



*The Powelton Club*

# *Catering Brochure*



# TABLE OF CONTENTS

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Bar Packages	3
Breakfast	4
Brunch	5
Luncheon	6
Cocktail Hour	7
Chef Attended Stations	10
Appetizer Course	11
Salad Course	12
Entree Selections	13
Dessert	15
Favor Stations	17
FAQ	18
Preferred Vendors	20



# BAR PACKAGES

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All Packages Include a Table Side Beverage Service, Non - Alcoholic Beverages, Coffee and Tea  
*Our Professional Bartenders are trained to serve responsibly, which includes a "no shot" policy*

## **The President's Bar Package**

Ketel One Vodka, Grey Goose Vodka, Stolichnaya Vodka, Tito's Vodka,  
Bacardi Rum, Captain Morgan Spiced Rum, Coconut Rum, Seagrams 7, Irish Whiskey,  
Tanqueray Gin, Bombay Sapphire Gin, Dewar's, Maker's Mark, Jack Daniels, Jim Beam,  
Johnny Walker Red, Johnny Walker Black, Tequilas, Assorted After Dinner Cordials  
Imported and Domestic Beer, Non - Alcoholic Beer, Red, White and Sparkling Wines by the Glass

## **The 1882 Bar Package**

Stolichnaya Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum,  
Coconut Rum, Seagrams 7, Irish Whiskey, Tanqueray Gin, Dewar's, Maker's Mark, Jack Daniels,  
Jim Beam, Johnny Walker Red, Tequilas, Assorted After Dinner Cordials  
Imported and Domestic Beer, Non - Alcoholic Beer, Red, White and Sparkling Wines by the Glass

## **The PC Package**

Imported and Domestic Beer, Non - Alcoholic Beer  
Red, White and Sparkling Wines by the Glass

## **Bubble Bar**

Sparkling Wine, Champagne, Prosecco  
Assorted Seasonal Fruit, Assorted Fruit Nectars, Mint, Sugar Cubes

## **Brunch Bar**

Sparkling Wine, Champagne, Prosecco, Mimosas, Bellini's, Bloody Mary's

## **Bar Enhancement Options**

*Signature Cocktail, Bubble Bar, Coffee and Cordial Station*

# BREAKFAST

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All Packages Include Table Side Beverage Service, Non - Alcoholic Beverages, Juice, Coffee and Tea

## PC Continental Breakfast

Freshly Baked Danish and Miniature  
Croissants

Assorted Yogurts and Granola

Hardboiled Eggs

Assorted Bagels

*Cream Cheese, Whipped Butter, Jelly*

Seasonal Fruit Platter

## 1882 Continental Breakfast

Freshly Baked Danish, Miniature Croissants  
and Muffins

Assorted Yogurts and Granola

Hardboiled Eggs

Assorted Bagels

*Cream Cheese, Whipped Butter, Jelly*

Smoked Salmon Display

Seasonal Fruit Platter

## PC Plated Breakfast

*Family Style Pastries, Muffins and Miniature  
Croissants*

*Entrees Served with Applewood Smoked Bacon, Home  
Fries, Seasonal Fruit*

Cheddar Cheese and Chive Omelette or  
Scrambled Eggs

French Toast Casserole,

Brioche French Toast,

Seasonal Fruit Pancakes or Belgian Waffle

*Warm Maple Syrup*

Rum Raisin Oatmeal

## PC Breakfast Buffet

Freshly Baked Danish

Assorted Bagels

*Cream Cheese, Whipped Butter, Jelly*

Seasonal Fruit Platter

Assorted Yogurts and Granola

Scrambled Eggs *with Cheddar Cheese and Chives*

Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage

Brioche French Toast *with Warm Maple Syrup*

## 1882 Breakfast Buffet

Freshly Baked Danish

Miniature Croissants

Assorted Bagels

*Cream Cheese, Whipped Butter, Jelly*

Smoked Salmon Display

Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage

French Toast Casserole *with Maple Syrup and  
Creme Anglaise*

Seasonal Fruit Platter

Chef Attended Omelette Station

# BRUNCH

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All Packages Include Table Side Beverage Service, Non - Alcoholic Beverages, Juice, Coffee and Tea  
Dessert Options Include: Sheet Cake, Cupcakes, Assorted Cookies and Ghirardelli Brownies

## PC Brunch Station

Danish and Miniature Croissants  
Seasonal Fruit Platter  
Assorted Yogurts and Granola  
Chef Attended Omelette Station  
Breakfast Potatoes  
Applewood Bacon & Breakfast Sausage  
Belgian Waffles or Brioche French Toast  
PC Salad Bar  
Cavatelli Pasta (v)  
Sautéed Chicken  
*White Wine, Artichokes, Tomatoes*

## 1882 Brunch Station

Danish and Miniature Croissants  
Assorted Bagels and Smoked Salmon  
Seasonal Fruit Platter  
Assorted Yogurts and Granola  
Chef Attended Omelette Station  
Breakfast Potatoes  
Applewood Bacon & Breakfast Sausage  
Belgian Waffles or Brioche French Toast  
PC Salad Bar  
Seasonal Composed Salad  
Cavatelli Pasta (v)  
Chef Carved Virginia Ham

## Plated Brunch

Blueberry Scones & Miniature Croissants  
Strawberry and Spinach Salad  
Omelette *with Cheddar Cheese and Chives*  
Belgian Waffle  
Sautéed Chicken Breast  
Summer Pasta Primavera  
*Roasted Potatoes, Applewood Bacon, Fruit*

## PC Breakfast Buffet

Freshly Baked Danish  
Assorted Bagels  
*Cream Cheese, Whipped Butter, Jelly*  
Seasonal Fruit Platter  
Assorted Yogurts and Granola  
Scrambled Eggs *with Cheddar Cheese and Chives*  
Breakfast Potatoes  
Applewood Smoked Bacon  
Breakfast Sausage  
Brioche French Toast *with Warm Maple Syrup*

