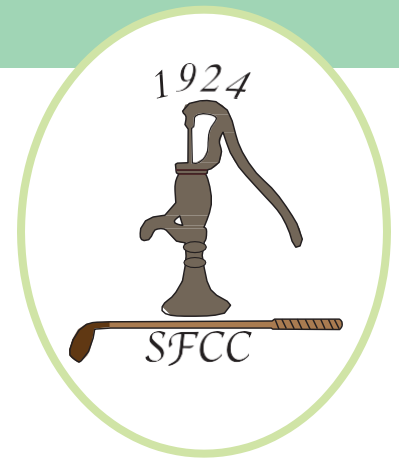


Banquet



Breakfast Buffet – Minimum 35 People \$18pp

- ✍ Scrambled Eggs
- ✍ Omelets made to order
- ✍ Cinnamon Raisin French Toast
- ✍ Home Fries, Bacon, Sausage
- ✍ Assorted Breakfast Pastries
- ✍ Fresh Fruit
- ✍ Orange & Grapefruit Juice, Coffee, Tea

\$75 Attendant fee required

Continental Breakfast – Minimum 10 People \$10pp

- ✍ Club Made Granola and Low Fat Yogurt
 - ✍ Assorted Breakfast Pastries and Bagels
 - ✍ Fresh Fruit
 - ✍ Orange & Grapefruit Juice, Coffee, Tea
-

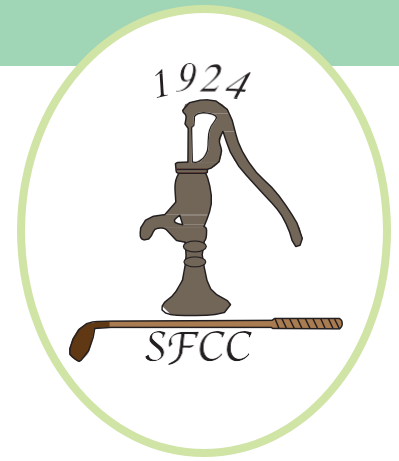
Served Breakfast – Minimum 25 People \$15pp

- ✍ Scrambled Eggs
 - ✍ Home Fries and Bacon
 - ✍ Bread Basket with Assorted Breakfast Pastries and Muffins
 - ✍ Orange & Grapefruit Juice, Coffee, Tea
-

Please Add 20% Service Charge and 6% Sales Tax to all of the above prices.

A \$100 Morning Set-Up fee will also be charged.

Banquet



Lunch Buffet — Deli Style

Minimum 35 People \$19pp

Salad Bar:

- ✦ Choice of Caesar Salad –OR– Mixed Seasonal Greens tossed with Grape Tomatoes, Red Onions, and Cucumbers, served with Croutons and three assorted dressings
- ✦ Two Chilled Marinated Salads, Fresh Fruit Salad
- ✦ Warm Rolls and Butter

Sliced Deli Meats & Cheeses:

- ✦ Roast Beef
- ✦ Turkey
- ✦ Smoked Ham
- ✦ Salami
- ✦ Assorted Cheeses
- ✦ Sliced Sour Dough, Whole Wheat and Rye Breads
- ✦ Lettuce, Tomato, Onion, Pickles and Condiments
- ✦ Potato Chips

Desserts:

- ✦ Assorted Cakes, Pastries and Club-Made Desserts
- ✦ Coffee, Tea, Iced Tea and Lemonade

Please Add 20% Service Charge and 6% Sales Tax to all of the above prices.

Banquet



Hot Lunch Buffet – Minimum 35 People — \$25pp

Salad Bar:

- ✦ Choice of Caesar Salad –OR– Tossed Salad with Three assorted Dressings
- ✦ Two Chilled Marinated Salads, Fresh Fruit Salad
- ✦ Warm Rolls and Butter

Hot Entrees (Please Select Three Items):

- ✦ **Chicken Tortellini**, sliced marinated chicken breast, tricolor tortellini, fire roasted artichokes, English peas, roasted garlic cream sauce
- ✦ **European Cut Breast of Chicken** with choice of Marsala, piccata, saltimbocca, or pancetta cream sauce
- ✦ **Roasted Herb Crusted Filet of Salmon** with pesto buerre blanc
- ✦ **Crab and Spinach Stuffed Flounder** with romesco sauce
- ✦ **Beef Tenderloin Bourguignon**, tender pieces of filet tenderloin, pearl onions, carrots, mushroom and potato in a burgundy sauce
- ✦ **Sliced Flank Steak**, with caramelized onions and red wine sauce
- ✦ **Mustard Herb Crusted Pork Tenderloin**, apple infused demi-glace
- ✦ **Vegetable Strudel**, julienne vegetables, boursin cheese, puff pastry, roasted pepper coulis

