



Special Events

Information & Menus

P0 Box 368

Dorset, VT 05251

802.867.4002

Buffet Breakfasts

*All prices are per person.
(Prices are plus 20% Service Charge and 9% Sales Tax)*

Dorset Field Club Continental

Assorted Muffins and Danishes
Sliced Fruit
Coffee, Tea and Orange Juice
\$8.25

Dorset Field Club Executive Continental

Assorted Muffins
Assorted Bagels with Cream Cheese
Sliced Fruit and assorted Cereals
Coffee, Tea and Orange Juice
\$9.75

Fairway Breakfast Buffet

Scrambled Eggs with or without Cheese
Breakfast Potatoes
Bacon and Sausage
Toast & English Muffins
Stone Ground Grits
Coffee, Tea and Orange juice
\$12.75

Fairway Deluxe Breakfast Buffet

Crème Brule French toast
Biscuits and Gravy
Scrambled Eggs with or without Cheese
Breakfast Potatoes
Bacon and Sausage
Stone Ground Grits
Cinnamon Rolls with Cream Cheese Icing
Toast & English Muffins
Coffee, Tea and Orange juice
\$16.95

Buffet Lunches

*All prices are per person.
(Prices plus 20% Service Charge and 9% Sales Tax)*

Pasta Bar

Choice of Pasta

Penne, Cavatapi, Farfalle or Rotini
Marinara and Alfredo Sauce
Grilled Chicken Breast or Sautéed Shrimp
Buttered Garlic Bread

\$13.95

Fajita Bar

Flour Tortillas
Grilled Chicken and Grilled Steak
Jalapeños, Diced Tomatoes, Diced Onions, Black Olives,
Shredded Cheese, Sour Cream, Fresh Salsa, Guacamole
Sautéed Onions and Peppers
Red Beans or Black Beans
Spanish Rice

\$14.95

Dorset Field Club Deli Lunch

Assorted Bread
Assorted Deli Meats and Cheese Platter
Lettuce, Sliced Tomato, Sliced Onion, Mustard and Mayo

Choice of Two Sides:

Potato Salad
Macaroni Salad
Pasta Salad
Coleslaw
Fresh Fruit
Mixed Greens Salad with choice of two dressings on the side
Assorted Fresh Baked Cookies
Bowl of Chips
Soup of the Day- *Add \$3.95 per person*

\$15.95

Chef's Salad Bar

Fresh Fruit Bowl
Mixed Greens
Ham and Turkey
Mixed Cheese
Sliced Egg
Crumbled Bacon
Tomatoes, Cucumbers and Carrots
Rolls and Butter
Soup of the Day- *Add \$3.95 per person*

Choice of dressings:

Ranch, Italian, Bleu Cheese, Thousand Island, Caesar, Honey Mustard, Balsamic or Raspberry Vinaigrette

\$13.95

Hors D'oeuvres Selections

*All prices are per person.
(Prices plus 20% Service Charge and 9% Sales Tax)*

Hot

- Beef or Chicken Soy Ginger Satay **\$4.75**
- Chicken or Beef Kabobs **\$5.25**
- Mini Vegetable Egg Rolls **\$4.00**
- Mushrooms Stuffed with Sausage or Crabmeat **\$4.75**
- Spanakopita **\$3.00**
- Chicken Wings **\$4.25**
- Assorted Quiche **\$4.25**
- Meatball Marinara **\$4.25**
- Scallops Wrapped in Bacon **\$5.75**
- Crab Dip with Toasted Pita Points **\$6.75**
- Spinach and Artichoke Dip with Toasted Pita Points **\$4.75**
- Mini Crab Cakes **\$6.75**
- Coconut Shrimp with Dipping Sauce **\$6.75**
- Peel and Eat Shrimp **\$6.75**

Cold

- Deviled Eggs **\$4.25**
- Imported Cheese Display **\$5.25**
- Vegetable Crudités with Dip **\$5.75**
- Fresh Fruit Display **\$5.75**
- Fresh Mozzarella & Tomato Skewers **\$4.75**
- Assorted Finger Sandwiches **\$4.25**
- Brie, Walnuts & Raspberry wrapped in Filo **\$5.25**
- Tomato & Mozzarella Bruschetta on a Baguette Toast Point **\$4.75**
- Shrimp Cocktail **\$7.00**

