

Event Menus

New Haven Country Club



Please contact:

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New Haven Country Club

2017 - 2018

Breakfast Menus

Continental Breakfast

Assorted Miniature Muffins, Bagels and Pastries
Served with Butter, Assorted Jellies, and Cream Cheese
Coffee, Assorted Teas, Cranberry and Orange Juice, Coke and Diet Coke Included
Fresh Fruit
\$9 per person

Healthy Start Breakfast

Assorted Miniature Muffins, Bagels and Pastries
Served with Butter, Assorted Jellies, and Cream Cheese
Fresh Fruit, Assorted Cereal and Miniature Yogurt Parfaits with Granola
Coffee, Assorted Teas, Cranberry and Orange Juice, Coke and Diet Coke Included
\$12 per person

All American Breakfast

Scrambled Eggs, Crispy Bacon, Sausage Links, and Home Fries
Assorted Miniature Muffins, Bagels and Pastries
Served with Butter, Assorted Jellies, and Cream Cheese
Fresh Fruit Salad, Assorted Cereal and Miniature Yogurt Parfaits with Granola
Coffee, Assorted Teas, Cranberry and Orange Juice, Coke and Diet Coke Included
\$15 per person

Add a Chef Attended Omelet Station

Fresh omelets made to order with a variety of toppings including:
Ham, Tomatoes, Onions, Peppers, Mushrooms,
Cheddar Cheese, and Spinach.
**Additional \$6 per person with the All American Breakfast
Plus Chef Fee of \$85 per 60 guests**

**All Menus for a Minimum of 25 guests
Please add 20% service charge and 6.35% tax**

Bountiful Brunch Package

Fresh Fruit Platter

Hot from the Oven

Assorted Fruit Breads, Bagels and Danish
Served with Butter, Assorted Jellies, and Cream Cheese

Breakfast Buffet

Farm Fresh Scrambled Eggs with Chives
Crispy Griddled Home Fries with Onions and Peppers
Smoked Bacon or Breakfast Sausage

Please Select One

Classic Eggs Benedict with Hollandaise

Or

Assorted Deep Dish Quiche

Please Select One

Strawberry and Banana Topped Texas French Toast with Vermont Maple Syrup

Or

Blueberry Pancakes with Vermont Maple Syrup

Please Select One

Grilled Atlantic Salmon

Lemon and Roasted Tomato Beurre Blanc

Marinated Flank Steak

Topped with Roasted Mushrooms and Red Onions

Chicken Francaise, Picatta, or Marsala

Roasted Cod Fillet

Fresh Herbs, Leeks and Oven Roasted Tomatoes

ACCOMPANIMENTS

Please Select One

Grilled /Roasted Vegetable Platter with Balsamic
Drizzle, *Served Room Temp*
Green Beans with Roasted Shallots
Roasted Cauliflower with Grilled Red Peppers
Grilled/ Roasted Asparagus, *Served Room Temp*

Please Select One

Creamy Whipped Potatoes
Scalloped Potatoes in Parmesan Cheese Sauce
Roasted Red Potatoes with Fresh Herbs
Penne A La Vodka
Rice Pilaf with Lemon Thyme

Add Our Chef Attended Omelet Station

Fresh Omelets made to order with a variety of toppings including:

Ham, Tomatoes, Onions, Peppers, Mushrooms,
Cheddar Cheese, and Spinach

Additional \$6 per person

Chef Fee of \$85 per 60 guests

HOUSE BAKED DESSERTS

Please Select One

Fresh Baked Cookies & Brownies

Hot Apple or Pear Crisp a la mode

New York Cheese Cake

Mini Cannoli's

Assorted Miniature Cupcakes

Fresh Baked Seasonal Pies

All Brunches Include Coffee & Tea, Assorted Juices, Iced Tea, Assorted Coke Products,

Sparkling and Spring Water

Add Passed Mimosas upon arrival for \$5 per person.

