoli, Strawberry Shortcake, Brownie Sundaes, or Apple Crisp

Tailgate Picnic \$36

Chicken Wings (includes side sauces and veggies)
Swedish Style Meatballs
Tossed Garden Salad with House Dressings
BBQ Kielbasa
Cheese and Pepperoni Pizzas
Pulled Pork Sliders
Cannoli, Strawberry Shortcake, Brownie Sundaes, or Apple Crisp

Add Cheese, Fruit, and Charcuterie Board to any of the above packages \$8

Beverage Station: Cold Lemonade and Iced Tea + Hot Locally Roasted Organic Coffees and Teas

Casual Menu Upgrades and Additions:

BBQ Beef Brisket \$9 BBQ Smoked Pork \$6 St. Louis Pork Ribs \$11 Cheesy Grits \$2
Mac and Cheese \$4 Spicy Shrimp Fra Diavolo \$9 Cajun Fried Catfish \$7 Vegetable Lasagna \$6

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Dinner Menus

The Chef's Table - Buffet Style Service

The Links \$49 (Two Entrée Selections)

Salad Selections: Choose One

House Fancy Tossed, Classic Caesar, Hydroponic Watercress and Pistachio, Caprese

Chef Selected Starch & Vegetable Accompaniments

Fresh Baked Artisan Breads & Rolls

Entrée Selections: (Choose Two Entrée Selections)

Stuffed Chicken, Maple Bourbon Glazed Chicken, Chicken Marsala, Boston Cod, Grilled Maple Dijon Glazed Atlantic Salmon, Lobster Ravioli, Shrimp & Scallop Newburg, Tortellini a la Vodka, Beef Tips Bourguignon, Sliced Top Round of Beef Au Jus, Steak Tips Au Poivre, Veal Saltimbocca, Olive Oil and Roasted Garlic Portabella Primavera, Maple Pecan Pork Loin, Ginger Shrimp Stir Fry, Chef's Vegetarian Creation, Shrimp Scampi

Chef's Carvery Upgrade +\$9 (Choose One Carvery Selection)

Sage Roasted Turkey, Maple Glazed Ham, Rosemary Pork Loin, Slow Roasted Beef Au Jus, Slow Roasted or Smoked Prime Rib (Additional Fee), Slow Smoked Espresso Rubbed Brisket

Chef's Dessert Selection

Beverage Station: Locally Roasted Organic Coffees, and a Selection of Locally Blended Teas

Create a Memorable Welcome for Your Special Event!

Add an elegant display to Your Event, Perfect for Cocktail Hours!

Elegant Cheese Display \$8

Imported & Domestic Cheeses, Fresh Fruit Garnish, Cracker Assortment & Charcuterie, and Gourmet Spreads.

We Offer an Extensive Array of Ala Carte Hors d' Oeuvres, Sure to Add "Wow" to Your Event!

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Dinner Menus

Full Table Service

Minimum 50 people/ priced per person

The Benedict (Two Entrée Selections)

Welcome Boards:

Includes a gourmet cheese and charcuterie board and a display of artisan breads with house made spinach and artichoke dip, buffalo dip, and hummus

Salad Selections: Choose One

House Mixed Baby Greens, Classic Caesar, Hydroponic Watercress & Pistachio, Baby Spinach & Bleu Cheese

Chef Selected Starch & Vegetable Accompaniments

Fresh Baked Artisan Breads

Entrée Selections (sauces and sides TBD per guest request): (Choose up to Three Entrée Selections for the Event)

Seared Statler Chicken \$60	Tuscan Crab Stuffed Shrimp \$55
Grilled Bone in Pork Chop \$60	Seared Snapper with Citrus Brown Butter \$56
Trout or Chicken Almandine \$65	Butter Baked Cod \$50
Grilled Maple Dijon OR Shiitake Salmon \$60	Veal Piccata \$53
Steak Medallions Oscar \$65	Herb Roasted Prime Rib Au Jus \$65
Grilled Vegetable Primavera \$40	Wild Mushroom Ravioli with Sage Butter \$42
Lobster Ravioli with Sherry Cream \$55	Grilled NY Sirloin Steak \$70
Duck Breast, Parsnip Puree \$59	Herb Encrusted Lamb Chops \$72

Chef's Dessert Creation

Beverage Station: Locally Roasted Organic Coffees, Locally Roasted Organic Coffees and a Selection of Locally Blended Teas

Create a Memorable Welcome for Your Special Event!

