



1898

New Haven Country Club

Event Menu



With full service accommodations for up to 300 guests, NHCC is the perfect setting for all your corporate, family and social needs. Originally built in 1898, our beautifully appointed rooms are filled with a charm and elegance of years gone by. At the New Haven Country Club, we take pride in our highest level of service and quality of food. Each and every event we host is unique and created especially for you!

For More Information, Please Contact:

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New Haven Country Club - Event Manager

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Breakfast of Champions

20 person minimum

Continental Breakfast

Assorted Miniature Muffins, Bagels and Danish
Butter, Assorted Jellies, and Cream Cheese

Fresh Fruit Salad

Coffee, Assorted Teas, Cranberry & Orange Juice

| \$11* per person |

Healthy Start Breakfast

Assorted Miniature Muffins, Bagels and Danish
Butter, Assorted Jellies, and Cream Cheese

Fresh Fruit Salad, Assorted Cereals, Granola and Yogurt Parfaits

Coffee, Assorted Teas, Cranberry & Orange Juice

| \$14* per person |

All American Breakfast

Scrambled Eggs, Crispy Bacon, Sausage Links, and Home Fries

Assorted Miniature Muffins, Bagels and Danishes

Butter, Assorted Jellies, and Cream Cheese

Fresh Fruit Salad & Assorted Cereals

Coffee, Assorted Teas, Cranberry & Orange Juice

| \$19* per person |

Add a Chef Attended Omelet Station!

Fresh Omelets made to order with a variety of toppings

Including: Ham, Bacon, Tomatoes, Onions

Peppers, Mushrooms & Cheddar Cheese

| Additional \$7* per person |

+ Chef Fee of \$85 per 35 guests

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



Bountiful Brunch Buffet

| \$32* per person |
25 person minimum

Includes:

Fresh Fruit Salad, Assorted Muffins, Bagels and Danish with Butter, Jelly and Cream Cheese
Farm Fresh Scrambled Eggs, Crispy Griddled Home Fries with Onion and Peppers
Smoked Bacon or Breakfast Sausage
Coffee, Assorted Teas, Cranberry & Orange Juice

Select Two Brunch Items

Classic Eggs Benedict with Hollandaise Sauce
Quiche Lorraine or Vegetable Quiche
Strawberry & Banana Topped Texas French Toast
Belgian Waffles with Vermont Maple Syrup

Select One Vegetable

Steamed Seasonal Vegetables
Grilled & Chilled Asparagus with Red Pepper Aioli
Steamed Haricots Verts with Lemon & Shallots
Grilled Vegetable Platter with Balsamic Drizzle

Select One Entrée

Roasted Atlantic Salmon
Herb Tomato Beurre Blanc
Sliced London Broil
Roasted Mushrooms & Red Onions
Baked Boston Cod
Leeks & Oven Roasted Tomatoes
Chicken Francaise or Chicken Marsala

Select One Starch

Cheese Tortellini with Marinara Sauce
Penne a la Vodka
Cavatappi Primavera
Roasted Red Potatoes
Mixed Yukon Gold & Sweet Potatoes

Select One House Baked Dessert

Fresh Baked Cookies & Brownies Platter
Hot Apple Crisp a la Mode
Peach & Raspberry Cobbler a la Mode
New York Style Cheese Cake with Berry Coulis
Chocolate Ganache Cake with Crème Anglaise
Deluxe Sundae Bar

Add a Chef Attended Omelet Station!

Fresh Omelets made to order with a variety of toppings
Including: Ham, Bacon, Tomatoes, Onions
Peppers, Mushrooms & Cheddar Cheese
| Additional \$7* per person |
+ Chef Fee of \$85 per 35 guests

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



Executive Meeting Package

| \$40* per person |
25 person minimum

All Day Beverage Amenities

Regular & Decaf Coffee, Assorted Herbal Teas
Lemonade, Iced Tea & Water Included

Continental Breakfast

Assorted Miniature Muffins, Bagels and Danishes
Butter, Assorted Jellies and Cream Cheese
Fresh Fruit Salad
Cranberry & Orange Juice