\$30 per person plus 20% service charge and 6.35% tax

25 person minimum

Brunch Beverage Additions

*The following bar options can also be charged by consumption

THE BUBBLY BAR

Mimosas, Bellinis, Kir Royals, Champagne, White and Red Wine

Two hours: \$12 per person

Four hours: \$16 per person

*Passed Mimosas Upon Arrival Included

TOP NOTCH

A Selection of Specialty Vodka Drinks Including Bloody Mary's, Screw Drivers, Greyhounds, and The Classic Cape Codder

Mimosas, Bellinis, Kir Royals, Champagne, White and Red Wine, Domestic and Imported Beer

Two Hours: \$16 per person

Four Hours: \$22 per person

*Passed Mimosas Upon Arrival Included

\$125 Bartender Fee on all Consumption and Cash bars under 50 guests

*All Beverage Packages are customizable in content

All Day Meeting Package

All Day Beverages

Assorted Coke Products, Iced Tea, Spring and Sparkling Water, Coffee and Tea

Continental Breakfast

Assorted Miniature Muffins, Bagels and Pastries
Served with Creamery Butter, Assorted Jellies, and Cream Cheese
Cranberry and Orange Juice
Fresh Fruit

The 10 AM Energy Boost

Trail Mix, Seasonal Whole Fruit

Luncheon Buffet

Please Select Two

Mixed Field Green Salad

Cherry Tomatoes, Red Onion, Carrots, Cucumber,
and a Balsamic Vinaigrette

Seasonal Pasta Salad

Soup Du Jour

Chefs House Made Soups Include :
Hearty Lentil (Vegan), Turkey and Wild Rice, Mushroom Barley,
Creamy Tomato, Gazpacho, and Seasonal Clam Chowder (Supplement \$2)

Assorted Sandwiches and Wraps

Please Select Three

Roast Beef, Cheddar, L&T, Crispy Onions, Horseradish Sauce on a Brioche Roll
House Made Roast Turkey, Swiss, L&T, and Avocado Mayo on a Multigrain Roll
House Prepared Chicken Salad Wrap with Lettuce and Tomato
Tuna Salad with Lettuce and Tomato on a Spinach Wrap
Ham, Swiss, Lettuce and Tomato and Honey Mustard on a Brioche Roll

Please Select One

Grilled Vegetable Panini on Rustic Roll with Herbed Goat Cheese
Roasted Vegetables, Sprouts, and Hummus on a Roasted Tomato Wrap

DESSERT

Assorted Cookie Platter

Mid-Afternoon Refresher

Granola Bars, Fresh Fruit Display

\$40 per person, for a Minimum of 25 Guests
Please add 20% service charge and 6.35% tax

Deli Buffet Luncheon

Please Select Two

Mixed Field Green Salad

With Cherry Tomatoes, Red Onion, Carrots, Cucumber,
And a Balsamic Vinaigrette

Chef's Slaw

Seasonal Pasta Salad

Dijon Potato Salad

Soup Du Jour

Chefs House Made Soups Include :

Hearty Lentil (Vegan), Turkey and Wild Rice, Mushroom Barley,
Creamy Tomato, Gazpacho, and Seasonal Clam Chowder (Supplement \$2)

Assorted Sandwiches and Wraps

Please Select Three

Roast Beef, Cheddar, L&T, Crispy Onions, Horseradish Sauce on a Brioche Roll
House Made Roast Turkey, Swiss, L&T, and Avocado Mayo on a Rustico Roll
House Made Chicken Salad Wrap with Lettuce and Tomato
Tuna Salad with Lettuce and Tomato on a Spinach Wrap
Ham, Swiss, Lettuce and Tomato and Honey Mustard on Rye

Please Select One

Grilled Vegetable Panini on Rustico Roll with Herbed Goat Cheese
Roasted Vegetables, Sprouts, and Hummus on a Roasted Tomato Wrap

