



1903

## Tedesco Country Club

154 Tedesco Street  
Marblehead, MA 01945  
[www.tedesco.org](http://www.tedesco.org)

Our magnificent Private Club, situated in historic Marblehead, 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**

Fresh Fruit Platter and Breakfast Pastries

Scrambled Eggs, Bacon & Sausage

Home Fries

Assorted Toasting Breads

Coffee, Tea and Decaf

### **Add:**

|                                 |                    |
|---------------------------------|--------------------|
| Juices                          | Assorted Quiche    |
| Bagels & Cream Cheese           | Soup               |
| Pancakes                        | Salad              |
| Brioche French Toast            | Baked Haddock      |
| Smoked Salmon w/ Accompaniments | Sliced Flank Steak |
| Eggs Benedict                   | Chicken            |
|                                 | Sides              |

### **Good Morning Meeting Starter**

Fresh Fruit Platter and Breakfast Pastries

Coffee, Tea and Decaf

**Add: Breakfast Sandwiches**



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## LUNCH

### Tea Luncheon

Choice of (2)

Salad, Fruit Plate or Soup

Assorted Quiche

House made Potato Chips

Assorted Tea Sandwiches

Coffee, Tea and Decaf

### Classic Luncheon Buffet or Plated

(Entrée choices must be provided 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

Choice of Garden or Caesar Salad

Assorted Deli Sandwiches

Choice of (1)

Cole Slaw, Potato Salad or Pasta Salad

House made Potato Chips

Assorted House Baked Cookies

Coffee, Tea and Decaf

### Sandwich Board

Choice of (1)

Soup or 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

Coffee, Tea and Decaf

Tedesco Bottled Water

**Add: Soft Drinks**

### Sweet Break

Assorted House made Cookies

### Savory Break

Cheese and Crackers

## BEVERAGE STATIONS

### Mimosa Bar

Orange Juice, Pomegranate Juice,  
Peach Puree, Raspberry Puree

### Bloody Mary Bar

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

### House Wine Bar

White, Rose, Red and Sparkling



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## DINNER

### Cocktail Hour Passed Hors d'oeuvres for 1 hour / per person

#### Cold

Wedge Salad Spears, Bacon, Bleu Cheese Dressing

Marinated Mushroom, Goat Cheese Crostini

Bruschetta with Tomato, Local Mozzarella, Basil Pesto,  
Aged Balsamic Drizzle

Tuna Tartare, Wasabi Aioli, Pickled Ginger

Jumbo Shrimp Cocktail

Chilled Prime Rib Crostini, Horseradish Spread, Chives

#### Hot

Buffalo Chicken Bites, Bleu Cheese Dip

Crispy Arancini, Pesto or Marinara  
Crispy Mushroom Arancini  
Crispy Prosciutto and Pea Arancini

#### Hot (continued)

Chicken Satay, Peanut Sauce

Bacon wrapped Scallops

Petit Crab Cakes, Sriracha Aioli

Chicken or Coconut Shrimp, Sweet Chili Sauce

Warm Ricotta Crostini, Honey, Almonds

House-made Falafel, Tzatziki Sauce

Chickpea "Fries," Harissa Aioli, Fried Herbs

Fried Meatballs, Marinara Sauce

Lamb Lollipop, Harissa

Tenderloin Crostini, Mushroom Duxelles, Fried Garlic

### Cocktail Hour Stationary Hors d'oeuvres

#### Vegetable Platter

Fresh Cut Garden Crudités with assorted Dips

#### Fresh Fruit Platter

Assorted Seasonal Fresh Fruits and Berries

#### Gourmet Cheese Platter

International and Domestic Cheese with assorted  
Gourmet Crackers

#### Mediterranean Platter

Olives, Spicy Feta Cheese, Hummus, Tabbouleh,  
Crudités and Pita

#### Charcuterie Platter

Sliced Artisanal Meats, Pickles, Mustards and Breads

#### House-made Chips and Dips

House-made Potato Chips with choice of  
Onion Dip, Spicy Chicken Dip, Fish Dip,  
Spinach & Artichoke Dip

#### Guacamole Bar

Guacamole, Pico de Gallo, Queso Fresco, Jalapenos, Cilantro  
and Tortilla Chips

#### Raw Bar

Custom and Market Pricing



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## 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

**Baked Haddock** with Buttery Crumbs

**Chicken Breast** with Tomato Caper Relish

**Halibut** with Sumac Beurre Blanc

**Swordfish** with Tropical Relish

**Shrimp** with Scampi or Coconut Curry

**Faroe Island Salmon** with Tomato Caper Relish

**Custom Vegetarian or Vegan**

### Buffets

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

#### Marblehead Buffet

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

#### Swampscott Buffet

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.

Carved Prime Rib Au Jus

Carved New York Sirloin

Brandy Peppercorn Sauce

Carved Beef Tenderloin

Port Wine Demi-Glace

Custom Vegetarian Options



1903

## DINNER

### Barbeque Buffet

Garden Salad with Assorted Dressings  
Rolls and Butter  
BBQ Chicken Thighs or Breasts  
Pulled 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

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

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  
House made Brownies  
Assorted small Cannoli  
Assorted small Cupcakes

Chocolate Mousse  
Fruit Cobbler  
Petit Fours

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



1903

## DINNER

**Reception Style** Food will remain out for 2 hours

### Chicken Wings Station

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

### Slider Station (choose 2)

Cheeseburger, Pulled Pork, Vegetable Melt, Nashville Hot Chicken

### Mashed Potato or Mac and Cheese Bar

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

Tenderloin

Seasoned Flank Steak

Turkey Breast

New York Sirloin

### Salad Bar

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

### Pasta Station

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

Meatballs

## ROOMS

Rooms can accommodate larger groups for reception style events.  
Includes white or ivory linen, tables and chairs, room set up and floor plan design.

| Room                                      | Capacity         |
|---|------------------|
| East Room or Terrace Room<br>(Four hours) | Up to 30 seated  |
| Tedesco Room<br>(Four hours)              | Up to 110 seated |
| Garden Tent<br>(Five hours)               | Up to 200 seated |