

## Berkshire Culinary Group at The Wahconah Country Club in Dalton, MA

### Breakfast & Brunch

#### **Before Tee Continental \$16.5 – Served Buffet Style**

Seasonal Fruit Display,  
Assortment of Fresh Danish Pastries, Bagels with Cream Cheese,  
Maine Blueberry Muffins,  
Breakfast Beverage Station  
(Fresh Brewed 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,  
Breakfast Beverage Station  
(Fresh Brewed Coffees, Gourmet Tea Assortment, Choice of Two Fresh Juices: Orange, Cranberry, or Apple)

#### **Breakfast Enhancements & Suggestions**

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

#### **The Green's Keeper Brunch \$40**

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 du jour (Choose from Plain, Buffalo Chicken, or Chorizo and Broccoli) Boston Cod,  
Limoncello and Herb Marinated Chicken Breast

#### **Brunch Beverages**

(Fresh Brewed Coffees, Gourmet Tea Assortment, Orange Juice, Iced Tea, Lemonade)

#### *Chef's Carvery Upgrade* +\$7.5

House-Smoked Turkey Breast with Cranberry Chutney or Top Round of Beef Au Jus

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**All prices per person and subject to Massachusetts sales tax and 20% event fee**

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# Berkshire Culinary Group at The Wahconah Country Club in Dalton, MA

## Luncheons

### Chef's Tables - Buffet Style Service

#### Soup, Salad & Artisan Breads \$20

##### *Choose Two Hearty Soups:*

New England Clam Chowder, Cream of Broccoli, Chicken & Pasta, Veggie Chili, Beef Chili

*Berkshire Garden Bar:* Chopped Greens, an Array of Fresh Seasonal Vegetables, Dressings and Accoutrements  
Warm Artisan Breads, Fresh Brewed Coffees, Locally Blended Teas, Chef's Dessert Selection

#### Soup & Sandwich Bar \$25 (Up To Two Sandwich Choices)

##### *Choose One Hearty Soup:*

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)*

Deli Ham & Swiss, Smoked Turkey & Smoked Gouda, Roast Beef & Cheddar, Seafood Salad, Tuna Salad, Curry Chicken Salad, Mini Falafel and Tzatziki Wraps, Grilled Portabella and hummus Wraps, Chicken Caesar Wrap

*Accompaniments:* Tomato, Cheese & Pickle Tray – Condiment Assortment, Potato Chips, Fresh, Fresh Brewed Coffees, Locally Blended Teas, Chef's Dessert Selection

##### *Add Garden Salad \$3*

#### The Hoosac \$30 (Two Entrée Selections)

##### *Choice of Salad:*

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

##### *Home Style Entrées:*

BBQ Meatloaf with Onion Frites, Herb Marinated & Roasted Chicken, Maple Bourbon Glazed Chicken, Boston Cod, Barbecued Pulled Pork, Baked Penne & Ricotta, Vegetarian Lasagna, Macaroni & Cheese du jour (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, Fresh Brewed Coffees, Locally Blended Teas, Chef's Dessert Selection

#### Lunch Buffet Enhancements & Suggestions

##### *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

***We Will Gladly Customize Plated Luncheon Service On Request.***

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## Berkshire Culinary Group at The Wahconah Country Club in Dalton, MA

### Casual Chef's Tables - Buffet Style Service

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

#### **The Milano** \$35

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

#### **Add Eggplant Parmesan** \$4

#### **Bluejack BBQ** \$39

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  
Corn on the Cob  
Cannoli, Strawberry Shortcake or Apple Crisp

#### **Tailgate Picnic** \$35

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

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

**Beverage Station:** Cold Lemonade and Iced Tea + Hot Fresh Brewed Coffees and Teas

#### **Casual Menu Upgrades and Additions:**

BBQ Beef Brisket \$9   BBQ Smoked Pork \$6   St. Louis Pork Ribs \$11

Spicy Shrimp Fra Diavolo \$9   Cajun Fried Catfish \$7   Vegetable Lasagna \$6

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# Berkshire Culinary Group at The Wahconah Country Club in Dalton, MA

