

Gold Buffet Menu

THE HAMLET GOLF AND COUNTRY CLUB



Bistro Table

(Host Choice of Three)

Display of International cheeses, assorted biscuits and crackers
Fresh crudite with spinach dipping sauce
Tomato and mozzarella display with fresh basil and balsamic vinaigrette
Antipasto display with Italian seasonings and garlic bread

Salad

Hamlet mixed green salad with balsamic vinaigrette
Traditional Caesar salad with shaved parmesan and croutons

Assorted bread basket

Carving Station

(Host Choice of Two)

Marinated and grilled flank steak
Herb crusted fresh turkey with pan gravy
Pepper corn loin of pork with whole grain mustard

Garlic Mashed Potatoes and Seasonal Vegetable

Pasta Bar

(Host Choice of Two Pastas)

Penne
Rigatoni
Farfalle
Orechiette

Sauces:

(Host Choice of Two)

Ala Vodka
Pesto
Tomato Basil
White Clam Sauce

Hot Chafing Dish Display (Host Choice of Three)

Chicken piccata with lemon caper sauce and artichokes
Beef pizzaiola
Eggplant rollatini
Swedish or Thai meatballs
Beef teriyaki with florets of broccoli over rice
Oriental vegetable stir fry
Hawaiian chicken with sweet and sour glaze
Chicken rollatini
Chicken cutlet balsamico
Mussels with white wine and garlic broth
Beef Burgundy with buttered egg noodles
General Tso's chicken over rice
Boneless arroz con pollo with chorizo
Pepper steak over rice
Boneless Coq au Vin
Broccoli rabe with sweet Italian sausage

Dessert

Fresh fruit display or sundae bar with assorted toppings and syrups

Cookies, Brownies and Blondie's

Cold Beverages

Assorted Juices and Soda

Hot Beverages

Coffee and Tea station

FOR ADDITIONAL INFORMATION CONTACT:

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