

Event Menu

New Haven Country Club



Please contact:

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Breakfast Menus

Continental Breakfast

Assorted Miniature Muffins, Bagels and Danishes
Butter, Assorted Jellies, and Cream Cheese
Coffee, Assorted Teas, Cranberry and Orange Juice
Fresh Fruit Salad
\$9 per person

Healthy Start Breakfast

Assorted Miniature Muffins, Bagels and Danishes
Butter, Assorted Jellies, and Cream Cheese
Fresh Fruit Salad, Assorted Cereal, Granola and Yogurt Parfaits
Coffee, Assorted Teas, Cranberry and Orange Juice
\$12 per person

All American Breakfast

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

Add a Chef Attended Omelet Station

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

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

Bountiful Brunch

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

Brunch Buffet

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

Please Select One

Classic Eggs Benedict with Hollandaise

Or

Assorted Deep Dish Quiche

Please Select One

Strawberry & Banana Topped Texas French Toast with
Vermont Maple Syrup

Or

Belgium Waffles with Vermont Maple Syrup

Please Select One

Roasted Atlantic Salmon
Herb Tomato Beurre Blanc

Sliced London Broil
Roasted Mushrooms and Red Onions

Chicken Francaise or Marsala

Baked Boston Cod
Leeks and Oven Roasted Tomatoes

Accompaniments

Vegetables

Please Select One

Grilled Vegetable Platter with Balsamic Drizzle
Grilled Asparagus, Room Temp
Steamed Haricot Vert, Lemon & Shallot

Pasta

Please Select One

Cheese Filled Tortellini with Marinara

Penne A La Vodka

Penne Primavera

Pasta Shells, Garlic & Broccoli

Add Our Chef Attended Omelet Station

Fresh Omelets made to order with a variety of toppings including: Ham, Bacon, Tomatoes, Onions, Peppers, Mushrooms & Cheddar Cheese

Additional \$6 per person

Chef Fee of \$85 per 60 guests

House Baked Desserts

Please Select One

Fresh Baked Cookies & Brownies Platter

Hot Apple or Peach & Raspberry Crisp A La Mode

New York Style Cheese Cake with Berry Coulis

Chocolate Ganache with Raspberry Sauce

Mini Cannoli and Éclair Platter

Fresh Baked Seasonal Pies

Mini Sundae Bar

All Brunches Include Coffee, Tea & Assorted Juices

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

25 person minimum

Brunch Beverage Additions

The Bubbly Bar

Mimosa's, Bellini's, Kir Royals, Champagne, White & Red Wine

Two Hours: \$12 per person

Four Hours: \$16 per person

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

\$125 Bartender Fee on all Cash & Consumption Bars

All Day Meeting Package

All Day Beverages

Lemonade, Iced Tea, Coffee, and Tea

Continental Breakfast

Assorted Miniature Muffins, Bagels and Danishes Served with Creamery Butter,
Assorted Jellies, and Cream Cheese

Fresh Fruit Salad

Cranberry and Orange Juice

The 10 AM Energy Boost

Trail Mix, Seasonal Whole Fruit

Luncheon Buffet

Please Select Two

Mixed Field Green Salad with Balsamic Vinaigrette

Seasonal Pasta Salad

Or

Fresh Homemade Soup

Hearty Lentil (Vegan), Turkey & Rice, Beef Barley, Minestrone, Creamy Tomato,
Gazpacho or

New England 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 Roasted Turkey, Swiss, L&T, and Avocado Mayo on a Multigrain Roll

House Prepared Chicken Salad with L&T in a Wrap

Tuna Salad with L&T in an Herb Wrap

Ham, Swiss, Honey Mustard, L&T on a Brioche Roll

Grilled Vegetables on a Grilled Ciabatta with Pesto & Goat Cheese

Dessert

Assorted Cookie & Brownie Platter

Mid-Afternoon Refresher

Mixed Granola Bars, Fresh Fruit Display

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

Luncheon Plated Menu

Soups and Salads

Please Select One from Each Category

Fresh Homemade Soups:

Turkey and Rice

Beef and Barley

Hearty Lentil (Vegan)

Gazpacho

Creamy Tomato

New England Clam Chowder (\$2 Supplement)

Salads

Mixed Greens

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

Classic Caesar Salad

Romaine Lettuce, House Baked Croutons, Parmesan Cheese,
and Creamy Caesar Dressing