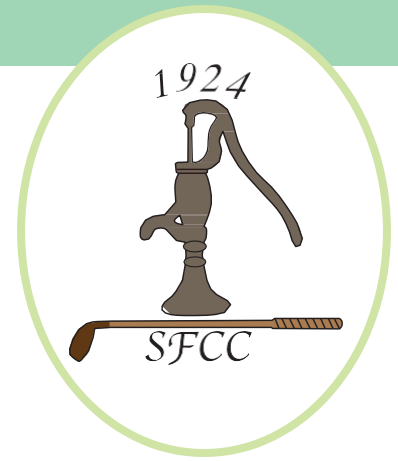
Seasonal Vegetable and Potato

Desserts:

- ✦ Assorted Cakes, Pastries and Club-Made Desserts
- ✦ Coffee, Tea, Iced Tea and Lemonade

Please Add 20% Service Charge and 6% Sales Tax to all of the above prices.

Banquet Menu



Cold & Hot Lunch Buffet – Minimum 35 People — \$27pp

Salad Bar:

- ✦ Choice of Caesar Salad –OR- Mixed Seasonal Greens tossed with Grape Tomatoes, Red Onions, Cucumbers served with Croutons and three assorted Dressings and Vinaigrettes
- ✦ Two Chilled Marinated Salads, Fresh Fruit Salad
- ✦ Warm Rolls and Butter

Sliced Deli Meats & Cheeses:

- ✦ Roast Beef
- ✦ Turkey
- ✦ Smoked Ham
- ✦ Salami
- ✦ Assorted Cheeses
- ✦ Sliced Sour Dough, Whole Wheat and Rye Breads
- ✦ Lettuce, Tomato, Onion, Pickles and Condiments

Hot Entrees (Please Select Three Items):

- ✦ **Chicken Tortellini**, sliced marinated chicken breast, tricolor tortellini, fire roasted artichokes, English peas, roasted garlic cream sauce
- ✦ **European Cut Breast of Chicken** with choice of Marsala, piccata, saltimbocca, or pancetta cream sauce
- ✦ **Roasted Herb Crusted Filet of Salmon** with pesto buerre blanc
- ✦ **Crab and Spinach Stuffed Flounder** with romesco sauce
- ✦ **Beef Tenderloin Bourguignone**, tender pieces of filet tenderloin, pearl onions, carrots, mushroom and potato in a burgundy sauce
- ✦ **Mustard Herd Crusted Pork Tenderloin**, apple infused demi-glace
- ✦ **Vegetable Strudel**, julienne vegetables, boursin cheese, puff pastry, roasted pepper coulis

Seasonal Vegetable and Potato

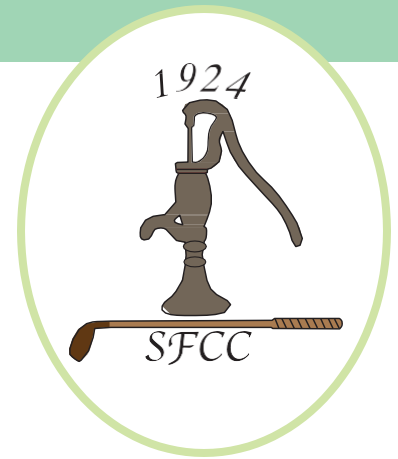
Desserts:

- ✦ Assorted Cakes, Pastries and Club-Made Desserts
- ✦ Coffee, Tea, Iced Tea and Lemonade

Please Add 20% Service Charge and 6% Sales Tax to all of the above prices.

Banquet

Banquet Luncheon Menu



First Course (choose one):

- 🍴 Soup Du Jour
- 🍴 Garden Salad with choice of dressing
- 🍴 Classic Caesar Salad

Entrees (Choice of up to three):

