



1882

Sweet 16 Dinner Options



Bar Options

Five or Four Hour Open Bar

Tab Bar, based on consumption, added to the final invoice

Option 1

Passed Hors d' Oeuvres

Miniature Lobster Slider

Miniature Grilled Cheese HV Farmhouse Cheese and Oven Roasted Tomato Bisque Shooter

Beef Franks in Puff Pastry with Mustard

Grilled Lamb Chops with Minted Chimichurri

Spiced Maple Bacon Wrapped Scallops

Caprese Salad Brochette Bocconcini Mozzarella, Grape Tomato, Basil and Eggplant

Dinner Stations

Seafood Plates

Clams, Oysters, Shrimp Cocktail

Pub Station

Frickles, Pretzels Bites, Steamed PEI Mussels

Local Grassfed Beef Burger Slider, Carolina Pulled Pork Slider

Mozzarella Sticks with Marinara Shooter, Fish and Chips, Boneless Buffalo Wings,

Jalapeño Poppers, Onion Rings, Curly Fries, Sweet Potato Fries

Baked Macaroni and Cheese

Fried Chicken, Mashed Potatoes

Cavatappi with Marinara Sauce

Mexican Street Taco Bar

Carnitas, Seasoned Ground Beef, Tequila Marinated Grilled Chicken,

Salsa Fresca, Salsa Verde, Salsa Piquante, Guacamole,

House Made Refried Pinto Beans and Mexican Style Rice Pilaf,

Garden Fresh Toppings, Corn and Flour Tortillas, Aged Cheddar Cheese and Queso Fresco,

Sour Cream and Fresh Limes

Dessert Station

Viennese Table

Miniature Cupcakes - Red Velvet, Vanilla, Chocolate Caramel Pretzel, Chocolate, Carrot Cake

Vanilla and Chocolate Milkshake Shooters

Milk Chocolate Fondue Station

Brownie Bites, Marshmallows, Rice Krispy Bites, Pound Cake, Strawberries, Pineapple, Banana,
Cheesecake Bites, Oreos, Pretzels, Cannoli, Potato Chips, Chocolate and Vanilla Ice Creams

Coffee, Decaf and Tea Service for the Adults

Option 2

Passed Hors d' Oeuvres

Lobster Slider

Miniature Grilled Cheese with Oven Roasted Tomato Bisque Shooter

Caprese Salad Brochette with Bocconcini Mozzarella, Grape Tomato, Basil and Eggplant

Carved Beef Tenderloin with Horseradish Aioli, Micro Arugula, Grilled Crostini

Shrimp Cocktail

Stationed Hors d' Oeuvres

Mozzarella Sticks with Marinara Sauce

Fried Macaroni and Cheese Bites

Dinner Stations

Pub Station

Frickles, House Made Pretzels, Steamed PEI Mussels, Local Grassfed Beef Burger Slider,

Pulled Pork Slider, Mozzarella Sticks with Marinara Shooter, Fish and Chips,

Boneless Buffalo Wings, Jalapeño Poppers, Onion Rings,

Curly Fries, Sweet Potato Fries, Steak Fries

Mexican Street Taco Bar

Carnitas, Seasoned Ground Beef, Tequila Marinated Grilled Chicken,

Salsa Fresca, Salsa Verde, Salsa Piquante, Guacamole,

House Made Refried Pinto Beans and Mexican Style Rice Pilaf,

Garden Fresh Toppings, Corn and Flour Tortillas, Aged Cheddar Cheese

Queso Fresco, Sour Cream and Fresh Limes

PC Salad Bar

Mesclun Greens - Grape Tomatoes, Red Onions, Mushrooms, Cucumbers, Shredded Carrots, Chopped

Bacon, Candied Walnuts, Crumbled Blue Cheese, Dried Cranberries, Croutons,

Balsamic Vinaigrette and Ranch Dressing

Warm Artisan Rolls and Whipped Butter

Italian Station

Orrechiette Pasta with Asparagus Tips, White Beans, Sundried Tomatoes, Bocconcini Mozzarella, EVOO

Penne ala Vodka

Cheddar Mac and Cheese with Bacon

Side of Meatballs

Garlic Bread

Dessert Station

Ice Cream Sundae Bar

Two Ice Cream Flavors

Reese's Pieces, M&Ms, Oreo Cookie Pieces, Chocolate & Rainbow Sprinkles, Toasted Coconut, Peanuts,

Sliced Strawberries, Blueberries, Mini Marshmallows, Hot Fudge, Maraschino Cherries, Whipped Cream

Tiered Cake

Candy Bar

Coffee, Decaf and Tea Service

Option 3

Passed Hors d' Oeuvres

Miniature Housemade Swedish Meatballs

Spiced Maple Bacon Wrapped Scallops

Jumbo Lump Crab Cake

Caprese Salad Brochette with Bocconcini Mozzarella, Grape Tomato, Basil and Eggplant

Miniature Grilled Cheese with HV Farmhouse Cheese and Oven Roasted Tomato Bisque Shooter

Stationed Hors d' Oeuvres

Assorted Cheese and Crackers

Crudités and Dip

Dinner Service

First Course

PC House Salad

Mesclun Greens, Shredded Carrots, Sliced Cucumbers, Red Onion, Grape Tomatoes,

Croutons Served with Housemade Balsamic Vinaigrette

Warm Rolls and Whipped Butter

Entrée Selection

Filet Mignon

Mushroom Bordelaise, Roasted Potatoes, Summer Vegetable Medley

Chicken Francaise

Roasted Potatoes, Summer Vegetable Medley

Grilled Salmon

Roasted Tomato and Kalamata Olive Salad, Roasted Potatoes, Summer Vegetable Medley

Vegetarian Pasta Primavera

Dessert

Cake

Milk Chocolate Fondue Dessert Station

Brownie Bites, Marshmallows, Rice Krispy Bites, Pound Cake, Strawberries, Pineapple, Banana,

Cheesecake Bites, Oreos, Pretzels, Cannoli, Potato Chips

Coffee, Decaf and Tea Service

Notes

Linen

Centerpieces

Pandora

Favors

Additional Décor

Tables

Cake Table

Assigned Seating

Seating Card Table

Price and Terms:

All prices above are subject to 18% Gratuity & 8.125% Tax

- **Payment Terms:** A non – refundable security deposit of \$500.00 is required to hold the date. The Powelton Club requires a payment of 50% of the estimated balance three weeks prior to the client’s event. The final payment for the remaining balance will be due on the day of the event. Any additional charges incurred will be invoiced and mailed to the client for payment.
 - I. Charges based on guarantee (1 week prior to function) or attendance, whichever is greater.
- This proposal has been prepared based on the estimated number of guests provided (). Should the guaranteed guest count change by 15% or greater the quoted price per guest may change.
- All foods and beverages consumed at The Powelton Club must be purchased from the Powelton Club. Requests to serve foods and beverages purchased elsewhere must be made at the time of the contract signing and may be subject to a surcharge.
- All decorations, signage and entertainment must be approved by the Club manager.
- **Members and Guests must be made aware of the Dress Code. Jeans are not allowed.**
 - I. Guests not adhering to the dress code will be asked to change.
 - II. Our full dress code can be found at www.powelton.com.

Please return a signed copy to:

The Powelton Club
29 Balmville Road
Newburgh, NY 12550
Fax: 845.561.0031
rebecca@thepoweltonclub.com