



NYCC Wedding Menu Package

Five Hour Premium Brand Open Bar Service
Champagne Toast
Options of indoor & outdoor event space for your
Ceremony & Cocktail Reception

Customized / Flexible Menus & Pricing
Custom Wedding Cake (provided by Le Gateau Suisse)
Event Planning
Bridal Suite / Bridal Attendant

Cocktail Lounge & Grand Ballroom will Comfortably Accommodate 85 - 265 Guest

Bridal Suite

Fruit & Cheese Platter, Crudités
Champagne, Mimosa's, Assorted Soft Drinks and Juices, Bottled Water

Flexible per person pricing, based on Season, day of week and minimum guest guarantee

Ceremony fee of \$6.00pp

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
Pistachio Crusted Chicken Skewer
Mini Kobe Beef Burgers Dressed with Chili Ketchup, Roma Tomato & Pickle
Mini Pulled Chicken Taco's, Hoisin Sauce
Maryland Style Lump Crab Cakes Garnished with Chipotle Cream
Mac & Cheese Poppers with Virginia Ham
Mini Coney Island Franks with Sauerkraut & Spicy Brown Mustard
Banh-Mi Spring Rolls with Plum Sauce for Dipping
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
Wild Mushroom Arancini, Black Truffle Oil
Peppercorn Seared Tenderloin of Beef on Crostini with Horseradish Cream
Chilled Garden Fresh Gazpacho with Avocado Cream, Grissini Stick
Sweet Potato Puff, finished with a Dusting of Cinnamon & Sugar
Clams Casino, Onion, Peppers, Rendered Pancetta, Garlic Butter
Vine Ripened Tomato Bruschetta with Cucumber, Bell Pepper, Red Onion & Basil
Sesame & Ginger Ahi Tuna Tartar on a Crispy Wonton with Wasabi

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
Roasted Peppers, Artichoke Hearts, Olives and Sun-Dried Tomatoes In Olive Oil & Garlic
Roasted Wild Mushrooms with Balsamic Glaze
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

Chef Attended Action Stations

(Please Select Three)

Carving

(Please Select Two)

- Seared Rib Eye**, Rosemary Au-jus
- Slow Roasted Braised Brisket**, Merlot Demi Glaze, Au Jus
- Maple Dijon Glazed Ham** Pommery Honey Mustard
- Slow Roasted Breast of Free Range Turkey** Brown Giblet Gravy
- Alaskan Baked Salmon**, Chilled Citrus Yogurt
- Dried Fruit Stuffed Tenderloin of Pork** Apple Brandy Reduction

Pasta

(Please Select Two)

- Penne a la Vodka** Prosciutto, Sweet Peas
- Cavatelli & Broccoli** Garlic & Olive Oil, Parmesan Cheese
- Rigatoni Bolognese** Shaved Grana Padano, Fresh Basil, Ricotta Salata
- Tri Color Cheese Tortellini** Baby Tomatoes, Basil Pesto Cream
- Wild Mushroom Ravioli** Brandy-Herb Cream

Risotto

(Please Select Two)

- Summer Vegetable** Peas, Bell Pepper, Corn, Tomatoes & Squash
- Wild Mushroom** Portobello, Cremini, Shiitake, with White Truffle Oil & Fine Herbs
- Shrimp & Asparagus** Saffron & Shrimp Broth
- Braised Beef Osso Bucco** Caramelized Onion, Tomato Demi

A Taste of the Orient

- Korean Grilled Calbi Beef**, caramelized scallions & fresh ginger
- Deconstructed Thai Chicken Lettuce Wraps**
- Vegetable Dumplings Shrimp Shu Mai Chicken & Lemon Grass Pot Stickers**
Hibachi fried rice, traditional dipping sauces

From the Wok

(Please Select Two)

- Vegetable Stir fry** Baby Corn, Snow Peas, Water Chestnuts, Mushrooms, Bell Peppers, Broccoli & Carrots
- Chicken Stir Fry** Broccoli & Red Peppers, Sesame-Ginger Sauce
- Thai Chili Beef** Oriental Vegetables & Thai Chilies in Teriyaki Sauce with Pickled Ginger
- Crispy Wok Fried Shrimp** Baby Arugula, Julienne Carrots, Red Miso Cream
- Pork Bulgogi**, Caramelized Onions & Carrots, Bulgogi sauce
Accompanied by steamed rice, fortune cookies & dipping sauces

Peking Duck

Authentic style Peking Duck carved to order

Rolled in a warm scallion pancake with cucumber slaw & hoisin sauce
Accompanied by vegetable fried rice, soba noodles, pickled ginger & soy sauce

