



154 Tedesco Street
Marblehead, MA 01945
www.tedesco.org

Situated in historic Marblehead, Tedesco Country Club offers a variety of rooms to accommodate many types of occasions.

Business Meetings and Retreats

Social Events, Showers, Reunions, School Events, Celebration of Life, Bar and Bat Mitzvahs and more.

Flexible menus, professional planning and superb food and service.

Please contact us for more information.

Holly Harris Vose

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BREAKFAST BRUNCH

Breakfast / Brunch Builder \$22pp

Fresh Fruit Platter and Breakfast Pastries

Scrambled Eggs, Bacon & Sausage

Home Fries

Assorted Toasting Breads

Coffee, Tea and Decaf

Add:

Juices \$6pp

Bagels & Cream Cheese \$3.50pp

Pancakes \$3pp

Brioche French Toast \$3pp

Smoked Salmon w/ Accoutrements \$15pp

Eggs Benedict \$6pp

Assorted Quiche \$5pp

Soup \$3pp

Salad \$3pp

Baked Haddock \$12pp

Sliced Flank Steak \$13pp

Chicken \$7pp

Sides \$2pp

Good Morning Meeting Starter \$12pp

Fresh Fruit Platter and Breakfast Pastries

Coffee, Tea and Decaf

Add: Breakfast Sandwiches \$18pp



LUNCH

Tea Luncheon \$21pp

Choice of Salad or Fruit Plate
Choice of Soup
Assorted Quiche
Assorted Tea Sandwiches
Coffee, Tea and Decaf

Classic Luncheon Buffet or Plated \$31pp

(Entrée choices must be proved ahead for plated)

Choice of Salad
Choice of Haddock, Swordfish or Salmon
Choice of Chicken
Choice of two sides
Rolls and Butter
Coffee, Tea and Decaf

The Deli \$23pp

Choice of Garden or Caesar Salad
Assorted Deli Sandwiches
Cole Slaw, Potato Salad or Pasta Salad
Potato Chips
Assorted House Baked Cookies
Coffee, Tea and Decaf

Sandwich Board \$25pp

Choice of Tomato Basil Soup,
Garden or Caesar Salad
Grilled Chicken and Pulled Pork
Warm Sandwiches
French Fries and Sweet Potato Fries
Cole Slaw
Assorted House Baked Cookies
Coffee, Tea and Decaf

MEETING BREAKS

All Day Beverage Station \$5pp

Coffee, Tea and Decaf
Tedesco Bottled Water

Add: Soft Drinks \$3pp

Sweet Break \$4pp

Assorted Housemade Cookies

Savory Break \$7pp

Cheese and Crackers

BEVERAGE STATIONS

Mimosa Bar

\$8 per drink

Orange Juice, Pomegranate Juice,
Peach Puree, Raspberry Puree

Bloody Mary Bar

\$12 per drink

Celery, Bacon Strips, Shrimp,
Lemons, Limes, Pickles

House Wine Bar

\$10 per drink

White, Rose, Red and Sparkling



DINNER

Cocktail Hour Passed Hors d'oeuvres

Cold

- Wedge Salad Spears, Bacon, Bleu Cheese Dressing
\$3.25pp
- Marinated Mushroom, Goat Cheese Crostini
\$3.50pp
- Bruschetta with Tomato, Local Mozzarella
\$4pp
- Chicken Liver Mousse Crostini, Fruit Mostarda, Walnuts
\$3.25pp
- Tuna Tartare, Wasabi Aioli, Pickled Ginger
\$4.50pp
- Jumbo Shrimp Cocktail
\$5pp
- House-made Pork Pate, Mustard
\$3.75pp
- Chilled Prime Rib Crostini, Horseradish Spread, Chives
\$4.50pp

Hot

- Chicken Satay, Peanut Sauce
\$3.75pp
- Scallops Wrapped in Bacon
\$4pp
- Petit Crab Cakes, Sriracha Aioli
\$4.50pp
- Coconut Shrimp, Sweet Chili Sauce
\$4.50pp
- House-made Falafel, Tzatziki Sauce
\$3.75pp
- Chickpea "Fries," Harissa Aioli, Fried Herbs
\$3.25pp
- Crispy Potato Wedges, Tedesco Secret Sauce
\$2.75pp
- Fried Meatballs, Marinara Sauce
\$3.25pp
- Lamb Lollipop, Harissa
\$5pp
- Tenderloin Crostini, Mushroom Duxelles, Fried Garlic
\$4.25pp

Cocktail Hour Stationary Hors d'oeuvres

Vegetable Platter \$4pp
Fresh Cut Garden Crudités with assorted Dips

Fresh Fruit Platter \$5pp
Assorted Seasonal Fresh Fruits and Berries

Gourmet Cheese Platter \$8pp
International and Domestic Cheese with assorted
Gourmet Crackers

Mediterranean Platter \$8pp
Olives, Spicy Feta Cheese, Hummus, Tabbouleh,
Crudités and Pita

Charcuterie Platter \$13pp
Sliced Artisanal Meats, Pickles, Mustards and Breads

House-made Chips and Dips
2 Dips \$5pp / 3 Dips \$7pp / 4 Dips \$8pp
House-made Potato Chips with choice of
Onion Dip, Spicy Chicken Dip, Fish Dip,
Spinach & Artichoke Dip

Guacamole Bar \$8pp
Guacamole, Pico de Gallo, Queso Fresco, Jalapenos, Cilantro
and Tortilla Chips

