



Brentwood

COUNTRY CLUB

HOT CARVING STATION

(Select Two)

Herb-Crusted Turkey Breast - Virginia Ham
Marinated London Broil - Roast Beef - Loin of Pork

HOT CHAFING DISHES

(Select Four)

Chicken Francaise, Dijonaise, Marsala or Piccata
Fried Calamari with Romesco Sauce
Cheese Tortellini with Garlic and Oil
Spanish Spiced Clams
Pan Fried Sole with Lemon and Capers
Sausage and Peppers - Seafood Paella - Penne Bolognese
Penne A la Vodka - Carolina Pulled BBQ Pork
Arroz con Pollo
Grilled Hanger Steak with Vidalia Onions and Cremini Mushrooms
Cabernet Braised Short Rib over Pappardelle

COLD SALADS AND PLATTERS

(Select Six)

New Potato Salad with Scallion
Orange and Red Onion Salad
Tossed Garden Greens - Grilled Chicken Salad
Fresh Fruit Display - Fresh Garden Vegetable Platter
Tomato and Fresh Mozzarella with Onion and Basil Olive Oil
Ravioli Salad with Roasted Red Pepper and Shrimp
International Cheese Basket - Caesar Salad with Grilled Chicken
-Includes Assorted Bread and Rolls Display, Coffee and Tea

DESSERT

(Select One)

Fresh Baked Cookie Platter - Caramel Flan
Ice Cream Sundae - Occasion Cake - Hot Apple Crisp a la Mode
Warm Chocolate Lava Cake (\$2 Supp.)

Minimum 50 Guests - \$35.95 per person - \$41.95 with beer, wine and soda
\$54.95 with four hour open bar (includes Hors d'oeuvres during cocktail hour)

All prices subject to 20% administrative fee and NY state sales tax
Maitre d' & Staff gratuity is at your discretion

BUFFET DINNER

Brentwood

COUNTRY CLUB

HOT CARVING STATION

(Select Two)

Herb-Crusted Turkey Breast - Virginia Ham - Roast Beef - Corned Beef
Roasted North Atlantic Salmon with Dill Crème (\$4 suppl)

BREAKFAST DISHES

(Select Two)

Scrambled Eggs - Eggs Benedict - French Toast
Flamenco Eggs

Includes Crispy Bacon - Sausage Links - Home-Fried Potatoes

HOT CHAFING DISHES

(Select Two)

Chicken Francaise, Dijonaise, or Piccata
Manicotti Marinara - Oriental Beef and Broccoli
Cheese Tortellini with Garlic and Oil - Eggplant Parmigiana
Seafood Fra Diavolo over Linguini
Seafood Paella - Penne A la Vodka

COLD SALADS AND PLATTERS

(Select Three)

New Potato Salad with Scallion - Grilled Chicken Salad
Tossed Garden Greens - Fresh Fruit Display - Orange and Red Onion Salad
Tomato and Fresh Mozzarella with Onion and Basil Olive Oil
Radiatore Salad with Roasted Red Pepper and Shrimp
International Cheese Basket - Caesar Salad with Grilled Chicken
-Includes Assorted Bread and Rolls Display, Coffee and Tea-

DESSERT

(Select One)

Fresh Baked Cookie Platter - Caramel Flan
Ice Cream Sundae - Occasion Cake - Hot Apple Crisp a la Mode
Warm Chocolate Lava Cake (\$2 Supp.)

\$33.95 per person - \$39.95 with beer and wine*

*Includes Champagne, Mimosas and Bloody Marys

Omelet Station additional \$5pp

All prices subject to 20% administrative fee and NY state sales tax

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BRUNCH BUFFET



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-APPETIZER-

(Select One)

Seasonal Melon with Prosciutto
Sliced Tomato & Fresh Mozzarella
Baked Stuffed Clams
Chicken Croquet with Chopotle

-SALAD-

(Select One)

Tossed Garden Greens
Caesar Salad
Orange and Red Onion Salad

-ENTREE-

(Select Three)

New York Strip Steak
Marinated London Broil
French Cut Chicken with Herbes Fines Sauce
French Cut Roasted Chicken
with rosemary and garlic
Herb Crusted North Atlantic Salmon with dill crème
Pan Fried Sole with Lemon and Capers

-DESSERT-

(Select One)

Fresh Baked Cookie Platter - Caramel Flan - Ice Cream Sundae
Occasion Cake - Hot Apple Crisp a la Mode
Warm Chocolate Lava Cake (\$2 Supp.)
Coffee and Tea

\$35.95 per person - \$41.95 with Beer, Wine & Soda
\$54.95 with 4 hour open bar & hors d'oeuvres at cocktail hour
Maitre d' & Staff gratuity is at your discretion

*All prices subject to 20% administrative fee & NYS Sales Tax
MINIMUM 50 GUESTS

BANQUET DINNER



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COUNTRY CLUB

MARTINI STATION

includes cutting-edge martinis, such as cosmopolitan, watermelon, apple, and chocolate
\$6 per person
(Cocktail Hour)

LITTLE-NECK CLAM AND OYSTER BAR

with professional shuckers, opened to order
\$8 per person

CHOCOLATE FONDUE FOUNTAIN

Passed or Station
with assorted fruit
\$8 per person

JUMBO CHILLED GULF SHRIMP

with spicy cocktail sauce and lemons
\$8 per person

JAPANESE SUSHI AND SASHIMI DISPLAY

with a superb selection of Japanese specialties
\$15 per person

INTERNATIONAL COFFEE AND CORDIAL BAR

Fine liqueurs with espresso and other international coffees mini-French and Italian pastries, and fancy cookies for each of your guests' tables
\$6 per person

ENHANCEMENTS