## 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 Salsify, 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 Prime Rib (Additional Fee)

**Chef's Dessert Selection**

**Beverage Station:** Fresh Brewed 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**

### **The Augusta** (Two Entrée Selections)

#### **Salad Selections:** Choose One

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

#### **Chef Selected Starch & Vegetable Accompaniments**

#### **Fresh Baked Artisan Breads**

#### **Entrée Selections:** (Choose up to Three Entrée Selections for the Event)

Coq au vin \$48

Grilled Bone in Pork Chop \$48

Trout Almandine \$52

Grilled Maple Dijon Salmon \$52

Steak Medallions Oscar \$58

Grilled Vegetable Primavera \$40

Lobster Ravioli with Sherry Cream \$48

Duck Confit, Parsnip Puree \$48

Chicken Marsala Supreme \$55

Seared Snapper with Citrus Brown Butter \$56

Poêle of Grouper or fresh catch \$65

Veal Piccata \$53

Herb Roasted Prime Rib Au Jus \$60

Wild Mushroom Ravioli with Sage Butter \$42

Grilled NY Sirloin Steak \$70

Herb Encrusted Lamb Chops \$72

#### **Chef's Dessert Creation**

**Beverage Station:** Fresh Brewed Coffees, Fresh Brewed Coffees and a Selection of Locally Blended Teas

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## Fine Dining Dinner Menus

### The St. Andrews

*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, Poêle 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 + Tea

**\$145 Per Guest**

**BERKSHIRE**  
**CULINARY GROUP**

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## Berkshire Culinary Group at The Wahconah Country Club in Dalton, MA

### *Uniquely Themed Chef's Tables - Buffet Style Service*

#### **Punta Mita \$33 (Minimum 30 Guests)**

Grandé Station – Tequila Grilled Chicken, Chipotle Beef, Spicy Fried Haddock (+\$3/person), Cilantro and Lime Marinated Shrimp (+\$3.5/person),

Flour Tortillas,

Cheese Quesadillas,

Spanish Rice,

Black Beans,

Chef's Churros Display

*Tijuana Cantina* served complete with: Sour Cream, Fresh Salsa, Guacamole, Hot Sauce, Shredded Lettuce, Diced Tomato, Cheddar Cheese, Jalapeno Peppers, Black Olives, Fresh Fried Tortilla Chips

#### **Half Moon 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

*Island Oasis* served complete with: Fresh Mango Salsa, Hot Sauce

#### **Bali Express \$50 (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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## Berkshire Culinary Group at the Wahconah Country Club in Dalton, MA

### 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,  
Fresh Brewed 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,  
Fresh Brewed 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,  
Fresh Brewed 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 Saté	\$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>	\$110*	\$110*
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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# Your 2024 Dream Wedding

## "The Eagle Reception"

Full Table Service – Minimum 30 Guests

Reception is four hours in length, and includes the following:

### Social Hour

#### Welcome Display

A magnificent display of domestic and imported cheeses and fresh fruit garnish, Artisan breads w/ dips and spreads, & vegetable crudités with creamy dip

#### Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & salsify, Berkshire spinach and Bleu

#### Entrée Service

Choose two entrées or one surf and turf combination; additionally choose necessary children's and vegetarian meals.

