



Hudson Valley Buffet Menu Package

Four Hour Limited Open Bar Service

Cocktail Hour Consisting Of
Butler Passed Hors D'oeuvres, & Seasonal Chef's Table

Buffet Style Dinner Service To Include:
Salad, Beef, Chicken, Fish, Pasta, Potato, Vegetable, Etc.

Custom Specialty Cake

Options of indoor & outdoor event space
for your Cocktail Reception

Customized / Flexible Menus & Pricing

All private events, food and beverage and related services are subject to a
22% administration fee and 8.375% NY State Sales Tax.

The administration fee is not a gratuity and is retained by the New York Country Club
to offset administrative and other expenses associated with your function

NEW YORK COUNTRY CLUB

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Cocktail Reception

Butler Passed Hors D' Oeuvres

(Please Select Six)

Teriyaki Grilled Beef Skewers with Hoisin BBQ Sauce
Tempura Shrimp Bites with Raspberry & Lime Vinaigrette
Mini Kobe Beef Burgers Dressed with Chili Ketchup, Roma Tomato & Pickle
Maryland Style Lump Crab Cakes Garnished with Chipotle Cream
Mac & Cheese Poppers with Virginia Ham
Mini Coney Island Franks with Sauerkraut & Spicy Brown Mustard
Classic Spanakopita
New Zealand Baby Lamb Chops, Slow Roasted in Red Wine with Mint Demi Glaze
Gulf Prawns Wrapped in Hickory Smoked Bacon, Drizzled with Honey
Almond Crusted Imported Brie Cheese with Cranberry Chutney
Peppercorn Seared Tenderloin of Beef on Crostini with Horseradish Cream
Sweet Potato Puff, finished with a Dusting of Cinnamon & Sugar

Seasonal Chef's Table

Seasonal Sliced Fresh Fruit
Farmer's Market Vegetable Basket
A Fine Selection of Imported & Domestic Cheeses

Salads

(Please Select Three)

Spring Baby Mixed Green Salad Tomatoes, Cucumbers, Carrots, Croutons, & Balsamic Vinaigrette
Classic Caesar Salad Traditional Accompaniments
Baby Spinach Salad Parmesan, Raspberries, Slivered Almonds, Blue Cheese Dressing & Raspberry Vinaigrette
Sesame Noodle Ginger Salad
Curried Chicken & Green Apple Salad With Walnuts
Tri-Color Orzo Salad Summer Vegetables & Tomato Vinaigrette
Basil Pesto Pasta Salad Cherry Tomato & Baby Mozzarella
Tabouleh Salad With Feta Cheese
Moroccan Cous Cous Black & Gold Raisins With Pine Nuts
Marinated Mushroom Salad Balsamic Vinaigrette
Chilled Calamari Salad
Salmon Salad with Dijon & Dill
Asparagus Salad with Goat Cheese & Yellow Pepper Coulis
Marinated Artichoke Salad with Sun Dried Tomatoes
Black Bean & Corn Salad with Cumin Sherry Vinaigrette

Entrées

Meats

(Please Select One)

Grilled Prime New York Strip Steak Roasted Mushroom Ragout
Marinated & Grilled London Broil Cabernet Demi
Braised Beef Short Ribs Hoisin BBQ Sauce
Hot & Sweet Sausage Broccoli Rabe, Roasted Peppers, Garlic & Olive Oil
Dried Fruit Stuffed Pork Loin Sweet Vermouth & Cherry Sauce

Pasta

(Please Select One)

Penne A La Vodka Prosciutto & Sweet Peas
Cavatelli & Broccoli Garlic, Olive Oil & Parmesan Cheese
Rigatoni Bolognese Shaved Grana Padana Cheese, Fresh Basil & Ricotta Salata
Tri Color Cheese Tortellini Baby Tomatoes & Basil Pesto Cream

Poultry

(Please Select One)

Chicken Marsala Mushroom, Garlic, & Wine Sauce
Chicken Francaise Lemon, Butter, & Wine Sauce
Mango Bourbon BBQ Grilled Chicken Breast Black Bean Relish
Chicken Saltimbocca Prosciutto, Mozzarella, Fresh Herb Veloute

Fish

(Please Select One)

Macadamia Nut Crusted Mahi Mahi Pineapple Salsa, Coconut Cream
Miso Glazed Atlantic Salmon Red Miso Butter Sauce
Sun Dried Tomato Crusted Salmon Lemon Beurre Blanc
Tilapia Medi Roasted Tomatoes, Black Olives, Capers, Artichoke Ragout

Vegetable & Potato

(Please Select Two)

Roasted Garlic Mashed Potatoes **Roasted New Potatoes** **Roasted Fingerling Potatoes**
Steamed French Beans **Grilled Asparagus** **Tri-Color Bundle** **Sautéed Baby Spinach**

Dessert

Specialty Occasion Cake
Provided by Le Gateau Suisse