



1898

New Haven Country Club

Event Packages



With full-service accommodations for up to 240 guests, NHCC is the perfect setting for all your family, corporate, and social needs. Originally built in 1898, our beautifully appointed rooms are filled with the charm and elegance of years gone by. At the New Haven Country Club, we take pride in our highest level of service and quality of food. Every event we host is unique and created especially for you!

For More Information, Please Contact:

Karissa Cook, Event Manager

kcook@newhavenccl.com

203.248.4488 ext. 120



Breakfast Menu

20-person minimum

Continental Breakfast

Assorted Miniature Muffins, Bagels and Danish
Butter, Assorted Jellies, and Cream Cheese
Fresh Fruit Salad
Coffee, Assorted Teas, Cranberry & Orange Juice
| \$12* per person |

Healthy Start Breakfast

Assorted Miniature Muffins, Bagels and Danish
Butter, Assorted Jellies, and Cream Cheese
Fresh Fruit Salad, Assorted Cereals, Granola and Yogurt Parfaits
Coffee, Assorted Teas, Cranberry & Orange Juice
| \$16* per person |

All American Breakfast

Scrambled Eggs, Home Fries, Choice of Crispy Bacon or Sausage Links
Assorted Miniature Muffins, Bagels and Danish
Butter, Assorted Jellies, and Cream Cheese
Fresh Fruit Salad & Assorted Cereals
Coffee, Assorted Teas, Cranberry & Orange Juice
| \$21* per person |

Add a Chef Attended Omelet Station!

Fresh Omelets made to order with a variety of toppings
Ham, Bacon, Tomatoes, Onions, Spinach
Peppers, Mushrooms & Cheddar Cheese
| \$10* per person |
+ Chef Fee of \$95 per 35 guests (One Hour of Service)

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



Bountiful Brunch Buffet

| \$32* per person |
30-person minimum

Includes:

**Fresh Fruit Salad, Assorted Muffins, Bagels, and Danish with Butter, Jelly, and Cream Cheese
Farm Fresh Scrambled Eggs, Crispy Griddled Home Fries with Onion and Peppers
Smoked Bacon or Breakfast Sausage
Coffee, Assorted Teas, Cranberry & Orange Juice**

Select Two Brunch Items

Classic Eggs Benedict with Hollandaise Sauce
Vegetable Frittata (GF)
Quiche Lorraine or **Vegetable Quiche**
Strawberry & Banana Topped Texas French Toast
Belgian Waffles with Vermont Maple Syrup

Select One Vegetable

Steamed Seasonal Vegetables
Grilled & Chilled Asparagus with Red Pepper Aioli
Steamed Green Beans with Lemon & Shallots
Grilled Vegetable Platter with Balsamic Drizzle
Roasted Broccoli & Cauliflower with Garlic

Select One Entrée

Roasted Atlantic Salmon (GF)
Herb Tomato Beurre Blanc
Sliced London Broil
Roasted Mushrooms & Red Onions
Herb Crusted Cod
Leeks & Oven Roasted Tomatoes
Chicken Francaise or **Chicken Marsala**

Select One Starch

Cheese Tortellini with Marinara Sauce
Penne a la Vodka
Cavatappi Pesto Primavera
Roasted Red Potatoes
Mixed Yukon Gold & Sweet Potatoes
Seasonal Vegetable Risotto (GF)

Select One House Baked Dessert

Fresh Baked Cookies & Brownies Platter
Hot Apple Crisp a la Mode
Peach & Raspberry Cobbler a la Mode
New York Style Cheesecake with Berry Coulis
Sliced Chocolate Ganache Cake with Crème Anglaise
Deluxe Sundae Bar

Add a Chef Attended Omelet Station!

