

BISTRO TABLE

polenta with fresh grilled vegetables • selected salami and chorizo • farmstead cheese with baked brie • fresh fruit and berries • crudité • bruschetta • hummus • olive caponata

PASSED HORS D'OEUVRES

choice of eight

clams casino • teriyaki beef and chicken sate • maryland crab cakes • samosas • vegetable pot stickers • mini hot dogs in puff pastry • sesame crusted chicken • fried capellini croquettes • smoked salmon potato cakes • sliced steak on garlic bread • seared tuna on tortilla crisp+ • baby lamb chops+ • scallops wrapped in bacon • coconut shrimp • lobster mac & cheese bites • chipotle chicken bites • vegetable risotto cakes

STATIONS

choice of three

Carving Station (*choice of one*) - cranberry glazed fresh breast of turkey • roasted new york sirloin steak • roasted loin of pork • corned beef with honey & dijon

Pasta Station (*choice of one*) - penne ala vodka • penne primavera • orecchiette with italian sausage, sun dried tomato, broccoli rabe with garlic and oil • rigatoni bolognese • baked manicotti • tortellini ala pesto

Pallela Station: chicken, chorizo, shrimp, calamari, clams, and mussels cooked in saffron rice

Mediterranean Station: marinated grilled chicken & beef kebobs • fresh grilled pita • tzatziki sauce

Long Island Raw Bar+* : fresh cracked lobster • clams • oysters on the half shell • jumbo shrimp cocktail • calamari salad

CHAFING DISHES

choice of two

baked clams* • mussels in red or white sauce* • kielbasa with perogies • eggplant rollatini • mini sweet peppers stuffed with sausage and cheese

APPETIZER

choice of one

fresh mozzarella, vine ripe tomatoes, roasted red peppers, baby field greens with balsamic • caesar salad with shaved parmesan • garden green salad with house dressing • pasta (choice of sauce)

ENTREE

choice of three

marinated french breast of chicken with lemon capper sauce • chicken sautéed with eggplant, prosciutto, roasted peppers and asiago cheese • sliced ny sirloin* • beef & chicken combination • grilled salmon • market fresh fish +* • stuffed shrimp or scampi*

served with fresh season vegetables & potatoes

DESSERT

Cookies and Brownies (\$10p/p)

Chef Choice Assorted Mini Pastries (\$12p/p)

Dessert Shooter Trio (\$15p/p) tiramisu, chocolate mousse, fresh berries and cream

Mini Dessert Buffet (\$22 p/p) include: dessert shooters, cookies, brownies, pastries, bite size treats

\$115.00 per person

BEVERAGE PACKAGES

Unlimited Open Bar \$40 p/p

Unlimited Beer & Wine \$30 p/p

Unlimited Soft Drinks, Coffee and Tea \$7 p/p

All Prices subject NYS Sales Tax, \$250 Non-member facility fee or \$150 Member Facility Fee & 18% gratuity. \$1,000.00 deposit due upon contract signing to secure date and pricing. Reception Packages are five-hours.

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.