Buffet Dinners

*All prices are per person.
(Prices are plus 20% Service Charge and 9% Sales Tax)*

Dinner Buffets are served with Salad, 2 Sides, 2 Entrees and
Rolls & Butter

\$25.95 per person

Entrées

Sliced Flank Steak with Red Wine Mushroom Sauce Sliced

Eye Round with a Green Peppercorn Mushroom Sauce

Grilled Chicken Breast Al Fresco with Fresh Pico de Gallo

Sautéed Chicken Breast with Picatta Sauce

Chicken Marsala in a Mushroom Sauce Grilled

Chicken with Parmesan Cream Sauce Herb

Roasted Pork Loin

Shrimp Scampi over Linguini

Shrimp and Grits

Pecan Encrusted Salmon

Broiled Flounder with a White Wine Butter Sauce

Crab Cakes topped with a Lemon Buerre Blanc Meat

or Vegetable Lasagna

Plated Dinners

*All prices are per person.
(Prices are plus 20% Service Charge and 9% Sales Tax)*

All Entrees come with Salad, Starch, Vegetable, Rolls and Butter

Entrées

Slow Roasted Prime Rib with Au Jus **\$26.99**

Grilled 7oz Filet Mignon topped with Gorgonzola Cheese and Red Wine Sauce **\$29.99**

Petite Filet & Crab Cake with a Hollandaise Sauce **\$32.99**

Petite Filet & Lobster Tail with Drawn Garlic Butter **\$33.99**

Atlantic Salmon Florentine w/Creamy Spinach and Garlic Butter Sauce **\$21.99**

Ginger Sesame Grilled Tuna with a Soy-Ginger Glaze **\$24.99**

Parmesan Encrusted Flounder w/ a Light Lemon Buerre-Blanc sauce **\$20.99**

Shrimp and Grits **\$19.99**

Herb Roasted Pork Loin **\$19.99**

Chicken Marsala **\$19.99**

Shrimp Florentine over Penne Pasta **\$20.99**

Mediterranean Chicken

(Grilled Chicken Breast Topped with Roasted Red Peppers, Artichoke Hearts,
Spinach & Feta Cheese Finished with a Plum Tomato Sauce) **\$20.99**

Crab Stuffed Flounder with a Lemon & Garlic Butter Sauce **\$24.99**

Pan Seared Jumbo Sea Scallops with a Sherry Butter Sauce **\$26.99**

Crab Cakes

(2 Jumbo Lump Crab Cakes Served with a Garlic Butter Sauce) **\$26.99**

Carving Stations

*All prices are per person.
(Prices are plus 20% Service Charge and 9% Sales Tax)*

All Carving stations come with rolls and butter and the appropriated condiments

Slow Roasted Prime Rib

\$12.50

Beef Tenderloin

\$13.50

Roasted Pork Loin

\$9.50

Maple Glazed Ham

\$8.50

Roasted Turkey Breast

\$9.00

Entrée Accompaniments

Salads

Garden Fresh Mixed Green Salad
Spinach Salad with Crumbled Bleu Cheese and Bacon
Caesar Salad

Dressings

Ranch, Honey Mustard, Blue Cheese, Thousand Island
Caesar, Balsamic or Raspberry Vinaigrette, Italian

Starches

Baked Potato
Garlic Mashed Potatoes
Mashed Sweet Potatoes
Rice Pilaf
Herb Roasted Potatoes with Onions
Au Gratin Potatoes
Parsley Potatoes
Saffron Rice

Vegetables

Glazed Baby Carrots
Steamed Broccoli
Broccoli Casserole
Vegetable Medley
Garlic Butter Green Beans
Green Bean Almandine
Sautéed Broccolini
Asparagus

Desserts

(Desserts are priced separately at \$6.00 per person.)

Tiramisu
Cheesecake
Strawberry Short Cake
Chocolate Mousse Cake
Bourbon Glazed Bread Pudding
Triple Chocolate Brownies
Assorted Cobblers
Key Lime Pie

Beverage Service

A minimum bartender fee of \$85.00 will apply to ALL Bars with a four hour maximum.

Host or Cash Bar

Each guests pays for individual beverages

OR

Host pays for ALL drinks consumed

(Drinks are counted by category with sales tax included.