Spinach Salad

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

Arugula and Goat Cheese Salad

Baby Arugula, Toasted Walnuts, Dried Cranberries,
Sliced Apples and Lemon Vinaigrette
(Supplement \$2)

Served with Fresh Rolls and Butter

Entrees

Please Select Two

Pan Seared Atlantic Salmon
Roasted Tomato Butter Sauce

Roasted Pork Tenderloin Medallions
Topped with a Rich Vegetable Ragout

Grilled New York Sirloin
Roasted Mushrooms & Onions

Chicken Francaise or Marsala

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

Accompaniments

Please Select One

Grilled Asparagus
Mixed Seasonal Vegetables
Green Beans with Roasted Shallots
Steamed Broccoli with Roasted Garlic

Please Select One

Creamy Whipped Potatoes
Potato Au Gratin
Roasted Red Potatoes with Fresh
Herbs
Rice Pilaf

Dessert

Assortment of Miniatures

Please Select Three

To Be Served Family Style on Each Table

Chocolate Cheese Cake
Éclair's, Cannoli's
Chocolate Mousse Cups, Caramel Dipped Cream Puffs

or

Please select one

Assorted Cookies and Brownie Platter
Assorted Cupcake Platter

or

Plated Desserts

Please Select One

Baked Peach and Raspberry Cobbler
Chocolate Ganache Cake with Raspberry Coulis
Baked Apple Crisp A La Mode
New York Style Cheese Cake with Fresh Berries
Lemon Sorbet

Coffee, Tea, Assorted Juices, Iced Tea, Lemonade Included

\$29 per person, for a Minimum of 25 Guests
Please add 20% service charge and 6.35% tax

Luncheon Buffet Menu

Soups and Salads

Please Select Two from Either Category Below

Mixed Field Greens

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

Seasonal Pasta Salad

Fresh Vegetables and a Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce, House Baked Croutons, Parmesan Cheese and Creamy Caesar Dressing

Spinach Salad

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

Mediterranean Couscous Salad

With Lemon, Basil, Olives, and Feta Cheese

Fresh Homemade Soups

Turkey & Rice	Creamy Tomato
Beef and Barley	New England Clam Chowder
Hearty Lentil (Vegan)	(Supplement \$2)
Gazpacho	

Served with Fresh Baked Rolls and Butter

Entrees
Please Select Two

Grilled Salmon Filet
Roasted Tomato Butter Sauce

Herb Roasted Pork Loin
Sautéed Onions and Braised Apples

Chicken Francaise or Marsala
Sliced London Broil
Roasted Mushroom and Red Onions

Sweet Italian Sausage and Peppers
with Rich Marinara, Roasted Garlic,
and Orecchiette Pasta

Roasted Cod Filet
Fresh Herbs, Leeks and Oven Roasted
Tomatoes

Vegetable Risotto
Spinach, Mushrooms, Tomatoes &
Garlic

Pesto Eggplant Parmesan
Eggplant, Slow Roasted Tomatoes, Mozzarella & Pesto
Over White Beans & Pasta

Luncheon Buffet Accompaniments
Please Select One

Grilled Asparagus
(Served Room Temp)

Steamed Broccoli with Roasted Garlic

Green Beans with Roasted Shallots

Grilled Vegetable Platter with
Balsamic Platter

Please Select One

Creamy Whipped Potatoes

Crispy Yukon Gold and Sweet
Potatoes

Spinach & Mushroom Risotto

Roasted Red Potatoes with Fresh
Herbs

Rice Pilaf with Lemon Thyme

Dessert

Please Select Three Miniatures

Chocolate Cheese Cake, Éclair, Cannoli, Chocolate Mousse Cups and Miniature
Caramel Dipped Cream Puffs

Or

Cookie and Brownie Platter

Or

Select One Plated Dessert

Peach & Raspberry Cobbler

Chocolate Ganache Cake with Raspberry Coulis

Baked Apple Crisp A La Mode

New York Style Cheesecake with Fresh Berries

Coffee and Tea, Assorted Juices, Iced Tea and Lemonade Included

\$32 per person, for a minimum of 25 guests
Please add 20% service charge and 6.35% tax

The Cocktail Hour

Consists of an Imported and Domestic Cheese Board
Fresh Vegetables Crudit  with Dip with
Your Selection of Passed Hors D'oeuvres