Mid-Morning Energy Boost

Assorted Trail Mix
Fresh Fruit Smoothies

Mid-Afternoon Refresher

Assorted Granola Bars
Whole Fruit

Create Your Luncheon Buffet

Select a Salad

Mixed Greens
Cherry Tomatoes, Red Onion, Cucumber, Carrot
Balsamic Vinaigrette
Classic Caesar
Chopped Romaine, House Baked Croutons, Parmesan
Creamy Caesar Dressing
Pasta Salad
Chef's Choice Pasta, Mixed Seasonal Vegetables
Fresh Herbs & Olive Oil

Select a Soup

Turkey & Rice
Beef-Barley
Hearty Lentil (Vegan)
Gazpacho
Creamy Tomato
NE Clam Chowder | +\$2

Assorted Sandwiches & Wraps

Select Two Options (Parties of 35+, Select Three)

Roast Beef, Cheddar, Lettuce, Tomato, Crispy Onions & Horseradish Sauce on a Brioche Roll
House Roasted Turkey, Swiss, Lettuce, Tomato & Avocado-Mayo on a Multigrain Roll
Homemade Chicken Salad, Lettuce & Tomato in a Wrap
Tuna Salad, Lettuce & Tomato in a Wrap
Ham, Swiss, Lettuce, Tomato, Dijon Mustard & Mayonnaise on a Brioche Roll

Select a House Baked Dessert

Assorted Cookie Platter
Assorted Brownie Platter
Assorted Cookie & Brownie Combo Platter

*Ask Us About Upgrading to a Hot Luncheon Buffet! | *All food & beverage is subject to 20% service charge + 7.35% Sales Tax



Plated Luncheon

| \$30* per person |
25 person minimum

Select One Starter

Traditional Salads

Mixed Greens

Cherry Tomatoes, Cucumbers, Carrots
Red Onions
Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, Parmesan Cheese
House Baked Croutons
Creamy Caesar Dressing

House Made Soups

Turkey & Rice

Beef-Barley

Hearty Lentil

Gazpacho

Creamy Tomato

NE Clam Chowder | +\$2

Specialty Salads

Spinach Lover

Baby Spinach, Sliced Strawberries
Toasted Walnuts, Gorgonzola Cheese
Raspberry Vinaigrette

Arugula & Goat Cheese | +\$2

Baby Arugula, Pine Nuts, Sliced Apples
Dried Cranberries & Lemon Vinaigrette

Served with Fresh Baked Rolls & Whipped Butter

Select Two Entrée Choices

| All Entrees Must be Preselected in Advance |

Pan Seared Atlantic Salmon

Herb Tomato Beurre Blanc

Herb Crusted Cod

Lemon Beurre Blanc

Roasted Pork Tenderloin Medallions

Roasted Pearl Onions & Braised Apples

Grilled NY Sirloin

Roasted Mushrooms & Onions

Chicken Francaise

Lemon Beurre Blanc

Chicken Marsala

Crispy Pesto Eggplant (Vegetarian)

Slow Roasted Tomatoes, Fresh Mozzarella, Parmesan
over Pasta & White Bean Ragout

Zucchini Zoodles & Grilled Ciabatta

Over Artichoke, Tomato & White Bean Ragout

Select a Starch

Creamy Whipped Potatoes

Potato au Gratin

Roasted Red Potatoes with Fresh Herbs

Rice Pilaf

Select a Vegetable

Mixed Seasonal Vegetables

Grilled Asparagus

Steamed Broccoli with Roasted Garlic

Green Beans with Roasted Shallots

Select a House Baked Dessert

Hot Apple Crisp a la Mode

Peach & Raspberry Cobbler a la Mode

New York Style Cheese Cake with Berry Coulis

Chocolate Ganache Cake with Crème Anglaise

Lemon Sorbet with Fresh Berries

Includes Coffee, Assorted Teas, Lemonade & Iced Tea

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



Buffet Luncheon

| \$32* per person |
30 person minimum

Select Any Two of Your Choice

Traditional Salads

Mixed Greens

Cherry Tomatoes, Cucumbers, Carrots
Red Onions
Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, Parmesan Cheese
House Baked Croutons
Creamy Caesar Dressing

House Made Soups

Turkey & Rice

Beef-Barley

Hearty Lentil (Vegan)

Gazpacho

Creamy Tomato

NE Clam Chowder | +\$2

Specialty Salads

Spinach Lover

Baby Spinach, Sliced Strawberries
Toasted Walnuts, Gorgonzola
Raspberry Vinaigrette

