

# *Raffael's*

## *Functions For All Occasions*

### *Evening Receptions*

Thank you for your interest in Raffael's at South Shore Country Club where we offer spectacular settings, exquisite cuisine and a professional staff that will cater to your every need. A family business with over 30 years of experience, we look forward to the opportunity of making your celebration one to remember.

Set the stage for a reception to remember overlooking the rolling green hills that make South Shore Country Club. A historic venue with contemporary touches, Raffael's offers two ballrooms for your grand reception each outfitted with floor to ceiling windows looking over the luxurious landscaping. Our Lincoln Ballroom provides a picturesque and intimate venue for gatherings of 60 to 125 guests. Featuring a vaulted ceiling with dormer windows, an oversized bamboo dance floor, holographic fireplace and a raised reception area, our Hingham Ballroom offers a unique atmosphere for gatherings of 125 to 200 guests.

Our expert professionals will cater to your every need all while providing all the amenities your guests will surely take advantage of as you celebrate this great day and create memories to last a lifetime.

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.

## *Cocktail Hour*

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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.

### *Hors D'oeuvres Displays*

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*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*

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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*

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*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

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## *Poultry*

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*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*

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*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, munster, 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*

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*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

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## *Dinner Reception*

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Raffael's dinner reception menus include a choice of soup or salad in addition to your plated or buffet style main course. Should any special requests or specific dietary needs arise, we are only too happy to accommodate.

### *Soup*

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*Minestrone* | garden vegetables, ditalini

*Orzo Chicken Escarole* | slow roasted chicken, toasted orzo, garden vegetables, escarole

*Beef Barley* | pearl barley, garden vegetable, braised short rib of beef

*Italian Wedding Soup* | heritage pork and beef polpettini, escarole, pastina

*New England Clam Chowder* | local clams, apple wood smoked bacon, new potatoes, thyme

*Winter Squash Bisque*® | coconut curry broth, sage crema

*Lobster Bisque*® | local lobster, Madagascar vanilla infused lobster cream, sherry crema

### *Salads*

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*Garden Salad*® | fresh mesclun, garden vegetables, balsamic vinaigrette

*Classic Caesar* | romaine, house dressing, garlic parmesan crouton, shaved pecorino

*Local Greens*® | assorted local lettuce, heirloom tomatoes, English cucumber, pickled red onion, Fuji apple, goat cheese, champagne chive vinaigrette

*Heritage Beet Salad*® | petti mash, candied pistachio, tangerine, aged goat cheese, preserved lemon vinaigrette

*Watermelon & Feta*® | cave aged feta, local watermelon, local tomatoes, baby arugula, basil coriander vinaigrette

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## *Plated Main Courses*

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Raffael's is pleased to offer a choice of two entrees for your guests' enjoyment. Each entrée choice is priced per individual selection meaning there are no split-charges or 'higher-price-prevails.' Additionally, should you have any vegetarian or other guests with specific dietary needs, we are happy to accommodate. All entrée selections may be customized; additional charges may apply.

### *Seafood*

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*Herb Butteraddock* | lemon gremolata, fingerling potatoes, haricot vert, citrus beurre blanc

*Kalibut* | Dutch marble potatoes, piquillo romesco, toasted pine nuts, caramelized fennel

*Taroo Island Salmon*® | fava bean puree, new potatoes, watermelon radish, foraged mushrooms, yuzu truffle vinaigrette

*Block Island Swordfish* | fennel spice, organic carrot puree, asparagus, green olive tapenade, lemon gremolata

*Pan Seared Scallops*® | pan seared sea scallops, Yukon gold potato puree, wilted spinach, saffron beurre blanc

### *Poultry*

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*Murray's Farm Chicken*® | herb crusted statler chicken breast, goat cheese whipped potatoes, honey glazed carrots, natural jus

*Free Range Chicken*® | herb crust, marscapone & herb polenta, garlicky greens, lemon scented jus

*Skillet Cornbread Chicken* | chorizo & cornbread stuffing, acorn squash puree, herb potatoes, maple sage nage

*Chicken Saltimbocca* | roasted statler chicken breast, sage, imported prosciutto, picante provolone, Madeira, fingerling potatoes, haricot vert

*Tuscan Grilled Chicken*® | lemon and herb rubbed chicken, garlic roasted broccoli rabe, herb roasted potato, salsa verde

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## *Meat*

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*Prime Rib*® | roasted garlic whipped potato, haricot vert, a jus

