



Special Event Menus



Welcome to Thorny Lea Golf Club

At Thorny Lea Golf Club, we believe the place where you host your function, wedding or golf outing should be as memorable as the occasion itself. No matter what you envision your special day to be, the staff at this historic location will exceed your expectations. We will see to everything – from menu selection, linens, and seating plans to photographers and audiovisual needs. Whether you desire a formal celebration or a casual clambake and brunch, we offer the ideal setting for a memorable celebration.

For your corporate outing, take advantage of a championship golf course and our driving range. Relax afterwards with a cocktail, delight on the gourmet creations of our talented Chef and enjoy stunning views of the golf course from our elegant club house deck. We also offer meeting facilities for those seeking an inspiring locale for collaboration. From the initial walk-through to the final departure, our professional services will make your special event a spectacular affair. Select Thorny Lea Golf Club, and experience our historic charm, unlimited amenities, and first-class service.

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Thorny Lea Golf Club
Breakfast selections
priced per person

Continental Breakfast

Bakery Fresh Pastries:
(Assorted Muffins and Danish)
Butters and Spreads
Fresh Seasonal Fruit, Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffees and Teas
10

Healthy Offering

Bakery Fresh Healthy Muffins
(Bran, low-fat or sugar-free)
Butters and Spreads
Granola, Vanilla and Fruit Yogurt
Fresh Seasonal Fruit, Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffees and Teas
12

Great Beginnings

Bakery Fresh Pastries:
(Assorted Muffins and Danish)
Butters and Spreads
Fresh Fruit Salad, Chilled Juices
Scrambled Fresh Local Eggs
Crisp Bacon and Sausage Links
Home Fried Potatoes
Belgium Waffles with Vermont Maple Syrup, Strawberries and Whipped Cream
Freshly Brewed Regular and Decaffeinated Coffees and Teas
20

Thorny Lea Golf Club Brunch

Bakery fresh Pastries:

(Assorted Muffins and Danish)
Butters and Spreads
Fresh Fruit Salad
Scrambled Fresh Local Eggs
Crisp Bacon and Sausage Links
Belgium Waffles with Vermont Maple Syrup, Strawberries and Whipped Cream
Choice of London Broil, Chicken Piccata or Baked Haddock
Home Fried Potatoes, Oven Roasted Potatoes, or Rice Pilaf
Seasonal Local Vegetables
Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee and Teas

With one entrée 27
With two entrées 30
With three entrées 33
Cookie & Brownie Platter \$5 Per Person

Omelet Station

Fresh local eggs with a selection of breakfast meats, cheeses
and local vegetables prepared to order for each guest

6 with any buffet
10 with continental and healthy offering
50 per chef attendant

Stationary Hors d'oeuvre Displays

Priced per person

International Cheeses with Fruit

Selection of Imported and Domestic Hard and Soft Cheeses
Accompanied by an Assortment of Crackers
Sliced Melons, Berries and Grapes

5

Fresh Garden Vegetable Crudites

Colorful Array of Garden Fresh Vegetables artfully presented with two Specialty Dips

4

Sliced Fruit and Berries

Fresh delicious Fruit of the season

5

Antipasto Display

Sliced Cured Italian Meats, Imported and Domestic Cheeses, Mediterranean Olives, Grilled Seasonal Vegetables, Marinated Mushrooms, Artichokes, Tomatoes, Fresh Mozzarella, Crostini, Assorted Breads, and Condiments

11

Raw Bar

Shrimp Cocktail, Oysters and Littlenecks on the Half Shell, Jonah Crab Claws, Lemon and Sauces
Market Price

Mediterranean Display

House made Hummus and Taboule, Cucumbers, Tomatoes, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts and Pita Wedges

12

Smoked Atlantic Salmon

Thinly Sliced Smoked Salmon, Capers, Chopped Eggs, Cornichons and a selection of Breads and Crackers

9

Passed hors d'oeuvres

Priced per 100 pieces

Chilled Selections

Asparagus wrapped in prosciutto di parma	225
Melon wrapped in prosciutto di parma	200
Asian cashew chicken on cucumber rounds	200
Tenderloin carpaccio	250
Shrimp cocktail with house made cocktail sauce and fresh lemon	400
Tomato and mozzarella crostini	200
Lobster salad on cucumber rounds	400
Prosciutto-wrapped fresh mozzarella with basil and balsamic reduction	200