## 1882 Breakfast Buffet

Freshly Baked Danish  
Miniature Croissants  
Assorted Bagels  
*Cream Cheese, Whipped Butter, Jelly*  
Smoked Salmon Display  
Breakfast Potatoes  
Applewood Smoked Bacon  
Breakfast Sausage  
French Toast Casserole *with Maple Syrup and  
Creme Anglaise*  
Seasonal Fruit Platter  
Chef Attended Omelette Station

# LUNCHEON

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All Packages Include Table Side Beverage Service, Non - Alcoholic Beverages, Juice, Coffee and Tea  
Plated Sweet or Assorted Cookies, Ghirardelli Brownies and Seasonal Fruit are included for Dessert

## **PC Plated Lunch**

Soup du Jour  
*Warm Artisan Rolls*  
PC House Salad  
*Grilled Chicken Breast*  
PC Club Sandwich  
*Seasonal Fruit Salad*  
Cavatelli alla Vodka  
Family Style Cookies

## **1882 Plated Lunch**

Soup du Jour  
*Warm Artisan Rolls*  
PC House Salad  
Grilled Six Ounce Filet Mignon  
Roasted Chicken Breast  
*Served with Seasonal Potato and Vegetable*  
Cavatelli alla Vodka  
Strawberry Cream Cake

## **Balmville Salad Lunch**

Chopped Taco Salad  
*Blackened Rare Yellowfin Tuna,*  
*Chile Rubbed Filet Mignon,*  
*Tequila & Lime Marinated Chicken*  
  
Asian Street Vendor Salad  
*Five Spice Seared Yellowfin Tuna,*  
*Hoisin Grilled Chicken Breast,*  
*Soy and Ginger Marinated Filet Mignon*

French Salad  
*Grilled Shrimp, Roasted Filet Mignon, Herbed*  
*Chicken Breast Roulade*

## **19th Hole Deli Lunch**

Soup du Jour  
Powelton Club Salad Bar  
Sandwich Rolls & Wraps  
Roast Beef, Turkey, Ham, Salami  
Swiss, American, Provolone Cheese  
Egg Salad, Tuna Salad  
Condiments, Pickles  
Cole Slaw, Potato Salad, Pasta Salad

## **Hole In One BBQ Lunch**

Powelton Club Salad Bar  
Caesar Salad  
Hamburgers, Cheeseburgers  
Hot Dogs  
Grilled Chicken  
Condiments, Pickles  
Sauerkraut  
Pasta Salad, Potato Salad, Cole Slaw  
Assorted Chips and Pretzels

## **1882 Stationed Lunch**

Soup du Jour  
Artisan Rolls  
Powelton Club Salad Bar  
Sautéed Chicken Piccata  
Grilled Salmon Fillet  
Roasted Beef Sirloin  
Seasonal Vegetables  
Roasted Potatoes  
Cavatelli alla Vodka

# COCKTAIL HOUR

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## *Passed Hors d' Oeuvres*

Bacon Wrapped Scallops	Vegetable Tartlet (v)
Crimini Mushrooms (v) <i>Stuffed with Goat Cheese</i>	White Truffle Mac and Cheese Tartlet (v)
Beef Franks in a Puff Pastry <i>Spicy Mustard</i>	Buffalo Chicken Bites <i>Creamy Bleu Cheese</i>
Grilled Baby Lamb Chops <i>Minted Chimichurri</i>	Caramelized Onion and Ricotta Tartlet (v)
Jumbo Lump Crab Cake <i>Creole Aioli</i>	Arancini (v) <i>Mozzarella, Pomodoro Sauce</i>
Spring Rolls (v) or Pork Gyoza <i>Soy Sauce</i>	Fried Pickles (v) <i>Chipotle Aioli</i>
Pretzel Nugget (v) <i>Alc Cheddar Dipping Sauce</i>	Buffalo Cauliflower Bites (v) <i>Creamy Bleu Cheese</i>
Falafel Bites (v) <i>Tabini Sauce</i>	Miniature Lobster Roll
Spanakopita (v)	Prosciutto Wrapped Asparagus
Eggplant Caponata Tartlet (v)	Ahi Tuna Sashimi <i>Edamame, Crisp Wonton, Sriracha Aioli</i>
Olive Tapenade Crostini (v)	Caprese Salad Brochette (v) <i>Bocconcini Mozzarella, Grape Tomato, Basil</i>
Pistachio and Blue Cheese Crusted Grape	Carved Beef Tenderloin <i>Horseradish Aioli, Micro Arugula, Grilled Crostini</i>
Miniature Swedish Meatballs	Tomato and Mozzarella Bruschetta (v)
Baked Brie and Apple Chutney Purse (v)	Jumbo Shrimp Cocktail
Miniature Farmhouse Grilled Cheese (v) <i>Oven Roasted Tomato Bisque</i>	Smoked Salmon Blini <i>Creme Fraiche</i>
Caramelized Apple and Pecan Flatbread (v)	Tuna or Beef Tartare
Grilled Vegetable Brochette (v)	Antipasto Brochette
	Avocado Toast (v)



# COCKTAIL HOUR

## *Tier One Stationed Hors d' Oeuvres*

*\*Available during Cocktail Hour or a Stationed Reception*

### **Hudson Valley Crudit  Display**

*Ranch Dressing, Housemade Hummus*

### **Artisanal Cheese Board**

*Assorted Domestic and International Cheeses  
Displayed with Crackers, Nuts and Fruit*

### **Baked Brie Display**

*Sweet or Savory  
Assorted Breads and Crackers*

### **Smoked Salmon and Trout Display**

*Bagel Chips, Dill Cream Cheese,  
Capers, Red Onion*

### **Mediterranean Station**

*Grilled Vegetables, Hummus, Baba Ganoush, Olives,  
Feta Cheese, Long Stem Artichokes,  
Roasted Red Peppers, Pita Bread*

### **Cheese and Charcuterie Display**

*Assorted Cheeses, Salami, Prosciutto,  
Fig Spread, Spicy Mustard, Dried Fruit, Olives, Nuts*

