



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 50 - 275 Guests

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

Tuscany

(Please Select Two)

- Shrimp Scampi** Lemon, Garlic, White Wine & Butter
- Chicken Scapariello** Onions, Peppers, Artichoke Hearts
- Luganega Sausage & Broccoli Rabe** Garlic & Oil, Mascarpone Polenta
- Steamed Green Shell Mussels** Chardonnay, Tomato Broth
- Diver Sea Scallops** Plum Tomato Ragout
- Marinated Olives, Assorted Italian Breads

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

Accompanied by 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)

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

Garlic & Cilantro Marinated Chorizo Sausage

Mojo Marinated Free Range Breast of Chicken

Chimichurri Marinated Skirt Steak, Bell Peppers & Pineapple

Jalapeno~Lime Crusted Pork Loin

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

Brooklyn Bridge

Fresh Hot Pastrami, Corned Beef & Brisket

Accompanied by 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

Accompanied by Bacon Bits, Scallions, Cheddar Cheese, Broccoli, Crispy Onions, Sautéed Onions, Sour Cream
Mini Marshmallows, Toasted Pecans, Cinnamon-Sugar

Vol-au-Vent

(Please Select Two)

Small round puff pastry filled with your choice of savory fillings

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)

Carnes Asada, Marinated Grilled Steak

Pulled Chicken

Blackened Shrimp

Slow Roasted Pulled Pork

Sweet Yucca & Pickled Red Onion

Accompanied by Pico De Gallo, Guacamole, Sour Cream & Chives
Black Beans, Sautéed Peppers & Onions, Spanish Rice, Soft Flour Tortillas & Crispy Corn Tacos

Cocktail Hour Enhancements

Raw Bar

Chilled Gulf Shrimp Littleneck Clams Malpeque Oysters Calamari Salad

Tabasco, Lemon, Cocktail Sauce & Drawn Butter

(Additional \$12pp)

Martini Bar

Assorted premium brand flavored liquors displayed in a grand ice luge

(Additional \$8pp)

Personalized Ice Sculpture

(Additional \$350)

Lamb Chop Station

Carved to Order

Served with English Mint Jelly & Rosemary Jus

(Additional \$6pp)

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 \$14pp)

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 \$22pp)

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

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Provided by Le Gateau Suisse

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A Scrumptious Assortment of Mini Pastries & Petit Fours Chocolate Dipped Strawberries

Coffee and Tea Service

Regular and decaffeinated coffee, assorted teas

Dessert Enhancements

Mini Viennese Display

Seasonal Sliced Fresh Fruit, mini cupcakes, mini pastries & petit fours

Chocolate dipped strawberries, assorted cookies & brownies

(Additional \$8pp)

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 \$12pp)

Chocolate Fondue

Dark chocolate fountain accompanied with sliced melons, berries & bananas

Marshmallows, pretzel rods, Vanilla & chocolate pound cakes & cream puffs

(Additional \$8pp)

Gelato Bar

A selection of 3 flavors

Presented with chopped nuts, sprinkles, cherries

Chocolate sauce, caramel sauce, cookie crumbs & more!

(Additional \$6pp)

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 \$8pp)

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

KOBE BEEF SLIDERS

CHEESE FRIES

Smothered in Mozzarella & Brown Gravy
(Additional \$4each)

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, Makers Mark
WHISKEY:	Seagram's 7, Jack Daniels, Tullamore Dew
GIN:	Bombay or Beefeater.
TEQUILLA:	Sauza Silver, Jose Cuervo
CORDIALS:	Kahlua, Sambuca Romana, Amaretto Disaronno, Baileys

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, Cools Light, Corona