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*Wedding Guide*

*Sandy Burr*

For additional information or to book your  
event, please contact:

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# Wedding Packages

## SILVER PACKAGE

\$79.95 per person

What's Included in your package:

- Professional Servers, Kitchen Staff
- Function Coordinator/Hostess
- Appetizers - choice of stationary display and 3 passed
- Dinner - choice of 2 entrees, 2 sides, basic salad (garden or caesar), served with rolls & butter
- Coffee & Tea Service
- Set-up of your individualized floor plan
- Your choice of linens and napkins
- Votive candles for tables (optional)
- Mirrors for centerpieces (optional)
- Table numbers
- Locations for outdoor (and indoor) photography
- Taste testing for up to 4 people

# Wedding Packages

## **GOLD PACKAGE**

\$89.95 per person

What's Included in your package:

- Professional Servers, Kitchen Staff
- Function Coordinator/Hostess
- Appetizers - choice of 2 stationary display and 5 passed
- Dinner - choice of 2 entrees, 2 sides, basic salad (garden or caesar), served with rolls & butter
- Coffee & Tea Service
- Set-up of your individualized floor plan
- Your choice of linens and napkins
- Votive candles for tables (optional)
- Mirrors for centerpieces (optional)
- Table numbers
- Locations for outdoor (and indoor) photography
- Taste testing for up to 4 people

# Wedding Packages

## PLATINUM PACKAGE

\$99.95 per person

What's Included in your package:

- Professional Servers, Kitchen Staff
- Function Coordinator/Hostess
- Appetizers - choice of 3 stationary displays and 6 passed
- Dinner - choice of 2 entrees, 2 sides, upgraded salad option, served with rolls & butter
- Coffee & Tea Service
- Set-up of your individualized floor plan
- Your choice of linens and napkins
- Votive candles for tables (optional)
- Mirrors for centerpieces (optional)
- Table numbers
- Locations for outdoor (and indoor) photography
- Taste testing for up to 4 people
- Chef's Dessert Buffet - fresh fruit display, mini cannolis, chopped dipped strawberries, chocolate mousse in phyllo shells

# Menu Items

## Main Dishes

- Marinated and Grilled Steak Tips - Our delicious bourbon marinated steak tips. Handcut and trimmed sirloin flap meat, lightly marinated with our house bourbon marinade.
- Marinated and Grilled Boneless Chicken - Fresh chicken tenders, lightly marinated with white wine, olive oil, lemon, and fresh herbs and spices
- Beef Tenderloin - The highest quality tenderloin, neatly trimmed with our special dry rub and seared to perfection (upcharge of \$5 per guest)
- Stuffed Pork - thinly sliced pork tenderloins stuffed with our special apple, raisin, spices & bread mixture, topped with our homemade pork gravy
- Turkey or Chicken Pot Pie - Homemade pie crust, stuffed with tender turkey or chicken, peas, carrots, potatoes, served with our white gravy
- Turkey Tips - Fresh turkey breast, cubed, lightly marinated and grilled to perfection
- Salmon Filet - Fresh salmon lightly rubbed and spiced with olive oil, butter and lemon, baked or grilled to perfection
- Stuffed White Fish (Sole or Tilapia) with our homemade Ritz cracker stuffing with celery and onions, topped with white cream sauce
- White Fish (Sole or Tilapia) - Fresh white fish lightly rubbed and spiced with olive oil, butter and lemon and baked to perfection
- Asian Chicken & Veggie Stir Fry served over rice with carrots, scallion, celery, onion, red peppers
- Asian Veggie Stir Fry served over rice with carrots, scallion, celery, onion, red peppers
- Jambalaya - Fresh sweet Italian sausages, jumbo shrimp, onions, and peppers slowly cooked in a savory marinara sauce served over rice or pasta