Fresh Omelets made to order with a variety of toppings: Ham, Bacon, Tomatoes, Onions Peppers, Mushrooms, Spinach & Cheddar Cheese
| +\$10* per person |
+ **Chef Fee of \$95 per 35 guests**
(One Hour of Service)

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



Executive Meeting Package

| \$45* per person |
25 person minimum

All Day Beverage Amenities

Regular & Decaf Coffee, Assorted Herbal Teas
Lemonade, Iced Tea & Water Included

Continental Breakfast

Assorted Miniature Muffins, Bagels and Danishes
Butter, Assorted Jellies and Cream Cheese
Fresh Fruit Salad
Cranberry & Orange Juice

Mid-Morning Energy Boost

Assorted Trail Mix
Fresh Fruit Smoothies or Berry Parfaits

Mid-Afternoon Refresher

Assorted Granola Bars
Whole Fruit

Create Your Luncheon Buffet

Select One Salad

Mixed Greens

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

Classic Caesar

Chopped Romaine, House Baked Croutons,
Parmesan, Creamy Caesar Dressing

Pasta Salad

Chef's Choice Pasta, Mixed Seasonal Vegetables
Fresh Herbs & Olive Oil

Select One Soup

Turkey & Rice

Beef-Barley

Hearty Lentil (Vegan/GF)

Gazpacho (Vegan/GF)

Creamy Tomato (V)

NE Clam Chowder | +\$2

Assorted Sandwiches & Wraps

Select Two Options (Parties of 35+, Select Three)

Roast Beef, Cheddar, Lettuce, Tomato, Crispy Onions & Horseradish Sauce on a Brioche Roll

House Roasted Turkey, Swiss, Lettuce, Tomato & Avocado-Mayo on a Multigrain Roll

Homemade Chicken Salad, Lettuce & Tomato in a Wrap

Tuna Salad, Lettuce & Tomato in a Wrap

Ham, Swiss, Lettuce, Tomato, Dijon Mustard & Mayonnaise on a Brioche Roll

Select a House Baked Dessert

Assorted Cookie Platter

Homemade Brownie Platter

Assorted Cookie & Brownie Combo Platter

*Ask Us About Upgrading to a Hot Luncheon Buffet! | *All food & beverage is subject to 20% service charge + 7.35% Sales Tax



1898

Plated Luncheon

| \$32* per person |

25-person minimum

Select One Starter

Traditional Salads

Mixed Greens

Cherry Tomatoes, Cucumbers, Carrots
Red Onions, Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, Parmesan Cheese
House Baked Croutons
Creamy Caesar Dressing

House Made Soups

Turkey & Rice

Beef-Barley

Hearty Lentil (V)

Gazpacho (V)

Creamy Tomato (Veg)

NE Clam Chowder | +\$2

Specialty Salads

Spinach Lover

Baby Spinach, Sliced Strawberries
Candied Walnuts, Gorgonzola Cheese
Raspberry Vinaigrette

Arugula & Goat Cheese | +\$2

Baby Arugula, Pine Nuts, Sliced
Apples, Dried Cranberries
Sherry Vinaigrette

Served with Fresh Baked Rolls & Whipped Butter

Select Three Entrée Choices

All Entrees Must be Preordered One Week in Advance

Pan Seared Atlantic Salmon (GF)

Herb Tomato Beurre Blanc

Herb Crusted Cod

Lemon Beurre Blanc

Roasted Pork Tenderloin Medallions

Roasted Pearl Onions & Braised Apples

Grilled NY Sirloin

Roasted Mushrooms & Onions

Select One Starch

Creamy Whipped Potatoes

Potato au Gratin

Roasted Red Potatoes with Fresh Herbs

Rice Pilaf

Chicken Francaise

Lemon Sauce

Chicken Marsala

Crispy Pesto Eggplant (V)

Slow Roasted Tomatoes, Fresh Mozzarella, Parmesan
over Pasta & Tomato-White Bean Ragout

Zucchini Zoodles & Grilled Ciabatta (V)

Over Whole Tomato & White Bean Ragout

Select One Vegetable

Mixed Seasonal Vegetables

Grilled Asparagus

Cauliflower & Broccoli with Roasted Garlic

Green Beans with Roasted Shallots

Select One Dessert

Hot Apple Crisp a la Mode

Peach & Raspberry Cobbler a la Mode

Sliced New York Style Cheesecake with Berry Coulis

Sliced Chocolate Ganache Cake with Crème Anglaise

Lemon Sorbet with Fresh Berries

Includes Coffee, Assorted Teas, Lemonade & Iced Tea

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



1898

Buffet Luncheon

| \$35* per person |

30 person minimum

Select Any Two of Your Choice

Traditional Salads

Mixed Greens

Cherry Tomatoes, Cucumbers, Carrots
Red Onions, Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, Parmesan Cheese,
House Baked Croutons
Creamy Caesar Dressing

