



Hudson River Menu Package

Four Hour Premium Brand Open Bar Service

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

Plated Dinner Service To Include:
Salad, Choice of Beef, Chicken Or Fish Entrée
(Vegetarian, Vegan, Gluten-Free Options Available), & Dessert

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 Eight)

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
An Elaborate Display of Imported Italian Meats
Fresh Mozzarella & Vine Ripened Tomatoes in a Basil Pesto Vinaigrette
Marinated & Grilled Summer Vegetable Ragout, Chili Flakes & Fresh Herbs
Basil Pesto & Parmesan Pasta Salad with Baby Mozzarella & Tomato
Mediterranean Flatbreads, Focaccia, Lavosh & Grissini Bread Sticks

From the Chafing Dish

(Please Select Two)

Kobe Beef Meatballs Sweet & Sour Sauce
Chicken & Shrimp Dijon over Saffron Rice
Steamed New Zealand Mussels White Wine, Butter & Basil
Calamari Fritta
Beef Bourguignon Medallions of Beef, Cremini Mushrooms, Pearl Onions, Over Pappardelle Noodles
Steamed Littleneck Clams Chorizo in a Pale Ale Broth
Seafood Paella Sautéed Vegetables & Summer Peas Seasoned with Saffron
Eggplant Rollatini
Crispy Orange Chicken Pineapple & Cherries
Italian Hot & Sweet Sausage Bell Peppers & Onions

Cocktail Hour Enhancements

Raw Bar

Chilled Gulf Shrimp Littleneck Clams Malpeque Oysters Calamari Salad
Tabasco, Lemon, Cocktail Sauce & Drawn Butter
(Additional \$8pp)

Lamb Chop

Carved to Order
Served with English Mint Jelly & Rosemary Jus
(Additional \$4pp)

Sushi and Sashimi Display

Assorted California Rolls: Crab, Salmon, Spicy Tuna, Yellow Tail
Shrimp, Tuna, Salmon & Eel Sashimi
Avocado, Pickled Ginger, Soy Sauce & Wasabi
(Additional \$12pp)

Dinner

Salad

Cucumber Bouquet of Baby Greens
Red & Yellow Vine Ripened Tomato, Baby Mozzarella
Basil Oil, Grissini Sticks

Classic Caesar Salad

Traditional Caesar Dressing, Roasted Red Pepper
Garlic Croutons & Parmesan Cheese
Garnished with a Parmesan Crisp

Entree

Beef

Peppercorn Crusted Chateaubriand

Crusted & Seared Beef Tenderloin, Caramelized Shallot Merlot Reduction

Blue Cheese ~ Horseradish Crusted Filet Mignon

Fresh Grated Horseradish Blended with Gorgonzola

(Additional \$6pp)

Grilled Prime New York Shell Steak

NY Shell Steak Grilled with Garlic & Herbs, Roasted Mushroom Ragout

Fish

Macadamia Crusted Hawaiian Mahi Mahi

Day Caught Mahi Mahi Encrusted with Macadamia Nut, Pineapple Salsa & Coconut Cream

Miso Glazed Atlantic Salmon

Pan Roasted Salmon Filet Marinated with Miso & Hoisin, Red Miso Butter Sauce

Sundried Tomato Crusted Salmon Filet

Salmon Filet Baked in White Wine, Lemon & Butter Crusted with Sun Dried Tomato & Basil

Tilapia Medi

Roasted Tomatoes, Black Olives, Capers, Artichoke Ragout

Poultry

Mushroom Duxelle Stuffed Chicken Breast

Wild Mushrooms Sautéed in a Cabernet Red Wine Reduction

French Breast of Chicken with Sun Dried Tomato

Free Range Breast of Chicken Stuffed with Sun Dried Tomato & Fontina, Madeira Wine Sauce

Prosciutto & Mozzarella Stuffed French Cut Chicken Breast

Chicken Breast layered with Shaved Prosciutto & Fresh Mozzarella, Bordelaise Sauce