Brazilian Rodizio Grill

(Please Select Two)

Garlic & Cilantro Marinated Chorizo Sausage

Mojo Marinated Free Range Breast of Chicken

Chimichurri Marinated Skirt Steak, Bell Peppers & Pineapple

Jalapeno~Lime Crusted Pork Loin

Open flame roasted, heavily seasoned meats rubbed with chili & garlic

Accompanied by Fried Plantains, Corn Salsa, Black Bean Relish & Guacamole

Brooklyn Bridge

Fresh Hot Pastrami, Corned Beef & Brisket

Potato Knishes, Sauerkraut, Kosher Dill Sour Pickles, Coleslaw, Party Rye & Pumpernickel, Spicy Deli Mustard

Whipped Potato “Martini” Bar

Whipped Yukon Gold, Mashed Sweet Potato & Purple Peruvian Mashed Potato

Bacon Bits, Scallions, Cheddar Cheese, Broccoli, Crispy Onions, Sautéed Onions, Sour Cream

Mini Marshmallows, Toasted Pecans, Cinnamon-Sugar

Vol-au-Ve

(Please Select Two)

Breast of Chicken Florentine Sautéed Chicken & Spinach in a Creamy Fontina Sauce

Beef Tenderloin & Mushrooms Beef Tips & Wild Mushrooms in a Port Wine Reduction

Summer Vegetable Zucchini, Squash, Peas, Tomatoes, Broccoli & Bell Pepper in a Basil Cream Sauce

Shrimp & Scallop Sautéed Shrimp & Scallops with Spinach & Tomato in a Lemon Butter Sauce

Ceviche Bar

Citrus marinated seafood salads accompanied by tortilla chips, fried plantain & avocado, popcorn

Tequila Lime Marinated Rock Shrimp

Jalapeno Citrus Bay Scallops

Flash Grilled Mahi with Pineapple & Chipotle

Taqueria

(Please Select Two)

Soft Flour Tortillas & Crispy Corn Tacos

Served with Pico De Gallo, Guacamole, Sour Cream & Chives

Black Beans, Sautéed Peppers & Onions, Spanish Rice

Carnes Asada, Marinated Grilled Steak

Pulled Chicken

Blackened Shrimp

Slow Roasted Pulled Pork

Sweet Yucca & Pickled Red Onion

SHAPE * MERGEFORMAT

Cocktail Hour Enhancements

Raw Bar

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

Martini Bar

Assorted premium brand flavored liquors displayed in a grand ice luge
(Additional \$6pp)

Personalized Ice Sculpture

(Additional \$350)

Lamb Chop Station

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

Smoked Fish and Caviar

Smoked Scottish Salmon Smoked Whitefish Pastrami Smoked Trout Whitefish Salad
Red, Black & Gold Caviar
Diced Red Onions, Capers, Boiled Egg, Horseradish
Blinis, Party Rye & Pumpernickel, Mini Bagels, Vegetable cream cheese
(Additional \$12pp)

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)

Chef Attended Sushi Station

An Authentically Trained Sushi Chef will hand make an assortment of
California Rolls, Sushi & Sashimi
Steamed White Rice, Pickled Ginger, Wasabi, Soy Sauce & chopsticks
(Additional \$18pp)

Dinner

Salad

Cucumber Bouquet of Baby Greens

Red & Yellow Vine Ripened Tomato, Baby Mozzarella
Basil Oil, Grissini Sticks

Baby Arugula & Frisee

With Bleu Cheese
Raspberry Vinaigrette, Toasted Almonds, 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

Aged Prime Rib of Beef

Dry Aged Prime Rib of Beef Slow Roasted with Root Vegetables & Pan-Drippings

Blue Cheese ~ Horseradish Crusted Filet Mignon

Fresh Grated Horseradish Blended with Gorgonzola
(Additional \$6pp)

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

Seared Red Snapper

Roasted Tomatoes, Black Olives, Capers, Roasted Red Pepper Coulis

Potato Crusted Chilean Seabass

Leek Sauce, Frizzled Leeks
(Additional \$6pp)

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

Pan Roasted Free Range Turkey

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 Strawberrie

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)

MINI PIZZA'S

MINI GRILLED CHEESE

KOBE BEEF SLIDERS

CHEESE FRIES

Smothered in Mozzarella & Brown Gravy
(Additional \$3each)

Beverage

Premium Brand Open Bar (included with wedding menu package)

VODKA:	Grey Goose, Tito's, Stolichnaya, Assorted Vodka 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:	Sauza Gold
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, Maccallan 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:	Jose Quervo, 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