Add Shrimp Cocktail \$5/person

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Fine Dining Dinner Menus

The Crest

Exquisite Culinary Presentations, Lasting Impressions

Beer and Wine Pairings available

(Minimum 30 Guests)

Social Hour

The Grand Welcome

Two Hours of Premium Open Bar Service Begins with a Magnificent Array of Chef Selected Tapas, Artisan Breads and Fine Cheeses

Salad Presentation Choose One

Served with Fresh Baked Artisan Breads

Classic Caesar with White Anchovies, Baby Spinach with Moody Bleu and Pancetta, Smoked Trout with Mustard Greens and Juniper, Watercress and Chevré with Toasted Pistachios and Cranberry

Chef's Sorbet Intermezzo

Entrée Service

Choose Two Entrées and Special Diet Meals as Required

Entrées Presented with Proper Accouterments and Garnish – Some Entrées Subject to Seasonal Availability

Roasted Quail with Root Vegetable Stuffing, Filet of Beef Béarnaise, Poêlé of Monkfish with Chervil Butter, Maple Pecan Pork Tournedos, Cider Glazed Chicken with Quince Demi-Glace, Five Spice Breast of Duck, Atlantic Cod En Papillote, Veal Scaloppini with Fresh Herbs, Seared Diver Scallops, Hazelnut and Whole Grain Mustard Encrusted Rack of New Zealand Lamb, Truffle Roasted Portabella Mushroom with Seasonal Ratatouille, Venison Medallions with Hunter Sauce (+9.99), Maine Lobster Tail with Sherried Crabmeat Stuffing (+10.99)

Coffee and Cordial Cart

\$145 Per Guest

We offer custom menus for these types of events. Please consult your chef for a personal touch to your event.

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Regionally Themed Chef's Tables -Buffet Style Service priced per person

The Cantina \$33 (Minimum 30 Guests)

Grandé Station – Tequila Grilled Chicken, Chipotle Beef, Spicy Fried Haddock (+\$3/person), Cilantro and Lime Marinated Shrimp (+\$3.5/person), Add Grilled Portabella Mushrooms w/ Peppers and onions (+\$3/Person)

Also Includes:

Corn Tortillas, Flour Tortillas, Salsa, Lettuce, Corn Tortilla Chips, Guacamole, Fresh Jalapenos, Cheese, Diced Tomatoes, Hot Sauce, Sour Cream, Cheese Quesadillas, Spanish Rice, Black Beans

Dessert:

Chef's Churros Display

Pool Side Oasis \$45 (Minimum 30 Guests)

Caribbean Fruit Salad,
Jamaican Vegetable Curry,
Jerk Chicken with Soffritto,
Tropical Pulled Pork Barbeque,
Piña Colada Shrimp with Mango Dipping Sauce,
Saffron Rice,
Red Beans,
Grilled Flat Bread,
Chef's Island Inspired Dessert Selection

Pool Side Oasis served complete with: Fresh Mango Salsa, Hot Sauce

Bali Express \$45 (Minimum 30 Guests)

Crab Rangoon,
Beef Teriyaki,
Vegetable Spring Roll,
Stir Fried Shrimp and Vegetables,
General Tso's Chicken,
Pork Lo Mein,
Vegetable Fried Rice,
Steamed White Rice,
Fortune Cookies,
Chef's Dessert Creation

Bali Express served complete with: Traditional Sauces of: Sriracha Hot Sauce, Sweet n Sour, Hot Mustard, Soy & Rice Wine (Dumpling Sauce),

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Executive Meeting Packages

Perfectly Tailored for Small Groups of All Types

The Huddle \$350 up to 15 Attendees – Each Additional Attendee \$16

Continuous Break Service Designed for Meetings Lasting up to Three (3) Hours

Bakery Fresh Cookie Assortment,
Tavern Style Potato Chips and Onion Dip,
Locally Roasted Organic Coffees, Locally Blended Teas,
Bottled Spring Water,
Assorted Seltzers,
Fresh Brewed Iced Tea

The Executive Summary \$395 up to 15 Attendees – Each Additional Attendee \$22

Breakfast and Continuous Break Service Designed for Meetings Lasting up to Four (4) Hours