Seasonal Pasta Salad

Fresh Vegetables & Balsamic Vinaigrette

Mediterranean Couscous

Olives, Feta, Basil & Lemon Juice

Select Two Entrée Choices

Pan Seared Atlantic Salmon

Herb Tomato Beurre Blanc

Roasted Cod Filet

Leeks, Oven Roasted Tomatoes & Fresh Herbs

Crispy Pesto Eggplant (Vegetarian)

Slow Roasted Tomatoes, Fresh Mozzarella, Parmesan
over White Beans & Pasta

Chicken Francaise or Chicken Marsala

Sliced London Broil

Roasted Mushroom & Red Onions

Herb Roasted Pork Loin

Roasted Pearl Onions & Braised Apples

Sweet Italian Sausage & Peppers

Rich Marinara, Roasted Garlic & Orecchiette Pasta

Select Two Starches

Creamy Whipped Potatoes

Crispy Yukon Gold & Sweet Potatoes

Roasted Red Potatoes with Fresh Herbs

Rice Pilaf with Lemon-Thyme

Spinach, Tomato & Mushroom Risotto

Cheese Tortellini with Marinara

Pasta Shells with Broccoli, Garlic & Olive Oil

Penne a la Vodka

Penne Primavera or Alfredo

Select a Vegetable

Mixed Seasonal Vegetables

Green Beans with Roasted Shallots

Grilled & Chilled Asparagus

Steamed Broccoli with Roasted Garlic

Grilled Vegetable Platter

Select a House Baked Dessert

Fresh Baked Cookies & Brownies Platter

Deluxe Sundae Bar

Hot Apple or Peach & Raspberry Cobbler a la Mode

New York Style Cheese Cake with Berry Coulis

Chocolate Ganache Cake with Crème Anglaise

Includes Coffee, Assorted Teas, Lemonade & Iced Tea

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



The Cocktail Hour

| \$22* per person, per hour of passed services |
40 person minimum

Select Three Classic Passed Hors d'Oeuvres

Sweet Melon & Prosciutto Skewers
Asparagus & Asiago wrapped in Phyllo
Beef Negimaki with Ginger-Soy Dipping Sauce
Gorgonzola & Spinach Stuffed Mushroom Caps
Antipasto, Mozzarella, Kalamata Olive & Artichoke Skewers
Wild Mushroom & Truffle Tarts
Vegetable Spring Rolls with Sweet-Chili Dipping Sauce
Beef-Cilantro Empanadas with Salsa-Sour Cream
Black Truffle Mac & Cheese Tarts
Beef Carpaccio Crostini with Roasted Pepper-Caper Relish
Asian Beef Skewers with Avocado Crème
Franks in a Blanket with Dijon Mustard
Pineapple Chicken Kabobs

Sweet-Chili Pork Belly
Brie & Raspberry Phyllo Purse
Falafel Cakes with Tzatziki Sauce
Mini Veal Meatballs with Roasted Tomato Sauce
Grilled Sirloin Crostini with Kalamata Pepper Relish
Tomato, Mozzarella & Basil Skewers
Chicken Satay with Thai Peanut Sauce
Chicken & Lemongrass Dumplings
Italian Sausage Stuffed Mushroom Caps
Truffle Arancini with Roasted Garlic Crème
Crispy Pork Spring Rolls with Sesame Soy Sauce
Crispy Artichoke Beignet
Mac & Cheese Bites

Select Two Premium Passed Hors d'Oeuvres

Tuna Tartare on Wonton Crisp
Mini Lump Crab Cakes with Chipotle Aioli
Mini Brioche Lobster Rolls
Boursin Stuffed Figs (seasonal)
Seafood Ceviche Crisps
Smoked Salmon & Caper Canapes with Lemon-Dill Aioli
Seared Ahi Tuna with Tobiko
Crab Fritters with Roasted Pepper Crème
Bacon Wrapped Scallops with Maple Glaze
Spanakopita Phyllo
Herb-Marinated Lamb Chop Lollipops
Jumbo Shrimp Cocktail

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



Plated Dinner

| \$48* per person |
25 person minimum

Select a Salad

Traditional Salads

Mixed Greens

Cherry Tomatoes, Red Onions, Cucumbers, Carrots
Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, House Baked Croutons
Parmesan Cheese
Creamy Caesar Dressing

Specialty Salads

Spinach Lover

Baby Spinach, Sliced Strawberries
Toasted Walnuts, Gorgonzola Cheese
Raspberry Vinaigrette