Passed Hors D'oeuvres

Please Select Three

Antipasto Skewer, Mozzarella, Kalamata Olive & Artichoke

Asparagus & Asiago Wrapped in Phyllo

Beef Negimaki Ginger Soy Dip Sauce

Gorgonzola & Spinach Stuffed Mushroom Cap

Wild Mushroom & Truffle Tart

Vegetable Spring Roll Sweet Chili Sauce

Beef Cilantro Empanada Salsa Sour Cr me

Black Truffle Mac & Cheese Tart
Beef Carpaccio Crostini Roasted Pepper Caper Relish
Asian Beef Skewer Avocado Crème
Franks in a Blanket Dijon Mustard
Sweet Chili Pork Belly
Brie & Raspberry Phyllo Purse
Falafel Cake Tzatziki Sauce
Mini Veal Meatball Roasted Tomato Sauce
Grilled Sirloin Crostini Kalamata Pepper Relish
Tomato, Mozzarella & Basil Skewer
Chicken Satay Thai Peanut Sauce
Chicken & Lemon Grass Dumping
Italian Sausage Stuffed Mushroom Cap
Truffle Arancini Roasted Garlic Crème
Crispy Pork Spring Roll Sesame Soy Sauce
Crispy Artichoke Beignet
Pineapple Chicken Kabob

Please Select Two

Boursin Stuffed Figs
Tuna Tartar Crispy Wonton
Seafood Ceviche Crisp Tortilla Shell
Mini Lump Crab Cakes Chipotle Aioli
Lobster Roll Maine Lobster Salad Mini Brioche
Sweet Melon & Prosciutto Skewer
Smoked Salmon Canapé with Lemon Dill Aioli Caper & Red Onion
Seared Ahi Tuna with Tobiko
Crab Fritter Roasted Pepper Crème
Bacon Wrapped Scallops Maple Glaze
Spanakopita Feta Spinach Phyllo
Lolli-Pop Lamb Chop Herb Marinated

\$22 per person, for a Minimum of 25 Guests
Please add 20% service charge and 6.35% tax

Cocktail Hour Additions

Raw Bar

3 Jumbo White Shrimp, 2 Little Neck Clams & 2 Blue Point Oysters Zesty Cocktail Sauce, Mignonette Sauce & Lemon Wedges with Oyster Crackers & Tabasco
(Market Price)

Antipasto Display

Imported Cured Meats and Cheeses Marinated and Pickled Vegetables, Assorted Breads, Crostini and Crackers
\$14 per person

Trio of Dips & Spreads

Roasted Red Pepper Humus, Grilled Eggplant and Roasted Garlic Dip & Kalamata Olive and Caper Tapenade with Seasoned Toasted Pita and New York Style Flat Breads
\$5 per person

Baked Thin Crust Pizza Board

Pizza Margarita, Pepperoni, Mushroom & Gorgonzola, Fig Spread & Goat Cheese Clam Casino, Roasted Vegetable Pesto, Crumbled Sausage & Roasted Red Pepper
\$8 per person

Chips & Salsas

Crispy Tri Colored Nacho Chips with House Made Guacamole Roasted Tomato Pico D Gallo, & Salsa Verde Fresh Cilantro and Sour Cream
\$8 per person

Chef Attended Sushi Station

A Selection of Fresh Made Sushi, Sashimi Assorted Traditional Rolls & Specialty Rolls (Market Price)

Professional Ice Sculptures

Love Birds on a Heart, Dancing Bride & Groom Ice Flower Vase Center Pieces,
Raw Bar Full Martini Bar, Pricing Upon Request

Plated Dinner Menu

All Entrees Must be Pre-Selected by Guests

Soups & Salads

Please Select Either a Soup or Salad

Soups

Turkey and Rice, Beef and Barley
Hearty Lentil (Vegan), Gazpacho
Creamy Tomato, New England Clam Chowder (Supplement \$2)

Salads

Mixed Field Greens

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

Caesar Salad

Romaine Lettuce, House Baked Croutons, Parmesan Cheese and
Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Crumbled Gorgonzola, Red Onion, Toasted Walnuts, Chopped
Bacon, and Sherry Vinaigrette

Arugula and Roasted Beet Salad

Baby Arugula, Grilled Onions, Oranges, Toasted Walnuts, Goat Cheese, and
Sherry Vinaigrette