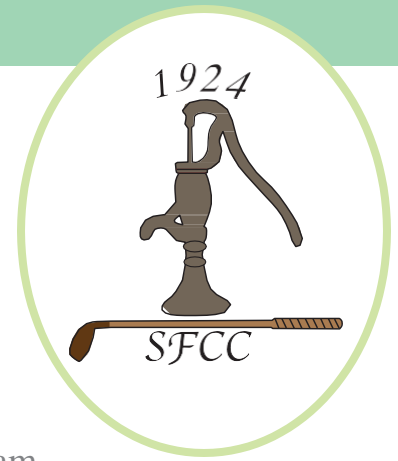
- 🍴 **Chicken Marsala** with Sautéed Mushrooms & Marsala Wine Sauce \$18
- 🍴 **Chicken Rosa** with sautéed Mushrooms & Sun Dried Tomato Cream \$18
- 🍴 **Chicken Francaise** with Lemon Thyme Sauce \$18
- 🍴 **Grilled Chicken & Portabella Mushroom** over Penne with Smoked Mozzarella Cheese Sauce \$18
- 🍴 **Grilled Chicken** with Penne, Fresh Asparagus, Shiitake Mushroom, Artichoke Hearts, Black Olives & Roasted Red Peppers Tossed in a Light Locatelli Sauce \$19
- 🍴 **Shrimp and Bay Scallops** in scampi sauce \$19
- 🍴 **Stuffed Flounder** with Crab & Lemon Buerre Blanc \$20
- 🍴 **Flounder Francaise** with Lemon Caper Sauce \$18
- 🍴 **Cedar Plank Salmon** with Lemon Buerre Blanc or Dill Hollandaise \$19
- 🍴 **Teriyaki Salmon** over Sautéed Julienne Seasonal Vegetables \$19
- 🍴 **Sautéed Crab Cake** with Fresh Lemon Aioli \$20
- 🍴 6oz. **Filet Mignon** Served with Merlot Demi \$28
- 🍴 **Sliced London Broil** with Madeira Mushroom Sauce \$20
- 🍴 **Mustard Herb Crusted Pork Tenderloin**, apple infused demi-glace \$20
- 🍴 **Classic Caesar Salad** with Chicken \$10 or Shrimp \$12
- 🍴 Seasonal Fresh Vegetable, Potato, Rolls and Butter, Coffee and Tea

Desserts (choose one):

- 🍴 Ice Cream, Sherbet or Fruit Cup with Berries, Sorbet, Cheesecake, Chocolate Cake

Please add 20% Service Charge and 6% Sales Tax to all of the above prices

Banquet



Dinner Buffet — \$34pp

Select four of the following:

- ✦ **Hand Carved Prime Rib of Beef** with Au Jus and Horseradish Chive Cream
- ✦ **Peppered Roasted Filet of Salmon** with spinach and artichoke cream sauce
- ✦ **Filet Tip Au Poivre**—filet tips, brandy peppercorn cream sauce
- ✦ **European Cut Breast of Chicken** with choice of Marsala, piccata, saltimbocca, or pancetta cream sauce
- ✦ **Chicken Francaise**— lightly battered Chicken Cutlets served with Lemon, Caper and Parsley Butter Sauce
- ✦ **Champagne Chicken**— chicken breast topped with spinach, mushrooms, prosciutto, boursin cheese and champagne honey buerre blanc
- ✦ **Grilled Swordfish Puttanesca**— olives, caper, fresh tomato pomodora sauce
- ✦ **Roasted Pork Loin** with Dried Cranberry and Port Wine Sauce
- ✦ **Penne Pasta** with Roasted Eggplant, Grape Tomatoes, Mushrooms, Roasted Red Peppers and Artichokes tossed with club made Marinara Sauce

Included:

- ✦ Tossed Salad Bar with Assorted Dressings
- ✦ Assorted Marinated Salads
- ✦ Fresh Fruit Salad
- ✦ Seasonal Vegetable & Potato

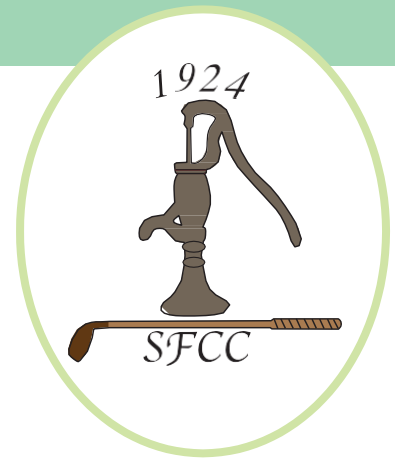
Desserts:

- ✦ Assorted Cakes, Pastries, Warm Seasonal Fruit Dessert with Sauces and Whipped Cream
- ✦ Coffee, Tea, and Iced Tea

Please Add 20% Service Charge and 6% Sales Tax to all of the above prices

Banquet

Banquet Dinner Menu



First Course (choose one):

- ✦ Soup Du Jour
- ✦ Garden Salad with choice of Dressing
- ✦ Caesar Salad
- Rolls and Butter

Entrees (Choice of up to three):

- ✦ **Chicken Saltimboca**—boneless Chicken Breast with sage, prosciutto, spinach and fresh mozzarella in a caper and black olive tomato sauce **\$26**
- ✦ **Pan Roasted Euro Chicken Breast** with Chippolini Onions, Crisp Pancetta, Mushrooms and Brandy Cream Sauce **\$28**
- ✦ **Grilled Center Cut Swordfish** crusted with Sesame Seeds and finished with Oriental Soy Glace **\$32**
- ✦ **Sauteed Filet of Atlantic salmon** with steamed Aromatic Vegetables and finished with a light Basil Cream Sauce **\$30**
- ✦ **Stuffed Flounder Filet** with Crab Meat, Spinach and Roasted Red Pepper, finished with Cracked Mustard and Chive Butter **\$32**
- ✦ **Pan Seared Sea Bass** sundried tomato & olive tapenade with blush sauce **\$30**
- ✦ **Pan Roasted 8oz. Filet of Beef** with Red Wine Demi-Glace or Béarnaise Sauce **\$32**
- ✦ **12oz. New York Strip** served with truffle and herb compound butter **\$32**
- ✦ **Petite Filet of Beef and Lobster Tail** served with Port Reduction **\$40**

