



Cocktail Parties

Hors d'Oeuvre Selection

The Club Recommends 4-5 Hors d'Oeuvre per person per hour

Cold Hors d'Oeuvre

(All Items Are Priced Per Piece)

Bocconcini di Mozzarella Wrapped with Prosciutto
Smoked Salmon & Boursin Pinwheels on Toast Rounds
Shrimp Salad and Endive Canapés
Clams on the Half Shell
Tuna Tartar on a Crisp Wonton with Avocado and Miso
Curried Mango Lobster Salad on Toast
Endive Leaves Filled with Jumbo Lump Crab Salad
Oysters on the Half Shell
Ahi Tuna Martini with Mango & Avocado, Pickled Ginger & Wasabi
Jumbo Cocktail Shrimp, 15 per pound raw weight
Colossal Cocktail Shrimp, 10 per pound raw weight
Asparagus Wrapped with Roast Beef, Dill Cream Cheese
Prosciutto with Melon, Basil
Caponata Bruschetta, Roasted Mushroom and Eggplant Spread

Assorted Tea Sandwiches Include:
Honey Roasted Ham with Watercress, Shaved Roast Beef & Dill Havarti,
Curried Chicken & Mango Salad,
Smoked Salmon with Cream Cheese & Cucumber

All prices are subject to a 20% service charge



Hot Hors d'Oeuvre

(All Items Are Priced Per Piece)

Cocktail 'Franks in a Blanket'
Quiche Lorraine
Spinach & Cheese Spanakopita
Four Cheese & Roasted Garlic Puffs
Chicken 'Cordon Bleu'
Risotto "Fritter" with Pesto and Parmesan
Beer Battered Chicken with Honey Mustard Sauce
Exotic Mushrooms and Goat Cheese in Phyllo Cup with Truffle Honey
Open Face Reuben's and Rachel's
Beef Tenderloin with Mushrooms in Pastry
Dim Sum Assortment: Shaomai Dumplings, Spring Rolls, & Pot Stickers
Sesame Chicken with Plum Sauce
Curried Chicken and Apple on Toast Rounds with Mint
Baked Brie in Phyllo Cups with Fig Jam
Clams Casino
Coconut Shrimp with Pineapple Plum Sauce
Scallops Wrapped with Bacon
Fried Oysters with Cocktail & Tartar Sauce
Mushroom Caps Stuffed with Sweet Sausage & Mozzarella
Sliced Sirloin on Toast with Balsamic Caramelized Onions and Bleu Cheese
Mushrooms Stuffed with Crab Imperial
Oysters Rockefeller
Barbecued Shrimp Wrapped with Bacon
Miniature Crab Cakes with Cocktail & Tartar Sauce
Rosemary Grilled Baby Lamb Chops
Bang, Bang Shrimp

All prices are subject to a 20% service charge



Stationary Food Displays

(Priced Per Person, Except For Those Items Noted)

Sliced Smoked Salmon with Dill Mustard, Red Onion, Chopped Egg, and Black Bread

Imported & Domestic Cheeses to Include Smoked Gouda, Cheddar, Jarlsberg, Chevre, Brie, and Blue with French Bread, Crackers, and Champagne Mustard

Fresh Sliced Fruit with Berries & Raspberry Yogurt Dip

Crudités Display with Creamy Spinach Dip

Grilled Vegetables with Roasted Red Pepper Aioli & Pesto

Assorted Pate Presentation to Include:
Country Style Pork Pate, Duck Liver Mousseline,
and Smoked Salmon Mousse with French Bread, Crackers, and Champagne Mustard
(minimum 25 guests)

Tapenade, Pesto, & Baked Parmesan Artichoke Spread with Crostini
(minimum 20 guests)

Pita Toasts with Hummus, Baba Ghanouj and Smoked Cheddar-Scallion Spread
(minimum 20 guests)

Creamy Baked Crab & Artichoke with French Bread
(minimum 20 guests)

Cold Roasted Side of Salmon with Pesto & Caper-Lemon Aioli
served on a bed of baby greens with grape tomatoes
(serves 20 guests)

Warmed Baked Wheel of Brie in Pastry
with Honey & Almonds, Sliced Apples & French Bread
(serves 20 guests)