DESSERT

Just Baked Cookie Platter

COFFEE & TEA

Iced Tea, Assorted Coke Products, Spring and Sparkling Included

\$19 per person, for a Minimum of 25 Guests
Please add 20% service charge and 6.35% tax

Luncheon Plated Menu

-All Entrées Must be Pre-selected by Guests-

SOUPS and SALADS

Please Select One

Chef's House Made Soups Include:

Turkey and Wild Rice
Mushroom Barley
Hearty Lentil (Vegan)
Gazpacho
Creamy Tomato
Seasonal Clam Chowder
(Supplement \$2)

Mixed Greens
with Cherry Tomatoes, Red Onion, Cucumber,
Carrot, and a Balsamic Vinaigrette
Classic Caesar Salad
with House Baked Croutons, Parmesan Cheese, and
Creamy Dressing
Spinach Salad
Sliced Mushrooms, Red Onions, Toasted Walnuts,
Chopped Bacon, and Sherry Vinaigrette
Arugula and Goat Cheese Salad
with Cherry Tomatoes, Toasted Walnuts, Apples
and Lemon Vinaigrette
(Supplement \$2)

Served with Fresh Baked Rolls and Butter

ENTRÉES

Please Select Two

Grilled Salmon Filet
Lemon and Roasted Tomato Beurre Blanc

**Chicken Francaise, Marsala or
Piccata**

Petite Sirloin Steak (Supplement \$4)
Shallot and Parley Butter

Pork Cutlet
Lemon Caper Demi Glace, Parmesan

Marinated Flank Steak
Topped with Roasted Mushrooms and Red
Onions

Arugula & Baby Spinach Salad
Please Select One
Grilled Chicken, Classic Tuna Salad, or Grilled
Salmon

Roasted Cod Filet
Fresh Herbs, Leeks and Oven Roasted Tomatoes

Vegetarian Options

Please select one

Pesto Eggplant Parmesan

Crispy Eggplant, Slow Roasted Tomatoes, House Made Pesto, Fresh Mozzarella and Parmesan Cheese over White Beans and Pasta

Grilled Portabella Mushroom

Over Mixed Greens with Goat Cheese and Sweet Onion Dressing

Artichoke and White Bean Ragout

With Zucchini Ribbons and Grilled Ciabatta,

ACCOMPANIMENTS

Please Select One

Grilled/ Roasted Asparagus

Mixed Seasonal Vegetables

Green Beans with Roasted Shallots

Steamed Broccoli with Roasted Garlic

Roasted Cauliflower with Grilled Red Peppers

Please Select One

Creamy Whipped Potatoes

Scalloped Potatoes in Parmesan Cheese Sauce

Roasted Red Potatoes with Fresh Herbs

Crispy Yukon Gold and Sweet Potato Wedges

with Shallots, and Herbs

Rice Pilaf with Lemon Thyme

DESSERT

Please Select Either

Assortment of Miniatures

To be Served Family Style on Each Table

Please Select Three

Chocolate Cheese Cake

Miniature Éclair

Mini Cannoli

Chocolate Mousse Cups

Fresh Fruit Tartlettes

Miniature Caramel Dipped Cream Puffs

Assorted Cookies and Brownie Patter

Assorted Miniature Cupcakes

OR

Plated Desserts
Please select one
One Serving to Each Guest

Tiramisu
With Chocolate Shavings
Chocolate Ganache Cake
Fresh Fruit Crisp
Lemon Sorbet
New York Style Cheese Cake

COFFEE & TEA
Assorted Juices, Iced Tea, Assorted Coke Products, Spring and Sparkling Water
Included

\$32 per person, for a Minimum 25 Guests
Please add 20% service charge and 6.35% tax