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Caprese skewers

200

Hot Selections

Bacon-wrapped chicken tenderloin with maple glaze	200
Herb stuffed mushroom caps	200
Sausage stuffed mushrooms	200
Wild mushroom filled puffs	200
Steak teriyaki with Asian chili sauce	225
Chicken teriyaki with Asian chili sauce	200
Vegetarian spring rolls with sesame ginger sauce	175
Potato latkes with sour cream and apple sauce	175
Sesame chicken with asian chili sauce	200
Vegetable quesadilla	175
Tempura chicken with tropical fruit sauce	200
Buffalo chicken spring rolls with bleu cheese dip	250
Assorted Miniature Quiches	200
Baked brie with raspberry preserve wrapped in puff pastry	250
Maryland crab cakes with lemon chive aioli	275
Coconut shrimp with Asian chili sauce	300
Bacon-wrapped scallops with maple glaze	300
Lollipop lamb chops	400
Spinach and feta spanakopita	200
Chicken satay with coconut peanut sauce	250

Additional options are available

PLATED Luncheon menu

Luncheon menus are served between 11am and 3pm.

Appetizers

Garden Salad	2
Soup de Jour	4
French Onion Soup	3
New England Clam Chowder	4
Lobster Bisque	5
Caesar Salad	2
Caprese Salad	4
Jumbo Shrimp Cocktail	12

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Entrees

Baked Haddock <i>buttery crumb topping and lemon</i>	23	Chicken Riesling <i>white wine sauce and red grapes</i>	20
Chicken Marsala <i>sautéed with mushrooms, rich marsala sauce</i>	20	Fresh Atlantic Salmon Fillet <i>lemon pan roasted</i>	23
Chicken Piccata <i>lemon, white wine, caper and butter sauce</i>	20	Sautéed Harvest Chicken <i>mushrooms, cranberries, sage, marsala demi glaze</i>	22
Grilled Atlantic Swordfish <i>lemon citrus</i>	25	Sliced London Broil <i>burgundy mushroom sauce</i>	24

Dessert

Apple Crisp a la mode
Strawberry Shortcake
New York Style Cheesecake with Strawberries
Fudge Brownie a la mode
Freshly Brewed Regular and Decaffeinated Coffee and Teas

*Luncheon entrées are served with warm rolls and butter,
chef's potato or rice where applicable and fresh seasonal vegetables.*

Luncheon BUFFET Selections

Minimum of 25 guests; priced per person

The Ninth Holer

Potato Salad and Cole Slaw
Garden Salad with Dressings
Chicken Salad or Tuna Salad
Deli Display: Roast Beef, Turkey, Ham
Assorted Sliced Cheeses
Bakery Fresh Rolls and Sliced Breads
House Baked Cookies and Brownies
Freshly Brewed Coffees and Teas

21

Italian Buffet

Garden Salad with two Dressings or
Caesar Salad
Fresh Rolls and Garlic Bread
Chicken Parmesan or Chicken Cacciatore
Meatballs and Penne Marinara
House Baked Cookies and Brownies
Freshly Brewed Coffees and Teas

25

Garden Salad Table

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Garden Greens, Baby Spinach, Romaine Lettuce, selection of Dressings
Chef's Soup, Grilled Chicken Breast and Marinated Sliced London Broil
Garlic House Croutons, Bacon Bits, Tomatoes, Cucumbers, Olives, Red Onion, Peppers
Broccoli, Shredded Cheddar Jack Cheese, Warm Rolls and Butter
Cookies and Brownies, Iced Tea and Lemonade with Fresh Lemon Slices

22

ADDITIONS

Chicken Salad	2
Tuna Salad	4
Chilled Shrimp	5

Luncheon of Champions

Garden Salad with Dressings or Caesar Salad

Selection of two entrées:

Chicken Marsala – 25/4

Atlantic Salmon – 25/8

Broiled Haddock – 25/8

London Broil – 25/8

Rice Pilaf, Roasted Potatoes or Roasted Garlic Whipped Potatoes

Fresh Seasonal Vegetable

Warm Rolls and Butter

Freshly Brewed Coffees and Teas

Served - Apple Crisp a la mode or Strawberry Shortcake

ADDITIONS

Cavatappi Pasta with House Marinara	4
Gemelli Pasta Tossed with Pesto	4

Plated Dinner Menu

priced per person

Appetizer

Soup du Jour	4
New England Clam Chowder	4
Lobster Bisque	5

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Creamy Parmesan Risotto	6
Sautéed Crab Cake	8
Shrimp Cocktail	12

Salad

Garden Salad with House Balsamic
Mesclun Greens

Iceberg Wedge with
Bleu Cheese Dressing and Bacon \$1
Caesar Salad

Entrees

Roasted Cornbread Stuffed Chicken Breast 30
sage, onion, celery and cornbread, chicken velouté

Sautéed Breast of Chicken Piccata 30
lemon, white wine, caper and butter sauce

Chicken Marsala 30
wild mushrooms and rich Marsala wine sauce

Sautéed Harvest Chicken 30
boneless breasts, mushrooms, cranberries, sage, marsala demi glaze

Chicken Riesling 30
white wine sauce and red grapes

Coffee Rubbed Pork Tenderloin w/Blueberry Sauce 33
seasoned and roasted tenderloin over delicate sauce flavored with fresh blueberries

New England Baked Haddock 34
buttery crumb topping and lemon

Grilled Fillet of Salmon 35
lemon citrus

Atlantic Swordfish 40
tomato and basil crusted

Baked Stuffed Gulf Shrimp 45
lemony beurre blanc

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Grilled New York Sirloin 45
burgundy mushroom sauce

Filet Mignon 50
demi-glace

Petit Filet Mignon and Baked Stuffed Shrimp 50
demi-glace; beurre blanc

**If choosing a 3rd entrée there will be \$2.00 per person fee*

Vegetables

Steamed Green Beans Amandine
Steamed Broccoli
Maple Butternut Squash

Honey Glazed Carrots
Roasted Brussel Sprouts \$2
Grilled Asparagus \$2

Other Accompaniments

Rice Pilaf
Jasmine Rice
Oven Roasted Herbed Red Bliss
Baked Idaho Potato

Roasted Garlic and Sour Cream Whipped
Buttermilk and Chive Mashed
Roasted Fingerlings; Garlic Oil, Lemon
and Parsley

Dessert

New York Cheesecake
Strawberry Shortcake
Apple Crisp a la mode
Fudge Brownie a la mode
Vanilla Ice Cream with Sauce Selection
Assorted House Baked Cookies and
Brownies

Chocolate Lava Cake \$4
Lemon Sorbet; Pirouette \$3
Brownie Trifle \$4
Petite Fours or Mini Pastries \$4.5
Chocolate Truffle Mousse Cake with
Raspberry Sauce \$4

*Entrées include a salad selection, potato or rice, fresh seasonal vegetables,
warm rolls and butter, dessert, and freshly brewed regular and decaffeinated coffees
and teas.*

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

HOT DINNER BUFFET

Minimum of 25 guests; priced per person

Appetizer

Please Select One

Seasonal Soup du Jour
Garden Salad

Caesar Salad
Mesclun Greens

Entrees

Please Select Two

Grilled Fillet of Salmon
Lemon Dill Sauce

Seafood Alfredo Farfalle
Shrimp, Scallops, Haddock

New England Baked Haddock
Butter Crumb Topping, Lemon
Baked Cornbread Stuffed Chicken
Sage, Onion, Celery and Cornbread

Pasta Primavera
Fresh Seasonal Vegetables
Chef Carved Roasted Turkey
Warm Turkey Gravy

Chicken Parmesan
House Marinara, Italian Cheeses

Chef Carved Honey Glazed Ham
Dijon Mustard

Sauteed Chicken Piccata
Lemon Caper Sauce

Chef Carved Roasted
Prime Rib of Beef
Warm Au Jus
*Additional \$4 Per Person

Roasted Rosemary Pork Loin
Rosemary Demi-Glace

Sauteed Chicken Marsala
Wild Mushrooms, Marsala Wine Sauce

Starches and Vegetables

Please Select Two

Oven Roast Red Bliss Potato with
Fresh Herbs

Roasted Garlic and Sour Cream
Whipped Potatoes

Baked Idaho Potato with Sour Cream
and Chives

Buttermilk and Fresh Chive Mashed
Potatoes

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Maple Butternut Squash
Roasted Fingerlings with Garlic Oil
and Lemon
Rice Pilaf
Jasmine Rice

