

Platinum Sit Down Menu

THE HAMLET GOLF AND COUNTRY CLUB





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HAMLET
GOLF & COUNTRY CLUB

WHITE GLOVE BUTLER SERVICE

Golden Sesame Chicken Satay

Spanakopita with Feta Cheese

Franks en Croute

Beef Teriyaki on Skewers

Mini Empanadas with Salsa Creme Dipping Sauce

Vegetable Spring Rolls with Duck Sauce

BISTRO DISPLAY

Display of International Cheeses with Assorted Biscuits and Crackers

Tomato and Fresh Mozzarella Display with Fresh Basil and Balsamic Vinaigrette

Crisp Fresh Garden Crudité's with Dipping Sauce

Elaborate Antipasto Display with Italian Seasonings and Garlic Bread

SALAD COURSE

(Host Choice of One)

Grilled Vegetable and Goat Cheese Napoleon

Hamlet Mixed Green Salad with Balsamic Vinaigrette

Traditional Cesar with Shaved Parmesan & Homemade Croutons

Roasted Pear Salad served over Mixed Greens, Candied Pecans, Goat Cheese, Cherry Tomatoes, with a White Balsamic Vinaigrette

Steak House Salad with Crisp Wedge of Iceberg Lettuce, Smoked Bacon, Red Onion, Cherry Tomatoes, Bleu Cheese Dressing and Gorgonzola Crumbles

PASTA COURSE

(Host Choice of One)

Penne ala Vodka

Fusilli Marinara

Farfalle Pesto

ENTREE

(Guest Choice of One)

Chateaubriand with Shallot and Cabernet Reduction

Grilled Sirloin Steak

Baked Breast of Chicken topped with Artichokes and Sundried Tomatoes in a White Wine Glace

Breaded Chicken Cordon Bleu stuffed with Smoked Ham, Swiss Cheese, Champagne Mustard Glace Maple Mustard Glazed Salmon

Maple Mustard Glazed Salmon

Fillet of Sole Oreganata with Lemon Thyme and Beurre Blanc Sauce

Portobello Stack

All Entrees accompanied with Seasonal Vegetable and Garlic Mashed Potatoes

SWEET ENDING

Display of Cookies, Brownies and Blondie's on Each Table

Coffee and Tea Service at Tableside

FOR ADDITIONAL INFORMATION CONTACT:

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