Luncheon Buffet Menu

SOUPS and SALADS

Please Select Two

Mixed Greens

with Cherry Tomatoes, Red Onion, Cucumber,
Carrot, and a Balsamic Vinaigrette

Seasonal Pasta Salad

Fresh Vegetables and a Balsamic Vinaigrette

Classic Caesar Salad

with House Baked Croutons, Parmesan Cheese, and
Creamy Dressing

Spinach Salad

Sliced Mushrooms, Red Onions, Toasted Walnuts,
Chopped Bacon, and Sherry Vinaigrette

Tomato, Cucumber, Red Onion Salad

with Garlic, Dill and Red Wine Vinaigrette

Mediterranean Couscous Salad

With Lemon, Basil, Olives, and Feta Cheese

Chef's House Made Soups Include:

Turkey and Wild Rice

Mushroom Barley

Hearty Lentil (Vegan)

Gazpacho

Creamy Tomato

Seasonal Clam Chowder

(Supplement \$2)

Served with Fresh Baked Rolls and Butter

ENTRÉES

Please Select Two

Grilled Salmon Filet

Lemon and Roasted Tomato Beurre Blanc

Marinated Flank Steak

Topped with Roasted Mushrooms and Red
Onions

Chicken Francaise, Marsala or Piccata

Roasted Cod Filet

Fresh Herbs, Leeks and Oven Roasted Tomatoes

Sweet Italian Sausage and Peppers

with Rich Marinara, Roasted Garlic, and
Orecchiette Pasta

Herb Roasted Pork Loin

Sautéed Onions and Braised Apples

Vegetarian Options

Please Select One

Pesto Eggplant Parmesan

Crispy Eggplant, Slow Roasted Tomatoes, House Made Pesto, Fresh Mozzarella and Parmesan Cheese over White Beans and Pasta

Grilled Portabella Mushroom

Over Mixed Greens with Goat Cheese and Sweet Onion Dressing

Artichoke and White Bean Ragout

With Zucchini Ribbons and Grilled Ciabatta

ACCOMPANIMENTS

Please Select One

Grilled/ Roasted Asparagus

(Served Room Temp)

Green Beans with Roasted Shallots

Steamed Broccoli with Roasted Garlic

Roasted Cauliflower with Grilled Red Peppers

Grilled/ Roasted Vegetable Platter with Balsamic

Drizzle *(Served Room Temp)*

Please Select One

Creamy Whipped Potatoes

Scalloped Potatoes in Parmesan Cheese Sauce

Roasted Red Potatoes with Fresh Herbs

Crispy Yukon Gold and Sweet Potato Wedges

with Shallots, and Herbs

Rice Pilaf with Lemon Thyme

DESSERT

Please Select Either

Assortment of Miniatures

Please Select Three

Chocolate Cheese Cake

Miniature Éclair

Mini Cannoli

Chocolate Mousse Cups

Fresh Fruit Tartlettes

Miniature Caramel Dipped Cream Puffs

Assorted Cookies and Brownie Patter

Assorted Miniature Cupcakes

OR

Plated Desserts
Please select one

Tiramisu
With Chocolate Shavings
Chocolate Ganache Cake
Fresh Fruit Crisp
Lemon Sorbet
New York Style Cheesecake

COFFEE & TEA

Assorted Juices, Iced Tea, Spring and Sparking Water, and Assorted Coke Products Included

\$29.75 per person, for a Minimum 25 Guests
Please add 20% service charge and 6.35% tax

Plated Dinner Menu

-All Entrées Must be Pre selected by Guests

SOUPS and SALADS

Please Select One

Chef's House Made Soups Include:

Turkey and Wild Rice

Mushroom Barley

Hearty Lentil (Vegan)

Gazpacho

Creamy Tomato

Seasonal Clam Chowder

(Supplement \$2)

Mixed Greens

with Cherry Tomatoes, Red Onion, Cucumber,
Carrot, and Balsamic Vinaigrette

Classic Caesar Salad

with House Baked Croutons, Parmesan Cheese, and
Creamy Dressing

Spinach Salad

Crumbled Gorgonzola, Red Onions, Toasted
Walnuts, Chopped Bacon, and Sherry Vinaigrette