Served with chef selected fresh vegetable and starch

#### Poultry

Chicken marsala	\$65
Chicken Cordon bleu	\$65
Roast chicken with herbed bread stuffing	\$65
Pecan chicken with Maple-Dijon glaze	\$62
Quail stuffed with chanterelle, sage & figs	\$70
Duck confit ravioli	\$66
Seared local duck breast with fresh berry gastrique	\$70

#### Beef, Pork and Lamb

Grilled sirloin steak with Maytag cream	\$90
Petit filet duo with rosemary demi-glace	\$90
Cabernet beef wellington	\$110
Roast tenderloin of beef Bordelaise	\$100
Prime rib of beef with wild mushroom au jus	\$100
French cut pork chop with caramelized apples, shallots and sage gravy	\$69
Veal marsala with roasted local shitake mushrooms	\$69
Rosemary Dijon encrusted lamb chops with herb demi glaze	\$100

#### Seafood

Maryland style crab cakes	\$79
Flounder with crab meat stuffing and lobster sauce	\$79
Sea bass beurre blanc	\$100
Poêle of cod	\$72
Seafood stuffed shrimp	\$69
Seared Boston scallops with citrus brown butter	\$95
Grilled Atlantic salmon with maple-ginger glaze	\$70
Seared ahi tuna with wasabi lemongrass coulis	\$70

#### Children's Meal

Chicken tenders with French fries, applesauce and fruit salad	\$20
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#### Surf and Turf Combinations

Please choose one surf and one turf entrée \$120

Surf Selections: Crab cake, Stuffed shrimp, Grilled salmon, Baked Boston cod

Turf Selections Pecan chicken, Herb and sherry roasted pork, Stuffed chicken breast, Petit filet of beef

#### Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation	\$57
Chef's vegan creation	\$57

#### Linen, Small-wares, and Plate Rentals Included

Cake Service Cut and serve your wedding cake

Meals served with gourmet organic coffees & teas. Self service beverage station is available all evening.

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Additional Hors D' Oeuvres, Flowers and More are Available.

# Your 2024 Dream Wedding

## Buffet Style Entrée Service – Minimum 30 Guests

Reception is four hours in length, and includes the following:

### Social Hour

#### Welcome Display

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads

#### Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & salsify, Berkshire spinach and Bleu

### Buffet Style Entrée Service

Choose two entrées and one carvery selection; additionally choose necessary children's and vegetarian meals.

Children's and vegetarian meals are served individually.

Served with chef selected fresh vegetable and starch

#### Poultry

Chicken marsala

Herbed chicken with traditional bread stuffing & pan gravy

Chicken almandine

Chicken piccata

Fig roasted duck with maple gastrique

#### Children's Meal

\$20

Chicken tenders with curly French fries, and fresh fruit salad

#### Beef and Pork

Beef medallions au poivre

Beef bourguignon with roasted pearl onions

Roast top round of beef with wild mushroom bordelaise

Maple-pecan encrusted pork medallions

Apple-sage stuffed pork loin with pan gravy

#### Vegetarian Meals

Choose one, if necessary

Chef's vegetarian creation

Chef's vegan creation

#### Action Station \$12 Choose one (MAX 120PPL)

Chef's Risotto Station

Chef's Pasta Toss Station

#### Seafood

Grilled swordfish with sundried tomato tartar sauce

Shrimp and scallops scampi

Lobster tortellini with tarragon cream

Shrimp Provençal

Roasted Atlantic salmon with maple-Dijon glaze

Stuffed sole Florentine

Baked Boston cod with lemon-garlic butter

#### The Carvery (Choose one)

Rosemary Sherry Pork Loin

Maple Pecan Pork Loin

Slow roasted Turkey Breast

Top Round of Beef

Honey Dijon Salmon \$6

## The Richmond Reception: \$50 per person

#### Linen, Small-wares, and Plate Rentals Included

**Cake Service** Cut and serve your wedding cake

Meals served with gourmet organic coffees & teas. Self service beverage station is available all evening.

