**The Club**

**at Clifton**

**~Events Menu~**

***Hors d’oeuvres***

-Seasonal Fruit & Cheeses- $4/Guest

-Charcuterie & Cheeses- $6/Guest

-Vegetable Crudité -$4/Guest

-Caprese Salad Platter- $4/Guest

-Bacon Wrapped Dates- $3/Piece

-Tomato & Mozzarella Crostata-$3/Piece

-Smoked Salmon Canape-$3/Piece

-Duck Confit Spring Roll-$3/Piece

-BBQ Pork Belly Canape-$3/Piece

-Seasonal Vegetable Skewers- $3/Piece

-Wild Mushroom Arancini- $3/Piece

***Soups & Salads*** *-(Choose 1 Option) price included with entrée otherwise $8/Guest*

**Soup** -Made with seasonal and fresh ingredients

**Club Salad**- Heirloom tomatoes, cucumber, carrots, red onion, fresh greens, shaved Romano & warm bacon dressing

**Empire Salad**- Empire apples, cranberries, red onion, toasted walnuts, fresh greens & a creamy vinaigrette

**Caesar Salad**- Hearts of Romaine, warm croutons, shaved Romano cheese & classic Caesar dressing

***Pastas*** *-$13/Guest*

**Tortellini or Cavatelli w/Pesto**- Cheese filled Tortellini or Cavatelli with fresh basil pesto & fire roasted tomatoes

**Fettuccini or Pappardelle Carbonara**- Fettuccini or Parpadelle pasta with fresh peas, spinach, pancetta & creamy Carbonara

**Rigatoni Bolognese**- Rigatoni pasta with a classic tomato &meat sauce served with fresh basil& Parmesan Reggiano

**Capellini w/Marinara**- Angel Hair pasta with fresh tomato sauce, basil & Parmesan Reggiano

**Penne ala Vodka**- Penne pasta with fresh spinach, basil & a creamy tomato sauce ala Vodka

***Entrees***- *$40/guest includes soup or salad, bread service and NA beverages*

 *\*Entrees served with choice of side from list below and seasonal Fresh vegetables*

**-Beef-**

USDA Prime Sirloin Steak w/a Cabernet Glace Reduction

Dry-aged Filet w/Bearnaise (Add$5 Per Guest)

Carved Prime Sirloin Roast w/ Rosemary Peppercorn Jus

Carved Dry Aged Tenderloin w/ Bordelaise (Add $5 Per Guest)

**-Chicken-**

Herb Crusted Grilled Chicken Breast

Roasted Chicken Breast with Seasonally Inspired Sauce

Chicken Cacciatore

**-Seafood-**

Pan Roasted Cod w/Citrus Burre Blanc

Miso Glazed Akura Salmon

Butter Poached Lobster (Add $5 Per Guest)

Alaskan Halibut w/ Roasted Tomato Vinaigrette (Add $5 Per Guest)

**-Pork-**

Frenched BBQ Pork Loin Chop

Grilled Pork Tenderloin Port Wine Reduction

**-Vegetarian-**

Beet Wellington

Ratatouille

Vegetable En Croute

***Sides*** *(Choose 1 Option*)

-Roasted Fingerling Potatoes-

-Fresh Herb Risotto-

-Mash Potatoes-

-Butter Poached Gold Potatoes-

-Potato Gratin-

-Wild Rice Pilaf-

***Dessert*** *$12/Guest*

Includes an assortment of cookies, tartlets, brownies, chocolates, pastries & coffee service

\* Prices above do not include our 20% service fee or 7.5% sales tax. Gratuities are discretionary

\*Our amazing staff will always do our best to accommodate any needs or requirements you may have. It would be our absolute pleasure to discuss options such as menu choices and or services

 In planning your event.

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**~Events Menu~**

**Breakfast & Lunch**

***9 Hole Breakfast***  ***18 Hole Breakfast***

-$12/Guest includes- -$18/Guest includes-

Coffee, Tea &Juice Coffee, Tea & Juice

Breakfast Pastries Breakfast Pastries

Yogurt Yogurt

Fresh Fruit Fresh Fruit

Bagels & Cream Cheese Scrambled Eggs

 Choice of Bacon, Sausage or Ham

 Breakfast Potatoes

 French Toast

***9 Hole Lunch***  ***18 Hole Lunch***

$13/Guest includes-$18/Guest includes-

NA Beverages NA Beverages

Macaroni, Potato or Pasta Salad Macaroni, Potato or Pasta Salad

Deli Sandwich and wrap display with all condiments Hot Dogs or Italian Sausage

Chips Cheeseburger Sliders or BBQ Chicken

 Salt Potatoes

 Baked Beans or Corn on the Cob

 Chips

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