

Jericho National Golf Club

Luncheon Plated

35 Person Minimum

Events under the minimum subject to a Room Charge

\$27.50 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, with Balsamic Vinaigrette

Traditional Caesar Salad

Crispy Romaine, Caesar Dressing, Shaved Romano, Homemade Garlic Croutons

Choice of Two Entrées

Chef Recommends Jericho Mash Potatoes

Chicken Marsala GF

Tender Boneless Chicken Breast Sautéed in a Brown Sauce with Tomatoes, Onions and Mushrooms

Chicken Margherita GF

Tender Chicken Breast with Fresh Mozzarella Cheese, Plum Tomatoes, Fresh Basil, and a Blush Rosa Sauce

Chicken Francaise GF

Egg Battered and Pan-Fried Boneless Chicken Breast with a Lemon-Butter and White Wine 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

Chateaubriand GF

*\$5.00 upgrade
\$7.00 as a third entree*

Jericho Short Ribs GF

*\$3.00 upgrade
\$5.00 as a third entree*

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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 ~~Baby Peas~~ 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

Jericho Mash 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

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Additional Desserts

Choice of One \$4.00 per person

**New York Style
Creamy Cheesecake**

**Triple Layer
Dark Chocolate Cake**

Chocolate Mousse
Whipped Cream and Raspberries

Carrot Cake
With Cream Cheese Frosting

Dessert Stations

Ice Cream Sundae Bar

*Vanilla and Chocolate Ice Cream • Rainbow Sprinkles • Chocolate Syrup
Whipped Cream • Oreo Crumbles • Plain M&Ms • Maraschino Cherries
Butterscotch Topping • Caramel Topping • Chocolate Sprinkles
Add \$9.00 per person*

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*