Penne with Marinara or Alfredo Sauce
Steamed Broccoli
Green Beans Amandine
Honey Glazed Carrots

Includes warm rolls and butter, dessert selection, and freshly brewed coffees and teas

Dessert

Please select one

New York Cheesecake
Strawberry Shortcake
Apple Crisp a la mode
Fudge Brownie a la mode
Vanilla Ice Cream with
Sauce Selection
House Baked Cookies and Brownies

Chocolate Lava Cake \$4
Lemon Sorbet; Pirouette \$3.5
Brownie Trifle \$4
Petite Fours or Mini Pastries \$4.5
Chocolate Truffle Mousse Cake with
Raspberry Sauce \$4

\$40 Person
\$50 Per Chef Attendant

Station Menus

Minimum of 25 guests, priced per person
minimum \$21 per person if not being paired with a buffet or plated meal

TLGC stations add a special touch to any event. They are designed to please a wide variety of tastes and create a memorable and interactive dining experience that your guests are sure to enjoy.

Salad Station

Caesar
chilled romaine, house croutons, shredded parmesan cheese, Caesar dressing

8

Or

Garden

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

mixed greens, romaine, grape tomatoes, cucumbers, slivered carrots, mushrooms, olives, broccoli florets, cheeses, pepperoncinis, bermuda onions, garlic herb croutons, selection of dressings, and warm rolls and breads

9

Additions

Grilled Chicken	3
Marinated Steak	5
Chilled Shrimp	5

Soup Station

New England Clam Chowder
Seasonal Vegetable Soup
Butternut Squash Bisque
Chicken Noodle
Tomato Soup
Beef and Barley Soup
Italian Sausage Wedding Soup

Select one	4
Select two	7

Fajita Station

Grilled Chicken and Marinated Flank Steak
Warm Tortillas, Sautéed Peppers and Onions
Salsa, Sour Cream, Guacamole, Shredded Cheddar Jack Cheese
Tomatoes, Red Onion, and Shredded Lettuce

15

Chicken Wing Station

Plain, Buffalo, Honey BBQ, or Garlic Romano
Selection of Dipping Sauces

9

Pasta Station

Selection of two Pastas and two Sauces
Pasta Selections: Penne, Cavatappi, Angel Hair, or Cheese Tortellini

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Sauce Selections: House Marinara, Basil Pesto, or Alfredo
Finished with Imported Italian Cheese and Fresh Herbs

14
50 per chef attendant

Pasta Sautee Station

(For Groups 50 or Smaller)

Shrimp, Sausage, Meatballs, and Grilled Chicken
Selection of Seasonal Garden Vegetables, Roasted Red Peppers, Artichoke Hearts

Selection of two Pastas and two Sauces

Pasta Selections: Penne, Gemelli, Angel Hair, or Cheese Tortellini

Sauce Selections: House Marinara, Basil Pesto, or Alfredo

Finished with Imported Italian Cheese and fresh Herbs

18
50 per chef attendant
(2 Chefs required for groups of 40 -50)

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream

Freshly Whipped Cream, Hot Fudge and Caramel Sauce

Assorted Candy Toppings and Maraschino Cherries

6

Dessert Table Displays

Cookies and Brownies

5

Cakes and Pies

7.5

Teens and tweens Hors D'Oeuvres

priced per person (Ages 14 and under)

Select Two

Mozzarella Sticks

Chicken Tenders

Cocktail Franks

Potato Skins

8

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Nacho Bar

Chips
Salsa

Sour Cream
Cheese
8

Olives
Jalapenos

Slider Station

Hamburger, Cheeseburger and Chicken Sliders with Accompaniments
9

Chicken Wing Station

Plain, Buffalo, Honey BBQ, or Garlic Romano
Selection of dipping Sauces
8

Teens and tweens Dinner Stations

priced per person (ages 14 and under)