Raw Bar
Custom and Market Pricing



DINNER

Plated Entrees

Includes choice of one salad with rolls and butter and two sides (see lists), Coffee, Tea & Decaf

Individual Entrée Count must be provided 10 days prior to event

Choose two proteins and one vegetarian

An additional protein option may be selected for \$3pp

Filet of Beef \$58pp

Baked Haddock with Buttery Crumbs **\$49pp**

Chicken Breast with Tomato Caper Relish **\$49pp**

Halibut with Sumac Beurre Blanc **\$56pp**

Swordfish with Tropical Relish **\$56pp**

Shrimp with Coconut Curry **\$49pp**

Faroe Island Salmon with Tomato Caper Relish **\$49pp**

Custom Vegetarian or Vegan \$49pp

Buffets

Buffets include Salad (plated or buffet), Rolls and Butter, two sides, Coffee, Tea & Deaf

Marblehead Buffet \$49pp

Choose two protein entrees from category A and a vegetarian / vegan entree

Swampscott Buffet \$51pp

Choose one protein entrée from category A, one protein option from category B and a vegetarian / vegan entrée

Category A.

Chicken Breast

Tomato Caper Relish

Breaded Chicken Cutlet

Arugula Pesto and Goat Cheese

Carved Turkey Breast

with Gravy

Baked Haddock

Lemon Beurre Blanc

Carved Pork Loin

with Chimichurri

Pasta with Beef Bolognese

Category B.

Sliced Flank Steak

Sweet Onion Soubise

Marinated Steak Tips

Category C.

Add \$5pp per selection per person

Carved Prime Rib Au Jus

Carved New York Sirloin

Brandy Peppercorn Sauce

Carved Beef Tenderloin

Port Wine Demi-Glace

Custom Vegetarian Options



DINNER

Barbeque Buffet \$36pp

Garden Salad with Assorted Dressings
Rolls and Butter
BBQ Chicken Thighs or Breasts
Bulled Pork and BBQ Ribs
Macaroni & Cheese
Corn Bread and Butter
Cole Slaw, Potato Salad or Pasta Salad
Strawberry Shortcake
Coffee, Tea and Decaf

Italian Buffet \$32pp

Caesar Salad
Garlic Bread
Chicken Parmesan, Picatta or Marsala
Pasta with Meatballs or Meat Sauce
Caprese Pasta
Grilled Vegetable Platter
Italian Cookies
Coffee, Tea and Decaf

New England Clam Bake \$market price

Boiled Lobster with Butter
BBQ Chicken OR Sliced Flank Steak
Clam or Seafood Chowder
Garden Salad
Corn on the Cob

SALADS

Caesar Salad
Garden Salad
Kale Salad
Baby Kale, Goat Cheese and Candied Nuts
Greek Salad

Chopped Romaine, Red Onions, Feta Cheese, Olives, Tomatoes
and Cucumbers

SIDES

Roasted Cauliflower, Broccoli, Green Beans,
Asparagus, Roasted Potatoes, Quinoa,
Mashed Potatoes, Steak Fries,
Roasted Baby Carrots, Grilled Summer Squash,
Roasted Sweet Potato Wedges

DESSERTS

Assorted Cookies \$3pp
House made Brownies \$3pp
Assorted small Cannoli \$5pp
Assorted small Cupcakes \$3pp

Chocolate Mousse \$4pp
Fruit Cobbler \$4pp
Petit Fours \$4pp

Ice Cream Sundae Bar \$6pp
Vanilla and Chocolate Ice Cream, Choco-
late Sauce, Whipped Cream,
Candy Toppings
Chopped Nuts and Cherries



DINNER

Reception Style

Food will remain out for 2 hours

Chicken Wings Station \$9pp

Plain, Buffalo, Korean BBQ, Carolina BBQ with Bleu Cheese or Ranch Dip

Slider Station \$12pp (choose 2)

Cheeseburger, Pulled Pork, Vegetable Melt, Nashville Hot Chicken

Mashed Potato or Mac and Cheese Bar \$7pp

Cheese Sauce or Gravy
Bacon, Chives, Sour Cream, Shredded Cheese, Butter, Caramelized Onions, Broccoli Florets

Carving Station

Served with Miniature Rolls and assorted Sauces, Mustards and Chutneys

Prime Rib \$24pp

Tenderloin \$28pp

Seasoned Flank Steak \$21pp

Turkey Breast \$16pp

New York Sirloin \$27pp

Salad Bar \$9pp

Mixed Farm Greens, Chopped Romaine, Red Onion, Tomatoes, Cucumbers, Feta Cheese, Parmesan Cheese, Crumbled Goat Cheese, Bacon Bits, Olives, Assorted Dressing

Pasta Station \$15pp

Two styles of customized prepared Pasta Dishes

Additional Stations / custom \$market price

Asian,

Oyster Bar

Taco / Nacho

Charcuterie

Antipasto

Rustic Pizza

Kabob

Swordfish, Chicken, Shrimp, Tenderloin with Rice

Mediterranean

Southern Comfort

Fried Chicken, Cajun Shrimp Skewers, Mac and Cheese, Biscuits

BARS

Bars are available hosted per consumption or by cash.

\$50 bartender fee per bartender. One bartender per 75 guests.

All food and beverage prices subject to 20% administrative fee and 6.25% state and local tax.

The administrative fee does not represent a gratuity

SETUP FEES

Room	Capacity	Cost
East Room	25 seated	\$200 \$100 10pp or under
Terrace Room	35 seated	\$200 \$100 10pp or under
Tedesco Room	60 - 80 seated	\$500
Garden Tent	200 seated	\$2000