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# Your 2024 Dream Wedding

## "The Grand Reception"

Full Table Service – Minimum 30 Guests

### Social Hour

#### The Welcome Display

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, shrimp cocktail (Raw bar upgrade +\$8 pp)

#### Grand Hors d' Oeuvres

Choose up to four items – Total of six hors d' oeuvres served per person

#### Stationed and butler style hors d' oeuvres:

Swedish meatballs, Sausage stuffed mushroom caps, Wasabi encrusted portabella spears, Mini cheese quesadilla, Veggie pot stickers, Italian meatballs, Sweet and sour kielbasa, Scallops wrapped in hickory bacon (+\$3 pp), Smoked salmon cucumber canapé with dilled cream cheese, Chicken sate with Thai peanut sauce, Veggie spring rolls, Petite crab cakes, Clams casino, Oysters Rockefeller (+\$5 pp), Smoked trout deviled eggs, Szechuan duck wings, Lobster and English pea sliders (+\$6 pp), Mussels bruschetta

#### Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & cranberry, Berkshire spinach and bleu

#### Entrée Service

Choose two entrées or one signature combination; additionally choose necessary children's and vegetarian meals.

Served with chef selected fresh vegetable and starch

<b>Poultry</b>		<b>Beef, Pork and Lamb</b>		<b>Seafood</b>	
Chicken <i>marsala</i>	\$99	Grilled sirloin steak with <i>Maytag cream</i>	\$112	Maryland style crab cakes	\$95
Chicken <i>Cordon bleu</i>	\$99	Petit filet duo with <i>rosemary demi-glaze</i>	\$107	Flounder with crab meat stuffing and lobster sauce	\$95
Roast chicken with <i>herbed bread stuffing</i>	\$99	Cabernet beef wellington	\$131	Sea bass <i>beurre blanc</i>	\$95
Pecan chicken with <i>Maple-Dijon glaze</i>	\$99	Roast tenderloin of beef <i>Bordelaise</i>	\$107	Poêle of cod	\$95
Quail stuffed with <i>chanterelle, sage &amp; figs</i>	\$99	Prime rib of beef with <i>wild mushroom au jus</i>	\$107	Seafood stuffed shrimp	\$95
Duck confit ravioli	\$99	French cut pork chop with <i>caramelized apples, shallots and sage gravy</i>	\$99	Seared Boston scallops with citrus brown butter	\$105
Seared local duck breast with <i>fresh berry gastrique</i>	\$105	Veal marsala with <i>roasted local shitake mushrooms</i>	\$90	Grilled Atlantic salmon with <i>maple ginger glaze</i>	\$105
		Rosemary Dijon encrusted lamb chops with <i>herb demi glaze</i>	\$105	Seared ahi tuna with <i>wasabi lemongrass coulis</i>	\$105
<b>Children's Meal</b>	\$20	<b>Surf and Turf Combinations</b>	\$120	<b>Vegetarian Meals</b>	
Chicken tenders with <i>French fries, applesauce and fruit salad</i>		Please choose one surf and one turf entrée		Choose one, if necessary	
		<i>Surf Selections:</i> Crab cake, Stuffed shrimp, Grilled salmon, Baked Boston cod		Chef's vegetarian creation	\$100
		<i>Turf Selections:</i> Pecan chicken, Herb and sherry roasted pork, Stuffed chicken breast, Petit filet of beef		Chef's vegan creation	\$100

#### Linen, Small-wares, and Plate Rentals Included

**Cake Service & Coffee Station** Cut and serve your wedding cake

Meals served with gourmet organic coffees & teas. Self service beverage station is available all evening

Please inform us if someone in your group has a food allergy. All prices subject to Massachusetts sales tax and 20% event fee.

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

Prices valid for events held in 2024. Contact us: 413.446.7319 - [www.berkshireculinarygroup.com](http://www.berkshireculinarygroup.com)

All prices, services and menus subject to terms as defined by event contract and General Conditions Notice.

