

# Reception Menu

## Passed Deluxe Hors D'œuvres Selections

*(Please Select Three Hot and Three Cold)*

### **Hot:**

Artichoke Stuffed with Boursin  
Asian Wild Mushroom Spring Roll  
Brie En Croûte with Raspberries  
Coconut Shrimp with Horseradish and Orange Marmalade  
Maryland Style Mini Crab Cake with Rémoûlade Sauce  
Mini Beef Wellington  
Mini Cuban Sandwiches  
Mozzarella and Chive Risotto Frittelle  
New Zealand Lamb Chop with Rosemary Garlic Sauce  
Peking Duck Spring Roll with Duck Sauce  
Sea Scallops Wrapped in Smoked Bacon  
Spanakopita  
Wild Mushroom Palmiers

### **Cold:**

Buffalo Mozzarella, Tomatoes, and Basil  
Curried Chicken Chutney on Endive  
Fingerling Potato with Caviar and Crème Fraîche  
Lobster Salad with Tarragon and Mango in Bouchée  
Melon Ball with Prosciutto  
Napa Cabbage and Julienned Vegetable Roll  
Pâté De Foie Gras Apricot  
Serrano Wrapped Manchego Cheese  
Sliced Breast of Duck on Corn Muffin, Cranberry Relish  
Smoked Salmon Canapé  
Tenderloin of Beef on French Bread, Dijonnaise

### Stationary Buffet Display

*(Please Select One (1) Reception Station from the following page)*

**\$35.00 Per Person for the First Hour**

**\$10.00 Per Person for Each Additional Hour**

**All Food and Beverage Is Subject To 8.875% NYS Sales Tax and 20% Administration Fee**

### **Additional Charges\***

Bartender Labor: \$130.00 (one per 60 guests required)  
Checkroom and Ladies' / Men's Lounge Attendant: \$130.00 (one required per 150 guests)  
Labor Charge: \$130.00 (for groups of 30 or fewer people only if applicable)

*\*subject to tax*

## **STANDARD RECEPTION STATIONS**

(2 Recommended for up to 50 guests, 3 recommended for 50+)

### **Cheese and Crudités Display:**

Display of International and Domestic Cheeses, Decorated with Fresh Fruit  
Served with a variety of Crackers and Fresh French Bread

And

Large Basket of Assorted Crudités, Served with Dipping Sauce

**\$12.00 Per Person**

### **Asian Station:**

Assorted Steamed Dumplings with Dipping Sauce

Spring Rolls (Vegetarian and Meat)

Bowls of Fresh Asian Slaw

**\$12.00 Per Person**

### **Pasta Station:**

Penne Pasta and Tortellini

Choice of Two Sauces: Puttanesca, Olive Oil, Vodka Sauce, or Pesto Sauce

Served with Garlic Bread, Fresh Parmesan Cheese and Black Pepper

**\$12.00 Per Person**

### **Display of Antipasti Assortiti:**

Prosciutto, Salami, Pepperoni, Mortadella

Provolone, Mozzarella, Fontina

Sweet Red Peppers in Vinegar, Giardiniera

Bruschetta Served with Crostini and Basil Oil

Served with Italian bread and Breadsticks

**\$12.00 Per Person**

### **Mediterranean Station:**

Roasted vegetables to include Asparagus, Zucchini,

Yellow Squash, Baby Carrots, Eggplant, Served with Balsamic Vinaigrette

Assorted Olives, Artichokes

Baba Ghanoush, Hummus

Served with Warmed pita and Fresh French bread

**\$12.00 Per person**

### **Additional Charges\***

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## **ATTENDED STATIONS**

(Attendant fee applies to each)

### **Sushi Station:**

An assortment of sushi rolls to include:  
Salmon rolls, California rolls, spicy tuna rolls, Seattle rolls  
Served with soy sauce, ginger and wasabi  
Uniformed chef to hand-roll and customize for your guests  
**(Starting at) \$15.00 per person**

### **Seafood / Raw Bar:**

Featuring oysters and clams on a half shell,  
Jumbo shrimp, snow crabs and mussels  
Cocktail sauce and mignonette sauce and full condiments  
**\$19.00 per person**

