THE GRILLE
AT
EXETER COUNTRY CLUB

EXETER 18 89 COUNTRY CLUB

FUNCTION MENU*

Available all year

Background and Introduction

Historic Exeter Country Club

Exeter's golf course opened in 1889, making it one of the oldest golf courses in america. Golf Magazine placed Exeter's challenging nine hole layout among the 100 oldest courses nationally. The course was redesigned by the legendary Manny Francis in the 1950s, who was known for developing "vesper velvet" turf grass that revolutionized putting surfaces.

The Grill at Exeter Country Club offers a variety of customizable events. We host weddings, showers, birthday parties, graduation parties, and large or small golf outings with a barbecue or buffet meal to follow. Our function room capacity is 80 people, but we have function rentals that can also include our bar and grill area with a deck overlooking the ninth hole that can seat an additional 60 to 70 people. Whether you are looking to rent the whole club house or just our function room with a view, we can accommodate your needs!

The following menu is a sample of what we offer here at The Grill. Menus can be customized based on your specific needs or dietary restrictions.

Rentals:

Cloth linens, flatware, china, glasses, stemware

Equipment:

Chafing dishes, banquet tables, dining tables, folding chairs, tents*

Available from May through December

EXETER 1889 COUNTRY CLUB

Breakfast

All breakfast menu items are priced per guest
Coffee/Tea included in price

Continental Breakfast Bar
Assorted homemade muffins and danishes
ECC crumb cake $4.00

Front 9 Breakfast
Assorted warm breakfast sandwiches
Breakfast burritos
House made muffins and danishes $8.00

Full Breakfast Buffet
Scrambled eggs, sausage and bacon
Homefries or hash, Toast bar with jams, jellies, spreads
Fresh fruit $10.00

Fresh juice bar
Chilled orange, cranberry, and tomato juices $1.50

Bloody Mary/Mimosa Bar
Bar tender pours your alcohol and you fix your own blend; Choices from a variety of items on Bloody Mary Station
Alcohol priced separately! $2.00

Hors D'oeuvres

All hors d'oeuvres are priced per dozen
We recommend 1.5 to 2 pieces per guest/per item

Meat and Poultry
ECC meatballs with marinara, Swedish, or sweet and sour sauce $12.00

Sesame chicken bites $18.00

Chicken tenders served with BBQ, honey mustard or buffalo sauce $18.00

Fresh jumbo chicken wings served plain or with buffalo or balsamic sauce $21.00

ECC sausage dip served with corn chips (feeds 30) $18.00

Roast tenderloin croustini with boursin and sundried tomato $24.00

Smoked turkey tenderloins wrapped with maple bacon and a cranberry relish $16.00

Stromboli
salami, prosciutto, capicola, mortadella and cheese baked fresh in house and sliced $14.00

Hors D'oeuvres

Vegetarian
Spinach and roasted red pepper stuffed mushrooms $12.00

Assorted mini quiche $13.00

Cheesy spinach and artichoke dip served with crisps and crackers (feeds 30) $18.00

Caprese on a pick- tomato and mozzarella rounds with a balsamic drizzle $18.00

Sweet potato and black bean burrito with cilantro, lime and tomato $14.00

Seafood
Mini crab cake with a dill remoulade sauce $24.00

Lobster salad croustini with micro baby greens $30.00

Fresh scallops wrapped with bacon $24.00

Classic shrimp cocktail with zesty dipping sauce $28.00

Chili lime grilled shrimp $28.00

Pan seared diver scallops with bacon confetti and local NH maple syrup $29.00

Pricing does not include tax or gratuity

PLATTERS

Pricing does not include tax or gratuity

Fresh crudités with bleu cheese or ranch dip	$45.00
Assorted cheese and fruit platter with crackers	$60.00
Mediterranean platter- roasted garlic, grilled vegetables, mushrooms, stuffed cherry peppers, hummus, assorted marinated olives, tomato, and pesto mozzarella served with pita crisps	$90.00
Deli platter- ham, turkey, cheeses, ettuce, tomato, onion, fresh finger rolls, served with sides of mayonnaise and mustard~ Build your own sandwich per guest	$13.00
Built for you sandwiches- chicken salad, tuna salad, ham salad, egg salad sandwiches served on finger rolls per guest	$11.00
Add lobster salad	$7.00

