



# Your *Cocktail* Hour

## Hot & Cold Hors D'oeuvres

Served with White Gloves,  
butler style on decorative trays  
-Select Six-

### HOT PASSED HOR D'OEUVRES

Mini Maryland Crab Cakes  
Spanikopita pastry puff filled with spinach & feta cheese  
Clams Casino

Mini Vegetable Risotto Cakes medley of sautéed  
vegetables combined with imported risotto

Chicken Quesadillas smoked chicken & jack cheese

Teriyaki Beef Sate

Sesame Crusted Chicken Sate

Scallop wrapped in apple wood bacon

Maytag Bleu Cheese Potato Cake red pepper coulis

Vegetable Pot Stickers

Mini Hot Dogs in puff pastries

Medallions of Beef on garlic bread

Teriyaki Chicken Sate

\*Baby Lamb Chops marinated in garlic & fresh herbs  
then grilled to perfection (\$2 pp add'l)

\*Coconut Shrimp served with mango chutney (\$1 pp add'l)

Smoked Salmon Potato Cakes crème fraîche & fresh dill

### COLD PASSED HOR D'OEUVRES

Fresh Fruit Skewers in yogurt sauce

Roasted Duck and Mango Tartlet

Smoked Salmon Pin Wheel

Herb Goat Cheese Stuffed Artichoke

Melon & Prosciutto

Bruschetta diced vine ripened tomatoes & fresh basil

\*Seared Tuna rare seared tuna with wasabi aioli (\$2 pp add'l)

\*Crabmeat Tartlet with Asparagus Tips fresh asparagus  
topped with jumbo lump crabmeat (\$2 pp add'l)

## Gourmet Cheese Board

Fine Selections of International Cheeses.

A variety of cheese from around the world such as  
Vermont Cheddar, Jalapeno Jack, Jarlsberg,  
Smoked Gouda & Gorgonzola

Served with an assortment of crackers beautifully  
displayed on decorated buffet tables

### \*WARM BAKED BRIE

Whole Brie baked in a light pastry shell  
accompanied by fresh berries,  
seedless red & green grapes (\$2 pp add'l)

## Taste of Tuscany

### COLD ANTIPASTO

Italy's finest selection of Genoa Salami,  
Pepperoni, Soppresatta, Gourmet Cured Olives,  
Imported Provolone, Mozzarella enhanced  
with Marinated Mushrooms,  
Artichoke Hearts & Cherry Peppers

An Assorted Artisan Bread Display

### TUSCAN STYLE GRILLED VEGETABLES

Grilled Sweet onions, yellow squash, baby zucchini,  
eggplant, mushroom caps, red & yellow peppers

### FRUIT DISPLAYS

Cascade of Freshly Ripened (Seasonal) Fruits & Berries.  
Array of freshly sliced Seasonal melons,  
berries, grapes, & golden pineapple

\*Upgraded Selection Additionally Charged  
Prices May Change According To Market Availability

# SMITHTOWN LANDING

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495 Landing Avenue • Smithtown, NY 11787 • 631.360.0534

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# Cocktail Stations From Around The World

-Select 2 Stations-

## ITALY

-Select Two-

Tri Color Tortellini Ala Pesto spinach tomato & egg tortellini filled with cheese & sautéed with fresh pesto and a touch of fresh cream

Orrechiette with Broccoli Rabe sautéed broccoli rabe, sundried tomatoes & Italian sausage in a roasted garlic fresh basil sauce

Penne A La Vodka sautéed shallots, plum tomatoes, fresh basil & vodka finished with cream

Penne Primavera julienne cut of fresh zucchini, yellow squash, broccoli florets, red & yellow peppers, tossed with roasted garlic, fresh basil in a plum tomato sauce

Farfalle Gamberi shrimp, artichoke hearts, petite peas with pesto, tomatoes & cream

Penne Bolognese a light veal, pork and beef meat sauce, plum tomatoes, basil, onions & a touch of cream

