

Rehearsal Dinner Package

(Includes Three Course Dinner with Three hours of Limited Open Bar)

Beverages

The Limited Open Bar offers the Club's White and Red Wines,
Imported, Domestic, and Light Beers,
Assorted Soft Drinks, Juices and Mixers.
Table Side Red and White Wine Service

Appetizers

(Select One)

Beggars Purse Baked with Spinach, Mushrooms and Fontina Cheese
Imported Four Cheese Agnolotti Roasted Red Pepper Coulis
Porcini Mushroom Risotto
Scottish Smoked Salmon and Grilled Asparagus, Chilled with a Vinaigrette Dressing
Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes
Wild Mushroom Vol Au vent
Chesapeake Bay Jumbo Lump Crab Cake Served over Avocado Cilantro Salsa (add \$3.50 per person)
Jumbo Shrimp Cocktail with Chili Sauce and Fresh Lemon (add \$5.00 per person)
Sea Scallop Risotto with Porcini Mushrooms (add \$5.00 per person)

Salad

(May be substituted for appetizer OR added at \$7.00 per person)

Classic Caesar Salad with Eggplant Croutons, Red Onions and Creamy Caesar Dressing
Field Green Salad with Craisins, Sugared Pecans, Orange Segments and Gorgonzola Cheese
Italian Panzanella Salad, Fresh Tomatoes, Basil, Onions, Cucumbers, French Bread Croutons, Bell Peppers, Capers and Champagne Vinaigrette
Tuscan Kale Salad with Croutons, Raisins, Farmhouse Cheddar with Balsamic Dressing
Mixed Organic Baby Greens and Fresh Garden Vegetables with Balsamic Vinaigrette
Tomato and Buffalo Mozzarella with Fresh Basil, Drizzled with Extra Virgin Olive Oil
Watercress, Endive, Radicchio with Raspberry Vinaigrette

(To add Grilled Chicken, Salmon or Shrimp, add \$3.50 per person)

Entrées

(Select Two)

Beef

Grilled New York Sirloin Steak, Bordelaise, served with Onion Jam
Roasted Sliced Tenderloin of Beef, Perigourdine Sauce

Chicken

French-Cut Chicken Breast, Melange of Wild Mushrooms_OR Lemon-Thyme Jus
Sautéed Breast of Chicken Francaise (Lemon)
Sautéed Breast of Chicken Piccata (Lemon and Capers)
Stuffed Breast of Chicken with Arugula, Sundried Tomatoes, and Fontina Cheese

Fish

Grilled Filet of Salmon, Lemon/Dill OR Mango Salsa
Herb Crusted Cod Fish Served with Citrus Butter
Sautéed Halibut (in season mid-March through mid-November_only), Orange-Chive Beurre Blanc

Pork

French-Cut Pork Chop with Fig Reduction
Sliced Loin of Pork, Apricot Soy Reduction

Desserts

(Select Option A or B)

Option A – Individual Plated Dessert (Select One)

Chocolate Mousse, Garnished with Fresh Whipped Cream
Duo of Sorbets with Fresh Fruit, Garnished with Fresh Whipped Cream and Mint
New York Style Cheesecake

Option B – Individual Plated Viennese Display (Select Four, add \$2.50 per person)

Apple Tart Tatin
Cannoli (Vanilla or Chocolate Filling)
Éclair
Fruit Tartelette
New York Style Cheesecake

Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Premium Items

(add \$10.00 per person)

Black Sea Bass with Tomato-Chive Beurre Blanc

Chilean Sea Bass with Citrus Beurre Blanc

Filet Mignon with Périgourdine Sauce

Rack of Lamb with Roasted Garlic Thyme Jus

Veal Chop Forestière (Mushroom Sauce)

Petit Filet and Full Lobster Tail (Market Price)

Silent Vegetarian Option is included

Vegetable Napoleon, Portobello Mushrooms, Sundried Tomatoes

Eggplant, Zucchini, Roasted Red Peppers, Finished with a Balsamic Reduction and Fresh Edamame

OR

Vegetable Wellington, Spinach, Duxelles of Wild Mushroom, Carrots and Peas

Entrées served with Chef's choice of Seasonal Vegetables

and Potatoes or Rice

***Pricing (Except premiums where noted)**

\$105.00 per Adult / \$55.00 per Child 12 and under / \$45.00 per Vendor

Additional Charges**

Bartender Labor: \$150.00 (two required)

Checkroom and Ladies' /Men's Lounge Attendant: \$150.00 (one required)

Labor Fee: \$150.00 (applicable only for event groups with 30 guests or less)

***Venue Fee: Depending on space selected, contact Catering for specific details.

Bar Special Requests: Charged \$75 plus consumption pricing on liquor.

*Price is exclusive of 8.875% NYC Sales Tax, \$3.50 NYC Occupancy Tax
and 22% Administration Fee

*Any Menu Changes Or Additions Made 10 Days Prior
To Event Will Be Subject To A Penalty of \$100 or More*