Assortment of Fresh Danish Pastries,
Yogurt with Toppings,
Fresh Fruit,
Bagels with Cream Cheese,
Locally Roasted Organic Coffees, Locally Blended Teas,
Bottled Spring Water,
Assorted Seltzers,
Fresh Brewed Iced Tea
Served Mid-Session:
Fresh Brownies, House Fried Tortilla Chips and Fresh Salsa

The Power Lunch \$425 up to 15 Attendees – Each Additional Attendee \$24

Lunch and Continuous Break Service Designed for Meetings Lasting up to Four (4) Hours

Soup and Deli Salad Du Jour,
Chef's Selection of ½ Sandwiches and Tortilla Wraps
Pickles and Assorted Condiments,
Tavern Style Potato Chips,
Bakery Fresh Cookie Assortment,
Locally Roasted Organic Coffees, Locally Blended Teas,
Bottled Spring Water,
Assorted Seltzers,
Fresh Brewed Iced Tea

All Day Breakout Session \$675 up to 15 Attendees – Each Additional Attendee \$39

Breakfast, Lunch and Continuous Break Service Designed for Meetings Lasting up to Seven (7) Hours

All the Services of *The Executive Summary* & *The Power Lunch*, at a Discounted Price

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Ala Carte Hors d'Oeuvres

Cold Selections

Displays	Serves 30 Guests	Serves 50 Guests	Serves 100 Guests
Elegant Cheese Display	\$275	\$400	\$700
Vegetable Crudités Display	\$100	\$130	\$250
Seasonal Fruit Platter	\$150	\$210	\$390
Bakery Breads & Spreads	\$95	\$125	\$200

	Four Dozen *	Each Additional Dozen / Order *
Beef Carpaccio	\$95	\$20
Smoked Salmon & Cream Cheese on Crostino	\$95	\$20
Cucumber Canapés with Dilled Cream Cheese	\$60	\$15
Tomato or Bleu Cheese Bruschetta	\$95	\$25
Balsamic Roasted Figs with Bleu Cheese	\$140	\$35
Stuffed Grape Leaves	\$95	\$25
Shrimp and Cheese Grits Martini	\$135	\$35
Shrimp Cocktail Over Ice <i>(About 55 / order)</i>	\$75*	\$75*

Hot Selections

	Four Dozen *	Each Additional Dozen / Order *
Chicken Wings	\$96	\$20
Crab Stuffed Mushrooms	\$110	\$30
Italian Bread Stuffed Mushrooms	\$95	\$25
Italian Sausage Stuffed Mushroom Caps	\$110	\$30
Jumbo Scallops Wrapped In Applewood Bacon	\$225	\$60
Shrimp Wrapped In Bacon	\$155	\$38
Oysters Rockefeller	\$175	\$45
Duck Confit Tarte Spoons	\$135	\$35
Szechuan Duck Wings	\$135	\$35
Chicken Tenders	\$135	\$35
Chicken Satay	\$110	\$30
Mini Cheese Quesadilla	\$90	\$25
Mini Chicken Quesadilla	\$130	\$35
Sweet & Sour Kielbasa <i>(About 100 / order)</i>	\$110*	\$110*
Fried Ravioli <i>(About 50 / order)</i>	\$70*	\$70*
Meatballs Marinara or Swedish Sauce <i>(About 80 / order)</i>	\$120*	\$120*
Mini Vegetable Spring Rolls <i>(About 36 / order)</i>	\$80*	\$80*
Steamed Oriental Pot Stickers <i>(About 30 / order)</i>	\$55*	\$55*
Mini Quiche <i>(About 50 / order)</i>	\$90*	\$90*
Spanakopita <i>(About 25 / order)</i>	\$50*	\$50*

*Certain items served with minimums other than four dozen, as noted

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General Terms and Conditions Notice

We require a non-refundable deposit upon booking your event, which will be credited to your final invoice.

Full payment of expected charges must be settled at least ten (10) days prior to event.

We require a signed and executed copy of: The BCG event contract, all event and event change orders.

Guaranteed minimum number of guests are due ten (10) days prior to your event, final guest counts are due seven (7) days prior to your event.

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Changes to room and facility setup less than twenty-four hours before your event may be subject to additional fees.

Please inform us if someone in your group has a food allergy.

Menu prices cannot be guaranteed for more than ninety days, due to possible market fluctuations. Menu prices valid for events that take place in 2026.

BERKSHIRE
— **CULINARY GROUP** —