

Stationary Hors d'oeuvres

Domestic and International Cheese Display Served with Fresh Fruit Garnish & Assorted Crackers.....	\$2.95 pp
Fresh Vegetable Crudite with Seasonal Dips.....	\$2.50 pp
Antipasto Display Imported Italian Meats & Cheeses, Roasted Balsamic Vegetables, Olives and Pepperoncini.....	\$10.95 pp
Middle Eastern Platter with Hummus, Taboule, Fresh Pita and Chips.....	\$6.95 pp
Spinach and Artichoke Dip.....	\$5.95 pp
Blended Artichokes and Baby Spinach in creamy cheese. Baked, served with Pita Chips	

Passed Hors d'oeuvres

(per piece) 50 minimum

Maple Glazed Scallops Wrapped in Bacon	\$2.95 pp
Spinach and Feta Spanikopia	\$2.75 pp
Vegetable Spring Rolls with Sweet and Sour Sauce	\$2.75 pp
Tomato Basil Bruschetta with Fresh Mozzarella.....	\$1.95 pp
Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce.....	\$2.75 pp
Grilled Mango Orange Chicken Satay	\$2.75 pp
Teriyaki Beef Satay	\$2.75 pp
Mini Crabcakes with Creole Remoulade.....	\$2.95 pp
Crab Rangoon with Duck Sauce.....	\$2.25 pp
Crispy Chicken Fingers with Dipping Sauce	\$2.75 pp
Chicken Quesadilla.....	\$2.75 pp
Coconut Shrimp with Sweet Chili Sauce	\$2.95 pp
Miniature Chicken Cordon Bleu.....	\$2.75 pp
Stuffed Mushrooms	\$2.75 pp
Homemade Italian Meatballs	\$2.75 pp



80 Meadow Creek Drive
Dracut, MA 01826
(978) 455-0054 x203
fouroakscountryclub.com

Thank you for considering Four Oaks Country Club for your special event. We welcome you to the most beautiful destination in the Merrimack Valley. If you are planning a celebration, business function or fundraiser, please consider what we have to offer!

The flexibility to accommodate various sized events makes us the perfect setting for your intimate or large gathering. Our Four Oaks Grand Ballroom can host up to 220 people or it can be divided for smaller functions. Please note that the menu selections enclosed are simply suggestions. We are happy to custom design a menu to suit your individual taste.

We appreciate the opportunity to meet with you for a tour of our wonderful venue. Please call today at 978-455-0054 ext. 203 or email events@fouroakscountryclub.com to schedule an appointment.

ROOM RENTAL FEES

Your room rental fee includes four hours, room set-up, choice of house linens, and a Professional Staff Manager that will assist you throughout your event.

Grazie

\$250.00 – 35 guest minimum – maximum 80 guests
Available 10:30-2:30 pm only

Ballroom A

\$250.00 – 35 guest minimum – maximum 70 guests

Ballroom B

\$250.00 – 35 guest minimum – maximum 100 guests

The Ballroom

\$400.00 – maximum 220 guests

ADDITIONAL FEES & INFORMATION

- Special event up-lighting is available for \$350 for nine lights. Additional lights may be rented at \$30 per light.
- Audio/Visual equipment may be rented for \$125/\$175
- The event fire pit is available for rental - \$100 (4 hour event)
- All food and beverage pricing does not include 7% meals tax and 20% administrative fee.
- The signed contract and room fee deposit is required for all events and final payment is due prior to the event. A deposit payment schedule will be outlined in your contract. Deposits are non-refundable and non-transferrable.
- Final guarantee of attendance is due 14 days prior to the event.
- Overtime hours may be purchased based on availability for \$400.00 per hour.
- An open bar is based on consumption; a deposit will be taken prior to the event and the balance will be due at the conclusion of the event. A 20% gratuity will be added.
- A cash bar is available at no cost for parties of 100 or more, otherwise a \$75 bar set up fee will be incurred.
- Due to food safety concerns, leftover food may not be taken off the property.



Grazie
Italian Restaurant

Social Menu

fouroakscountryclub.com

Breakfast Buffet \$17.95 Per Person

Assorted Juices
Assorted Danish & Muffins
Seasonal Fresh Fruit Salad
Scrambled Eggs
French toast with Maple Syrup
Sausage or Bacon
Breakfast Potatoes
Coffee, Tea & Decaf
**Add omelet station.....\$5.95 pp

Four Oaks Brunch #1 \$20.95 Per Person

Assorted Juices
Assorted Danish & Muffins
Fresh Fruit Salad
Scrambled Eggs
French toast with Maple Syrup
Lean Bacon Strips & Sausage
Garden or Caesar Salad
Mashed or Oven Roasted Potatoes
Chicken Marsala or Chicken Piccata
Coffee, Tea & Decaf
**Add omelet station.....\$5.95 pp

Four Oaks Brunch #2 \$24.95 Per Person

Assorted Juices
Assorted Danish & Muffins
Fresh Fruit Salad
Scrambled Eggs
French Toast with Maple Syrup
Sausage & Bacon
Breakfast Potatoes
Garden or Caesar Salad
Mashed or Rice Florentine
Chicken Marsala or Piccata
Made to order Omelet Station
Coffee, Tea & Decaf

Beverage Service

Champagne Bar
(Includes 6 Bottles of Prosecco,
Juices and Fruit) \$275.00
Specialty Bowl
(Mimosa, Sangria) \$175.00
Non-alcoholic Punch Bowl \$50.00
Pitchers of Soda \$7.00

Prices do not include 7% meals tax
and 20% administrative fee

Luncheon Buffets

(Served until 2:00 p.m.)