### **Bruschetta and Tapenade Bar**

*Tomato and Herb Bruschetta  
Roasted Pepper, White Bean and Basil Bruschetta  
Olive Tapenade  
Sun - Dried Tomato Pesto  
Toasted Crostini, Flatbread, Pita Chips*

### **Cold Antipasto Station**

*Cured Italian Meat Display, Italian Cheese Display,  
Olives, Roasted Red Peppers, Stuffed Cherry Peppers,  
Artichokes, Bocconcini Mozzarella, Assorted Breads,  
Assorted Grilled Vegetables*

### **Pasta Station**

*Penne alla Vodka, Pasta Primavera,  
Spaghetti e  Meatballs, Ciabatta Garlic Bread,  
Parmigiano Reggiano*

### **Grazing Table**

*Sourdough Baguettes, Assorted Breads, Charcuterie,  
Local Cheese Display, Whipped Goat Cheese,  
Olive Tapenade, Roasted Tomato Confit,  
Grilled Vegetables*

### **Potato Mousse Station**

*Idaho | Sweet Potato  
Applewood Smoked Bacon, NYS Cheddar,  
Caramelized Onions, Gravy, Sour Cream, Chives*

### **Ravioli Bar**

*Ricotta | Mushroom | Seafood  
Alfredo, Ala Vodka, Bolognese, Pesto  
Parmigiano Reggiano*

### **Crudit  Bar**

*Cucumber, Tomato, Carrots, Radish, Broccoli,  
Cauliflower, Mushrooms, Peppers, Snap Peas  
Ranch, Creamy Blue Cheese*

### **Tater Tot Station**

*Ale - Cheddar Cheese Sauce, Bacon Bits, Scallions,  
Sour Cream, Cheddar, Gravy, Parmesan Cheese*

### **Rustic Flatbreads**

*Margherita | Soppressata and Herb | Wild Mushroom*

### **Savory Cr pes**

*Wild Mushroom and Brie | Caramelized Onion, Herb  
Chicken and Artichoke | Sun - Dried Tomato and  
Pesto  
Monte Cristo | Gruyere, Raspberry Sauce*



# COCKTAIL HOUR

## *Tier Two Stationed Hors d' Oeuvres*

*\*Available during Cocktail Hour or a Stationed Reception*

*\*\* Additional Costs will apply*

### **New England Clam Bake\*\***

*Lobster Tails, Clams, Corn on the Cob,  
New England Clam Chowder*

### **BBQ Rib Bar**

*Texas, Memphis, Kansas City Ribs  
Baked Beans, Coleslaw, Cornbread,  
Potato Salad, Pickles*

### **Southern Comfort**

*Brisket, Carolina Pulled Pork Sliders,  
Fried Chicken, Baked Macaroni and Cheese,  
Collard Greens, Mashed Potatoes, Biscuits and Gravy,  
Fried Green Tomatoes*

### **Mac and Cheese Bar**

*Truffle and Gruyere | Pepper Jack | Cheddar  
Bacon, Ham, Scallions, Tomatoes, Chili, Broccoli*

### **Street Taco Bar**

*Carnitas, Ground Beef, Tequila Marinated Chicken,  
Salsa Fresca, Guacamole, Refried Pinto Beans,  
Rice Pilaf, Tomatoes, Shredded Lettuce, Pico de Gallo,  
Cilantro, Aged Cheddar Cheese, Warm Queso,  
Sour Cream, Jalapeños, Flour Tortillas*

### **Housemade Soup and Grilled Cheese Bar**

*Tomato Marsala | Cream of Mushroom  
Broccoli Cheddar | New England Clam Chowder  
Three Cheese on Wheat Bread  
American Cheese and Bacon on White Bread  
Cheddar Cheese, Grilled Tomato, and Ciabatta*

### **American Pub Table**

*Mac and Cheese Bar  
Spinach and Artichoke Dip with Tortilla Chips  
Braised Short Rib Quesadillas  
Portobello Mushroom Quesadillas  
Jalapeño Poppers, Fried Mozzarella*

### **Hot Antipasto Station**

*Mussels e Marinara, Calamari,  
Littleneck Clams Oregana, Grilled Eggplant Rollatini,  
Assorted Italian Breads and Oils*

### **Potato Bar**

*French Fries | Steak Fries | Potato Skins  
Crispy Onions, Bacon Bits, Scallions,  
Ale and Cheddar Sauce, Sour Cream, Cheddar, Gravy,  
Malt Vinegar, Parmesan Cheese*

### **"Meat & Potatoes"**

*Choice of Three Proteins, Starch and Vegetable*

### **Italian Station**

*Fried Mozzarella, Calamari, Caesar Salad,  
Garlic Bread, Penne alla Vodka, Chicken Parmesan,  
Eggplant Rollatini, Housemade Meatballs*

### **1882 Raw Bar\*\***

*Littleneck Clams, Oysters on the Half Shell,  
Poached Shrimp, Crab Legs*

### **Pretzel and Beer Station**

*Soft Pretzel Bites  
Spicy Mustard, Ale and Cheddar Sauce, Nutella  
One Domestic or Imported Bottled Beer*

### **Nacho Bar**

*Corn Chips, Salsa Fresca, Sour Cream, Guacamole,  
Scallions, Shredded Lettuce, Black Olives, Pico de Gallo,  
Refried Pinto Beans, Grilled Chicken, Jalapeños,  
Tomatoes, Warm Nacho Cheese Sauce*

### **Asian Station**

*Pork Potstickers, Vegetarian Spring Rolls,  
Egg Drop Soup, Soba Noodle Salad, Chicken Yakitori,  
Ginger and Hoisin Baby Back Ribs, Jasmine Rice*

# CHEF ATTENDED FOOD STATIONS

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*\*Available during Cocktail Hour or Reception*

