

Jericho National Golf Club

Dinner Plated

35 Person Minimum

Events under the minimum subject to a Room Charge

\$42.00 Per Person plus 6% Tax and 22% Service Charge

Salad

Choice of One Salad

Field Green Salad GF

Fresh Field Greens, Cucumber, Grape Tomatoes, Carrots, Crispy Romaine, Caesar Dressing, Shaved Romano, with Balsamic Vinaigrette

Traditional Caesar Salad

Homemade Garlic Croutons

Choice of Two Entrées

Chef Recommends Jericho Mash Potatoes

Chicken Marsala GF

Tender Boneless Chicken Breast

Chicken Margherita GF

Tender Chicken Breast with

Chicken Francaise GF

Egg Battered and Pan-Fried Boneless

Sautéed in a Brown Sauce with Fresh Mozzarella Cheese, Plum

Tomatoes, Onions and Mushrooms *Tomatoes, Fresh Basil, and a* *White Wine Sauce*

Blush Rosa Sauce

Salmon Bruschetta GF

Center-Cut Atlantic Salmon with
Diced tomatoes, red onion, garlic and Balsamic

Caramelized Salmon GF

Center-Cut Atlantic Salmon with
Whole Grain Mustard Sauce

London Broil

Marinated Beef Sirloin, Broiled until Med-Rare, Served with Onion and Mushroom Sauce

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Chateaubriand GF

\$5.00 upgrade

\$7.00 as a third entree

Jericho Short Ribs GF

\$3.00 upgrade

\$5.00 as a third entree

Vegetable Selections

Choice of One

Haricots Verts and Roasted Red Pepper

*Steamed Haricots Verts, Tossed in Olive Oil Kosher Salt, and Fresh Black Pepper with
Roasted Red Peppers*

Seasonal Mixed Vegetables

Steamed Yellow and Green Squash, Red Pepper, Carrots and Edamame

Fresh Asparagus & Baby Carrots

Steamed Asparagus and Carrots

Seasoned with Olive, Kosher Salt, and Fresh Black Pepper

\$2 per person

Starch Selections

Choice of One

Wild Rice Pilaf

Slow Cooked Long Grain and Wild Rice with Fresh Herbs and Aromatics

Scallop Potatoes Au Gratin

Thinly sliced Potatoes simmered in Cream,

Garlic and Fresh Herbs with Parmesan

Roasted Fingerling

Tossed in Olive Oil and Fresh Herbs

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Jericho Mashed Potatoes

Made with Cream and Butter

Includes Rolls, Iced Tea, Coffee and Tea.

A Plate of Assorted Mini Pastries, Cookies, Brownies & Lemon Squares One per Table

Dessert

Choice of One \$ 4.00

New York Style Triple Layer

Creamy Cheesecake

Dark Chocolate Cake

Chocolate Mousse Carrot Cake

Whipped Cream and Raspberries

With Cream Cheese Frosting

OR

Dessert Station

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream • Rainbow Sprinkles • Chocolate Syrup

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*Whipped Cream • Oreo Crumbles • Plain M&Ms • Maraschino Cherries
Butterscotch Topping • Caramel Topping • Chocolate Sprinkles add
\$9.00*

Sweet Table

*Napoleons • Assorted Cookies • Brownies • Lemon Bars
Chocolate Covered Strawberries • Profiteroles • Cannoli • Fruit Tarts
add \$12.00 Per Person*

Additional Options

Soft Drink Beverage Station

*Pepsi, Diet Pepsi, Sierra Mist, Iced Tea and Lemonade
\$3.00 Per person*

Additional 3rd Entrée

Optional