Arugula & Roasted Beet

Baby Arugula, Grilled Onions, Oranges
Toasted Walnuts, Goat Cheese, Beets
Lemon Vinaigrette

Served with Fresh Baked Rolls & Whipped Butter

Select Two Entrée Choices

| All Entrees Must be Preselected in Advance |

Pan Seared Atlantic Salmon

Herb-Tomato Beurre Blanc

Baked Stuffed Sole

Lemon Beurre Blanc

Sliced Roast Sirloin

Roasted Mushrooms & Red Onions

Chicken Francaise or Chicken Marsala

Statler Breast of Chicken

Roasted Shallot & Natural Pan Jus

Herb Roasted Pork Loin

Roasted Pearl Onions & Braised Apples

6oz Filet Mignon or Prime Rib Roast | +\$5

Herb Crusted Halibut (seasonal)

Roasted Red Pepper Coulis

Crispy Pesto Eggplant

Slow Roasted Tomatoes, Fresh Mozzarella & Parmesan Cheese
over Pasta & White Bean Ragout

Zucchini Zoodles & Grilled Ciabatta

Over Artichoke, Tomato & White Bean Ragout

Swordfish | +\$4 (seasonal)

Over Cucumber-Tomato Hash

Pasta Primavera

Light & Creamy Sauce with Sautéed Seasonal Vegetables

Aromatic Vegetable Risotto

Select a Starch

Creamy Whipped Potatoes

Roasted Garlic Potatoes au Gratin

Roasted Red Potatoes with Fresh Herbs

Rice Pilaf with Lemon-Thyme

Mixed Yukon Gold & Sweet Potatoes

Select a Vegetable

Mixed Seasonal Vegetables

Roasted Baby Carrots

Green Beans with Roasted Shallots

Grilled Asparagus

Select a House Baked Dessert

Hot Apple Crisp a la Mode

Peach & Raspberry Cobbler a la Mode

New York Style Cheese Cake with Berry Coulis

Chocolate Ganache Cake with Crème Anglaise

Lemon Sorbet with Fresh Berries

Includes Coffee, Tea, Iced Tea & Lemonade

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Buffet Dinner

| \$45* per person |
30 person minimum

Please Select Two of Your Choice

Traditional Salads

Mixed Greens

Cherry Tomatoes, Cucumbers, Carrots
Red Onions
Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, House Baked Croutons
Parmesan Cheese
Creamy Caesar Dressing

House Made Soups

Turkey & Rice

Beef-Barley

Hearty Lentil

Gazpacho

Creamy Tomato

NE Clam Chowder | +\$2*

Specialty Salads

Asian Noodle Salad

Seasonal Pasta Salad

Mediterranean CousCous

Olives, Feta Cheese, Basil & Lemon Juice

Kale & Quinoa

Apples, Walnuts, Dried Cranberries
Raspberry Vinaigrette

Served with Fresh Baked Rolls & Whipped Butter

Select Two Entrée Choices

Pan Seared Atlantic Salmon

Herb-Tomato Beurre Blanc

Baked Stuffed Sole

Lemon Beurre Blanc

Grilled Center-Cut Swordfish

Tomato-Cucumber Hash

Chicken Marsala

Sautéed Wild Mushroom Sauce

Egg Battered Chicken Francaise

Beurre Blanc Sauce

Chicken Provençal

Tomatoes, Capers, Olives & Extra Virgin Olive Oil

Select a Vegetable

Sautéed Seasonal Vegetables

Green Beans with Roasted Shallots

Grilled & Chilled Asparagus

Steamed Broccoli with Roasted Garlic

Grilled Vegetable Platter

Select Two Starches

Creamy Whipped Potatoes

Crispy Yukon Gold & Sweet Potatoes

Roasted Red Potatoes with Fresh Herbs

Rice Pilaf with Lemon-Thyme

Spinach, Tomato & Mushroom Risotto

Potatoes au Gratin

Cheese Tortellini Alfredo

Pasta Shells with Broccoli, Garlic & Olive Oil

Penne a la Vodka

Rigatoni Marinara

Farfalle with Creamy Pesto

Add a Chef Attended Carving Station!