## Pasta Station

Farfalle, Penne, Orecchiette  
Bolognese, Vodka, Marinara, Alfredo  
*Minced Garlic, Grated Parmesan Cheese, Pesto, Red Pepper Flakes, Spinach, Green Peas, Tomatoes, Mushrooms, Red Onions, Roasted Eggplant, Roasted Red Bell Peppers, Artichokes, White Beans, Grilled Chicken, Meatballs*

## Stir Fry Station

Ramen, Lo Mein  
*Ginger - Scallion Broth, Chile - Lemongrass Pork Broth  
Grilled Chicken Breast, Beef, Steamed Jasmine Rice, Vegetables*

## Carving Station

Faroe Island Salmon en Croute | *Dijon Mustard, Dill Sour Cream Sauce*  
Roasted Lamb Rack | *Minted Lamb Jus*  
Frenched Turkey Breast | *Turkey Gravy, Cranberry Sauce*  
Virginia Ham | *Espelette Honey Glaze*  
Bacon Wrapped Pork Loin | *Apple - Onion Pork Jus*  
Roasted Strip Loin of Beef | *Bordelaise Sauce, Caramelized Onions, Mushrooms*  
Prime Rib of Beef au Jus | *Beef Jus, Horseradish Cream Sauce*  
Grilled Beef Tenderloin | *Wild Mushroom Bordelaise*  
Roasted Salmon | *Roasted Plum Tomatoes and Kalamata Olives*

## Chopped Salad Bar

Iceberg, Romaine, Baby Spinach, Kale  
*Hardboiled Egg, Bacon, Cucumber, Grape Tomato, Carrot, Dried Cranberries, Corn, Avocado, Chick Peas, Black Beans, Croutons, Candied Walnuts, Crumbled Blue Cheese, Crumbled Feta Cheese, Crumbled Goat Cheese, Cheddar Cheese, Grilled Chicken, Grilled Salmon, Strip Steak, Ranch, Blue Cheese, Honey Dijon, Balsamic Vinaigrette, Thousand Island, Caesar, Oil and Vinegar*

## Savory Crêpe Station

Wild Mushroom and Brie | *Caramelized Onion, Herb*  
Tomato and Basil | *Goat Cheese Spread*  
Braised Leek | *Applewood Bacon, Spinach*  
Chicken and Artichoke | *Sun - Dried Tomato and Basil Pesto*  
Ham and Cheese | *Hollandaise*  
Monte Cristo | *Gruyere, Raspberry Sauce*

# APPETIZER COURSE

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## **Housemade Soup du Jour**

*Tomato Marsala, Broccoli Cheddar, Ale and Cheddar, Cream of Mushroom, Butternut Squash Bisque, Sweet Potato Bisque, Gazpacho*

## **Fresh Cavatelli Pasta**

*Sun - Dried Tomato Pesto, Toasted Pine Nuts, Micro Basil, Shaved Parmigiano Reggiano*

## **Penne alla Vodka**

*Penne Pasta, Vegetarian Vodka Sauce, Shaved Parmigiano Reggiano*

## **Beef Carpaccio**

*Micro Greens, Grilled Crostini, Parmesan Cheese, Capers, Shallot Hay, EVOO*

## **Jumbo Poached Shrimp**

*Bloody Mary Cocktail Sauce, Lemon, Micro - Arugula*

## **Pan Roasted Diver Scallop**

*Corn, Lobster and Potato Hash, Chervil Beurre Blanc*

## **Buffalo Mozzarella and VR Tomatoes**

*Aged Balsamic Reduction, Basil, Cracked Pepper, EVOO, Grilled Crostini*

## **Jumbo Lump Crab Cake Cocktail**

*Avocado, Micro Celery, Tomato - Horseradish Granita*

## **Forest Mushroom Tarte Tatin**

*Caramelized Shallot, Herbed Goat Cheese, White Truffle Demi Glace*

## **Prosciutto & Honeydew Melon**

*Mache, Aged Balsamic, Basil*



# SALAD COURSE

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## **The Powelton Club House Salad**

*Mesclun Greens, Grape Tomatoes, Cucumber, Carrots, Red Onion, Herbed Croutons, Housemade Balsamic Vinaigrette*

## **The 1882 Salad**

*Mesclun Greens, Candied Walnuts, Dried Cranberries, Crumbled Gorgonzola, Sweet Potato Hay, Sherry Vinaigrette*

## **Traditional Caesar Salad**

*Romaine Leaves, Brioche Croutons, Shaved Parmigiano Reggiano, Caesar Dressing*

## **Panzanella Salad**

*Italian Ciabatta Bread, VR Tomatoes, Red Onion, Basil, Kalamata Olives, Gorgonzola, Aged Vinegar, EVOO*

## **Arugula Salad**

*Roasted NY Beets, Fried Coach Farm Goat Cheese, Toasted Pistachios, Sherry Vinaigrette*

## **Baby Spinach Salad**

*Strawberries, Candied Pecans, Coach Farm Goat Cheese, Three Seed Vinaigrette*

## **Wedge Salad**

*Iceberg Lettuce, Applewood Bacon, Gorgonzola, Avocado, Hardboiled Egg, Peppercorn Ranch*

## **Kale Salad**

*Pears, Shaved Fennel, Gorgonzola Cheese, Candied Walnuts, Champagne Vinaigrette*

## **Seasonal Salad**

*Comprised of the freshest seasonal ingredients and served with a housemade dressing*

*\*All Salads may be customized to suite dietary restrictions and allergies. All dressings are housemade.*