*Herb Crusted Pork Tenderloin* | butternut squash, farro risotto, English peas, maple bacon jus

*Short Ribs*® | buttermilk whipped potato, roasted asparagus, crispy parsnip, beef brodo

*South Shore Sirloin*® | grilled broccolini, asiago whipped potato, chimichurri

*Berkshire Pork Chop* | savory sausage stuffing, braised greens, apple mostarda

*Filet Mignon*® | bleu cheese and caramelized onion gratin, grilled asparagus, truffle demi-glace

*Colorado Rack of Lamb*® | English pea puree, coriander, yogurt dijonaise, honey roasted baby carrots

*Veal Chop* | barley risotto, honey roasted baby carrots, pomegranate gastrique

## *Duets*

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*Beef & Reef* | Braised beef short ribs, pan seared scallops, buttermilk whipped potato, wilted greens, beef bode

*Land & Sea*® | Murray's farm statler chicken breast, pan roasted salmon, fingerling potatoes, grilled broccolini, roasted tomato caponata

*Surf & Turf*® | petite filet mignon, seafood stuffed baked shrimp, whipped potato, roasted asparagus, hollandaise

## *Vegetarian*

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*Cavatelli Pomodoro* | olive oil cured tomatoes, garlic, fresh basil

*Tortellini Alfredo* | tri-color tortellini, roasted peppers, garlic parmesan cream

*Garden Risotto Cake* | herb garden risotto, corn meal crust, tomato coulis, local zucchini, truffle vinaigrette

*Hearty Grains* | red quinoa, toasted farro, organic carrot puree, pomegranate, apple fennel slaw, lemon vinaigrette

*Wild Mushroom Agnolotti* | porcini cream, olive oil cured peas, shaved pecorino, truffle oil

*Dessert* | served with freshly brewed coffee & tea

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*Chocolate Mousse* | *New York Style Cheesecake* | *Vanilla Ice Cream*

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## *Buffet Style Main Course*

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Choose from a starch, vegetable, pasta and two protein selections to create a custom buffet for your guest's enjoyment. All entrée selections may be customized; additional charges may apply.

### *Starch*

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*Oven Roasted Fingerling Potatoes*® | *Buttermilk Whipped Potatoes*® | *Rice Pilaf*  
*Roasted Garlic Whipped Potatoes*® | *Au Gratin*®

### *Vegetable*®

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*Haricot Vert* | *Grilled Broccolini* | *Roasted Asparagus* | *Honey Roasted Baby Carrots*  
*Ratatouille*

### *Pasta*

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*Cavatelli Pomodoro* | olive oil cured tomatoes, garlic, fresh basil  
*Penne Primavera* | roasted garden vegetables, garlic, fine herbs  
*Tortellini Alfredo* | tri-color tortellini, roasted peppers, garlic parmesan cream  
*Wild Mushroom Agnolotti* | porcini cream, olive oil cured peas, shaved pecorino, truffle oil  
*Orecchiette Amatriciana* | pancetta, roasted tomato, grana padana, micro basil

### *Entree* | choice of two (2)

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#### *Chicken*

*Skillet Cornbread Chicken* | chorizo & cornbread stuffing, maple sage nage  
*Chicken Saltimbocca* | sage, imported prosciutto, picante provolone, Madeira wine  
*Chicken Marsala* | sautéed mushrooms, Marsala wine  
*Chicken Parmigiana* | pan fried, San Marzano tomato sauce, mozzarella cheese  
*Tuscan Grilled Chicken*® | lemon and herb rubbed

#### *Seafood*

*Herb Butter Haddock* | lemon gremolata  
*Baked Stuffed Shrimp* | seafood stuffing, citrus beurre blanc  
*Faroe Island Salmon*® | watermelon radish, foraged mushrooms, yuzu truffle vinaigrette  
*Block Island Swordfish* | fennel spice, green olive tapenade, lemon gremolata

#### *Meat*

*Roast Top Round*® | garlic & herb marinated, bordelaise  
*Prime Rib*® | chef carved, garlic & herb marinated, au jus  
*South Shore Sirloin*® | chef carved, chimichurri  
*Herb Crusted Pork Loin* | maple bacon jus

### *Dessert* | served with freshly brewed coffee & tea

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*Chocolate Mousse*® | *New York Style Cheesecake* | *Vanilla Ice Cream*®

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## *For the Finale*

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Now that your formal courses are complete, it is now time to round out your culinary experience. With treats to compliment your dessert course to snacks for guests to enjoy while wrapping up the evening, all are sure to have fun with these creative stations.