The Birdie

Garden Salad with two Dressings or Caesar Salad or sliced Fresh Fruit
French Fries, Chef made Macaroni and Cheese

Entrée selections

Individual Pizzas

Chicken Tenders

Fried Chicken

Meatballs

Chicken, Broccoli and Ziti

with one entrée 14

with two entrées 16

with three entrées 18

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

The Bogey

Garden Salad with two Dressings or Caesar Salad or Sliced Fresh Fruit
French Fries, Pasta with Marinara

Entrée selections

Individual Pizzas

Chef made Macaroni and Cheese

Chicken Tenders

Meatballs

Fried Chicken

with one entrée 14

with two entrées 16

with three entrées 18

The Eagle

Garden Salad with two Dressings or Caesar Salad or Sliced Fresh Fruit
French Fries, Chef's house-made Soup

Entrée selections

Individual Pizzas

Chicken Tenders

Fried Chicken

Meatballs, Sausage and Ziti

Hot Dog on a Roll

with one entrée 14

with two entrées 16

with three entrées 18

Make Your Own Taco Bar

Garden Salad with two Dressings or Caesar Salad or Sliced Fresh Fruit

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Hard and Soft Tortillas
Ground Seasoned Beef
Grilled Chicken
Sautéed Peppers and Onions
Cheese, Shredded Lettuce, Tomatoes and Onions
Sour Cream and Salsa
Mexican Rice
French Fries

17

Teens and tweens plated Dinners
priced per person

Appetizers

Garden Salad
Soup of the Season

Fruit Cocktail
Pasta Marinara

Caesar Salad

Entrees

Fried Chicken in a Basket
with French Fries
16

New York Petite Sirloin
with Fresh Vegetable and Potato
20

Chicken Piccata
with Fresh Vegetable and Potato
17

Hamburger and French Fries
14
with Cheese
15

Chicken Fingers and French Fries
14

Baked Haddock
with Fresh Vegetable and Potato
18

Individual Pizzas
with French Fries
14

Dessert

House Baked Cookies and Brownies 5

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

Ice Cream Novelties	4
Sundae Bar	6
Ice Cream Served with your Cake	2

Soda Fountain

Unlimited Coca-Cola, Diet Coke, Ginger Ale, Sprite, Shirley Temples and Lemonade

4

Host or Cash Bar

Wine (by the glass)	7.5
Premium Wine	10
Domestic Beer	4.5
Imported Beer	5.5
House Brands	7.5
Call Brands	8.5
Martini	9
Premium Brands	9
Soda and Juice	2

Bottled Wine Selections

White and Sparkling

Columbia Crest Chardonnay	25
Kendall Jackson Chardonnay	32
Mezzacorona Pinot Grigio	28
Santa Margherita Pinot Grigio	55
Starborough Sauvignon Blanc	32
Polka Dot Riesling	30
Beringer White Zinfandel	24
Korbel California Sparkling	35
Ruffino Prosecco	40
Moet Chardonnay	100
La Crema Chardonnay	48
Cakebread Cellars Chardonnay	80
Spasso Pinot Grigio	24

Red

Lucky Star Pinot Noir	32
La Crema Pinot Noir	50
Columbia Crest Merlot	25
Gabbiano Chianti	26
Ruffino Gold Chianti	75
Seven Falls Merlot	36
Newton Merlot	125
Columbia Crest Cabernet	25
Aquinas Cabernet	36
William Hill Cabernet	40
Jordan Cabernet	100
Greg Norman Shiraz	36
Opus One	300

Customary 7% sales tax, 15% service fee, 5% administrative fee are additional. Prices are subject to change.

During the cocktail reception wait staff service is provided; should an additional bar be desired, a setup fee of \$150 will be charged. Thorny Lea charges \$100 per bartender. When gratuity trays are undesirable, the charge is \$200 per bartender. A portion of all bartender fees and set up fees are distributed to employees and a portion is retained by the club for administrative expense. Administrative fees do not represent a tip or service charge for wait staff, service staff, bartenders, or any other club employee. Thorny Lea has the right to refuse alcohol service to any guest that in our opinion is intoxicated. All alcoholic beverages must be supplied by Thorny Lea Golf Club.



Customary 7% sales tax and 20% administrative fee are additional. Prices may be subject to change.