# ENTREE SELECTIONS

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## **Beef**

Grilled Eight Ounce Filet Mignon

*Wild Mushrooms, Braised Leeks,  
Black Truffle Demi - Glace*

Grilled Twelve Ounce NY Strip Steak

*Brandy - Peppercorn Sauce*

Cabernet Braised Beef Short Ribs

Roasted Hereford Prime Rib

*Beef au Jus and Fried Onions*

Herb Roasted Beef Sirloin

*Mushroom Bordelaise*

## **Poultry**

Sautéed Chicken Breast

*Long Stem Artichokes, Roasted Plum Tomatoes*

Whole Stuffed Chicken Roulade

*Baby Spinach, Aged Provolone Cheese, Garlic*

Chicken Marsala

*Marsala Wine, Mushrooms, Shallots*

Chicken Piccata

*Lemon, Butter, Parsley, Capers*

Chicken Francaise

*Lemon, Butter, White Wine Sauce*

Roasted Turkey Breast

*Turkey Gravy, Cranberry and Orange Sauce*

## **Pork**

Herb Roasted Pork Loin

*Apple - Onion Compote*

Bacon Wrapped Pork Tenderloin

*Applejack Pork Jus*

## **Veal**

Grilled Twelve Ounce Veal Chop

*Peppercorn Brandy Sauce*

Veal Oscar

*Veal Tenderloin, Jumbo Lump Crab, Asparagus,  
Tomato Béarnaise*

## **Lamb**

Roasted Australian Rack of Lamb

*Parsley Crust, Lamb Jus*

## **Seafood**

Grilled Organic Salmon Fillet

*Plum Tomato - Chive Butter*

*Oven Roasted Tomato and Kalamata Olives*

*Tomato Beurre Blanc*

Mediterranean Seared Ahi Tuna

*Olive, Herb and Tomato Salad*

Atlantic Swordfish

*Florida Citrus and Shaved Fennel Salad,*

*Lemon Basil Butter*

Roasted Sea Bass

*Sweet Miso Glaze, Purple Jasmine Ginger Rice*

Baby Shrimp and Cavatelli

*Pesto, Bocconcini Mozzarella, Asparagus Tips,  
Parmigiano Reggiano*

# ENTREE SELECTIONS

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## **Vegetarian**

*\*Vegan Selections Available*

Grilled Eggplant Napoleon  
*Fresh Mozzarella, Baby Spinach,  
San Marzano Tomatoes, Parmesan Polenta*

Wild Mushroom Wellington  
*Wild Mushroom and Quinoa Stuffed Portobello,  
Roasted Brussel Sprouts*

Baked Acorn Squash  
*Root Vegetables and Quinoa Stuffing*

Stuffed Butternut Squash  
*Five Grain Wild Rice,  
Root Vegetable and Cranberry Stuffing*

Stuffed Baby Eggplant  
*Ricotta, Spinach and Artichoke Stuffing,  
Vegetarian Risotto*

Chickpea Confit  
*Olive Oil Braised Chickpeas, Tomato, Chili, Garlic, Spices,  
Basmati Rice, Harissa-Lime Yogurt*

## **Pasta**

Butternut Squash Lasagna  
*Lacinato Kale, Mozzarella, Parmesan Mornay Sauce*

Cavatelli  
*Wild Mushrooms, Asparagus, Leeks, EVOO, Garlic,  
Parmigiano Reggiano*

Lasagna ala Bolognese

Orecchiette  
*Sweet Italian Sausage, White Beans, Broccoli Rabe,  
Bocconcini Mozzarella, Roasted Garlic*

Farfalle  
*San Marzano Tomatoes, Pancetta, Basil*

## **Combination Plates**

*Encouraged for a Guest Count over 115*

Roasted Beef Tenderloin and Prawns  
*Roasted Plum Tomato Bercy Butter*

Grilled Six Ounce Beef Tenderloin and  
Four Ounce Maine Lobster Tail

Stuffed Chicken Roulade and Roasted Sea Bass

Grilled Chicken Paillard and Organic Salmon  
*Tomato and Artichoke Salad, Lemon Zest, EVOO*

Braised Short Rib and Seared Diver Scallops

Pan Roasted Filet Mignon and  
Butter Poached Shrimp

## **Wine Pairing Dinner**

*Guests Served a Wine with Each Course*

Amuse - Bouche  
Salad Course  
Combination Entree with Starch and Vegetable  
Dessert Course

## **Starch**

*\*Select One to Accompany all Protein Entrees*

Thyme and Gruyere Potato Gratin  
Cranberry and Pecan Wild Rice  
Potato Mousse

*Classic | Buttermilk and Chive | Roasted Garlic | Sweet*  
Roasted Potatoes  
*Fingerling | Yukon Gold*  
Potato - Chive Croquette  
Duchess Potatoes

## **Vegetable**

*\*Select One to Accompany all Protein Entrees*

Sautéed Asparagus  
Sautéed Baby Carrots and Haricots Verts  
Roasted Root Vegetables  
*Carrots, Parsnips, Turnips, Celery Root*  
Baby Zucchini and Patty Pan Squash  
Green Bean Almandine



# PLATED DESSERT

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## Sheet Cake

*Created by a local bakery*

*Assorted Cake, Filling and Frosting Flavors | Ask about the seasonal flavors! | Design with the bakery*

*Upgrade Option to be served with Chocolate Covered Strawberries or Ice Cream*

Popular Selections Include:

Chocolate Mousse Cake | Chocolate Cake, Chocolate Mousse, Vanilla Buttercream

Chocolate Strawberry Cake | Chocolate Cake, Strawberry Compote, Chocolate Buttercream

Classic Cake | Vanilla Cake, Chocolate Buttercream

Funfetti Cake | Vanilla Cake, Sprinkles, Vanilla Buttercream

Triple Chocolate Cake | Chocolate Cake, Chocolate Pudding, Chocolate Buttercream

Vanilla Cake | Vanilla Cake, Vanilla Pudding, Vanilla Buttercream

## Assorted Cakes and Pies

*\*can also be displayed as a stationed dessert*

*Strawberry and Cream Cake | Lemon and Cream Cake*

*Chocolate Tuxedo Cake | Chocolate Mousse Cake*

*NY Style Cheesecake*

*Carrot Cake | Red Velvet Cake*

*Apple Pie | Pumpkin Pie | Key Lime Pie | Blueberry Pie*

## Chocolate Lava Cake

*Vanilla Ice Cream, Raspberry Coulis*

## Strawberry Shortcake

*Country Biscuit, HV Fresh Whipped Cream, Macerated Strawberries, Mint*

## Chocolate Trifle

*Grand Marnier Cocoa Pastry Cream, Roasted Hazelnuts, Mint*

## Hudson Valley Apple Crisp

*Jane's Vanilla Bean Ice Cream*

## Ghirardelli Brownie Ice Cream Sundae

*Housemade Ghirardelli Brownie, Jane's Killer Chocolate Ice Cream, Whipped Cream, Cherries*

