

CELEBRATE

Mother's Day

Celebrate Mother's Day at home with the Club's cuisine

To Order: Email Sai at phalgun.boddupalli@clubcorp.com

Order by 5pm Tuesday, May 4th for pickup Friday, May 7th between 3pm - 5pm

If you have additional questions, please call the Club at 617-946-2828

All packages are priced per person; minimum order 2 people

BRUNCH | \$35PP

Italian Strata

baked breakfast casserole - eggs, rustic bread croutons, bell peppers, tomatoes, ricotta, basil

Ricotta Stuffed French Toast

meyer lemon honey, strawberries, pistachio

Applewood Smoked Bacon and Country Sausage Links

Lemon Yogurt and House Baked Granola

Selected Seasonal Fruits

coconut lime dip

Blueberry Muffins and Chocolate Croissants

LEISURELY LUNCH | \$45PP

Strawberry Gazpacho

whole grain croutons, basil olive oil

Shrimp Cocktail

mango slaw, horseradish cocktail sauce, lemon

Caprese Baked Chicken Breast

fresh corn risotto, broccolini

OR

Citrus Cured Salmon

israeli couscous, grilled asparagus

Individual Key Lime Cheesecakes

ADD-ONS

Chilled Half Lobster | \$16

yuzu aioli

Alaskan King Crab Legs (1/2 LB) | \$16

miso mustard

Jumbo Shrimp | \$12

mango slaw, horseradish cocktail sauce, lemon wedges

Northeastern Smoked Salmon | \$12

cucumber relish, pickled onion, dill crème fraîche, bagel chips

New England Cheese Board | \$12

strawberry jam, marcona almonds, honeycomb

Italian Charcuterie | \$16

coppa, prosciutto, mortadella, 'nduja, chestnut honey, sorrento lemon relish

DINNER | \$55PP

Roasted San Marzano Tomato Soup

herbed crème fraîche, mini grilled cheese

Tri Color Baby Beets

roquefort cheese, dried cherries, spiced pecans, honey cider dressing

Marrow Crusted Filet Mignon and Poached Lobster

cabernet sauce, bernaise butter

OR

Seared Georges Bank Scallops

baby spring onion, scallop jus

OR

Grille Lamb Rib Chop

salsa verde

Potato Gratin Dauphinoise

English Peas

snap peas and sauteed shallots, meyer lemon dill sauce

Tiramisu

lemon confit

DESSERTS

Assorted Mini Dessert Tray | \$15

including carrot cake, eclairs, s'mores bars, cheesecake, strawberry passion fruit bites

10" Lemon Blueberry Cheesecake | \$45

10" Mixed Berry Tart | \$45

vanilla sponge and chantilly filling

10" Chocolate Ganache and Raspberry Cake | \$45

WINES

2 for \$25 - Club's Choice Red/ White

2 for \$35 - Your Choice

- Casa Lunardi Pinot Grigio, Delle Venezie, Italy
- August Kessler 'R' Kabinett Riesling, Germany
- Rickshaw Chardonnay, Sonoma Coast, California 2018
- Cypress Cabernet Sauvignon, Central Coast 2018
- Chateau Nicot Bordeaux Red Blend, Bordeaux

Items will be served cold with reheating instructions

All food and beverage purchases are subject to an automatic 10% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees as well as a 7% Sales Tax. The Service Charge is not a tip or gratuity. Club credits cannot be applied towards Service Charge or Sales Tax. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48193 0320 SS