

Reception Stations

Cheese and Crudite Platter

From an attractively decorated buffet, we will serve the following:
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

Seafood/Raw Bar

Featuring oysters and clams on a half shell,
Jumbo shrimp and king crab legs
Cocktail sauce and mignonette sauce and full condiments

Display of Antipasti Assortiti

Prosciutto, salami, pepperoni, mortadella
Provolone, mozzarella, fontina
Sweet red peppers in vinegar, jardiniera
Served with Italian bread and breadsticks

Sushi Station

An assortment of Sushi Rolls to include:
Salmon Rolls, California rolls, Spicy Tuna Rolls, Fresh Water Eel Rolls
Served with soy sauce, ginger and Wasabi

Mediterranean Station

Roasted Vegetables
Baba Ghanoush
Hummus
Pita Bread

CHEF STATIONS

Pasta Station

Penne Pasta and Tortellini
Vegetables primavera
Choice of Puttanesca, Olive Oil, Vodka Sauce or Pesto sauce
Served With Garlic Bread, Fresh Parmesan Cheese and Black Pepper

Paella Station

Lobster, Shrimp, Clams, Mussels
Saffron Rice

Fajita Station

Flour Tortillas with Chicken or Beef
Served with Guacamole, Sour Cream, Sautéed onions and peppers
Shredded cheddar, lettuce and salsa

Risotto Station

(Select two)

Prepared "a-la-minute"
Risotto with mushrooms
Three Cheese Risotto with Grilled Asparagus
Fresh Herb Risotto with Roasted Chicken and Garlic

Carving Stations

Beef Station

Carved Tenderloin of Beef
Accompanied with Au Jus, ground horseradish and condiments
Silver dollar rolls

Turkey Station

Carved Roast Turkey Breast
Served with Gravy and Cranberry Sauce
Sliced French bread

Lamb Station

New Zealand Lamb Chops
Accompanied by Hot Rosemary Jus
Silver dollar rolls

Ham Station

Carved Baked Ham
Served with Dijon Mustard and Grain Mustard
Sliced French bread

DESSERT STATION

Selection of Desserts

Assorted French and Italian mini pastries
Assorted fruit tartelettes
Strawberry mousse
Mexican flan
Chocolate layer cake
Apple strudel, vanilla sauce
The Club's New York Cheese Cake

(Groups fewer than 25 guests, select (3) options)
(Groups between 26-75 guests, select (4) options)
(Groups greater than 76 guests, select (5) options)

The Venetian and Coffee Table

Display of international and domestic cheeses,
Served with a variety of crackers
Assorted French and Italian mini pastries
Assorted fruit tartelettes
Chocolate mousse
Lemon Mouse
Mexican flan
Chocolate layer cake
New York cheese cake
Apple strudel, vanilla sauce

* Coffee, tea, herbal teas and decaffeinated coffee
* Cognac, anisette, Frangelico and whipped cream

Ice Cream Bar

Classic ice cream choices of vanilla or chocolate
Accompanied by Chocolate Sauce, Strawberry Sauce, Caramel Sauce,
Crushed Cookies, Crushed Peanuts, M&M's, Stemmed Cherries, Sprinkles and Whipped Cream.