## Fruit Tartlet

*Pastry Cream, Fresh Fruit, Apricot Glaze*

# DESSERT STATIONS

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## Seasonal Fruit Platter

### Viennese Passed Desserts

*Fruit Tartlets, Miniature S'Mores, Miniature Cheesecakes, Miniature Cannoli, Chocolate Dipped Cream Puffs, Truffles, French Macarons*

### Viennese Table

*Fruit Tartlets, Miniature Cheesecakes, Miniature Chocolate Dipped and Traditional Cannoli, Cream Puffs, Truffles, Eclairs, Chocolate Tartlets, Tiramisu, Fruit Platter*

### Sweet Crêpe Station

*Strawberry | Whipped Cream, Nutella, Toasted Almonds  
Mascarpone Cheese | Red Wine Poached Pear  
Caramelized Apple | Rum Soaked Raisin  
Blueberries | Whipped Cream, Hazelnuts  
PB & J | Peanut Butter Mousse, Concord Grape Reduction  
Cannoli | Whipped Cannoli Cream Filling, Chocolate Chips, Candied Orange*

### Ice Cream Sundae Bar

*Two Jane's Ice Cream Flavors  
Reese's Pieces, Me&Ms, Oreo Cookie Crumbles, Chocolate and Rainbow Sprinkles,  
Toasted Coconut, Miniature Marshmallows, Hot Fudge, Maraschino Cherries, Whipped Cream*

### Caramel Apple Bar

*Slices of Seasonal Apples, Caramel Sauce, Hot Fudge, Miniature Me&Ms, Chocolate Sprinkles,  
Chopped Peanuts, Oreo Pieces, Chocolate Chips, Toasted Coconut, Crushed Graham Crackers*

### Warm Belgian Waffle Dessert Bar

*Jane's Vanilla Ice Cream, Reese's Pieces, Oreo Cookie Pieces, Chocolate and Rainbow Sprinkles,  
Blueberries, Me&Ms, Maraschino Cherries, Hot Fudge, Peanut Butter, Nutella, Whipped Cream*

### The Chocolate Factory

*Brownie Bites, Chocolate Chip Cookies, Double Chocolate Chip Cookies, Truffles,  
Chocolate Covered Pretzels, Chocolate Covered Potato Chips, Chocolate Tartlets, Hot Cocoa*

### Milk Chocolate Hot Cocoa Bar

*Crushed Peppermint, Miniature Marshmallows, Chocolate Chips,  
Chocolate and Rainbow Sprinkles, Cinnamon, Chocolate Syrup, Whipped Cream*

### Staff Attended Coffee and Cordial Station

*Regular and Decaf Coffee, Harney and Sons Regular and Decaf Tea,  
Assorted After Dinner Cordials*

# FAVOR STATIONS

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## **Donuts and Coffee Bar**

*Apple Cider, Cinnamon Sugar, Powdered Sugar, Glazed  
Hot Regular, Decaf and Flavored Coffee*

## **Apple Cider and Donuts**

*Warm Apple Cider | Cinnamon Sugar Donuts*

## **Milk and Cereal**

*Milk | Whole, Skim, Chocolate  
Cereal | Frosted Flakes, Cheerios, Fruit Loops, Cocoa Puffs, Lucky Charms, Granola*

## **Hot Cocoa and Cookies**

*Housemade Milk Chocolate Hot Cocoa  
Cookies | Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar*

## **Lemonade and Pretzels**

*Fresh Squeezed Lemonade  
Warm Pretzels, Spicy Mustard, Ale - Cheddar Dipping Sauce*

## **Coffee and Bagels**

*Regular and Decaf Coffee, Assorted Teas  
Bagels | Plain, Everything, Sesame, Raisin  
Cream Cheese | Plain, Scallion, Strawberry  
Spreads | Grape Jelly, Strawberry Jam, Whipped Butter*

## **Popcorn Station**

*Butter, White Cheddar, Caramel, Kettle*

## **S'Mores Bar**

*Graham Crackers, Marshmallows, Milk Chocolate*

## **Nacho Bar**

*Corn Chips, Salsa Fresca, Sour Cream, Guacamole, Scallions, Shredded Lettuce,  
Black Olives, Pico de Gallo, Refried Pinto Beans, Grilled Chicken, Jalapeños, Tomatoes,  
Warm Nacho Cheese Sauce*



# FAQ @ ANSWERS

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## **Do I have to be a member or associated with a member?**

You do not need to be a member or an associate of a member to host an event at The Powelton Club.

## **How do I reserve my date?**

We require a non-refundable deposit of \$1,500.00 to reserve your desired date. This deposit will go towards your final balance.

## **What is your payment plan? What forms of payment do you accept?**

We require the initial non-refundable deposit to reserve your desired date. Payments may be made between booking and the week of your event. A final invoice is provided the week prior to your event. Payment is due the week of your event or prior to the start of your event. We accept personal checks, cash and credit cards. There is a 2% administrative fee on all credit and debit card transactions.

## **Do you provide catering, bar services, tables, chairs, flatware, etc.? Do you provide staff?**

Yes, we have a full service CIA trained culinary team lead by our CIA trained Executive Chef. We also have a full service bar. We provide all of the tables, chairs, flatware, glasses, cutlery, plates and everything in between to execute your event. We pride ourselves on the talented, friendly and professional staff employed at The Powelton Club. We provide the Bridal Attendant, kitchen staff, maintenance staff, servers and bartenders for your events. Our management team is also on hand the day of your event to smoothly run and execute your special day. If you are interested in renting any additional decor, we are happy to assist you with this task.