Arugula and Roasted Beet Salad

Grilled Onions, Oranges, Toasted Walnuts, Goat
Cheese, and Sherry Wine Vinaigrette

Served with Fresh Baked Rolls and Butter

ENTRÉES

Please Select Two

Grilled Salmon Filet

Lemon and Roasted Tomato Beurre Blanc

Prime Rib Roast (Supplement \$5)

Served with Au Jus, for a minimum 20 people

Marinated Flank Steak

Topped with Roasted Mushrooms and Red
Onions

Statler Breast of Chicken

Roasted Shallot and Natural Pan Jus

Roasted Cod Filet

Fresh Herbs, Leeks and Oven Roasted
Tomatoes

Herb Roasted Pork Loin

Sautéed Onions and Braised Apples

**Chicken Francaise, Marsala or
Piccata**

6 oz. Filet Mignon (Supplement \$6)

Port Wine Demi

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Vegetarian Options

Please Select One

Pesto Eggplant Parmesan

Crispy Eggplant, Slow Roasted Tomatoes, House Made Pesto, Fresh Mozzarella and Parmesan Cheese over White Beans and Capellini

Grilled Portabella Mushroom

Over Artichoke and White Bean Ragout

Artichoke and White Bean Ragout

With Zucchini Ribbons and Grilled Ciabatta

ACCOMPANIMENTS

Please Select One

Mixed Seasonal Vegetables

Steamed Broccoli with Roasted Garlic

Green Beans with Roasted Shallots

Grilled Asparagus with Roasted Red Peppers

Please Select One

Creamy Whipped Potatoes

Roasted Garlic Potato Gratin

Roasted Red Potatoes with Fresh Herbs

Penne A La Vodka

Rice Pilaf with Lemon Thyme

DESSERT

Please Select One

Chocolate Ganache Cake

Raspberry Purée

Fresh Fruit Crisp

Vanilla Bean Ice Cream

New York Style Cheese Cake

Seasonal Fruit Topping

Lemon Sorbet

COFFEE & TEA

Assorted Juices, Iced Tea, and Assorted Coke Products Included

\$43 per person, for a Minimum 30 Guests
Please add 20% service charge and 6.35% tax

Dinner Buffet Menu

SOUPS and SALADS

Please Select Two

Wild and Basmati Rice Salad

Almonds, Scallions, and Citrus Vinaigrette

Mediterranean Couscous Salad

Lemon, Basil, Olives, and Feta Cheese

Seasonal Squash and Quinoa

Sliced Olives, Fresh Herbs, Red Pepper Oil

Asian Sesame Noodle Salad

Thin Sliced Cucumber, Carrot, Red Onion, Scallions, and Peppers, with Sesame Ginger Vinaigrette

Mixed Greens

Cherry Tomatoes, Red Onion, Cucumber, Carrot, and Balsamic Vinaigrette

Classic Caesar Salad

House Baked Croutons, Parmesan Cheese, and Creamy Dressing

Spinach Salad

Crumbled Gorgonzola, Red Onions, Toasted Walnuts, Chopped Bacon, and Sherry Vinaigrette

Arugula and Roasted Beet Salad

Grilled Onions, Oranges, Toasted Walnuts, Goat Cheese, and Sherry Wine Vinaigrette

Chef's Soup Examples Include:

Turkey and Wild Rice

Hearty Lentil (Vegan)

Mushroom Barley

Gazpacho

Creamy Tomato

Seasonal Clam Chowder

(Supplement \$2)

