



2012, 2014 – 2018 Readers Choice
#1 Caterer in the Region

Tournament Menu (Price are per person unless otherwise specified)

Please advise your server if anyone in your party has a food allergy. For additional offerings, please see our complete menu listing by visiting our website at www.vineripegrill.com

Food will be grilled outdoors and served as an outdoor barbeque buffet, weather permitting. Seating will be on the lower terrace, the porch overlooking the 18th hole and in the main dining room. VineRipe Grill offers the following menu suggestions for pre-scheduled outings and tournaments, as well as a full service bar.

Breakfast/Early Morning Options

Coffee & Muffin	\$ 4.75
Continental Buffet	\$ 8.00
Coffee, Orange Juice, Bagels & Whipped Cream Cheese, Breakfast Pastry	
Healthy Start	\$ 7.00
Coffee, Orange Juice, Fresh Berries, Bananas & Baked Granola w/ Yogurt	
Early Riser	\$10.00
VineRipe Breakfast Sandwich w/ Two Fried Eggs, Cheese & Choice of Sausage, Ham, or Bacon served on a Toasted English Muffin	
Coffee, Orange Juice & Fresh Fruit	
Deluxe	\$11.50
Scrambled Eggs, Sausage or Bacon, Home Fries, Fresh Fruit, Bagels with Cream Cheese, Coffee & Tea, Orange Juice	

Lunch/Dinner Options

Tournament Bagged Lunches	\$12.00
(All served on a Bulkie Roll or Wrap; Mayonnaise and Mustard are served on the side)	
Choose from the Following;	
¼ lb. Honey Roasted Turkey w/ Lettuce & Tomato	
Honey Baked Ham w/ Lettuce & Tomato	
Homemade Tuna Salad w/ Lettuce & Tomato	
Homemade Chicken Salad w/ Fresh Tarragon, Lettuce & Tomato	
(Above served with Bag of Chips, Cookie, Bottled Water or Soft Drink)	
Add a piece of fresh fruit or candy bar to any lunch for an additional \$1.00/pp	



2012, 2014 – 2018 Readers Choice
#1 Caterer in the Region

Burgers and Dogs (Prices are based on one of each protein per person)

Grilled 6oz. Angus Burger & All Beef Hot Dogs \$17.00
Platter of Sliced Tomatoes, Onions, Cheese, Pickles, Greens & Condiments
Red Bliss Potato Salad w/ Fresh Dill
Classic Caesar Salad
Homemade Lemonade & Iced Tea

Grilled 6oz. Angus Burger & All Beef Hot Dogs \$12.00
Platter of Sliced Tomatoes, Onions, Cheese, Pickles, Greens & Condiments
Potato Chips
Homemade Lemonade & Iced Tea

Upscale Lunch/Dinner Cookouts (Prices are based on one serving per person)

(Served with Iggy's Dinner Rolls w/ Whipped Butter, Homemade Lemonade & Iced Tea & Choice of Vegetable, Starch & Leafy Salad)

Grilled Chicken Breast & Italian Sausage \$20.00
Grilled Petit Steak & Chicken Breast \$25.00
Basil Marinated Wild Atlantic Salmon \$25.00
Grilled Rib Eye with Herbed Compound Butter \$30.00
Hot Diggety Dang Pig Roast with all the Fixings \$23.00
Grilled Native Lobster w/ Lemon and Basil Vinaigrette Market Price

Vegetable

VineRipe's Seasonal Grilled Vegetables

Starch (Choose One)

Baked Potato
Red Bliss Potato Salad w/ Fresh Dill
Roasted Herbed Potatoes w/ Apple Wood Smoked Sea Salt
VineRipe Pasta Salad w/ Cherry Tomatoes, Fresh Parmesan & EVOO

Leafy Salad (Choose One)

Classic Caesar Salad w/ Croutons & Fresh Parmesan Cheese
Spring Mix w/ English Cucumbers, Grape Tomatoes & Red Onions in a Honey Balsamic Vinaigrette



2012, 2014 – 2018 Readers Choice
#1 Caterer in the Region

Dessert (Priced per person)

Cookie/Brownie Platters	\$2.75
Watermelon Slices	\$1.00
Fresh Fruit Salad	\$3.50
Sheet Cake & ½ Sheet Cake	\$3.50

A 7% MA Meals Tax and 18% Service Charge will be applied to all parties.

We look forward to serving you at the VineRipe Grill. Some important additional information is provided below:

Unless specified, prices listed are per person. For parties with fewer than 20 people, there will be a charge of \$40.00 for cookouts. All food and beverages must be provided and purchased through VineRipe Grill. No outside food or beverages are allowed on the course or in the restaurant. A 25% deposit is due two weeks prior to event. If your outing is cancelled or postponed within 48 hours of event, your 25% deposit will be applied to loss of food and labor charges.

- **Due to laws pertaining to our liquor license, no outside food or beverages are allowed on the course or in the restaurant. If outside alcoholic beverages are brought onto the golf course, a \$5.00/pp fee will be added to your final invoice and payable the day of event. No exceptions.**

Final meal guarantee counts are required one week before your outing date.

Final payment is due three days before your outing or tournament (check or cash please).

The consumption of undercooked foods such as beef or fish may pose a health risk, especially to young children, pregnant women and the elderly.

Please stop by to see our extensive catering menus. We are open year round for corporate functions, birthday parties and holiday parties. Please call Lisa at 617-278-4000 or 617-335-4335 to book your next event.