House Made Soups

Turkey & Rice

Beef-Barley

Hearty Lentil (V)

Gazpacho (V)

Creamy Tomato (Veg)

NE Clam Chowder | +\$2

Specialty Salads

Spinach Lover

Baby Spinach, Sliced Strawberries
Candied Walnuts, Gorgonzola
Raspberry Vinaigrette

Seasonal Pasta Salad

Fresh Vegetables & Balsamic
Vinaigrette

Mediterranean Couscous

Olives, Feta, Basil & Lemon Juice

Select Two Entrée Choices

Pan Seared Atlantic Salmon (GF)

Herb Tomato Beurre Blanc

Roasted Cod Filet

Leeks, Oven Roasted Tomatoes & Fresh Herbs

Spinach & Ricotta Stuffed Rollatini (Veg)

Roasted Tomato Marinara Sauce

Chicken Francaise

Chicken Marsala

Sliced London Broil

Roasted Mushroom & Red Onions

Herb Roasted Pork Loin

Roasted Pearl Onions & Braised Apples

Select Two Starches

Creamy Whipped Potatoes

Crispy Yukon Gold & Sweet Potatoes

Roasted Red Potatoes with Fresh Herbs

Rice Pilaf with Lemon-Thyme

Spinach, Tomato & Mushroom Risotto

Cheese Tortellini with Marinara

Pasta Shells with Broccoli, Garlic & Olive Oil

Penne a la Vodka

Penne Primavera or Alfredo

Select One Vegetable

Mixed Seasonal Vegetables

Green Beans with Roasted Shallots

Grilled & Chilled Asparagus

Cauliflower & Broccoli with Roasted Garlic

Grilled Vegetable Platter

Select One Dessert

Fresh Baked Cookies & Brownies Platter

Deluxe Sundae Bar

Hot Apple Crisp a la Mode

Peach & Raspberry Cobbler a la Mode

New York Style Cheesecake with Berry Coulis

Sliced Chocolate Ganache Cake with Crème Anglaise

Includes Coffee, Assorted Teas, Lemonade & Iced Tea

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



1898

The Cocktail Hour

| \$25* per person, per hour of passed services |

40-person minimum

Stationary Hors d'Oeuvres

Imported & Domestic Cheese Board

Assorted Crackers & Crostini

Fresh Vegetable Crudit  with Dip

Select Three Classic Passed Hors d'Oeuvres

Sweet Melon & Prosciutto Skewers
Asparagus & Asiago wrapped in Phyllo
Gorgonzola & Spinach Stuffed Mushroom Caps
Fire Roasted Vegetable Empanada with Chimichurri
Truffle Croquette with Sour Cream & Caviar
Vegetable Spring Rolls with Sweet-Chili Dipping Sauce
Beef Empanadas with Salsa-Sour Cream
Marinated Beef Skewers
Franks in a Blanket with Dijon Mustard
Pineapple Chicken Kabobs with Red Pepper
Pork Belly Wrapped Candied Apple
Fig, Fontina & Lavender Phyllo Triangles

Sweet-Chili Pork Belly
Andouille Sausage en Croute
Spanakopita Phyllo
Mini Veal Meatballs with Roasted Tomato Sauce
Seared Sirloin Crostini with Kalamata Pepper Relish
Tomato, Mozzarella & Basil Skewers
Chicken Satay with Thai Peanut Sauce
Chicken & Lemongrass Dumplings
Italian Sausage Stuffed Mushroom Caps
Gorgonzola Arancini with Roasted Garlic Cr me
Crispy Pork Spring Rolls with Sesame Soy Sauce
Mini Corn Dogs with Mustard

Select Two Premium Passed Hors d'Oeuvres

Chopped Tuna Tartare on Sushi Rice Cake
Mini Lump Crab Cakes with Chipotle Aioli
Mini Brioche Lobster Salad Rolls | +\$3*
Boursin Stuffed Figs (seasonal)
Mini French Onion Soup Bowls
Seared Ahi Tuna with Tobiko
Coconut Shrimp Skewers with Raspberry-Jalape o Dip
Bacon Wrapped Scallops with Maple Glaze
Beef Negimaki with Ginger-Soy Dipping Sauce
Herb-Marinated Lamb Chop Lollipops | +\$3*