Served with Fresh Baked Rolls and Butter

ENTRÉES

Please Select Two

Grilled Salmon Filet

Lemon and Roasted Tomato Beurre Blanc

Marinated Flank Steak

Topped with Roasted Mushrooms and Red Onions

Chicken Francaise, Marsala or Piccata

Roasted Cod Filet

Fresh Herbs, Leeks and Oven Roasted Tomatoes

Herb Roasted Pork Loin

Sautéed Onions and Braised Apples

Grilled Mahi with White Bean Ragout

With Grilled Lemon Tomatoes, Artichoke, and Basil

(Supplement \$2)

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Option of a Chef Attended Carving Station

(Additional \$9 per person if substituting for an Entrée, or \$18 per person if an additional Entrée)

Please Select One Beef and One Other

Herb Roasted Tenderloin

Horseradish Cream Sauce

Prime Rib

Horseradish Cream Sauce

Oven Roasted Turkey Breast

Cranberry Chutney

Herb Crusted Pork Loin

Apple Sauce

Vegetarian Options

Please Select One

Pesto Eggplant Parmesan

Crispy Eggplant, Slow Roasted Tomatoes, House Made Pesto, Fresh Mozzarella and Parmesan Cheese over White Beans and Pasta

Grilled Portabella Mushroom

Over Mixed Greens with Goat Cheese and Sweet Onion Dressing

Artichoke and White Bean Ragout

With Zucchini Ribbons and Grilled Ciabatta

ACCOMPANIMENTS

Please Select One

Grilled/Roasted Vegetable Platter with Balsamic
Drizzle (*Served Room Temp*)

Green Beans with Roasted Shallots

Grilled Asparagus with Roasted Red Peppers
(*Served Room Temp*)

Roast Butternut Squash with Toasted Pumpkin
Seeds

Please Select One

Creamy Whipped Potatoes

Roasted Garlic Potato Gratin

Roasted Red Potatoes with Fresh Herbs

Penne A La Vodka

Rice Pilaf with Lemon Thyme

Vanilla & Maple Scented Whipped Sweet Potato

DESSERT

Please Select Either

Assortment of Miniatures

Please Select Three

Chocolate Cheese Cake

Miniature Éclair

Mini Cannoli

Chocolate Mousse Cups

Fresh Fruit Tartlettes

Miniature Caramel Dipped Cream Puffs

Assorted Cookies and Brownie Patter

Assorted Miniature Cupcakes

OR choose one

Chocolate Ganache Cake

Plated

Fresh Fruit Crisp

Vanilla Bean Ice Cream

Plated or served Buffet Style

Lemon Sorbet

Plated Only

NY Style Cheesecake

COFFE & TEA

Assorted Juices, Iced Tea, and Assorted Coke Products Included

\$39 per person, for a Minimum 30 Guests
Please add 20% service charge and 6.35% tax

Cocktail Hour with Hors d'oeuvre Menu

Stationary Hors d'oeuvre

Domestic & Imported Cheeses

Decorated Boards Garnished with Fresh Fruit, Ripe Brie, Dill Havarti,
Vermont Cheddar, Herb Crusted Chevre

Ciabatta Wedges, Sliced Baguette, Crisp Crackers, and Flatbreads

\$7

with Vegetable Crudité \$10

Trio of Dips

Olive and Caper Tapenade, Hummus, Grilled Eggplant and Roasted Garlic
Pita Chips, Herb Crostini

\$5

Fresh Vegetable Crudité

Crisp Seasonal Vegetables, Served with Hummus and Ranch Dressing

\$5

Antipasto

Cured Italian Meats, Pickled Vegetables, Roasted Red Peppers, Olives, Fresh Italian Cheeses, Artisan
Breads with Imported Extra Virgin Olive Oil

\$14

with Vegetable Crudité \$17

Baked Artisan Flatbread Pizzas

A Variety including:

Goat Cheese and Fig,

Marinated Tomato and Gorgonzola, Broccoli Rabe and Sausage,

Arugula Parmesan and Roast Garlic

\$8

Salsa Bar

A Variety of Ethnic Salsas including:

Roasted Tomato and Lime, Pico De Gallo,

Mango and Corn, and Salsa Verde

Served with Tri Colored Tortillas and Tostones

\$8

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Passed Hors d'oeuvre

Priced Per Guest

Calamata and Roast Garlic Tapenade on Mini Brioche Squares \$2

Chicken & Lemongrass Dumplings with Soy Ginger Dipping Sauce \$2.5

Pigs in a Blanket \$2.5

Gorgonzola & Baby Spinach Stuffed Cremini Mushroom Caps \$3

German Potato Cakes Chive Crème Fraiche \$3

Thai Chicken Satay Spicy Peanut Dipping Sauce \$3

Artichoke & Goat Cheese Beignet with a Roasted Garlic Aioli \$3

Cilantro Lime Marinated Sirloin Skewer with Avocado Creme \$3

Traditional Italian Sausage Stuffed Mushroom Caps \$3

Truffle Risotto Arancini with a Roast Garlic Aioli \$3

Curry Chicken Tartlet \$3

Sirloin Crostini Roast Red Pepper Relish \$3

Citrus Cured Salmon in Cucumber Cups with Fresh Dill \$3

Maple Glazed Scallops Wrapped in Bacon \$3.5

Beef Negimaki Asian Rolled Beef, Carrots, Scallions, Sesame, and Ginger \$3.5

Beef Sliders Angus Beef Patty on Miniature Brioche \$4

Miniature Crab Cake Chipotle Aioli \$4

Miniature Lobster Rolls Cold Lobster Salad with Lemon Zest on Miniature Brioche \$4 .5

Shrimp Cocktail with a zesty Cocktail Sauce \$4.5

CHEF ATTENDED STATIONS

\$85 Chef Fee Per Station

Prices are based on three stations. Cost per Station may increase if fewer than three are selected.

Carving Station

\$19pp

Please Select One

Prime Rib & Roasted Turkey, Creamy Horseradish Sauce, Cranberry Chutney

Tenderloin of Beef & Roasted Turkey, Creamy Horseradish Sauce, Cranberry Chutney
(\$5 supplement)

**Both Choices are accompanied with a Grilled or Roasted Vegetable Platter
and Assorted Dinner Rolls.**

Skewers Supreme

\$16.5pp

Our Chef will expertly Grill and Serve:

Chicken Tikka

Citrus & Rosemary Marinated Beef

Orange Glazed Swordfish

Seasonal Vegetable

All Skewers are served with Rice Pilaf

Traditional

\$26pp

Cedar Planked Salmon

And

Herb Crusted Beef Tenderloin

Served with Yukon Gold and Sweet Potato Wedges with Herb Oil and

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Haricots Verts with Grilled Lemon

Meatball Station

\$12.5pp

Traditional Beef Meatball

Spicy Pork Meatball

Vegetarian Meatball

Each served with its own sauce and Cheesy Garlic Knots

Risotto Station

\$16pp

To Include Three Selections of Risotto Finished to Order on the Station

Please Select Three

White Truffle Risotto with Roasted Zucchini & Reggiano Parmesan

Roasted Butternut Squash with Pancetta & Sage

Bacon & Apple with Rosemary

Wild Mushrooms, Roasted Garlic, and finished with Ricotta Cheese

Paella Inspired with Chorizo, Shrimp, Saffron, Tomatoes and Peas

All three choices will be accompanied by a Field Green or Caesar Salad and a Selection of Dinner Rolls

Pasta Station

\$14pp

To be expertly prepared by one of our top Chefs

Please Select Two Pastas and Two Sauces:

Penne

Orecchiette

Farfalle

Cheese Tortellini

Marinara
Alfredo Parmesan Primavera with Vegetables
Pesto
Ala Vodka

Both choices are served with Caesar Salad, Shaved Parmesan, Red Pepper Flakes and House Made Focaccia with Extra Virgin Olive Oil