Artichoke Stuffed, Free Range Chicken Breast

Sautéed Artichoke Hearts with Ricotta, Roasted Garlic & Italian Bread Crumbs

Cabernet Red Wine Reduction

Spinach, Fontina & Apricot Stuffed French Cut Chicken Breast

Roasted Apricots, Baby Spinach & Cheese with Apricot Brandy Sauce

Seasoned with Fresh Thyme & Honey, Cranberry – Madeira Wine Sauce

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 Wedding Cake

~
Provided by Le Gateau Suisse

A Scrumptious Assortment of Mini Pastries & Petit Fours

Chocolate Dipped Strawberry

Dessert Enhancements

Mini Viennese Display

Seasonal Sliced Fresh Fruit, mini cupcakes, mini pastries & petit fours
Chocolate dipped strawberries, assorted cookies & brownies
(Additional \$4pp)

Viennese Dessert Display

An elaborate assortment of rich whole cakes, tortes & pies
Accompanied by a variety of tartlets candies, fresh sliced seasonal fruits & berries
dark chocolate sauce & raspberry puree
Mini pastries & petit fours, chocolate dipped strawberries
(Additional \$8pp)

Chocolate Fondue

Dark chocolate fountain accompanied with sliced melons, berries & bananas
Marshmallows, pretzel rods, Vanilla & chocolate pound cakes & cream puffs
(Additional \$4pp)

Gelato Bar

A selection of 3 flavors
Presented with chopped nuts, sprinkles, cherries
Chocolate sauce, caramel sauce, cookie crumbs & more!
(Additional \$3pp)

Belgium Waffle Station

Prepared to order
Chocolate & plain Belgium waffles prepared a la minute
powdered sugar, cinnamon, cinnamon sugar
Maple syrup, whipped cream, chocolate chips & fresh berries
(Additional \$4pp)

Exit Stations

Hot Chocolate

Fresh whipped cream, marshmallows, chocolate shavings
Cocoa powder, chocolate sticks
(Additional \$2pp)

Hot Apple Cider

Ginger Bread Cookies
(Additional \$2pp)

Beverage

Premium Brand Open Bar (included with wedding menu package)

VODKA:	Grey Goose, Tito's, Stolichnaya, Flavors
SCOTCH:	Johnny Walker Red or Dewar's
RUM:	Bacardi, Captain Morgan's, Malibu
BOURBON:	Jim Beam
WHISKEY:	Seagram's 7, Jack Daniels, Tullamore Dew
GIN:	Bombay or Beefeater.
TEQUILLA:	Jose Quervo
CORDIALS:	Kahlua, Sambuca Romana, Amaretto Disaronno

Champagne Toast

House Red & White Wine

(Table Side Wine Service) (Please select one red and one white)
Cabernet Sauvignon, Merlot or Pinot Noir ~ Chardonnay, Pinot Grigio or Sauvignon Blanc

Domestic & Imported Beer

Budweiser, Bud Light, Heineken, Amstel Light, Corona
Substitutions: 1 Micro Brew or Specialty Beer

Ultra-Premium Brand Open Bar (Additional \$8)

VODKA:	Grey Goose, Kettle One, Chopin, Belvedere
SCOTCH:	Johnny Walker Black, Macallan 12yr, Highland Park 12yr
RUM:	Bacardi Gold, Captain Morgan's, Malibu
BOURBON:	Makers Mark
WHISKEY:	Seagram's VO, Jack Daniels, Tullamore Dew
GIN:	Bombay Sapphire
TEQUILLA:	Patron Silver
CORDIALS:	Kahlua, Sambuca Romana, Amaretto Disaronno, Chambord, Frangelico, Baileys, Grand Mainer, Patron XO Café, Hennessy

Champagne Toast

House Red & White Wine

(Table Side Wine Service)
Choice of Cabernet Sauvignon, Merlot or Pinot Noir ~ Chardonnay, Pinot Grigio or Sauvignon Blanc

Domestic & Imported Beer

Sam Adams (seasonal), Bud Light, Heineken, Amstel Light, Corona
Substitutions: 1 Micro Brew or Specialty Beer