### *Sweet Treats*

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*Espresso & Cappuccino Bar* | freshly brewed imported espresso and cappuccino

*Cannoli Bar* | classic cannoli shells, ricotta, chocolate cream and custard fillings, pistachios, mini chocolate chips, mini M + M's, sprinkles, crushed Oreo

*Candy Bar* | display of jars filled with your favorite candies, can be created to compliment your color theme, scoops and bags provided

*Italian Gelato Station*® | choice of three flavors of classic Italian gelato

*Ice Cream Sundae Station* | choice of two flavors of ice cream, assorted candies & chocolate toppings, hot fudge, caramel sauce, marshmallow fluff, whipped cream, nuts, cherries

*Roasted S'mores Station* | toasted marshmallows, chocolate, Graham cracker, fire pit

### *Light Snacks*

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*Cookies & Cream* | freshly baked assorted cookies, milk cartons

*A Plethora of Popcorn* | choice of three flavors: apple crisp, caramel bliss, cookies 'n' cream, cheesy cheddar, hoppin' jalapeño, sinfully cinnamon

*Warm Pretzel Station* | soft salted pretzel sticks, cinnamon butter, honey mustard, yellow mustard, pub cheese, chocolate cream

*Apple Cider & Donuts* | warm apple cider, warm doughnut holes, cider reduction, powdered sugar, fresh cream

*Tenway Favorites* | mini sausage, pepper & onion, pigs in a blanket, peanuts, Cracker Jack

*Slider & French Fry Bar* | choice of two sliders: cheeseburger, buffalo chicken, chicken parmigiana, pulled pork, seasoned French fries

*Pizza Palooza* | three flatbread pizzas: cheese, pepperoni, buffalo chicken

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# Beverage Menu

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## Open Bar

### Deluxe

- 1 Hour
- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

### Beers, Wine & Soft

- 1 Hour
- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

### Soft Beverages

- 1 Hour
- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

## 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  
Prosecco | LaMarca

Rosé | Juliette *Domaine de La Sanglière*

Pinot Grigio | Canyon Road *by William Hill*  
Pinot Grigio | Santa Margherita\*

Reisling | Landhaus Mayer\*

Sauvignon Blanc | Canyon Road *by William Hill*  
Sauvignon Blanc | Kim Crawford\*

Chardonnay | Canyon Road *by William Hill*  
Chardonnay | Kendall Jackson *Vintner's Reserve*\*  
Chardonnay | Folie á Deaux\*

Pinot Noir | Canyon Road *by William Hill*  
Pinot Noir | Adelsheim Vineyards\*

Valpolicella | Tuffo\*

Cotes du Rhone | Pierre DuPond *La Renjardière*\*

Chianti | Frescobaldi Castiglioni\*

Malbec | Doña Paula Estate\*

Merlot | Canyon Road *by William Hill*  
Merlot | Duckhorn Vineyards\*

Cabernet Sauvignon | Canyon Road *by William Hill*  
Cabernet Sauvignon | Hunt + Harvest\*

## 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

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## *Terms and Conditions*

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***Room Rentals*** | Dinner receptions are considered any reception with a start time of 12:30pm or later. Ballroom rental is for four (4) hours.

***Deposit*** | A first non-refundable deposit of \$500 is required upon signing the contract and may be made in the form of Cash, Check or Credit Card. Final payment is due fourteen (14) days in advance of the reception. Final Payment must be made in the form of Cash or Certified Bank Check.

***Guarantee*** | A guarantee of the exact number of guests, and their corresponding dinner order, is required fourteen (14) days in advance of the reception. Upon receipt of this minimum, final payment will be due.

***Food, Beverage & Liquor Policy*** | Raffael's is pleased to offer meals for children at \$15. Servers are staffed at 1 attendant per 20-25 guests depending on event itinerary. Bartenders are staffed 1 attendant per 75 guests. 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. All open bars will remain open to alcohol service for a maximum of five (5) hours.

***Decorations & Displays*** | Raffael's must approve of any decorations, centerpieces or favors brought onto the property. Additionally, Raffael's must approve of any equipment brought onto the property by third-party vendors.

***Overtime*** | Overtime rates apply with any event exceeding duration of four (4) hours. Overtime is billed at \$500 per hour with a maximum event duration of six (6) hours and a latest event conclusion of 1:00am.

***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.

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