## **Can you accommodate a Kosher Event?**

We are happy to plan a Kosher style menu. However, we are not equipped to prepare a Kosher meal. We do not permit outside caterers on premise.

## **Do you have a minimum/maximum guest count requirement?**

We do not have a minimum guest requirement. Our maximum capacity is 185, depending on details and setup.

## **Are there accommodations on property? Is transportation provided?**

Unfortunately, we do not have accommodations on property nor do we offer transportation for your guests. A list of our recommended hotels and transportation companies in the area can be found on our Preferred Vendor List. Each hotel has their own transportation recommendations as well.

## **Can we bring in our own centerpieces and decor?**

Yes, you are welcome to bring in your own centerpieces and decor. A vendor is also welcome to provide your centerpieces and decor.

## **What lighting is provided by The Club?**

All of the lighting at The Powelton Club run on dimmers and can be adjusted by the PC Staff throughout the night. If you are interested in uplighting or spotlights, we suggest contacting your DJ.

**Are candles permitted?**

Yes, we welcome the soft glow that candles add to the ambiance of a event. Real candles are permitted as long as no danger is caused by their flame. If tapered candles are used, we require them to be glued into their holders and that non - drip candles be used.

**Do you have a dance floor?**

Yes, we have a hardwood dance floor that we are able to set up in several locations based on your guest count and style of event. The standard size is 15' by 18'.

**What are my linen color options?**

We are happy to include tablecloths and cloth napkins in most colors with your package. Tablecloths to the floor are available at an additional cost, also in a variety of colors.

**Do we need to use vendors from your Preferred Vendor List?**

We strongly encourage you to select a vendor from our list as we have worked with them and they are familiar with our venue. However, you are welcome to use any vendor you like. Please do not hesitate to contact us about any vendors you are researching. All vendors who remain on property or will be setting up must provide us with a copy of their Certificate of Insurance. Vendor meals are offered at a reduced rate. Vendors are served the same options as your guests after your guests have been served. Alcohol service to vendors is discouraged.

**What are the hidden fees?**

We are proud to say we have none! Your package price consists of all food, beverage, linen, staffing, tables, chairs, etc. The only additional items to your per person price are 20% gratuity, which is for the servers and bartenders, and 8.125% sales tax. Any upgrades or add - ons will be added to your per person price or listed as a line item on your contract. If a credit card is used, there is a 2% administrative fee. There are no site - fees, administrative charges or service charges. Any time the contract is updated or revised, you will receive a copy for signature.

**Can we offer a Cigar Bar? What about Smokers?**

Cigar Bars are welcome at our venue. They are to be set up outside and in a safe proximity from the Clubhouse. Smoking is permitted only on the upper patio or under the portico, depending on the event location. Smoking is not permitted indoors or on the golf course.

**What happens if there is an impending storm?**

In the case of inclement weather, the client has up to one week prior to the scheduled date of the event to cancel or postpone the event to an agreed upon date, without being subject to a fee. If the client chooses to postpone or cancel the event after one week prior to the scheduled date of the event, 50% of the final invoice will be due. If the client chooses to postpone or cancel the event the day before or on the scheduled date of the event, 100% of the final invoice will be due. Any deposits placed towards the event, will be transferred to a new, agreed upon date.

**Are you able to accommodate food allergies and food restrictions?**

We want all guests to enjoy the entirety of your evening. Our Culinary team is happy to create items specific to those who suffer from food allergies or restrictions. A form will be provided at your initial planning meeting to list the specifics of any guests who require particular food. The Club makes every effort to identify ingredients, processes and items that may cause allergic reactions and then mitigates them to avoid any issue. If the allergy is of the utmost severity, discussions may be entered to grant permission for said guest to provide their own food.

# PREFERRED VENDORS

<i>DJ</i>	<i>Band</i>	<i>Photographer/Videographer</i>
<b>Your Event Matters Entertainment</b> Donnie Lewis 845.224.4795 youreventmatters@gmail.com www.youreventmatters.com	<b>RockSteady</b> Mike Parrino 914.805.2454 spbruno@aol.com rocksteadyband2020@gmail.com	<b>Ulysses Photography</b> Ulysses and Jenni Ashton 845.956.1605 info@ulyssesphotography.com www.ulyssesphotography.com
<b>Digital Musicians</b> Pat Mahan 845.661.6816 thedigitalmusicians@gmail.com www.thedigitalmusicians.com	<b>Naked Soul</b> Anthony Perrone 914.237.5214 anthony@perronebros.com www.nakedsoulband.com	<b>J.Ferrara Photography Inc</b> James Ferrara 845.534.5025 jf@jamesferrara.com www.jamesferrara.com
<b>Stylez Entertainment</b> Brian Stylez 845.522.3041 brian@stylezentertainment.com www.stylezentertainment.com	<b>The Jon Bates Band</b> Jon Bates 800.689.8910 jonbatesband@gmail.com www.jonbates.com	<b>Winnie Vita Photography</b> Winnie Vita 845.625.7383 winnie@winnievitaphotography.com www.winnievphoto.com
<b>LB Entertainment</b> Joshua Lask and Matt Lask 845.782.3259 josh@partywithlb.com matt@partywithlb.com www.partywithlb.com	<b>The Music Boutique</b> Strings, Piano, Jazz, Scott Arcangel 914.329.3090 scott@musicboutiquenyc.com www.musicboutiquenyc.com	<b>The Polished Portrait</b> Leo Ayala 917.497.4904 thepolishedportrait@gmail.com www.thepolishedportrait.com
<b>Jade DJ Entertainment</b> Joey Garcia 845.380.4207 DjJoeyG@JadeDjentertainment.com www.jadeDJentertainment.com	<b>Mark Henderson</b> Acoustic Pop/Rock 845.344.7359 MH2band@aol.com	<b>Alicia King Photography</b> Alicia King 845.797.8654 aliciakingphoto@gmail.com www.aliciakingphotography.com
<b>DJ Bri Swatek</b> Bri Swatek 845.235.0080 briswatek@gmail.com www.DJBriSwatek.com	<b>The Devonshire Players</b> 914.719.6059 bookings@thedevonshireplayers.com www.thedevonshireplayers.com	<b>Lauren Finch Photography</b> Lauren Finch 719.216.3974 laurenfinchphoto@gmail.com www.laurenfinchphotography.com
<b>E Rock Entertainment</b> Eric Guarneri 845.820.3873 djguarneri@yahoo.com www.djerockentertainment.com	<b>Terrease Aiken</b> Harpist 347.920.7526 terreaseaiken@gmail.com www.terreaseaiken.com	<b>Wild West Weddings</b> Caitlin & Andrew 845.249.9472 wildwestweddingpros@gmail.com www.wildwestweddingpros.com
<b>Zolz Entertainment</b> Rick Zolzer 845.546.9659 zolz@prodigy.net www.zolzentertainment.com	<b>Bryan Ponton</b> Pianist 240.405.2386 bryanpontonwp@gmail.com	<b>Deborah Lee Photography</b> Deborah Lee 201.250.1103 info@deborahleephoto.com www.deborahleephoto.com