# Menu Items

## *Italian Specialty Dishes*

- Chicken Parmigiana - Hand breaded chicken tenderloins, lightly fried in canola oil and baked with homemade marinara sauce and shredded mozzarella
- Chicken Broccoli Ziti Alfredo - Sauteed chicken tenderloins, tossed with fresh broccoli, penne and our homemade alfredo sauce
- Chicken Penne alla Vodka Sauce - Sauteed chicken tenderloins, strips of green peppers and onions, tossed with penne and our homemade vodka sauce
- Chicken Piccata - Sauteed chicken tenders, lemon, capers, white wine and butter sauce served over penne
- Chicken Cacciatore - Sauteed chicken tenders, peppers, onions & mushrooms, slowly simmered with penne and our red wine marinara sauce
- Chicken Marsala - Sauteed chicken tenders and mushrooms, slowly simmered with our home made marsala sauce
- Chicken Saltimbocca - Thinly sliced and lightly breaded chicken breast, topped with prosciutto, swiss cheese & tarragon, sauteed with brown gravy and penne
- Eggplant Parmigiana - Freshly breaded eggplant, lightly fried in canola oil and baked with homemade marinara sauce and shredded mozzarella
- Eggplant Roline - Thinly sliced and lightly fried eggplant, rolled with fresh mozzarella, celery & carrots baked with marinara sauce and shredded mozzarella

# Menu Items

## *Italian Specialty Dishes*

- Cheese or Meat Lasagna - Our delicious homemade lasagna with fresh ricotta, romano and mozzarella blend, featuring our homemade marinara sauce
- Manicotti w/ Tomato or Meat Sauce - Manicotti stuffed with our house ricotta mix, and baked with homemade marinara sauce and shredded mozzarella.
- Penne or Linguine w/ Marinara Sauce - choice of pasta served with our homemade marinara sauce
- Penne or Linguine w/ Meat Sauce - choice of pasta served with our homemade meat sauce
- Meatballs with Marinara Sauce - Our homemade all beef meatballs served with our homemade marinara sauce Sausages with Marinara Sauce
- Fresh Italian sausages served with our homemade marinara sauce
- Stuffed Shells - Shells stuffed with our homemade ricotta mix topped with our homemade marinara sauce and fresh romano
- Tortellini - Tri-colored tortellini sauteed in your choice of our homemade marsala sauce with mushrooms, marinara sauce, alfredo sauce or alla vodka sauce
- Shrimp Scampi served over linguine or rice - Jumbo shrimp sautéed in our garlic butter wine sauce, served with freshly cut tomatoes over linguine.
- Shrimp or Scallop Fra Diavolo - sauteed and slowly simmered onion, crushed red pepper and garlic marinara sauce with choice of shrimp or scallops served over linguine or rice

# Menu Items

## *Mediterranean Specialty Dishes*

- Juliana's Greek Lasagna - Fresh ricotta, feta, romano and mozzarella blend, with our homemade marinara sauce, yellow squash and green zucchini
- Orzo with Lamb - Boneless leg of lamb braised with fresh rosemary, garlic and tomatoes, tossed with orzo, feta and our homemade marinara sauce
- Moussaka - a Greek casserole, with thinly sliced white potatoes, slices of fresh eggplant, meat sauce with touch of cinnamon, topped with our homemade bechamel sauce and baked to perfection
- Pastichio - a Greek casserole, with meat sauce with touch of cinnamon, penne, fresh romano, topped with our homemade bechamel sauce and baked to perfection
- Lemon Chicken - sauteed chicken tenders, fresh lemon and penne slowly simmered in white wine garlic sauce
- Stuffed Zucchini - Butterflied zucchini, stuffed with squash, peppers & eggplant topped with homemade marinara sauce and parmesan
- Rattatolie - Sauteed eggplant, zucchini, yellow squash & red onions slowly baked in homemade marinara sauce



# Menu Items

## BBQ Specialty Dishes

- Beef Brisket (sliced or chopped) with Rolls - Slowly cooked, tender brisket with our special rub
- Pulled Pork Sliders with Rolls - Slowly cooked, tender pork butts that fall off the bone with BBQ sauce and special rub
- Sausages, Peppers & Onions - Sauteed sweet Italian sausages, green peppers and onions slowly baked for maximum flavor

## Gluten Free Dishes

Most dishes we serve can be made gluten free. Please inquire.