| +\$5*/person | \$85 per Chef, per 45 guests |

Marinated London Broil

Roasted Turkey Breast

Herb Crusted Pork Loin

Smoke Cured Ham

Roast Porchetta

Roasted NY Sirloin | +\$7*

Roasted Beef Tenderloin | +\$9*

Select a House Baked Dessert

Fresh Baked Cookies & Brownies Platter

Hot Apple Crisp a la Mode

Peach & Raspberry Cobbler a la Mode

New York Style Cheese Cake with Berry Coulis

Chocolate Ganache Cake with Crème Anglaise

Deluxe Sundae Bar

Includes Coffee, Tea, Iced Tea & Lemonade

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



Beverage Amenities

Effervescent Bar

Mimosa's, Bellini's Kir Royal's, Prosecco
Selection of White & Red Wines
2 Hours | \$12* per person
4 Hours | \$16* per person

Tito's Favorite

Selection of Specialty Tito's Handmade Vodka Cocktails
(Bloody Mary, Screw Driver, Grey Hound, Bay Breeze
Cosmopolitan & the Classic Cape Codder)
Selection of White & Red Wines
Variety of Domestic & Imported Beers
2 Hours | \$17* per person
4 Hours | \$23* per person

Open House Bar

Absolut, Tito's Tanqueray, Jose Cuervo Silver
Bacardi, Jack Daniels, Jim Beam, Dewar's
Cabernet Sauvignon, Pinot Noir
Chardonnay, Pinot Grigio, Prosecco
Variety of Domestic & Imported Beers
2 Hours | \$20* per person
4 Hours | \$28* per person

Consumption Bar

The host of the event will be responsible for
the final consumption tab.
Each drink consumed is charged by the glass.
*All Consumption Bars Require
\$125 Bartender Fee per 100 guests*

*Add tableside house wine service to any open bar
package for an additional \$4 per person!*

Create Your Own Mimosa Bar

Our House Prosecco
Please Select 3 Juices:
Orange, Cranberry, Grapefruit, Grape, Apple, Pineapple
Variety of Fresh Fruit Garnishes
2 Hours | \$8* per person
4 Hours | \$12* per person

Open Beer & Wine Bar

Cabernet Sauvignon, Pinot Noir, Merlot
Chardonnay, Pinot Grigio & Sauvignon Blanc
Variety of Domestic & Imported Beers
Assorted Coke Products
Fresh Brewed Iced Tea & Lemonade
2 Hours | \$15* per person
4 Hours | \$21* per person

Open Premium Bar

Grey Goose, Kettle One, Bombay Sapphire, 10 Cane Rum
Patron Silver, Johnny Walker Black, Maker's Mark
Cabernet Sauvignon, Pinot Noir, Merlot
Chardonnay, Pinot Grigio & Sauvignon Blanc
Variety of Domestic & Imported Beers
Assorted Coke Products, Fresh Brewed Iced Tea & Lemonade
2 Hours | \$24* per person
4 Hours | \$36* per person

Cash Only Bar

All guests may purchase beverages by the
glass with cash only. No credit cards.
*All Cash Bars Require
\$125 Bartender Fee per 100 guests*

**All food & beverage is subject to 20% service charge + 7.35% Sales Tax*



Facility Fees

All Facility Fees are Based on a Maximum of 4 Hours of Event Time.

Any Additional Time is Subject to an Increased Additional Hourly Rate at the Discretion of the NHCC Management.

“Off Season” | January - February

Lounge - Weekdays: \$300 | Weekends: \$400

Main Dining Room - Weekdays: \$300 | Weekends: \$400

Full Venue - Weekdays: \$500 | Weekends: \$750

“In Season” | March - December

Lounge - Weekdays: \$400 | Weekends: \$550

Main Dining Room - Weekdays: \$400 | Weekends: \$550

Patio - Weekdays: \$200 | Weekends: \$350

Full Venue - Weekdays: \$900 | Weekends: \$1,250

NHCC Dress Code for Clubhouse & Outdoor Dining Areas

- Athletic attire including sweatshirts, sweatpants, yoga pants, spandex shorts or leggings, athletic shorts, and tee shirts with logos are not permitted.
 - For men, shirts with a collar are required.
 - For men, hats should not be worn inside the Clubhouse.
 - For men, open toed sandals or flip flops are not permitted.
 - For women, flip flops are not permitted.
 - Clean denim pants without holes are permitted.

As host of the event, it is your duty to ensure that all guests are aware of dress code policy.