All prices are subject to a 20% service charge



Reception Stations

(Minimum of Thirty Guests Required)

Salad Bar

Caesar Salad, Spinach Salad, Mixed Baby Greens, Croutons, Tomatoes, Cucumbers, Carrots, Green & Black Olives, Mushrooms, Grated Cheddar, Chopped Egg, and Crisp Bacon

Please Choose Three of the Following Dressings:

Champagne Vinaigrette
Classic Balsamic Vinaigrette
White Balsamic Vinaigrette
Lemon and Herb Vinaigrette
Creamy Blue Cheese
Honey Dijon

Antipasti Station

Salami, Pepperoni, Prosciutto, Capicola, Provolone, Cheddar, Pepperoncini, Cured Olives, Roasted Peppers, Grilled Vegetables, Portobello Mushrooms
(minimum of 25 people)

Pasta Station

Accompanied by Grated Parmigiano-Reggiano, Hot Pepper Flakes and Garlic Bread

Please Select Three Pastas:

Penne Rigate, Cappellini, Ziti, Linguine, Fettuccini, Cheese or Meat Tortellini, or Cheese Ravioli

Please Select Three Sauces:

Fresh Basil Marinara, Bolognese Sauce, Tomato Cream Sauce, Puttanesca, Pesto Sauce, Aglio e Olio, Alfredo Sauce with Peas & Prosciutto

You May Augment your Pasta Station by Adding:

Sweet Sausage Hot Sausage Meatballs

Pasta is mixed and served in a chafing dish for presentation

All prices are subject to a 20% service charge



Reception Stations (continued)

Stir Fry Station

Stir Fry Station is Accompanied by Steamed Jasmine Rice
Stir Fried Beef & Broccoli with Garlic Sauce
Shrimp & Vegetables with Orange Ginger Sauce
Chicken with Snow Peas in General Tso's Sauce

Carving Stations

A Chef's carver is required for all stations

Roast Top Round of Beef

Accompanied by Red Wine Mushroom Sauce, Béarnaise Sauce,
Horseradish Sauce, and French Rolls
Serves 45 as a Sandwich Presentation, 30 as a Part of Your Main Course

Roast Tenderloin of Beef

Accompanied by Red Wine Mushroom Sauce, Béarnaise Sauce,
Horseradish Sauce, and French Rolls
Serves 24 as a Sandwich Presentation, 16 as a Part of Your Main Course

Roast Turkey Breast

Accompanied by Natural Gravy, Cranberry Sauce, Mayonnaise, and French Rolls
Serves 25

Honey & Mustard Glazed Baked Ham

Accompanied by Champagne Mustard, Dijon Mustard, and French Rolls
Serves 40 as a Sandwich Presentation, 30 as a Part of Your Main Course

Steamship Round of Beef

Accompanied by Red Wine Mushroom Sauce, Béarnaise Sauce,
Horseradish Sauce, and French Rolls
Serves 100-125 as a Sandwich Presentation, 70-80 as a Part of Your Main Course

Add a Starch & Vegetable as Part of Your Main Course for an Extra Charge

All prices are subject to a 20% service charge



Dessert Stations

Ice Cream Parlor (Minimum of 30 Guests Required)

Vanilla, Chocolate, and Strawberry Ice Cream,
Whipped Cream, Strawberry Sauce, Chocolate Sauce, Butterscotch Sauce,
Walnut Topping, Chocolate Sprinkles, Crushed Oreos, Cherries, and Pineapple

Miniature Pastries with French Roast Coffee & Select Teas

An Assortment of Bite Size Pastries, Filled Chocolate Cups,
Tartlets, Cannoli, Cream Puffs, Éclairs and Gourmet Cookies
French Roast Coffee & Select Teas

~ with fresh berries and whipped cream

Crepe Station

French Crepes with the following fillings:

Mixed Berries
Apples with Brown Sugar & Cinnamon
Bananas Foster

All Served with Fresh Whipped Cream, Chocolate & Vanilla Custard Sauce

with Chef's attendant

crepes are also available served in a chafing dish, no attendant required

All prices are subject to a 20% service charge