### **Pasta Action Station:**

Penne pasta and tortellini  
Vegetables primavera  
Choice of Two Sauces: Puttenesca, Olive oil, Vodka sauce, or Pesto sauce  
Served with garlic bread, fresh parmesan cheese and black pepper  
**\$12.00 per person**

### **Mexican Station:**

Flour tortillas with chicken or beef  
Served with guacamole, sour cream, sautéed onions and peppers  
Shredded cheddar, lettuce and salsa  
Quesadillas (chicken, cheese)  
**\$12.00 per person**

### **Risotto Station:**

Prepared "a-la-minute"  
Risotto with mushrooms  
Three cheese risotto with grilled asparagus  
Fresh herb risotto with roasted chicken and garlic  
**\$12.00 per person**

## **ATTENDED CARVING STATIONS**

### **Beef Station:**

Carved Tenderloin of Beef with au jus,  
Ground horseradish and condiments, and silver dollar rolls  
**\$15.00 per person**

### **Turkey Station:**

Carved Roast Turkey Breast  
Served with gravy and cranberry sauce, and silver dollar rolls  
**\$12.00 per person**

**Lamb Station:**

New Zealand Lamb Chops  
Accompanied by hot rosemary jus, and silver dollar rolls  
**\$18.00 per person**

**Ham Station:**

Carved Baked Ham  
Served with Dijon mustard and grain mustard  
Miniature rye bread slices  
**\$12.00 per person**

**For the above stations, chef attendant fee applies: \$130.00 each (up to four hours)**

**DESSERT STATIONS**

Groups fewer than 25 guests: Select (3) options  
Groups of 26-75 guests: Select (4) options  
Groups greater than 76 guests: Select (5) options

**The Viennese:**

Selection of desserts  
Display of international and domestic cheeses,  
Served with a variety of crackers  
Apple strudel, crème anglaise  
Assorted French and Italian mini pastries  
Assorted fruit tartlets  
Chocolate layer cake  
Chocolate mousse  
Lemon mouse  
Mexican flan  
New York cheesecake  
Sliced Fresh Fruit  
**\$12.00 per person**

**The Viennese and Coffee Table:**

Dessert selections as outlined above, with the below coffee and liqueurs added:

- \* Coffee, tea, herbal teas and decaffeinated coffee
- \* Cognac, anisette, frangelico and whipped cream

**\$15.00 per person\***

**\*This pricing only applicable with Limited Open Bar and Complete Open Bar.  
Parties with the Deluxe Open Bar Package receive the above upgrade to the  
Viennese Table no additional cost.**

**Additional Charges\***

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*\*subject to tax*

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## BEVERAGE PACKAGE OPTIONS

### Deluxe Open Bar:

Premium and name brand liquors to include Grey Goose, Ketel One, Bombay Sapphire, Johnny Walker Black or Chivas, Crown Royal, Patron, Don Julio Tequila, the club's white and red wines, imported, light and domestic beers, assorted soft drinks, juices and mixers.

**\$21.50 per person per hour**

### Standard Open Bar

Name brand liquors to include Svedka vodka, Beefeater or Tanqueray gin, Dewar's scotch, Seagram's 7 whiskey, Dorado tequila, the club's white and red wines, imported, light and domestic beers, assorted soft drinks, juices and mixers.

**\$17.50 per person per hour**

### Limited Open Bar

The Club's white and red wines, imported, light, and domestic beers, assorted soft drinks, and juices

**\$15.50 per person per hour**

### Table side Wine Service

Selection of the Club's white and red wines

**\$30.00 per person for the duration of your meal**

**\$40.00 per bottle based on Consumption**

**\*Upgrades Available\***

**Bartender Fee: \$130.00 each (up to four hours) 1 per 60 guests**

**All beverage charges subject to 8.875% tax and 20% administration fee (no gratuity included)**

### Cash Bar Rates

**Bartender Fee: \$130.00**

**Cashier Fee: \$130.00**

Cordials and cognacs.....	\$12.00 per drink
Premium liquors.....	\$10.00 per drink
House liquors.....	\$ 8.00 per drink
The Club's white and red wines.....	\$ 7.00 per glass
Imported beers.....	\$ 7.00 each
Domestic beers.....	\$ 6.00 each
Assorted sodas and juices.....	\$ 3.00 each
Perrier water.....	\$ 5.00 each

**(cash bar rates include tax and administration fee)**