Buffet #1 \$21.95 Per Person

Garden or Caesar Salad
Roast Turkey with stuffing and Gravy
Baked Ham with Pineapple Glaze
Fresh seasonal Vegetable
Choice of Potato or Rice Florentine
Freshly Baked Rolls & Butter
Homemade Apple Crisp
Coffee, Tea & Decaf

Buffet #2 \$22.95 Per Person

Minestrone Soup
Caesar Salad
Chicken Parmesan
Baked Ziti Marinara
Homemade Meatballs
Vegetable Medley
Garlic Bread
Chef's Selection of Dessert
Coffee, Tea & Decaf

Buffet #3 \$24.95 Per Person

Garden or Caesar Salad
Baked Haddock
Chicken Francaise
Marinated Steak Tips
Oven Roasted Potatoes
Fresh Seasonal Vegetables
Freshly Baked Rolls & Butter
Chef's Selection of Dessert
Coffee, Tea & Decaf

Prices do not include 7% meals tax
and 20% administrative fee.

Dinner Menu

Salad

(Select one)

Mixed Field Greens with Shaved Carrots,
Cucumbers and Grape Tomatoes
with House Dressing

Classic Caesar Salad
with Grated Parmesan and
Focaccia Croutons

Caprese Salad
with Homemade Mozzarella
(add \$3.00)

Four Oaks House Salad, Baby Greens,
Cranberries, Apples, Pecans,
Goat Cheese & Apple Cider Vinaigrette
(Add \$3.00)

Entrees

Four Oaks Stuffed Chicken Breast
Chicken Breast Filled with a
Cranberry Sage Stuffing
\$24.95

Chicken Marsala
Sautéed Chicken Breast with
Wild Mushrooms and Sweet Marsala
\$24.95

Chicken Piccata
Lemon, Capers & White Wine
\$24.95

Herb Crusted Chicken Francaise
Tender Chicken Breast with
Lemon Caper Butter Sauce
\$25.95

Chicken Cordon Bleu
Lightly Breaded and Stuffed with
Honey Ham & Cheese
\$25.95

Mustard Crusted Pork Tenderloin
Char-grilled and Smoke Tenderloin with
Sweet Mustard Crust
\$24.95

Asian Glazed Salmon
Fresh Salmon with Hoisin Glaze
\$25.95

Herbed Crusted Haddock
Haddock Filet baked with Herbs and
Ritz Crackers, topped with Lemon Butter
\$26.95

Grilled Ribeye of Beef
Hand-cut Steak Rubbed with
House Seasoning and Herb Butter
\$32.95

Filet Mignon
Char-grilled Beef Tenderloin
Rubbed with House Seasoning
served with Red Wine Demi Glaze
\$39.95

Surf & Turf
6 oz Filet Mignon with
Smoked Bacon & Herb Butter served with
Two Baked Stuffed Jumbo Shrimp
\$42.95

Eggplant Tower
Breaded Eggplant with marinara,
mozzarella, parmigiana & basil
\$22.95

Pasta Primavera
Chef's selection of seasonal fresh garden
vegetables Sautéed in an Alfredo Sauce or
House Marinara and Tossed with Penne Rigate
\$21.95

Children's Meal
Chicken Fingers with French Fries
\$15.95

Accompaniments

(Select Two)

Fresh Herbed Roasted Potatoes

Candied Carrots

Homestyle Mashed Potatoes

Green Beans with Almonds

Rice Florentine

Seasonal Vegetable Medley

Baked Potato with
Sour Cream and Chives

Buttery Whole Kernel Corn

Desserts

Cheesecake with Strawberries

Chocolate Torte

Strawberry Torte

Apple Crisp with
Homemade Whipped Cream

Tiramisu

Hot Fudge Sundae
Coffee and Tea Service

Dinner Buffet

\$27.95 per person

Your buffet dinner includes the following:

Domestic and International Cheese Display
served with Fresh Fruit Garnish & Assorted Crackers

Salads (select one)

Caesar Salad

Mixed Field Greens with Shaved Carrots, Cucumbers and
Grape Tomatoes with House Dressing

Entrée Selections (select three)

Baked Lasagna (meat or vegetarian)

Herb Crusted Baked Haddock

Penne with Marinara Sauce or Bolognese

Tortellini with Alfredo Sauce

Chicken Broccoli Ziti Alfredo

Grilled Salmon with Citrus Butter

Grilled Mustard Pork Tenderloin

Eggplant Parmigiana

Grilled Marinated Steak Tips

Chicken Parmigiana

Chicken Francaise

Chicken Marsala

Chicken Piccata

Shrimp Primavera (add \$5.00pp)

Tenderloin of Beef (add \$8.00pp)

Chef's Selection of Potato and Vegetable

Freshly Baked Rolls & Butter

Desserts (select one)

Apple Crisp with Homemade Whipped Cream

Cheesecake with Strawberries

Strawberry Torte

Chocolate Torte

Price based on 50 guests attending,

Under 50 guests, Buffets are accompanied by Assorted Cheese Cracker Tray,
Two Entrees, a Tossed Garden or Caesar Salad, Starch Vegetable,
Choice of Dessert and Freshly Brewed Coffee, Tea & Decaf

Prices do not include 7% meals tax and 20% administrative fee.