- GF Marinated Steak Tips
- GF Marinated Turkey Tips
- GF Marinated Chicken Tips
- GF Sweet Italian Sausages
- GF Chicken Cacciatore
- GF Penne, Chicken & Sun Dried Tomato
- GF Chicken, Broccoli, Ziti Aglio e' Olio
- GF Chicken, Broccoli, Ziti Alfredo

# Menu Items

## Side Dishes and Salad

- Garden, Mixed Greens, Greek, Spinach or Antipasto Salad
- Caprese Salad (Fresh Mozzarella, Tomatoes, Garlic, Olive Oil)
- Mixed Grilled Vegetables - Zucchini, yellow squash, broccoli and red onions lightly sauteed
- Grilled Asparagus with Cherry Tomatoes, Olive Oil and Feta
- Vegetarian Stuffed Assorted Peppers - Red and green peppers stuffed with a mixture of zucchini, squash, bread crumbs, topped with homemade marinara sauce and shredded mozzarella
- Quinoa Stuffed Assorted Peppers - Red and green peppers stuffed with a mix of red quinoa and rice, topped with homemade marinara sauce and shredded mozzarella
- Sauteed Green Beans served hot or cold
- Stuffed Peppers with Hamburger & Rice - Red and green peppers stuffed with a mix of hamburger, rice & onions, topped with homemade marinara sauce and shredded mozzarella
- Primavera Vegetables - Sauteed zucchini, yellow squash, green peppers and carrots
- Roasted Butternut Squash with brown sugar and our special spices
- Whipped Butternut Squash with brown sugar and our special spices
- Risotto - Arborio rice slowly simmered in our delicious chicken broth with butter, white wine & onions until it reaches a creamy consistency.

# Menu Items

## *Side Dishes and Salad*

- Rice Pilaf - Our homemade rice pilaf
- Mediterranean Pasta Salad served cold - with bowtie pasta, tomatoes, squash, zucchini, feta, olive oil and spices
- Garlic Mashed Potatoes - Peeled white potatoes with fresh garlic, butter, light cream and spices, whipped to perfection
- Boulangère Potatoes - Thinly sliced and slowly cooked white potatoes with pancetta, chicken broth, onions and spices
- Au Gratin Potatoes - Thinly sliced white potatoes with white cream sauce, shredded mozzarella and ritz cracker/butter topping
- Roasted Sweet Potatoes - slowly roasted sweet potatoes with olive oil, oregano and spices
- Roasted Red Bliss Potatoes - slowly roasted red potatoes with olive oil, oregano and spices
- Baked Potatoes
- Roasted Yams with brown sugar and our special spices
- Mac & Cheese with Ritz Cracker topping

# Menu Items

## Appetizers

- Assorted Cheese & Cracker Tray - Seasonal cheese assortment served with crackers
- Raw Veggie Tray with Dip - Freshly sliced carrots, red and green peppers, broccoli, celery, cherry tomatoes and cucumbers served with tzaziki or veggie dip.
- Grilled Veggie Platter with Dip - Freshly grilled eggplant, yellow squash & zucchini served with Tzaziki yogurt cucumber dip.
- Cherry Tomatoes with Fresh Mozzarella Balls, Basil and Olive Oil
- Stuffed Mushrooms - Vegetarian Style or Sausage Stuffing
- Crabcakes with Tartar Sauce - Chunks of fresh crab meat blended with homemade stuffing mixture, lightly fried.
- Grilled Chicken Satay - General Gao Oriental based marinade with our special blend of spices.
- Mini Calzones w/marinara Choices: Cheese, Meatball, Pepperoni, Veggie, Mushroom, Meatlover, Meat & Veggie Combo
- Bruschetta - Fresh tomatoes, balsamic, olive oil, salt pepper, garlic served on French baguettes.
- Shrimp Cocktail - Jumbo shrimp gently boiled in our Old Bay based spice mixture, chilled and served on a bed of romaine with our homemade cocktail sauce.
- Mini Lobster Rolls - Chunks of freshly boiled New England Lobster lightly seasoned and tossed with celery, butter and mayonnaise and served on toasted finger rolls. - Market Price