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1898

Stationary Appetizers

A great addition to any of our packages

NHCC Specialty Cheese Board | \$10*

**Deluxe Variety of Imported & Domestic Cheeses
Assorted Crackers & Crostini**

Vegetable Crudités | \$6*

Assorted Fresh Vegetables with Ranch Dip

Trio of Dips | \$8*

**Roasted Red Pepper Hummus; Grilled Eggplant & Roasted Garlic Dip
Red Pepper, Kalamata Olive & Caper Tapenade
Seasoned Toasted Pita & New York Style Flat Breads**

Antipasto Display | \$16*

**Imported Cured Meats & Cheeses, Marinated & Pickled Vegetables
Assorted Breads, Crostini & Crackers**

Baked Thin Crust Flatbread Board | \$10*

Please Select Three

**Margherita; Pepperoni; Mushroom & Gorgonzola; Fig Spread & Goat Cheese;
Crumbled Sausage & Roasted Red Pepper**

Dim Sum Station | \$16*

**Crispy Crab Siu Mai; Steamed Pork & Chive Siu Mai
Chicken & Lemongrass Potstickers; Vegetable Spring Rolls
Served with Sweet Chili Sauce & Ginger-Soy Dip**

Chips & Salsas | \$8*

**Crispy Tri-Colored Tortilla Chips with House Made Guacamole
Pico de Gallo, Salsa Verde, Sour Cream, Fresh Cilantro & Limes**

Chef Attended Sushi Station | Market Price*

**Chef's Selection of Fresh-Made Sushi & Sashimi
Assorted Traditional Rolls & Specialty Rolls**

The Ultimate Raw Bar | Market Price*

**3 Jumbo White Shrimp, 2 Little Neck Clams, 2 New England Oysters
Zesty Cocktail Sauce, Mignonette, Lemon Wedges & Tabasco Sauce**

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1898

Plated Dinner

| \$48* per person |
25 person minimum

Select One Salad

Traditional Salads

Mixed Greens

Cherry Tomatoes, Red Onions, Cucumbers, Carrots
Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, House Baked Croutons
Parmesan Cheese, Creamy Caesar Dressing

Specialty Salads

Spinach Lover

Baby Spinach, Sliced Strawberries, Candied Walnuts
Dried Cranberries, Gorgonzola Cheese
Raspberry Vinaigrette

Roasted Beet & Goat Cheese Salad

Mixed Greens, Candied Walnuts, Dried Cranberries
Dijon Vinaigrette

Served with Fresh Baked Rolls & Whipped Butter

Select Three Entrée Choices

| All Entrees Must be Preordered One Week in Advance |

Pan Seared Atlantic Salmon (GF)

Herb-Tomato Beurre Blanc

Sole Francaise

Lemon Beurre Blanc-Caper Sauce

Sliced Roast Sirloin

Roasted Mushrooms & Red Onions

Statler Breast of Chicken

Roasted Shallot & Natural Pan Jus

Seared Pork Loin

Roasted Pearl Onions, Braised Apples & Demi Sauce

6oz Filet Mignon or Prime Rib Roast | +\$8

Herb Crusted Halibut | +\$4 (seasonal)

Roasted Red Pepper Coulis

Crispy Pesto Eggplant

Slow Roasted Tomatoes, Fresh Mozzarella & Parmesan Cheese
over Pasta & White Bean Ragout

Zucchini Zoodles & Grilled Ciabatta

Over Artichoke, Tomato & White Bean Ragout

Grilled Swordfish | +\$4 (seasonal)