Entrees

Please Select Two

Pan Seared Salmon Filet

With a Roasted Tomato Butter Sauce

Sliced London Broil

Topped with Roasted Mushrooms and Red Onions

Herb Baked Cod Filet

Served over Leeks & Oven Roasted Tomatoes

Chicken Francaise or Marsala

Six-ounce Filet Mignon (Supplement \$6)

With a Red Wine Reduction

Prime Rib Roast

Served with Au jus, Min 20 ppl (Supplement \$5)

Statler Breast of Chicken

Served with Roasted Shallot and Natural Pan Jus

Herb Roasted Pork Loin

Served with 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 Artichoke and White Bean Ragout

Artichoke, Tomato and White Bean Ragout

With Zoodles and Grilled Ciabatta

Plated Dinner 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

Rice Pilaf with Lemon Thyme

Dessert

Please Select One

Chocolate Ganache Cake with Raspberry Coulis
and Crème Anglaise

Baked Apple Crisp A La Mode

New York Style Cheese Cake Topped with Fresh Berries

Coffee, Tea, Assorted Juices, Iced Tea and Lemonade Included

\$45 per person, for a minimum of 30 Guests

Please add 20% service charge and 6.35% tax

Family Style Dinner

Salad Course

Please Select One

Mixed Field Green Salad

Grape Tomato, English Cucumber, Matchstick Carrot, Sliced Red Onion &
Balsamic Vinaigrette

Classic Caesar Salad

Chopped Romaine Hearts, Garlic Croutons, and House Made Creamy Caesar
Dressing

Baby Arugula Salad

Baby Arugula, Crumbled Goat Cheese, Sliced Granny Smith Apple, Toasted
Walnuts and Apple Cider Vinaigrette

Boston Bibb & Endive Salad

Diced Bosh Pear, Sun Dried Cranberries, Sun Flower Seeds and a Sweet Sherry
Vinaigrette

Mixed Summer Greens

Roasted Beets, Toasted Pine Nuts, Crumbled Gorgonzola and a Lemon Thyme
Vinaigrette

Served with Fresh Baked Dinner Rolls and Whipped Sweet Butter

Entrees

Please Select Two

Sliced Roast Sirloin

Roasted Shallot Bordelaise

Herb Roasted Pork Tenderloin

Roasted Pearl Onions with Brandy Braised Apples

Pan Seared Atlantic Salmon

Roasted Tomato Beurre Blanc

Sautéed Chicken Francaise

Light Egg Batter with a Lemon Sauce

Grilled Center Cut Swordfish

Roasted Red Pepper Coulis

Sliced Roast Turkey Breast

Cranberry Chutney and Turkey Gravy

Breaded Eggplant Pesto

Fresh Mozzarella and Pomodoro Sauce

Sautéed Chicken Marsala

Wild Mushroom Truffle Demi-Glace

Grilled Mahi Mahi

Stewed Leeks, Artichokes, Tomatoes & White Beans

Vegetables

Please select one

Grilled Asparagus Platter and Red Pepper Vinaigrette

(Served at Room Temperature)

Steamed Haricot Vert with Roasted Shallots & Lemon

Ratatouille

Grilled Mixed Vegetables (Room Temperature)
Steamed Broccolini
Roasted Autumn Vegetables (Seasonal)
Sautéed Mixed Seasonal Vegetables

Starch

Please select one

Roasted Red Bliss Potatoes with Garlic and Herbs
Spinach & Mixed Mushroom Risotto
Mixed Roasted Sweet & Gold Potatoes
Cranberry & Walnut Wild Rice
Roasted Garlic Whipped Potatoes

Dessert

Please Select Three Miniature Desserts

Chocolate Cheese Cake, Éclair, Cannoli, Chocolate Mousse Cups or Miniature
Caramel Dipped Cream Puffs

Or

Cookie and Brownie Platter

Or

Select One Plated Dessert

Peach & Raspberry Cobbler, Chocolate Ganache Cake with Raspberry Coulis,
Baked Apple Crisp A La Mode or New York Style Cheesecake with Fresh Berries
Coffee and Tea, Assorted Juices, Iced Tea and Lemonade Included

\$45 per person, for a minimum of 30 guests
Please add 20 % service charge and 6.35% tax