## THE AMERICAN

Expertly Carved and Served with Traditional Garnishes

-Select Two-

Sliced Marinated Flank Steak

Roasted Turkey Breast served with fresh cranberry compote

Brisket of Corned Beef brown sugar mustard glaze

Pork Loin

## CHINA

Oriental Stir Fry beef & vegetable stir fry tossed in woks

Chicken & Cashews with garlic ginger sauce, accompanied with vegetable fried rice

## THAILAND

Pad Thai Bar

Thai noodles tossed with choice of shrimp, chicken or beef, Thai vegetables, chopped peanuts and Thai spices

or

Seafood Hot Pot

clams, mussels, shrimp, scallops, Thai vegetables and red curry broth with jasmine rice

## \* JAPAN

Sushi Bar \$12.00 per person

Prepared to order by our authentic sushi chefs

A superb selection of Japanese raw fish specialties of fresh sushi and sashimi

Presented with wasabi, pickled ginger, and chop sticks

An Assortment of Sushi Platters \$6.00 per person

## SPAIN

Paella Station

Saffron Flavored Rice Delicately Simmered with Mussels, Clams, Shrimp, Chicken, & Chorizo Sausage served in a traditional cast iron skillet

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## FRANCE

Braised Duck Cassoulet  
traditional French preparation of white beans, sausage, lamb in savory pastry cups  
or

Puree De Pommes De Terre Bar (Mashed Potato Bar)  
garlic and herb mashed potatoes, candied sweet potatoes mashed,  
assorted toppings & gravy

## \*NORTH SHORE RAW BAR

\$15.00 per person

Deluxe Clams & Oysters on the ½ Shell, Shrimp Cocktail,  
Chilled Lobster, Marinated Seafood Salad

Chilled Shrimp Cocktail Display  
\$10.00 per person

Shrimp Platters served butler style  
\$5.00 per person

Raw Bar  
\$10.00 per person  
Clams & Oysters on the ½ Shell

## GREECE

Mediterranean Brochette Station served on wooden skewers  
Brochettes of Shrimp  
Marinated Beef  
Seasoned Chicken

Assortment of Greek Delicacies  
including sliced feta cheese, kalamata olives, assorted greek salads,  
haloumi, stuffed grape leaves & taramosalata  
Accompanied by an assortment of pita bread & hummus

## TACO TRUCK

Soft shell tacos, pulled pork, chicken and vegetable  
with all the toppings and salsas

## SWITZERLAND

Fondue Station  
Melted Imported Swiss Cheese with White Wine & Seasoning  
Imported Farmstead Cheese, Spinach & Artichoke  
served with fresh baked bread cubes for dipping

## USA

American All Beef Burgers & Hot Dogs Sliders  
Bar B Que Pulled Pork Sliders  
Grilled Vegetable Paninis

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### HOT CHAFING SELECTIONS

-Select Two-

Stuffed Mushrooms silver dollar mushrooms stuffed with cheese, spinach, artichokes, fresh herbs & bread crumbs baked with lemon, butter & white wine

Baked Clams fresh Long Island top neck cherrystone clams, steamed lightly and chopped with fresh vegetables & savory herbs

Swedish Meatballs freshly ground sirloin served in our stroganoff style gravy with sour cream & fresh dill

Roasted Loin Of Pork tender pork sliced over grilled apples & braised cabbage

Chicken & Shrimp Jambalaya jumbo gulf shrimp, chicken & chorizo sausage sautéed with onions, green & red peppers served over cajun rice

Fried Calamari tender calamari lightly poached then deep fried until golden brown, served with a spicy fra diavolo sauce

Mussels Bianco sweet mussels steamed in a broth of white wine, garlic and fresh Italian parsley, finished in garlic butter

Steak Pizzaiolo thinly sliced sirloin pan seared with mushrooms and sweet onions

Chicken Milanese lightly breaded chicken cutlets browned to perfection, topped with a plum tomato & fresh basil salsa

Eggplant Rollatini lightly fried eggplant stuffed & rolled with ricotta, impastata & romano cheese, finished with marinara sauce

Italian Sausage & Peppers sweet Italian sausage pan seared with sweet peppers, Spanish onions with a tomato

