



Bereavement Receptions

With Our Deepest Condolences

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 here to assist in any way possible.

At Raffael's, we offer private settings for family and friends following funeral services in any of our elegant Indoor Ballrooms or Outdoor Pavilion Tent overlooking South Shore Country Club accommodating 50 - 250 guests.

Buffet Style Receptions

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

Breakfast Buffet

FRESH FRUIT BOWL* | ASSORTED MUFFINS | ASSORTED DANISH | CROISSANTS

SCRAMBLED EGGS* | HOME FRIES*
APPLEWOOD SMOKED BACON | MAPLE GLAZED SAUSAGE

COFFEE & JUICE | *freshly brewed regular and decaffeinated coffee, tea, chilled fresh juices*

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, bulgie rolls*

COOKIES & COFFEE | *freshly baked assorted cookies, coffee, tea*

Hot Luncheon Buffet

FRESH GARDEN SALAD* | ARTISAN ROLLS & BUTTER

OVEN ROASTED FINGERLING POTATOES* | OVEN ROASTED VEGETABLE MEDLEY*
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

HOMESTYLE FRENCH TOAST *Texas Toast, cinnamon buttermilk batter, powdered sugar* | 4
CHEF MANNED OMELET STATION*^

IMPORTED PENNE PASTA *San Marzano tomato sauce or Primavera fresh vegetables, garlic, oil*
CHICKEN SELECTION *choice of Chicken Saltimbocca, Chicken Parmigiana, Chicken Broccoli & Ziti or Tuscan Grilled Chicken**

HERB BUTTER HADDOCK *lemon gremolata*
BAKED STUFFED SHRIMP *seafood stuffing, citrus beurre blanc*
HERB ENCURED PORK LOIN *apple cider, pomegranate glaze*

**Gluten Free | ^Chef Attendant Required*

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.

Hors D'oeuvres

All our stationary hors d'oeuvres are priced per person with a minimum of 50 people per display.

Stationary 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, marinated olives, roasted peppers, chef's assorted dips, pita & grilled breads

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

DIPS & DABS DISPLAY

Choice of (3) assorted dips and accompaniments: Spinach & Artichoke Dip with Grilled Pita, Spicy Pomodoro with Tavern Grilled Cheese, Whipped Feta with Naan, Pub Beer Cheese & Pretzel Bites, Buffalo Chicken Dip with Firehook Crisps, Mexican Street Corn with Tortilla Chips

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

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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.

Seafood

- CRAB CAKES* *Maryland lump crab, lemon caper remoulade*
- JUMBO GULF SHRIMP COCKTAIL* *cocktail sauce, lemon*
- CHILI LIME SHRIMP* *citrus chili, cilantro*
- SESAME GINGER SALMON CAKES *spicy avocado crema, lemon aioli*
- BACON WRAPPED SCALLOPS* *apple-wood smoked bacon, maple glazed sea scallops*
- AHI TUNA *seared tuna, sesame cracker, seaweed salad, wasabi aioli, aged soy*
- LOBSTER CORN FRITTERS *local lobster, harvest corn, basil aioli*
- MINI LOBSTER ROLLS *local lobster, house mayonnaise, buttered bun*

Poultry

- BOURBON GLAZED CHICKEN* *grilled house bourbon glazed chicken skewer, green chili aioli*
- SESAME CHICKEN* *Bell & Evan's chicken, black & white sesame seed, thai peanut sauce*
- PAN SEARED DUMPLINGS *lemongrass & chicken dumpling, sweet chili sauce*
- SOUTHERN FRIED CHICKEN SLIDER *house hot sauce, lemon aioli, pickle, potato roll*
- DUCK CROQUETTES *confit duck, sweet potato, panko, plum gastrique*

Meat

- ITALIAN MEATBALLS *heritage pork & beef, San Marzano tomato ragu, basil ricotta*
- MONGOLIAN BEEF SKEWER* *certified Angus beef, Asian BBQ*
- RUSTIC CHEESEBURGER SLIDER *bacon aioli, onion jam, aged cheddar, brioche bun*
- SHORT RIB GRILLED CHEESE *braised short rib, cheddar, bourbon ketchup, brioche toast*
- PORK BELLY STEAMED BUNS *crispy soy glazed pork belly, pickled vegetables, sriracha lime aioli, soft bun*
- PROSCIUTTO WRAPPED MELON* *imported prosciutto, honeydew, cantaloupe, honey*
- BEEF WELLINGTON *beef tenderloin, roasted mushroom, fine herbs, puff pastry*
- LAMB MEATBALL* *domestic lamb, tzatziki*

