

Raffael's

Bereavement Receptions

On behalf of all of us at Raffael's and South Shore Country Club,
please accept our deepest condolences during this time.
Please know we are more than happy to assist in any way possible.

At Raffael's, we are happy to offer private settings for family and friends
following funeral services in any one of our elegant ballrooms overlooking
South Shore Country Club accommodating 50 to 250 guests.

Our expert professionals will cater to your every need and will work with you
to develop a reception that all will enjoy.

Please inform your coordinator if a guest in your party has a food allergy. Some items may contain nuts. Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Buffets Style Reception

We have designed our menus to accommodate all your guests' culinary needs. Should any special requests or specific dietary needs arise, we are only too happy to accommodate.

Breakfast Buffet

Fresh Fruit Bowl® | *Assorted Muffins* | *Assorted Danish* | *Croissants*

Scrambled Eggs® | *Home Fries*® | *Applewood Smoked Bacon*® | *Maple Glazed Sausage*®

Cookies & Coffee | freshly baked assorted cookies, coffee, tea

Cold Luncheon Buffet

Fresh Garden Salad® | *Potato Salad* | *Pasta Salad*

Deli Meat Board® | honey baked ham, maple glazed turkey breast, herb roast beef

Fine Cheese Tray® | American, Swiss, Vermont sharp cheddar

Rustic Bread Basket | sourdough, wheat bread, bulkie rolls

Cookies & Coffee | freshly baked assorted cookies, coffee, tea

Hot Luncheon Buffet

Fresh Garden Salad® | *Artisan Rolls & Butter*

Oven Roasted Fingerling Potatoes® | *Ratatouille*®

Imported Penne Pasta | San Marzano tomato sauce **or** Primavera fresh vegetables, garlic, oil

Chicken Marsala | sautéed mushrooms, Marsala wine

Sliced Roast Beef® | garlic & herb marinated, bordelaise

Cookies & Coffee | freshly baked assorted cookies, coffee, tea

Buffet Enhancements

Imported Penne Pasta | San Marzano tomato sauce **or** Primavera fresh vegetables, garlic, oil

Herb Crusted Pork Loin | maple bacon jus

Herb Butter Haddock | lemon gremolata

Baked Stuffed Shrimp | seafood stuffing, citrus beurre blanc

Chicken Broccoli & Penne | house pulled chicken, fresh broccoli, garlic parmesan cream

Skillet Cornbread Chicken | chorizo & cornbread stuffing, maple sage nage

Chicken Parmigiana | pan fried, San Marzano tomato sauce, mozzarella cheese

Tuscan Grilled Chicken® | lemon and herb rubbed

Please inform your coordinator if a guest in your party has a food allergy. Some items may contain nuts. Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Hot & Cold Hors D'oeuvres Menu

Hors D'oeuvres Displays

Seasonal Vegetable Board® | local seasonal squash, English cucumber, garden carrots, bell peppers, broccoli crowns, buttermilk black pepper ranch dip

Artisan Cheese Board | imported and local cheese, seasonal melons and berries, jams, local honey, artisan breads and crackers

Mediterranean Grilled Vegetable Display | zucchini, summer squash, asparagus, tomato, eggplant, olives, hummus, pita

Middle Eastern Display | marinated olives, roasted peppers, hummus, baba ghanoush, tabbouleh salad, pita

Build Your Bruschetta Bar | fresh mozzarella, sundried tomato and white bean hummus, tomato jam, basil ricotta, eggplant caponata, confit garlic, olive oil cured tomatoes, focaccia and artisan breads

Imported Antipasto & Charcuterie Board | cured meats, imported cheeses, roasted vegetables, stuffed peppers, artisan breads

Raw Bar® | local clams, oysters, shrimp, accoutrement

Sushi Station | an array of hand rolls, spicy tuna, California, vegetable maki, nigori accompanied by wakame seaweed salad, aged soy sauce, wasabi, pickled ginger

Passed Hors D'oeuvres

All our passed hors d'oeuvres are priced per piece. Minimum 100 piece order is required; further orders can be made in 50pc increments. We are happy to have these hors d'oeuvres assembled in stationary displays as well.

Seafood

Crab Cakes | Maryland lump crab, lemon caper remoulade

Smoked Salmon Crostini | house smoked salmon, tomato jam, chive crème fraiche

Jumbo Gulf Shrimp Cocktail® | cocktail sauce, lemon

Bacon Wrapped Scallops® | apple-wood smoked bacon, maple glazed sea scallops

Baja Shrimp Taco | cajun shrimp, pickled vegetables, guacamole, cilantro, lime raita

Fried Fish Taco | white fish, pico de gallo, slaw, lime crema, cilantro

Please inform your coordinator if a guest in your party has a food allergy. Some items may contain nuts. Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Poultry

Sesame Chicken® | chicken skewer, black & white sesame seed, thai peanut sauce

Chicken Gordon Bleu | chicken fritter, honey ham, Swiss cheese

Pan Seared Dumplings | lemongrass & chicken dumpling, sweet chili sauce

Southern Fried Chicken Slider | maple bourbon hot sauces, pickled vegetables, brioche bun

Meat

Meatballs | heritage pork & beef, San Marzano tomato ragu, basil ricotta

Prosciutto Wrapped Melon® | imported prosciutto, honeydew, cantaloupe, honey

Rustic Cheeseburger Slider | bacon aioli, onion jam, aged cheddar, brioche bun

Mongolian Beef | beef skewer, Asian BBQ

Short Rib Grilled Cheese | braised short rib, muenster, tomato, brioche toast

Asian Pork Taco | slow-roasted pork, Asian BBQ, pickled vegetables, sriracha-lime aioli