Service Charge will be additional)

House Brands **\$6.00**

Call Brands **\$7.00**

Premium Brands **\$9.00**

Domestic Beer **\$4.00**

Imported Beer **\$5.00**

1/2 Keg of Domestic Beer ***Price will vary by brand***

1/2 Keg of Premium Beer ***Price will vary by brand***

House Wine by the Glass **\$6.00**

House Wine by the Bottle **\$25.00**

Champagne by the Bottle **\$25.00**

Soft Drinks **\$2.00**

*Top Shelf items are available upon request and will
be priced accordingly.*

Beverage Service

House Brands Offered

(House Brands will be served unless otherwise specified)

Vodka - Aristocrat
Gin – Aristocrat
Rum – Aristocrat
Tequila - Aristocrat
Blended Whiskey – Aristocrat
Bourbon – Evan Williams

Call Brands Offered

Vodka – Absolut
Gin – Tanqueray
Rum – Bacardi Silver & Captain Morgan's
Tequila – Jose Cuervo Gold
Blended Whiskey – Seagram's 7
Bourbon – Jack Daniels & Jim Beam
Scotch – Dewar's

Premium Brands Offered

Vodka – Grey Goose & Kettle 1
Gin – Bombay Sapphire
Tequila – Patron Silver
Blended Whiskey- Crown Royal
Scotch – Glen Fiddich

Domestic Beers Served

(Choose three to be served)

Budweiser
Bud Light
Miller Lite
Michelob Ultra

Imported Beers Served

(Choose three to be served)

Heineken
Corona Lite
Amstel Lite

Craft Beers Served

Assortment of Long Trail beers/seasonal

Dogfish Head 60 Minute IPA

1886 Ale

Switchback Ale

Harpoon IPA

Sam Adams Lager

Von Trapp Dunkel Lager

*Please feel free to contact Patrick McGuire
with any additional questions, or to set up
a tour of The Dorset Field Club!*

*Patrick McGuire
General Manager*

*132 Church Street
Dorset, VT 05251*

*802.867.5539
gm@dorsetfieldclub.com*

Club Event Information & Guidelines

Food & Beverage:

All functions must be catered by The Dorset Field Club. No food or beverages of any kind may be brought in with the exception of specialty cakes. If you would like to change or customize a menu item, our Events Manager and Executive Chef will be happy to assist you.

As an alcoholic beverage licensee of the State of Vermont, we are responsible for the administration of the sales and service of all alcoholic beverages within the licensed premises. No brown bagging is permitted on the premises of The Dorset Field Club. All bars must employ the services of The Dorset Field Club bartenders, who will dispense alcoholic beverages in accordance with the necessary care that must be taken to protect the licensee in the course of compliance with state laws and regulations

Code of Conduct:

Proper attire is required at all times. Objectionable behavior will not be allowed. The Dorset Field Club reserves the right to eject any and all, without liability, whose conduct is not in keeping with Club standards or the laws of the State of Vermont. The party host or the person signing for the function will be responsible for any damages to The Dorset Field Club property caused by any participants of the party or function.

Booking Your Event:

In order to hold an event at The Dorset Field Club, there is a \$500 room rental fee.

All function dates are guaranteed with a \$500.00 deposit. Once your deposit is received, your event date is guaranteed. Prices are subject to change until a final contract is issued. All deposits are non-refundable. To cancel an event, written or verbal notification must be received by the club no later than 72 business hours prior to the scheduled event. If cancelled less than 72 hours prior to the scheduled date, you will be responsible for the entire payment of the function for the guaranteed number of guests and any specialty orders placed at your request.

Should the event be held by the guest of a member of Dorset Field Club, all outstanding charges including deposit will be the sole responsibility of the hosting member.

Event Completion & Payment:

Confirmation and guarantee of the number of guests must be made within no less than 72 business hours prior to the function. All charges will be based on the guaranteed number or the actual number served, whichever is greater. If a greater number of guests are served than the number guaranteed, the Club will not guarantee an identical menu. However, every effort will be made to accommodate your requests.

Unless otherwise arranged, full payment is expected at the end of the function. All food and beverage purchases are subject to a 20% Club Charge and Sales Tax. The required booking deposit of \$500 will be credited toward your final bill.

Additional Services:

The Dorset Field Club will provide basic set up of our facilities. We will be more than happy to assist with centerpieces and decorating for an additional fee. This fee will be determined on an event by event basis. Details will be discussed at the initial meeting.

Print Name of Responsible Party

Date

Signature of Responsible Party

General Manager