Dinner Buffet

Please select one from each category

Salads

Mixed Greens with Balsamic Dressing
Classic Caesar Salad

Mixed Salads

Mediterranean Quinoa Salad
Asian Noodle Salad
Roasted Vegetable Couscous Salad

Vegetables

Grilled Vegetable Platter
Sautéed Seasonal Vegetables
Steamed Green Beans and Roasted Shallots
Grilled Asparagus

Potatoes

Roasted Red Bliss Potatoes
Whipped Potatoes
Roasted Mixed Sweet and Yukon Gold Potatoes
Au Gratin Potatoes

Pastas

Penne Marinara
Penne A La Vodka
Farfalle Creamy Pesto
Tortellini Alfredo
Cavatappi Primavera

Fish

Roasted Atlantic Salmon Served with a Lemon Butter Sauce
Herb Crusted Boston Cod Served with a Roasted Tomato
Beurre Blanc
Grilled Center Cut Swordfish, Topped with a Tomato
Cucumber Hash

Chicken

Sautéed Chicken Marsala Wild Mushroom Sauce
Egg Battered Chicken Francaise with a Lemon Sauce
Chicken Saltimbocca Prosciutto, Mozzarella Demi-Glace

Chef Attended Carving Stations

Please select one

Marinated London Broil
Creamy Horseradish Sauce

Roasted Turkey Breast
Cranberry Chutney

Herb Crusted Loin of Pork
Cinnamon Apple Sauce

Smoke Cured Ham
Whole Grain Dijon

Roast Porchetta
Natural Pan Gravy

Roasted New York Sirloin *
Red Wine Reduction

Roasted Filet Mignon *
Horseradish Cream

*Denotes an upcharge, please ask for pricing.

Dessert

Please Select Three

Chocolate Cheese Cake

Éclair and Cannoli

Chocolate Mousse Cups

Miniature Caramel Dipped Cream Puffs

Or

Cookie and Brownie Platter

Or

Select One Plated Dessert

Peach & Raspberry Cobbler

Chocolate Ganache Cake with Raspberry Coulis

Baked Apple Crisp A La Mode

New York Style Cheesecake with Fresh Berries

Coffee and Tea, Assorted Juices, Iced Tea and Lemonade Included

\$40 Per person, for a minimum of 30 Guests

Please add 20% service charge and 6.35% tax

Station Dinner Options

Choose Three or More Stations

Full Salad Bar

\$12 per person

Assorted Dinner Rolls & Whipped Butter

Mixed Spring Field Greens and Chopped Romaine Lettuce

Grape Tomatoes, Sliced English Cucumbers, Broccoli Sliced Red Onion,

Matchstick Carrots, Bell Peppers Black Olives, Sliced Mushrooms, Sliced Beets

Shredded Cheddar, Crumbled Blue Pasta Salad, Cottage Cheese Bacon Bites,

Toasted Garlic Croutons, Sunflower Seeds Dried Cranberries

House Made Dressings

Please select two

Balsamic Vinaigrette, Creamy Caesar, Raspberry Vinaigrette, Buttermilk Ranch,

Chunky Blue Cheese, Thousand Island, Italian, Creamy Peppercorn Parmesan

Chef Attended Pasta Station

\$12 per person

Choose Two Pastas & Two Sauces

Accompanied by Fresh Baked Garlic Bread

Broccoli Rabe, Oil & Garlic

Marinara Sauce

Alfredo

Creamy Vodka Sauce

Puttanesca

Creamy Pesto

Carbonara

Rigatoni

Orecchiette

Tri Color Tortellini

Cavatappi

Farfalle

Fettuccini

Penne

Choose two pastas from the list above which our Chef will prepare for your guests with a variety of sauces and an assortment of fresh herbs & vegetables to select from.

We also offer grilled chicken, crumbled sweet Italian sausage, and poached baby shrimp.

