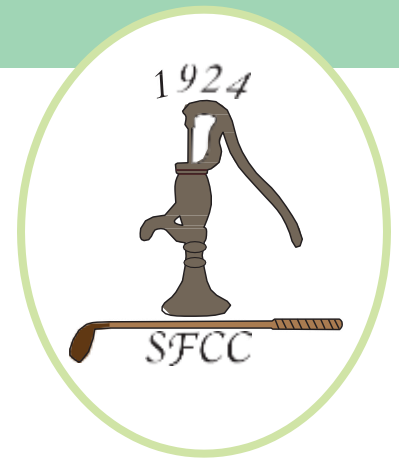


Banquet Menu



The following menu options include

Buffet Luncheon:

Pages 2 through 4

Served Luncheon:

Page 5

Buffet Dinner:

Page 6

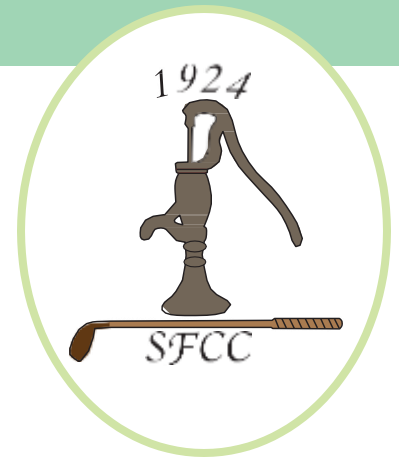
Served Dinner:

Page 7

Cocktail Reception:

Page 8

Banquet



Lunch Buffet — Deli Style

Minimum 35 People \$20pp

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 Menu



Hot Lunch Buffet – Minimum 35 People — \$28pp

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 citrus buerre blanc

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 — \$33pp

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 citrus buerre blanc

Beef Tenderloin Bourguignone, tender pieces of filet tenderloin, pearl onions, carrots, mushroom and potato in a burgundy 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:

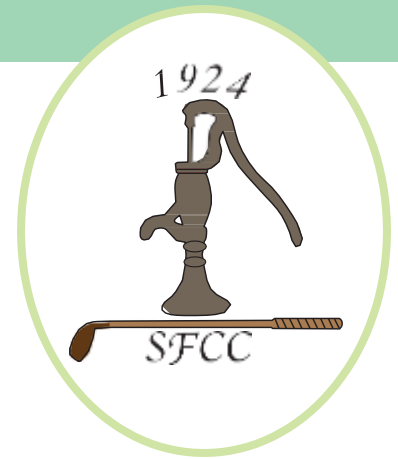
Assorted Cakes, Pastries and Club-Made Desserts

Coffee, Tea, Iced Tea and Lemonade

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

Banquet

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 \$22

Chicken Rosa with sautéed Mushrooms & Sun Dried Tomato Cream \$22

Chicken Francaise with Lemon Thyme Sauce \$22

Grilled Chicken & Portabella Mushroom over Penne with Smoked Mozzarella Cheese Sauce \$22

Grilled Chicken with Penne, Fresh Asparagus, Shiitake Mushroom, Artichoke Hearts, Black Olives & Roasted Red Peppers Tossed in a Light Locatelli Sauce \$23

Shrimp and Bay Scallops in scampi sauce \$24

Stuffed Flounder with Crab & Lemon Buerre Blanc \$24

Flounder Francaise with Lemon Caper Sauce \$23

Cedar Plank Salmon with Lemon Buerre Blanc or Dill Hollandaise \$23

Teriyaki Salmon over Sautéed Julienne Seasonal Vegetables \$23

Sautéed Crab Cake with Fresh Lemon Aioli \$24

6oz. **Filet Mignon** Served with Merlot Demi \$32

Sliced London Broil with Madeira Mushroom Sauce \$23

Mustard Herb Crusted Pork Tenderloin, apple infused demi-glaze \$23

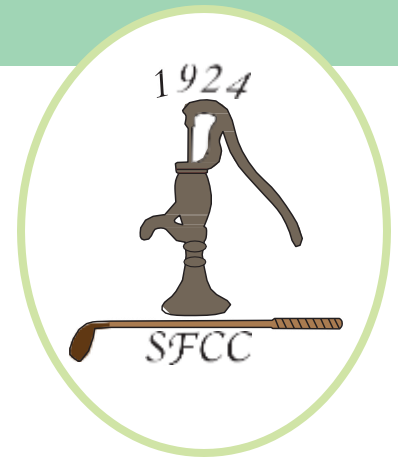
Seasonal Fresh Vegetable, Potato, Rolls and Butter, Coffee and Tea

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 -Minimum 35 People - \$38pp

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 Vanilla Ice 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 **\$28**
- Pan Roasted Euro Chicken Breast** with Chippolini Onions, Crisp Pancetta, Mushrooms and Brandy Cream Sauce **\$29**
- Grilled Center Cut Swordfish** crusted with Sesame Seeds and finished with Oriental Soy Glace **\$33**
- Sauteed Filet of Atlantic salmon** with steamed Aromatic Vegetables and finished with a light Basil Cream Sauce **\$32**
- Stuffed Flounder Filet** with Crab Meat, Spinach and Roasted Red Pepper, finished with Cracked Mustard and Chive Butter **\$33**
- Pan Seared Sea Bass** sundried tomato & olive tapenade with blush sauce **\$36**
- Pan Roasted 8oz. Filet of Beef** with Red Wine Demi-Glace or Béarnaise Sauce **\$38**
- 12oz. New York Strip** served with truffle and herb compound butter **\$38**
- Petite Filet of Beef and Lobster Tail** served with Port Reduction **\$48**
Seasonal Fresh Vegetable and Potato

Desserts (Choice of one):

- Cheesecake with Fresh Strawberries and Caramel 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 Brûlée 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 **\$10**

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 **\$9**

Cooking Stations:

Pasta Station—Penne and Tortellini with Marinara and Roasted Garlic Alfredo, assorted toppings and Garlic Bread **\$10**

Asian Stir Fry—Chicken, Shrimp and Beef, assorted Crisp Vegetables, Jasmine Rice and Gingered Soy Sauce **\$12**

Salad Bar—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): \$14pp

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

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.