Seasonal Fresh Vegetable and Potato

Desserts (Choice of one):

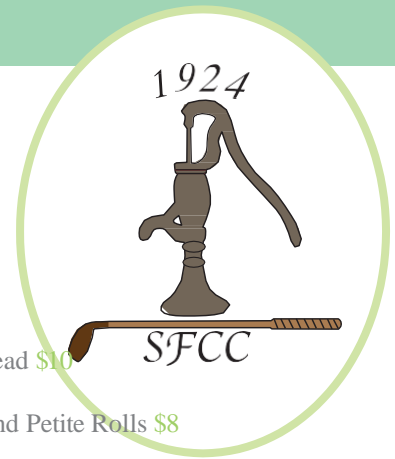
- ✦ Cheesecake with Fresh Strawberries and Carmel Sauce
- ✦ Fresh Seasonal Berries with Vanilla Sauce
- ✦ Apple Streusel Tart with Whipped Cream
- ✦ Warm Chocolate Gateau with Vanilla Ice Cream
- ✦ White Chocolate Mousse with Raspberry Sauce
- ✦ House Made Crème Brulee with Mixed Berry Compote
- ✦ Spiced Apple Crisp with Vanilla Ice Cream
- ✦ Mixed Berry Cobbler with Vanilla Ice Cream

Coffee and Tea

Please Add 20% Service Charge and 6% Sales Tax to all of the above prices

Banquet Menu

Cocktail Reception



Carving Stations:

- ✦ **Tenderloin of Beef**—with Red Wine Sauce, Cracked Mustard, Horseradish Chive Cream and Petite Rolls **\$17**
- ✦ **Steamship Ham**—with Honey Mustard and Biscuits **\$9**
- ✦ **Pastrami Cured Salmon**—with Dijon Mustard and Caper Sour Cream and Pumpernickel Bread **\$10**
- ✦ **Oven Roasted Breast of Turkey**—with Tarragon Mayonnaise and Cranberry, Ginger Relish and Petite Rolls **\$8**

Cooking Stations:

- ✦ **Pasta Station**—Penne and Tortellini with Marinara and Roasted Garlic Alfredo, assorted toppings and Garlic Bread **\$10**
- ✦ **Oriental Stir Fry**—Chicken, Shrimp and Beef, assorted Crisp Vegetables, Jasmine Rice and Gingered Soy Sauce **\$12**
- ✦ **Salad Bar**—Tossed to order, Classic Caesar Salad and Seasonal Mixed Greens with assorted toppings and dressings **\$4.50**
with Grilled Chicken **\$6** with Grilled Shrimp **\$8**
- ✦ **Raw Bar**—Steamed Gulf Shrimp, Oysters the Half Shell, Crab Claws with Cocktail Sauce and Classic Mignonette Sauce **\$20**

Hors D 'Oeuvres Served Butler Style for One Hour (Choice of five): \$12pp

- ✦ Sesame Crusted Beef Satay
- ✦ Almond, Panko or Coconut Crusted Shrimp
- ✦ Tomato Bruschetta with Feta
- ✦ Petite Meatballs in Brandy with Cracked Pepper Cream
- ✦ Crab and Asiago Stuffed Mushrooms
- ✦ Pineapple and Chicken Satay
- ✦ Mushroom and Brie Tartlets
- ✦ Mini Franks in a Blanket
- ✦ Chicken Tempura with Sweet and Sour Sauce
- ✦ Shrimp or Vegetable Spring Rolls with Ginger Soy Sauce
- ✦ Assorted Mini Quiches
- ✦ Bacon Wrapped Scallops
- ✦ White Bean Bruschetta
- ✦ Mini Crab cake and Monterey Jack Cheese Melts
- ✦ Sliced Hanger Steak on Banquette with Bleu Cheese Mousse
- ✦ Clams Casino
- ✦ Chicken Cordon Blue

Cold Hors D 'Oeuvres Served Buffet Style for One Hour—\$5pp

- ✦ Stationary Imported and Domestic Cheese Display with Fresh Seasonal Fruit and Crudité, Assorted Crackers, French bread and Dips

Please Add 20% Service Charge and 6% Sales Tax to all of the above prices. Action Stations are served for 1.5 hours. Attendant fee per station is \$75.