Vegetarian

- ARANCINI *house pulled mozzarella, lemon gremolata, roasted tomato coulis*
- FRESH VEGETABLE SPRING ROLL *steamed garden vegetables, sweet chili sauce*
- CAPRESE SKEWERS* *red and yellow grape tomato, buffalo mozzarella, micro basil, balsamic*
- ITALIAN STUFFED MUSHROOMS *button mushrooms, herbed breadcrumbs, sundried tomato*
- THAI SPRING ROLLS* *rice paper, pickled vegetables, sesame ginger rice noodles, mint, thai basil, chili lime sauce*
- FIG & ROBIOLA *robiola chese, fig jam, escarole pressed whole grain bread*
- POTATO LATKIES* *shaved local potato, scallion, apple sauce, seasonal chutney*
- BRIE EN CROUTE *baked brie, puff pastry, seasonal chutney*

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Beverage Menu

At Raffael's, we are happy to customize a beverage package specific to your needs. All prices are subject to change; per Massachusetts Alcoholic Beverage Control Commission (ABCC) regulations, all prices charged are required to reflect the published prices at the time of your reception. Please consult the Catering Sales Director for more details.

Open Bar Based on Consumption

An Open Bar Based on Consumption includes your choice of Classic or Premium selections of spirits, beer, wine and/or soft beverages and shall be offered at a predetermined dollar amount - inclusive of Administrative Fees and State & Local Taxes - and/or length of time coordinated with the Catering Sales Director. For events with overtime, continued alcoholic beverage service is at the sole discretion of management and shall be Based on Consumption.

Cash Bar

A cash bar includes your choice of Classic or Premium selections of spirits, beer and wine. Guests will be responsible for tendering payment for their beverage purchases with cash or credit card. Credit Cards will be held should guests wish to open a personal tab; any unclaimed credit cards will be charged 20% Gratuities at the conclusion of the reception.

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Beer List

(C) Offered as part of Classic Beverage Package

(P) Offered as part of Premium Beverage Package

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra | O'Doul's Amber N/A | C

Heineken | Corona Extra | Corona Light | Omission Lager | Omission I.P.A.* | C*

Samuel Adams Boston Lager | Untold Brewing 143 Pale Ale | P

Castle Island White Ale, Mayflower IPA | Night Shift Santilli IPA | Widowmaker Blue Comet IPA | P

Truly Hard Seltzer Assortment, Truly Vodka Soda Assortment | C High Noon Vodka Sodas Assortment | P

Wine List

(C) Offered as part of Classic Beverage Package

(P) Offered as part of Premium Beverage Package

THREE THIEVES WINES | C

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon | C

From the Joel Gott, Charles Bieler & Roger Scommenga

SMOKING LOON WINES | P

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon

From the Don Sebastiani & Sons

CHARLES & CHARLES ROSÉ, AVISSI PROSECCO D.O.C. | C + P

Spirits List

(C) Offered as part of Classic Beverage Package

(P) Offered as part of Premium Beverage Package

VODKA

Absolut Vodkas | C

Tito's Handmade Vodka | C

Ketel One Vodkas Original & Botanical | P

Grey Goose Original & Flavored | P

GIN

Tanqueray London Dry | C

Bombay Sapphire | P

Hendricks Scottish Gin | C

RUM

Bacardi White Rum | C + P

Captain Morgan Dark Rum | C + P

Goslings Black Seal Rum | P

TEQUILA

Tres Agaves Blanco | C

Tres Agaves Reposado | C

Casamigos Blanco | P

Casamigos Reposado | P

BOURBON & RYE

Jack Daniels | C

Jim Beam | C

Bulleit Bourbon & Rye | P

Knob Creek Bourbon & Rye | P

BLENDED SCOTCH
& WHISKEY

Johnnie Walker Red Label | C

Seagram's V.O. | C

Seagram's 7 Crown | C

Johnnie Walker Black Label | P

Canadian Club | P

Crown Royal Deluxe | P

Jameson's | P

SINGLE MALT SCOTCH

The Macallan 12yr | P

Oban 14yr | P

Terms & Conditions

ROOM RENTALS

Complimentary ballroom rental for three (3) hours is included with all Raffael's Bereavement Receptions

DEPOSIT

A first non-refundable deposit of \$200.00 is required upon booking and may be made in the form of Cash, Check or Credit Card. 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

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; there is a one-time Private Bartender Fee subject to any reception wishes to have a bar set up within the reception venue.

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 four (4) hours. Last call for alcoholic beverages will be strictly enforced fifteen (15) minutes prior to the contracted end time of the event, and no later than 12:45am

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 three (3) hours. Overtime is billed per hour with a maximum event duration of five (5) 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 of guests thereof.

ADMINISTRATIVE FEE, STATE AND LOCAL TAX

A taxable Administrative Fee of 21.5% 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 to service staff as these employees are compensated through an elevated hourly wage for their professional services. The Administrative Fee is retained by Raffael's at South Shore Country Club for standard operational costs. Additional Gratuities are not required; in the event additional gratuities are offered, 100% of such are evenly distributed to the service staff working on your reception.