

Jericho National Golf Club

Luncheon Buffet

35 Person Minimum

*Events under the minimum subject to a Room Charge
\$37.00 Per Person plus 6% Tax and 22% Service Charge*

Salad

Choice of One Salad

Field Green Salad

*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

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

Chicken Margherita

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

Chicken Francaise

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

Salmon Bruschetta

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

Caramelized Salmon

*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

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

Jericho Short Ribs

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

Choice of One

Pasta Primavera

*Zucchini, Yellow Squash, Carrots, and Spinach,
Sautéed in Garlic Oil with Penne Pasta*

Penne Pasta

*with Marinara, Vodka Sauce or Alfredo
(please choose 1 sauce)*

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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 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

Classis 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

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Dessert

Choice of One add \$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 Station

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 \$8.00 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, Lemon, Iced Tea and Lemonade
\$3.00 Per person*

Additional 3rd Entrée

\$3.00 Per person