Amber Waves

\$12pp

Assorted Grain Based Salads:

Blackened Chicken Rice and Beans with Ancho Chile Vinaigrette

Wheatberries with Grated Carrots, Golden Raisins and Curry Vinaigrette

Couscous with Chickpeas, Fresh Peas, Corn and Cilantro - Lemon Vinaigrette

Cracked Wheat with Tomato, Cucumber, Parsley and Mint

Mediterranean Table

\$12pp

Grilled Baby Artichokes

Cucumber, Tomato and Mint Salad

Roasted Cauliflower with Red Pepper Vinaigrette

Carrots with Cumin Dressing

Broiled Feta with Honey and Aniseed

Beet and Red Onion Salad with Orange Zest

Warm Grilled Flatbreads

Harvest Salads

\$10pp

Traditional Salad Bar with choice of 2:

Spring Mix
Chopped Romaine
Baby Spinach

Topping will include Garden Fresh Tomatoes, Cucumber, Chopped Bacon, Carrots, Red Onions, Broccoli, Chickpeas, Olives, Crumbled Blu Cheese, Mushrooms, Red Bell Peppers, House Made Croutons, Balsamic Dressing, Parmesan Peppercorn Dressing

Grilled Cheese Station

\$13pp

A Trio of Miniature Grilled Cheese Sandwiches Featuring:

Cheddar, Apple and Dijon Mustard
Smoked Mozzarella, Tomato and Basil
Pesto Pepper Jack, Bacon and Chipotle Mayo
Paired with Seasonal Soup

Mashed Potato Bar

\$12pp

Guests will have a choice of:
Roasted Garlic Mashed Potatoes
Mashed Sweet Potatoes
(Vegan) Whipped Cauliflower

Toppings include:

Bacon, Scallions, Caramelized Onions, Mushrooms, Fresh Herbs, Wasabi,
Truffle Oil, Roast Garlic, Chipotle Sauce, Cheddar and Blue Cheese

Add On:

Grilled Shrimp \$6

Braised Short Ribs \$5

Pulled Pork \$3

Grilled Chicken \$3

Beverage Additions

Cash Bar- All guests will pay for their beverages with cash.

Consumption Bar-Each drink will be charged individually. The host will be responsible for the consumption tab.

Bartender Fee (All Cash or Consumption Bars under 50)-\$125

Open Premium Bar

Two Hours

Grey Goose, Kettle One, Bombay Sapphire, 10 Cane Rum, Patron Silver, Johnny Walker Black, Makers Mark, Red and White Wine (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio or Sauvignon Blanc),

Domestic and Imported Beer, Assorted Coke Products, Sparkling and Spring Water

\$18pp

\$6 per person per additional hour

Open House Bar

Two Hours

Absolute/Titos, Tanqueray, Bacardi, Jose Cuervo Silver, Jack Daniels, Jim Beam, Dewar's, House Red and White Wine (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio or Sauvignon Blanc),

Domestic and Imported Beer, Assorted Coke Products, Sparkling and Spring Water

\$16pp

\$4 per person per additional hour

Open Beer and Wine

Two Hours

All House Red and White Wine (Cabernet, Pinot Noir, Chardonnay, Pinot Grigio or Sauvignon Blanc),

Domestic and Imported Beer, Assorted Coke Products, Sparkling and Spring Water

\$14pp

\$3 per person per additional hour

Facility Fees

In Season (April-December)

Off Season (January-March)

Weekdays

Lounge-\$400

Main Dining Room-\$400

Patio-\$200

Venue- \$900

Weekdays

Lounge- \$300

Main Dining Room-\$300

Venue-\$500

Weekends

Lounge-\$550

Main Dining Room-\$550

Patio-\$350

Venue-\$1250

Weekdays

Lounge-\$400

Main Dining Room-\$400

Venue-\$700

Setup and Restoration Fees may apply.