Over Sauteed Leeks & Oven Roasted Tomatoes
White Wine Cream Sauce

Seasonal Vegetable Risotto

Select One Starch

Creamy Whipped Potatoes

Roasted Garlic Potatoes au Gratin

Roasted Red Potatoes with Fresh Herbs

Rice Pilaf with Lemon-Thyme

Mixed Yukon Gold & Sweet Potatoes

Select One Dessert

Hot Apple Crisp a la Mode

Peach & Raspberry Cobbler a la Mode

Sliced NY Style Cheesecake with Berry Coulis

Sliced Chocolate Ganache Cake with Crème Anglaise

Lemon Sorbet with Fresh Berries

Deluxe Sundae Bar

Includes Coffee, Tea, Iced Tea & Lemonade

Select One Vegetable

Mixed Seasonal Vegetables

Roasted Baby Carrots

Green Beans with Roasted Shallots

Grilled Asparagus

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Buffet Dinner

| \$50* per person |

30 person minimum

Please Select Two Salads

Served with Fresh Baked Rolls & Butter

Mixed Greens

Cherry Tomatoes, Cucumbers, Carrots
Red Onions, Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, Croutons,
Parmesan Cheese, Creamy Caesar
Dressing

Asian Noodle Salad

Mediterranean Couscous

Olives, Feta Cheese, Basil
Lemon Juice

Spinach Lover

Baby Spinach, Sliced Strawberries,
Candied Walnuts
Dried Cranberries, Gorgonzola Cheese
Raspberry Vinaigrette

Baby Kale & Quinoa

Apples, Walnuts, Dried Cranberries
Raspberry Vinaigrette

Select Two Entrée Choices

Pan Seared Atlantic Salmon (GF)

Herb-Tomato Beurre Blanc

Baked Stuffed Sole

Lemon Beurre Blanc

Grilled Swordfish | +\$4 (seasonal)

Over Sautéed Leeks & Roasted Tomatoes

Chicken Marsala

Sautéed Wild Mushroom Sauce

Egg Battered Chicken Francaise

Chicken Provençal

Tomatoes, Capers, Olives & Extra Virgin Olive Oil

Marinated London Broil

Topped with Sautéed Mushrooms & Onions

Select One Vegetable

Sautéed Mixed Seasonal Vegetables

Green Beans with Roasted Shallots

Cauliflower & Broccoli with Roasted Garlic

Grilled Vegetable Platter

Add a Chef Attended Carving Station!

| +\$8*/person | \$95 per Chef, per 45 guests |

Roasted Turkey Breast

Herb Crusted Pork Loin

Smoke Cured Ham

Herb Roasted Cedar Plank Salmon

Roast Porchetta

Roasted NY Sirloin | +\$8*

Roasted Beef Tenderloin | +\$10*

Select One Pasta

Cheese Tortellini Alfredo

Pasta Shells with Broccoli, Garlic & Olive Oil

Penne a la Vodka

Rigatoni Marinara

Farfalle with Creamy Pesto

Cavatappi Primavera

Select One Starch

Creamy Whipped Potatoes

Crispy Yukon Gold & Sweet Potatoes

Roasted Red Potatoes with Fresh Herbs

Rice Pilaf with Lemon-Thyme

Spinach, Tomato & Mushroom Risotto

Potatoes au Gratin

Select One Dessert

Fresh Baked Cookies & Brownies Platter

Hot Apple Crisp a la Mode

Peach & Raspberry Cobbler a la Mode

Sliced NY Style Cheesecake with Berry Coulis

Sliced Chocolate Ganache Cake with Crème Anglaise

Deluxe Sundae Bar

Includes Coffee, Tea, Iced Tea & Lemonade

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



1898

Family-Style Dinner

| \$49* per person |
25 person minimum

Select One Served Salad

Served with Fresh Baked Rolls & Butter

Traditional Salads

Mixed Greens

Cherry Tomatoes, Cucumbers, Carrots
Red Onions, Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, Croutons,
Parmesan Cheese, Creamy Caesar
Dressing

Specialty Salads

Spinach Lover

Baby Spinach, Sliced Strawberries,
Candied Walnuts
Dried Cranberries, Gorgonzola Cheese
Raspberry Vinaigrette