Chicken Scarpariello tender chicken sautéed with onions, sweet peppers, new potatoes & Italian sausage, finished in a balsamic vinegar chicken broth

Ratatouille sautéed fresh zucchini, assorted mushrooms, thinly sliced eggplant, green peppers & plum tomatoes

Pan Fried Potato Pierogi tender fried potato dumplings served with a chive crème fraîche

Lemon Chicken with Artichokes white wine, lemon capers and diced tomatoes

**To Enhance Your Epicurious Experience May We Suggest  
A Personalized Ice Sculpture For Your Cocktail Room \$250.00 add'l**

### COCKTAIL SERVICE

Throughout your affair, we will provide unlimited top shelf liquors, full selection of house wines, Draught beers (upgrades available). Bottle Beer available (for an additional charge per person). Our professional bartenders are trained to serve responsibly. (This includes a "No Shot" policy).

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## The *Wedding* Dinner

### CHAMPAGNE TOAST

#### APPETIZER

-Select One-

Fresh Fruit and Berries assortment of fresh seasonal melons, fruits and berries beautifully displayed  
Pasta penne a la vodka, rigatoni pomadora, or tortellini a la pesto  
Soup tortellini en brodo, Italian wedding soup, seasonal vegetable, baked butternut squash bisque en croute  
\*Shrimp Cocktail \$2.50 per person

#### SALAD

-Select One-

Classic Caesar fresh hearts of romaine with baked seasoned croutons & our classic caesar dressing topped with pecorino romano cheese shavings  
Tossed Garden Salad mixed greens & tomatoes tossed with fresh vegetables, drizzled with house vinaigrette  
Greek Salad blend of romaine & baby field greens with red & yellow peppers, cucumbers, kalamata olives, feta cheese

OR

#### DUET COMBINATION COURSE

IN LIEU OF FIRST & SECOND COURSE, GREAT FOR MORE DANCE TIME!

-Select One-

Fresh Mozzarella & Beefsteak Tomatoes freshly made mozzarella Cheese with red & yellow beefsteak tomatoes, served with roasted red pepper on a bed of field greens drizzled with balsamic vinaigrette

The Club Salad chopped salad of seasonal greens, cucumbers, tomatoes, toasted pecans, dried cranberries accompanied with warm goat cheese, raspberry vinaigrette

Poached Chilled Shrimp served over a bed of mixed greens, and shaved fennel, with a lemon vinaigrette

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### **DINNER ENTREES**

-Select Three-

Roast Prime Rib Au Jus

Grilled Pork Chop with apple chutney

Sliced New York Sirloin with horseradish cream

\*Filet Mignon with a cabernet sauce \$4.50 per person

To Enhance Your Beef Selection Add Shrimp Scampi \$3.00 additional per person

Chicken Florentine breast of chicken, spinach, cheese wrapped in puff pastry with a Madeira wine sauce

Herb Roasted French Breast of Chicken breast of chicken marinated in olive oil, and fine herbs, in a light lemon wine sauce

Chicken Asiago sautéed breast of chicken topped with prosciutto, roasted peppers and asiago cheese, with a marsala wine sauce

Roasted Atlantic Salmon skillet roasted fresh salmon accompanied with a fresh citrus sauce

Blackened Mahi Mahi topped with mango, pineapple salsa

Herb Encrusted Tilapia filet of tilapia with a crispy fresh herb crust

All Entrées Accompanied with Seasonal Fresh Vegetables and Potatoes

Vegetarian and Vegan Entrees Always Available

Children's Menu Always Available

### **WEDDING CAKE**

Your Personalized Tiered Wedding Cake

### **TABLE SIDE COFFEE SERVICE**

Freshly brewed Colombian coffee, decaffeinated coffee, Lipton teas

### **ALSO INCLUDED IN OUR WEDDING PACKAGE**

A personal Maitre'D and Bridal Attendant will see to it that every detail of your special day is perfect!

Use of our Bridal Suite for you and your Bridal Party

Choice of Linen Colors

Votive Candles for your Tables

Directional Maps for your Wedding Invitations

Place Cards for all your Guests

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