# Your 2024 Dream Wedding

## "The Premier Chef's Table Reception"

Buffet Style Entrée Service – Minimum 30 Guests

Reception is five hours in length and includes Linens, Small-wares, and Plate Rentals

### Social Hour

#### The Welcome Display

A magnificent display of domestic and imported cheeses and fresh fruit garnish, vegetable crudités with creamy dip, chef's artisan bread table with gourmet spreads, shrimp cocktail (Raw bar upgrade +\$7 pp)

#### Grand Hors d' Oeuvres

Choose up to four items – Total of six hors d' oeuvres served per person

#### Stationed and butler style hors d' oeuvres:

Swedish meatballs, Sausage stuffed mushroom caps, Wasabi encrusted portabella spears, Mini cheese quesadilla, Veggie pot stickers, Italian meatballs, Sweet and sour kielbasa, Scallops wrapped in hickory bacon (+\$3 pp), Smoked salmon cucumber canapé with dilled cream cheese, Chicken sate with Thai peanut sauce, Veggie spring rolls, Petite crab cakes, Clams casino, Oysters Rockefeller (+\$3 pp), Smoked trout deviled eggs, Szechuan duck wings, Lobster and English pea sliders (+\$6 pp), Mussels bruschetta

#### Salad Presentation Choose one

Served with fresh baked artisan breads and butter

Greylock mixed greens, Classic Caesar with white anchovies, Hydroponic watercress & cranberry, Berkshire spinach and bleu

#### Buffet Style Entrée Service

Choose two entrées and one carvery selection; additionally choose necessary children's and vegetarian meals.

Children's and vegetarian meals are served individually.

#### Poultry

Chicken Marsala  
Herbed chicken with traditional bread stuffing & pan gravy  
Chicken almandine  
Chicken Piccata  
Fig roasted duck with maple gastrique

#### Beef and Pork

Beef medallions au poivre  
Beef Bourguignon with roasted pearl onions  
Roast top round of beef with wild mushroom bordelaise  
Maple-pecan encrusted pork medallions  
Apple-sage stuffed pork loin with pan gravy

#### Seafood

Grilled swordfish with sundried tomato tartar sauce  
Shrimp and scallops scampi  
Lobster tortellini with tarragon cream  
Shrimp Provencal  
Roasted Atlantic salmon with maple-Dijon glaze  
Stuffed sole Florentine  
Baked Boston cod with lemon-garlic butter

#### Children's Meal

\$20

Chicken tenders with curly French fries, applesauce and fresh fruit salad

#### Vegetarian Meals

##### Choose one, if necessary

Chef's vegetarian creation \$100  
Chef's vegan creation \$100

#### Action Station \$12 Choose one

Chef's Risotto Station  
Chef's Pasta Toss Station

#### The Carvery (Choose one)

Rosemary pork loin  
Slow roasted turkey  
Top round of beef

## The Premier Chef's Table Reception: \$90 per person

**Cake Service & Coffee Station** Cut and serve your wedding cake

Meals served with gourmet organic coffees & teas. Self service beverage station is available all evening

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# *Your 2024 Dream Wedding*

## **Reception Extras**

### ***The Bridal Suite***

Included in our Premier Receptions, enjoy chef selected cheese and crackers, appetizers, snacks and soft drinks.  
Perfect to relax with your bridal party before introductions and dinner service  
\$225 for up to 15 guests - additional guests +\$17

### ***The Candy Bar***

The Candy Bar features a half dozen varieties of popular candies displayed in decorative jars and glasses  
\$6.5 per guest

### ***Sundae Sundae Sundae***

Attendant served Premium ice cream, with self serve topping bar offering hot fudge, cherries, sprinkles, marshmallows, chopped candies and whipped cream - service time is one hour  
\$7.5 per guest

### ***Ice Cream Cool Down***

A variety of local SoCo Ice Cream individually packaged gourmet cups,  
\$6 per guest

### ***Late Night Snacks***

House kettle chips, onion dip, bar snack mix, pretzel rods, fresh tortilla, salsa and warm beer cheese, mixed nuts  
Offered the final hour of your reception  
\$8 per guest

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## Berkshire Culinary Group at The Wahconah Country Club in Dalton, MA

### 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.

**All prices per person and subject to Massachusetts sales tax and 20% event fee.  
*Event fee in no way represents a gratuity or tip paid to service employees.  
Service employees do not share in event fees.***

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 2024.

**BERKSHIRE**  
— **CULINARY GROUP** —