Beef Wellington | beef tenderloin, roasted mushroom, fine herbs, puff pastry

New Zealand Lamb Lollipops® | herb marinated, horseradish crema

Vegetarian

Italian Stuffed Mushrooms | button mushrooms, herbed breadcrumbs, sundried tomato

Fresh Vegetable Spring Roll | steamed garden vegetables, sweet chili sauce

Caprese Skewer® | red and yellow grape tomato, buffalo mozzarella, micro basil, balsamic

Goat Cheese Croquettes | Marcona almond crust, java jelly, basil

Stilton Stuffed Dates | stilton cheese, fig jam, sherry citrus glaze

Tomato Bisque Shooter | heirloom tomatoes, petite Mahón grilled cheese

Watermelon Tomato Gazpacho Shooter® | garden vegetable salsa, mango, avocado, cucumber

Please inform your coordinator if a guest in your party has a food allergy. Some items may contain nuts. Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Beverage Menu

Beer List

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra | O'Doul's Amber N/A
Samuel Adams Boston Lager | Samuel Adams Light | Heineken | Corona Extra | Corona Light
Omission IPA® | Redbridge Lager®
Mayflower I.P.A. | Cisco Whale's Tail | Downeast Cider House®

Wine List

Champagne Grandial Brut	Pinot Noir Canyon Road <i>by William Hill</i>
Prosecco LaMarca	Pinot Noir Adelsheim Vineyards*
Rosé Juliette <i>Domaine de La Sanglière</i>	Valpolicella Tuffo*
Pinot Grigio Canyon Road <i>by William Hill</i>	Cotes du Rhone Pierre DuPond <i>La Renjardière</i> *
Pinot Grigio Santa Margherita*	Chianti Frescobaldi Castiglioni*
Reisling Landhaus Mayer*	Malbec Doña Paula Estate*
Sauvignon Blanc Canyon Road <i>by William Hill</i>	Merlot Caynon Road <i>by William Hill</i>
Sauvignon Blanc Kim Crawford*	Merlot Duckhorn Vineyards*
Chardonnay Canyon Road <i>by William Hill</i>	Cabernet Sauvignon Canyon Road <i>by William Hill</i>
Chardonnay Kendall Jackson <i>Vintner's Reserve</i> *	Cabernet Sauvignon Hunt + Harvest*
Chardonnay Folie á Deux*	

Spirits List

Vodka: Bully Boy | Skyy Infusions Flavored Vodkas | Tito's Handmade Vodka | Ketel One | Grey Goose
Gin: Bully Boy | Tanqueray London Dry | Bombay Sapphire | Hendricks Scottish Gin
Rum: Bully Boy White Rum | Bully Boy Boston Rum | Goslings Black Seal Rum | Mount Gay
Tequila: Lunazul Blanco | Casamigos Blanco | Casamigos Reposado | Casamigos Añejo
Blended Scotch & Whiskey: Dewar's White Label | Johnnie Walker Red Label | Johnnie Walker Black Label
Seagram's V.O. | Seagram's 7 Crown | Jamesons
Bourbon & Rye: Bully Boy Blended American Whiskey | Jack Daniels | Maker's Mark
Bulleit Bourbon & Rye | Knob Creek Bourbon & Rye | Templeton Rye
Michter's US*1 Sour Mash, Bourbon & Rye
Single Malt Scotch: The Macallan 12yr | Oban 14yr | The Dalmore 12yr

Please inform your coordinator if a guest in your party has a food allergy. Some items may contain nuts. Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Terms and Conditions

Room Rentals | Complimentary ballroom rental for three (3) hours is including in Raffael's Bereavement receptions.

Deposit | A first non-refundable deposit of \$200 is required upon booking. Final payment is due at the conclusion of the reception.

Guarantee | Certainly we understand that anticipating a guest count is quite difficult. We do require a fifty (50) guest minimum; from there we work in 25 person increments. That is, should you agree to a minimum of 50 guests, Raffael's will be ready to accommodate 75 guests (and so on). On the date of the reception, Raffael's will take an accurate count of the guests that are in attendance and whichever is greater – the agreed upon minimum or the actual guest count – will be reflected in the final balance.

Food, Beverage & Liquor Policy | Servers are staffed at 1 attendant per 20-25 guests depending on event itinerary. Bartenders are staffed 1 attendant per 75 guests; bar service may be customized on a cash or consumption bar basis. Due to insurance, health and liquor code regulations, no food or beverages of any kind will be permitted to be brought onto the premises. The Massachusetts Alcoholic Beverage Control Commission (ABCC) strictly regulates the sales and service of liquor. Liquor services will be prohibited to any individual without proper identification. Management reserves the right to limit, control and/or suspend alcoholic beverage service to guests at their discretion.

Decorations & Displays | Raffael's is happy to welcome floral arrangements, photography and other memorabilia.

Security | Raffael's shall not assume the responsibility for the damages or loss of any merchandise or articles left on the premise prior to or following any reception. The client will assume any damages to the Facility and its premises incurred by the client or guests thereof.

Administrative Fee, State and Local Tax | A taxable Administrative Fee of 20% will be added to all final invoice items. All prices quoted, unless otherwise noted, are subject to Massachusetts State & Hingham Local Tax of 7%.

The Administrative Fee does not represent a gratuity, service charge or tip. Gratuities are not required. In the event gratuities are offered, all monies would be evenly distributed to the service staff.

Please inform your coordinator if a guest in your party has a food allergy. Some items may contain nuts. Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.