Baby Kale & Quinoa

Apples, Walnuts, Dried Cranberries
Raspberry Vinaigrette

Select Two Entrée Choices

Pan Seared Atlantic Salmon

Herb-Tomato Beurre Blanc

Sole Francaise

Lemon Beurre Blanc-Caper Sauce

Grilled Swordfish | +\$4

Roasted Pepper Coulis

Sliced Roast Sirloin

Roasted Shallot Bordelaise

Chicken Marsala

Sautéed Wild Mushroom Sauce

Egg Battered Chicken Francaise

Lemon Sauce

Chicken Provençal

Tomatoes, Capers, Olives & Extra Virgin Olive Oil

Herb Roasted Pork Tenderloin

Roasted Pearl Onions & Braised Apples

Select One Starch

Creamy Whipped Potatoes

Crispy Yukon Gold & Sweet Potatoes

Roasted Red Potatoes with Fresh Herbs

Rice Pilaf with Lemon-Thyme

Spinach, Tomato & Mushroom Risotto

Select One Pasta

Cheese Tortellini Alfredo

Pasta Shells with Broccoli, Garlic & Olive Oil

Penne a la Vodka

Cavatappi Primavera

Farfalle with Creamy Pesto

Rigatoni Marinara

Select One Vegetable

Green Beans with Roasted Shallots

Grilled & Chilled Asparagus

Cauliflower & Broccoli with Roasted Garlic

Sautéed Seasonal Vegetables

Roasted Baby Carrots

Ratatouille

Select One Dessert

Fresh Baked Cookies & Brownies Platter

Hot Apple Crisp a la Mode

Peach & Raspberry Cobbler a la Mode

Sliced NY Style Cheesecake with Berry Coulis

Sliced Chocolate Ganache Cake with Crème Anglaise

Deluxe Sundae Bar

Includes Coffee, Tea, Iced Tea & Lemonade

*All food & beverage is subject to 20% service charge +7.35% Sales Tax



1898

NHCC Dinner Stations

| Must Select (4) or More Stations |
50 person minimum

Build-Your-Own Salad Bar | \$13* per person

Assorted Dinner Rolls & Butter

Arcadian Mixed Greens, Chopped Romaine

**Grape Tomatoes, Sliced Cucumbers, Red Onion, Matchstick Carrots, Bell Peppers
Black Olives, Sliced Beets, Mushrooms, Shredded Cheddar Cheese, Crumbled Blue Cheese,
Bacon Bits, Toasted Garlic Croutons, Sunflower Seeds, Dried Cranberries**

Baked Potato Bar | \$12* per person

Chopped Bacon, Caramelized Onions, Steamed Broccoli

Crispy Buffalo Chicken, Sliced Scallions, Roasted Peppers

**Sliced Jalapeños, Chopped Tomatoes, Shredded Cheddar Chives
Whipped Butter & Sour Cream**

Pasta Station | \$12* per person

Please Select 2 Pastas: **Rigatoni, Orecchiette, Tri Color Tortellini, Cavatappi,
Farfalle, Fettuccini, Penne**

Please Select 2 Pairing Sauces: **Marinara, Alfredo, Creamy Vodka, Puttanesca, Creamy Pesto, Carbonara**
Served with Fresh Baked Garlic Bread

Build-Your-Own Taco Bar | \$16* per person

Please Select 3 Proteins: **Seasoned Ground Beef, Grilled Chicken**

Marinated Steak, Cajun Mahi Mahi, Shredded Pork Carnitas or Tequila-Lime Shrimp

**Hard & Soft Tortilla Shells, Chopped Tomatoes, Shredded Lettuce, Diced Red Onion, Sliced Green Onion,
Sliced Jalapeños, Avocado, Shredded Cheddar, Cilantro
Pico de Gallo, Sour Cream & Salsa Verde**

Chef Attended Sushi Station | Market Price

**Chef's Selection of Fresh-Made Sushi & Sashimi
Assorted Traditional Rolls & Specialty Rolls**

Chef Attended Risotto Station | \$15** per person

Please Select 2

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 & Pea

Smoked Bacon, Granny Smith Apples & Rosemary

Herb Roasted Tomato, Basil & Roasted Garlic



1898

NHCC Dinner Stations Continued...