SALADS

Salads are priced per guest

Roasted vegetable and whole grain salad whole grains tossed with mixed greens, tomato, cucumber and craisins served with pepitas and balsamic vinaigrette	$3.00
Caesar salad classic Caesar salad tossed with house made dressing and garlic croutons	$3.00
Tossed salad mixed greens, tomato, cucumber and red onion served with your choice of dressing: Ranch, Caesar, Bleu cheese, or Balsamic vinaigrette, Russian	$1.50

BUFFET ENTREES*

Entrees are priced per guest

Pricing does not include tax or gratuity

Seafood stuffed haddock with a lobster sherry cream sauce	$24.00
Baked haddock with buttery crumbs	$18.00
Seafood Newburg over puff pastry	$24.00
Crispy fried chicken with baking soda biscuits with gravy	$15.00
Chicken marsala with wild mushroom marsala sauce	$16.00
Roast prime rib of beef with a rosemary jus lia	$25.00
Chili lime roast pork loin with fruit compote	$16.00
ECC marinated steak tips	$20.00
Chicken cordon bleu pasta	$15.00
Vegetable lasagna	$15.00
Meat lasagna	$16.00

*Includes: Fresh baked rolls with butter and garlic bread with pasta dishes, Seasonal vegetables, Choice of starch: rice, mashed potatoes, herb roasted red potatoes, scalloped potatoes or au gratin potatoes

Mashed Potato Bar served with a variety of toppings	$5.00

Buffet with two entrees	Add $5.00 per guest
Buffet with three entrees	Add $6.00 per guest

DESSERTS

All dessert menu items are priced per guest

Strawberry shortcake	$2.00
Assorted cookies and brownies	$1.00
House made tiramisu	$4.00
Assorted petite fores	$3.00
Ice cream bar	$3.00
Apple crisp	$4.00
Rice pudding	$4.00
Indian pudding	$4.00

THEMED FUNCTIONS

Available at your request • Prices per person

Pricing does not include tax or gratuity

ECC Deli $10.00

Deli platter of assorted meats and cheese or chicken, tuna salad finger sandwiches
Lettuce, tomato, red onion, and pickle platter
Garden salad, potato salad, macaroni salad or cole slaw
Add cookies or brownies ($1.00 Per person)

Nine & Dine Barbecue $12.00

Burger barbecue: hamburger, cheeseburger, hot dogs in rolls
Garden salad, potato salad, macaroni salad or cole slaw
Lettuce, tomato, onion, and pickle platter
Add cookies or brownies ($1.00 Per person)

Jady Hill Barbecue $15.00

Barbecue boneless chicken
Garlic and cheese sausage with fresh rolls
Choice of potato salad, macaroni salad or cole slaw
Choice of caesar salad, whole grain vegetable salad, tomato and mozzarella
Caprese or marinated vegetable salad
Choice of cookies or brownies

The Birdie Barbecue $22.00

Roast ½ chicken and ECC steak tips
Choice of tossed salad, Caesar salad or whole grain roasted vegetable salad
Corn on the cobb and house made baked beans
Choice of potato salad, macaroni salad or cole slaw
Warm corn bread with maple or honey butter
Choice of cookies or brownies

The Hole in One Barbecue $28.00

1 ¼ - 1 ½ lb. Boiled lobster with drawn butter
ECC steak tips or roast prime rib
Choice of tossed salad, caesar salad or whole grain roasted vegetable salad
Choice of macaroni salad, potato salad or cole slaw
Warm rolls with infused butter
Choice of cookies or brownies

Add a homemade dessert to any Themed Function from our daily menu for $4.00 per person