# Menu Items

## Appetizers

- Scallops Wrapped in Bacon - Fresh Sea Scallops wrapped in Applewood smoked bacon, tossed in our seasoned breadcrumb mix and lightly fried.
- Chicken Wings (BBQ, Buffalo, Oriental, Original) - Jumbo Wings with our special seasoning, lightly fried and tossed with a choice of sauces.
- Boneless Chicken Tenders Boneless (BBQ, Buffalo, Oriental, Original) - Boneless chicken tenders, hand breaded and lightly fried and tossed with a choice of sauces.
- Tyropitas - Greek cheese and egg casserole with feta, cottage cheese, fresh dill baked in phyllo dough crust.
- Spanakopita - Greek spinach and egg casserole with feta, cottage cheese, fresh dill baked in phyllo dough crust.
- Chicken Teriyaki - Chicken Tenders tossed with a teriyaki marinade and grilled. Beef Teriyaki - Handcut and trimmed steak tips tossed with a teriyaki marinade and grilled.
- Jalapeno Poppers
- Greek Meatballs with Tzaziki Dip - Homemade meatballs using our special Greek recipe.

# Banquet Menu

## *Ala Carte Soups*

Prices are \$3 per serving

- Chicken Noodle
- Tomato Cream
- Split Pea with Bacon
- Fire Roasted Corn
- Clam Chowder
- Lobster Bisque
- Minestrone
- Italian Wedding Soup

# Banquet Menu

## *Desserts*

Prices are \$3 per serving

- Fresh Seasonal Fruit Tray
- Chocolate Bomb
- Chocolate Dipped Strawberries
- Mini Cheesecake in Phyllo Shells with Fruit Toppings
- Mini Chocolate Chip Cannolis
- Baklava
- Strawberry Shortcake Martinis
- Apple Crisp Martinis
- Italian Cookie Platter
- American Cookie Platter

Before placing your order, please inform us if there are any food allergies. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially to young children, pregnant women and the elderly.

# Banquet Menu

## SERVICE INFORMATION

### Wedding Minimums

There is a 125 person minimum to rent the grand ball room at Sandy Burr for a wedding on a Saturday night and a 75-100 person minimum on other nights.

### Reserving a Date

A \$1,000.00 catering deposit is required to secure a date. Dates can be held without a deposit for five days, provided there are no other inquiries. The deposit is non-refundable in the event of a cancellation.

### Kids Meals

We charge \$19.95 for kids meals and have a number of options that we can discuss with you.

### Vendor Meals

We charge \$24.95 for vendor meals which include a salad and the main meal you have selected for your guests.



# Banquet Menu

## SERVICE INFORMATION

### Wedding Ceremonies

It is possible to have your wedding ceremony at Sandy Burr Country Club. The ceremony is set up in the main function room in a chapel style and we can accommodate up to 150 guests. We can provide a skirted banquet table to be used as an "altar", and you can bring any additional items you might need. Additionally, we offer the use of our archway, which can be decorated by your florist to enhance the ceremony area. Rehearsals are available and can be scheduled with your event manager one month prior to your reception. Pricing for these services are dependent on the number of guests. Please inquire.

There is a minimum requirement of 75 guests to book the Dining Room. The Room Fee for booking the Dining Room is determined based on the number of guests and type of event.

Final meal guarantee is required 10 days before the event. The final count may increase but not decrease after the final count is given.

A Function Coordinator will be assigned to manage your event as well as a head chef, other kitchen staff and servers at a rate of 1 server per 20 guests.

Mass State Meals Tax (7.0%) and a 20% Admin Fee applies to all Menu Items. Mass Sales Tax (6.25%) and a 15% Admin Fee applies to all Equipment Rentals.

# Banquet Menu

## RENTAL OPTIONS

We offer a full array of rental equipment and services to make your event planning stress free. Pricing will be provided upon request.

- DJs and Bands
- Lighting
- Pipe and Draping
- Floral Arrangements
- Photo Booths
- Menu and Other Printing
- Specialty Cakes