Dim Sum Station | \$16*

**Crispy Crab Siu Mai; Steamed Pork & Chive Siu Mai
Chicken & Lemongrass Potstickers; Vegetable Spring Rolls**
Served with Sweet Chili Sauce & Ginger-Soy Dip

Chef Attended Hearty Meatball Station | \$14** per person

Please Select 2

Traditional Beef & Pork Meatballs in Tomato Sauce Served Over Italian Salad
Veal Meatballs in Ricotta-Gorgonzola Cream Sauce Over Polenta
Thai Style Meatballs in Spicy Peanut Sauce Over Sticky Sesame Rice
Swedish Meatballs in Sour Cream Sherry Demi Glace Over Egg Noodles
Meatball Pizzaioli with Onions & Peppers in Marinara Over Angie's Salad

Chef Attended Carving Station | \$22** per person

Assorted Dinner Rolls & Butter
Grilled Vegetable Platter

Please Select 2

Marinated London Broil (Creamy Horseradish Sauce)
Herb Roasted Cedar Plank Salmon
Roasted Turkey Breast (Cranberry Chutney)
Herb-Crusted Loin of Pork (Cinnamon Apple Sauce)
Smoked Cured Ham (Whole Grain Dijon)
Roast Porchetta (Natural Pan Gravy)
Roasted NY Sirloin (Creamy Horseradish Sauce) | +\$8*
Roasted Tenderloin (Bordelaise) | +\$10*

Dessert Stations | \$8* per person

Assorted Cookies, Brownies & Blondies
Chocolate Ganache Cake with Crème Anglaise & Berry Coulis
Build-Your-Own Strawberry Shortcake Station
NY Style Cheesecake with Seasonal Berries
Miniature Dessert Bar | +\$2*
Assorted Macarons, Assorted Cheesecakes, Chocolate Mousse Cups, Petit Fors
Deluxe Sundae Bar



Beverage Amenities

Effervescent Bar

Mimosa's, Bellini's Kir Royal's, Prosecco
Selection of White & Red Wines
2 Hours | **\$14*** per person
+\$5* per person for each additional hour

Open House Bar

Absolut, Tito's, Broker's Gin, Alto's Silver
Bacardi, Jack Daniels, Jim Beam, Dewar's
Cabernet Sauvignon, Pinot Noir
Chardonnay, Pinot Grigio, Prosecco
Variety of Domestic & Imported Beers
2 Hours | **\$20*** per person
+\$8* per person for each additional hour

Consumption Bar

The host of the event will be responsible for
the final consumption tab.
Each beverage consumed is charged by the glass.
**All Consumption Bars Require
\$125 Bartender Fee per 100 guests**

Cash Bar

All guests may purchase beverages by the glass
with cash only. Credit cards are not accepted.
**All Cash Bars Require
\$125 Bartender Fee per 100 guests**

Endless Mimosa Bar

Our House Prosecco
Variety of Juices
Variety of Fresh Fruit Garnishes
2 Hours | **\$12*** per person
+\$4* per person for each additional hour

Open Beer & Wine Bar

Cabernet Sauvignon, Pinot Noir, Merlot
Chardonnay, Pinot Grigio & Sauvignon Blanc
Variety of Domestic & Imported Beers
Assorted Coke Products
Fresh Brewed Iced Tea & Lemonade
2 Hours | **\$15*** per person
+\$6* per person for each additional hour

Open Premium Bar

Grey Goose, Kettle One, Bombay Sapphire,
Tito's, Bacardi, Dewar's
Alto's Silver, Johnny Walker Black, Maker's Mark
Cabernet Sauvignon, Pinot Noir, Merlot
Chardonnay, Pinot Grigio & Sauvignon Blanc
Variety of Domestic & Imported Beers
Assorted Coke Products, Fresh Brewed
Iced Tea & Lemonade
2 Hours | **\$24*** per person
+\$9* per person for each additional hour

**|Add tableside house wine service to any open
bar package for an additional \$5 per person! |**



Facility Fees

All Facility Fees are Based on a Maximum of 4 Hours of Event Time.

Any Additional Time is Subject to an Increased Additional Hourly Rate at the Discretion of the NHCC Management.

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

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

NHCC Dress Code for Clubhouse & Outdoor Dining Areas

- Athletic attire including sweatshirts, sweatpants, yoga pants, spandex shorts or leggings, athletic shorts, and tee shirts with logos are not permitted.
 - For men, shirts with a collar are required.
 - For men, hats should not be worn inside the Clubhouse.
 - For men, open toed sandals or flip flops are not permitted.
 - For women, flip flops are not permitted.
 - Clean denim pants without holes are permitted.

NHCC Cell Phone Policy

Silent communication (texting, emailing, etc.) is permissible in all areas.

Talking on the phone is NOT permitted inside the Clubhouse.