# PREFERRED VENDORS

<i>Florist</i>	<i>Event Design</i>	<i>Photographer/Videographer</i>
<b>Deja Vu</b> Vicki Weed 845.863.7687 dejavevents@hvc.rr.com www.dejavufloral.com	<b>Christopher - Design &amp; Decor</b> Christopher Schultz-Finley 845.490.0426 Christopherschultz@yahoo.com Instagram:@christopherschultz	<b>Pioneer Media</b> Bryndon Romero 845.787.2509 info@pioneerpd.com www.pioneerpd.com
<b>Ever After Botanicals NY</b> Janine Ford 845.234.8153 janineashley421@gmail.com www.instagram.com/ everafterbotanicalsny/	<b>Graphic Nature</b> Stephanie and Amy 845.765.2727 graphicnaturegals@gmail.com www.graphicnature.biz	<b>Cassondre Mae Photography</b> Cassandra Mae 845.549.5943 photos@cassondremaephotography.com www.cassondremaephotography.com
<b>Merritt Florist</b> Betsy 845.534.2551 betsy@merrittflorist.com www.merrittflorist.com	<b>Balloon Artistry</b> Shaina Fine 845.352.2828 info@balloonartistry.com www.balloonartistry.com	<b>Mary Kelly Photography</b> Mary Kelly Mires 845.629.2276 marykellyphotography@gmail.com www.marykellyphotos.com
<b>Flowers by David Anthony</b> David Recine 845.782.7673 Flowersbydavidanthony@gmail.com flowersbydavidanthony.com	<b>Cherry Brandy Designs</b> JoAnn Provenzano 845.389.5147 Cherrybrandydesigns@yahoo.com www.cherrybrandydesigns.com	<b>Little But Fierce Photography, LLC</b> Kristen Tomkowid 845.214.2888 littlebutfiercephoto@gmail.com www.lbfphoto.com
<b>Flowers by Jo-Ann</b> Debbie & Ivy Lester 845.496.3343 ivy.flowersbyjoann@gmail.com www.flowersbyjoann.com		<b>Allyse Pulliam Photography</b> Allyse Pulliam & Nick Gross 845.325.1760 allysepulliam@gmail.com www.allysepulliam.com
<b>Foti Flowers At Yuess Gardens</b> Gladys Vieux-Ramon 845.561.0795 fotiflowers@verizon.net www.yuessgardens.com		<b>Bear in Motion</b> Josh Baron 518.332.8344 josh@bearinmotion.com
<b>TK Floral Designs LLC</b> Tyler Keeno & Randy Nogueira 518.577.8131 sales@tkfloraldesigns.com www.tkfloraldesigns.com		<b>Mike Pittman Photography</b> Mike Pittman 845.275.0045 mike@pittmanphoto.com www.pittmanphoto.com
		<b>Raymond Beers Media</b> Raymond Beers 845.489.1782 raybeersmedia@gmail.com

# PREFERRED VENDORS

<i>Hair/Makeup</i>	<i>Hotel/Shuttle</i>	<i>Miscellaneous</i>
<b>Makeup by Jenny</b> Jenny Greene - Magliano 845.656.9845 makeupartistjenny@gmail.com www.makeupbyjenny.com	<b>Hampton Inn Fishkill</b> 845.896.4000 www.hampton.com	<b>Katie Rose Bakery</b> Katlynn VanZandt 914.552.4709 katierosebakery@gmail.com @katierosebakery
<b>LaV Beauty</b> Karen Schrowang 845.339.3368 karen@lavbeauty.com www.lavbeauty.com	<b>Hampton Inn Newburgh</b> 845.567.9100 www.hampton.com	<b>The Pastry Garden</b> Lisa 845.473.5220 pastrygarden@outlook.com www.thepastrygarden.com
<b>The Stylist's Chair Ltd.</b> Toni Minuta 845.534.3117 Toni@TheStylistsChair.com www.thestylistschair.com	<b>Courtyard by Marriott Fishkill</b> 845.897.2400 www.fishkillcourtyard.com	<b>Zaro Celebrations</b> Rev. Lisa Zaro 845-222-5146 lisa@zarocelebrations.com zarocelebrations.com
<b>Makeup Over The Hudson</b> Amanda Mauro 516.721.0941 makeupoverthehudson@gmail.com www.makeupoverthehudson.com/	<b>JTR Transportation</b> 800.433.7444 www.seeyouonthebus.com	
<b>Blushing Beauty</b> Amanda Rachel 845.232.0826 blushingny@gmail.com www.blushingbeautyny.com	<b>West Point Tours</b> 845.561.2671 ext. 103   107 letsgo@westpointtours.com www.westpointtours.com	
<b>The Face Place</b> Gina Taylor 845.332.5924 www.vagaro.com/thefaceplacellc/	<b>Leros Limo</b> 800.825.3767 specialevents@leroslimo.com www.leroslimo.com	