Chef Attended Carving Station

\$19 per person

\$85 Chef Fee

Please select two

Marinated London Broil

Creamy Horseradish Sauce

Roasted Turkey Breast

Cranberry Chutney

Herb Crusted Loin of Pork

Cinnamon Apple Sauce

Smoked Cured Ham

Whole Grain Dijon

Roast Porchetta

Natural Pan Gravy

Whole Roasted Atlantic Salmon

Cucumber Tomato Hash

Roasted New York Sirloin

Creamy Horseradish Sauce

Roasted Filet Mignon

Bordelaise

Veal Steamship

Bordelaise

Chef Attended Risotto Station

\$14 per person

Please select two

Wild Mushroom, Pea & Truffle with Romano Cheese
Pancetta, Butternut Squash, Peas & Fresh Sage
Mixed Roasted Seasonal Vegetables with Pesto
Lemon Chicken & Spinach
Baby Shrimp & Bay Scallop Scampi
Paella Style with Shrimp, Chicken, Chorizo Tomato,
Saffron & Peas
Smoked Bacon, Granny Smith Apples & Rosemary
Herb Roasted Tomato, Basil & Roasted Garlic

Baked Potato Bar

\$12 per person

Toppings: Chopped Bacon, Caramelized Onions, Steamed Broccoli, Crispy Buffalo
Chicken, Sliced Scallions, Roasted Red Peppers, Sliced Jalapenos, Chopped
Tomato, Chives, Pico Di Gallo, Diced Avocado, Crumbled Blue Cheese, Shredded
Cheddar, Whipped Butter & Sour Cream

Taco Bar

\$14 per person

Please select three proteins

Zesty Ground Beef, Sliced Grilled Chicken, Marinated Flat Iron Steak, Grilled
Cajun Mahi Mahi, Shredded Pork Carnitas
& Tequila Lime Marinated Shrimp
Accompanied by Crunchy & Soft Taco Shells
with Chopped Tomato, Shredded Lettuce, Diced Red Onion, Sliced Green Onion,
Sliced Jalapeno, Avocado, Shredded Cheddar Cheese, Sour Cream, Cilantro, Pico
Di Gallo and Salsa Verdi

Dim Sum Station

\$16 per person

Served in Bamboo Steamers with Assorted Dipping Sauces
Crispy Pork Shui Mai, Steamed Shrimp Shui Mai, Crispy Chicken Lemon Grass
Dumpling and Vegetable Spring Roll

Chef Attended Stir Fry Station

\$14 per person

Shrimp Fried Rice with Peas, Carrots, Corn, Onions, Sprouts Green Onion, Egg,
Soy & Jasmine Rice Chicken Lo Mein with Peas, Carrots, Corn, Onions, Cabbage,
Dried Asian Chilis Green Onion, Soy & Lo Mein Noodles

Meatball Station

\$12 per person

Please select two

Traditional Beef & Pork Meatballs in Tomato Sauce
Veal Meatballs in a Ricotta & Gorgonzola Cream Sauce
Thai Style Pork Meatballs in a Spicy Peanut Sauce
Veal Meatballs in a Spinach & Mushroom Brown Sauce
Swedish Meatballs in a Sour Cream Sherry Sauce
Meatballs Pizzaioli with Onions & Peppers in Marinara

Chef Attended Sushi Station

Market Price

A Selection of Fresh Made Sushi, Sashimi,
Assorted Traditional & Specialty Rolls

Dessert Stations

Please Select One or More

The Ultimate Sundae Bar

\$8 per person

Vanilla & Chocolate Ice Cream Hot Fudge, Sprinkles, Crushed Candies, Gummy
Bears Chopped Walnuts Nuts, Crushed Oreos Whipped Cream & Cherries

Assorted Mini Cupcake Station Chocolate, Vanilla & Red Velvet

\$10 per person

Chocolate Ganache Cake with Crème Anglaise & Raspberry Sauce

\$8 per person

Strawberry Shortcake Station Sliced Strawberries, Cake & Whipped Cream

\$8 per person

Mini Dessert Bar

\$10 per person

Please select three

Chocolate Dipped Cream Puffs, Cannoli's, Chocolate Eclairs, Cheese Cakes,
Chocolate Mousse Cups, Fresh Fruit Tarts

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)-\$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
\$22pp, \$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
\$18pp, \$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

Facility Fees in Season: April-December

Lounge: Weekdays-\$400 Weekends-\$550

Main Dining Room: Weekdays-\$400 Weekends-\$550

Patio: Weekdays-\$200 Weekends-\$350

Venue: Weekdays- \$900 Weekends \$1250

Facility Fees Off Season: January-March

Lounge: Weekdays-\$300 Weekends-\$400

Main Dining: Room Weekdays-\$300 Weekends-\$400

Venue: Weekdays-\$500 Weekends-\$700