



# Sweet 16 Menu Package

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Five Hour Premium Brand Open Bar Service  
Five Hour Mocktail Bar

Options of indoor & outdoor event space for your  
Ceremony & Cocktail Reception

Customized / Flexible Menus & Pricing

Custom Sweet 16 Cake (provided by Le Gateau Suisse)

Event Planning

Cocktail Lounge & Grand Ballroom will Comfortably Accommodate 85 - 275 Guests

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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# *Young Adult Cocktail Reception*

## **Displayed Hors D'oeuvres**

Seasonal Sliced Fresh Fruit & Vegetable Crudités

**Coney Island Franks** in a Blanket with Sauerkraut, Mustard, & Ketchup

**Mini Kobe Beef Burgers** Chili Ketchup, Roma Tomato & Pickle

**Mozzarella Sticks** Marinara Sauce

**Pizza Bagels**

Assorted Chips & Dips, Pretzels & Popcorn

## **Young Adult Buffet Dinner**

(Please Select Six)

**Caesar Salad** Garlic Croutons

**Mixed Baby Greens** Tomato, carrots, Cucumbers, & Italian Vinaigrette

**Marinated & Grilled London Broil** Caramelized Onions, Cabernet Demi

**Mango-Bourbon Glazed BBQ Chicken Breast** Black Bean Relish, Sweet Corn Wheels

**Miso Glazed Salmon** Steamed White Rice

**Sliders** Tomato, Onion, Pickle, and Shredded Lettuce

**Penne A La Vodka** Parmesan & Bread Sticks

**Fried Cheese Ravioli** Pink Vodka Sauce & Alfredo Sauce

**Baked Ziti Marinara** Sauce & Mozzarella Cheese

**Chicken & Cheese Quesadillas** Sour Cream & Guacamole

**Chicken Parmesan**

**Chicken Francaise**

**Seasoned Curley Fries**

**Corn On The Cob Wheels**

**Steamed Seasonal Vegetables**

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# *Chef Attended Action Stations*

(Please Select One)

## **Pasta**

(Please Select One)

**Penne a la Vodka** Parmesan Cheese  
&  
**Cheese Tortellini** Tomato Ragout  
Or

## **Oriental Stir Fry**

**Sautéed Breast Of Chicken** Baby Corn, Snow Peas, Water Chestnuts, Carrots, And Mushrooms  
Accompanied By White Rice, Fortune Cookies, Duck Sauce, And Wonton Chips

## **Dessert**

**Specialty Sweet 16 Cake (Provided by Le Gateau Suisse)**

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**Ice Cream Sundae Bar**

Three Flavors

Accompanied By Hot Fudge, Caramel, Marshmallows, Whipped Cream  
Cherries, Assorted Sprinkles, Oreos, M&M's, Gummy Bears, And More!

## **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)

## **Exit Stations**

**Hot Chocolate** Fresh whipped cream, marshmallows (Additional \$2pp)

**Hot Apple Cider** Ginger Bread Cookies (Additional \$2pp)