



# Bar-Bat Mitzvah 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 Specialty Cake (provided by Le Gateau Suisse)

Event Planning

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

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

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# *Young Adult Cocktail Reception*

## Displayed Hors D'oeuvres

**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**

Seasonal Sliced Fresh Fruit & Vegetable Crudités

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*

## **Pasta**

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

## **Oriental Stir Fry**

(Please Select Two)

**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 Bar - Bat Mitzvah 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

### **Hot Apple Cider**

Ginger Bread Cookies  
(Additional \$2pp)

### **MINI PIZZA'S**

### **MINI GRILLED CHEESE**

**KOBE BEEF SLIDERS**  
(Additional \$3each)

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# *Adult 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

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# Chef Attended Action Stations

Please Select Eight

## 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, Linguine
- Chicken Scapariello** Onions, Peppers, Artichoke Hearts, Roasted Potatoes
- 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

## Dim Sum

(Please Select Three)

- Vegetable Dumplings**    **Shrimp Shu Mai**    **Pork Pot Stickers**
- Crispy Vegetable Spring Rolls**    **Turkey Pot Stickers**    **Chicken & Lemongrass Wontons**

Accompanied by fortune cookies & dipping sauces

## 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

## 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
- To be served on top of Puff Pastry Shells

## 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

## 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**

## Brooklyn Bridge

**Fresh Hot Pastrami, Corned Beef & Brisket**

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

## 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

## 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

## Gourmet Macaroni & Cheese

Elbow macaroni, homemade triple cheese sauce and assorted toppings to include crispy bacon  
baby shrimp, peas, herbed bread crumbs, grilled chicken breast

## 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**

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# 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)

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# *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

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# *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)

### **Grilled Prime New York Shell Steak**

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



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# *Entrée's Continued*

## **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

### **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

### **Spinach, Fontina & Apricot Stuffed French Cut Chicken Breast**

Roasted Apricots, Baby Spinach & Cheese with Apricot Brandy 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 Cake**

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### **Mini Viennese Display**

Seasonal Sliced Fresh Fruit, mini cupcakes, mini pastries & petit fours  
Chocolate dipped strawberries, assorted cookies & brownies

### **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

### **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  
(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)***

<b>VODKA:</b>	Grey Goose, Tito's, Stolichnaya, Assorted Vodka Flavors
<b>SCOTCH:</b>	Johnny Walker Red or Dewar's
<b>RUM:</b>	Bacardi, Captain Morgan's, Malibu
<b>BOURBON:</b>	Jim Beam
<b>WHISKEY:</b>	Seagram's 7, Jack Daniels, Tullamore Dew
<b>GIN:</b>	Bombay or Beefeater.
<b>TEQUILLA:</b>	Sauza Gold
<b>CORDIALS:</b>	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)***

<b>VODKA:</b>	Grey Goose, Kettle One, Chopin, Belvedere
<b>SCOTCH:</b>	Johnny Walker Black, MacCallan 12yr, Highland Park 12yr
<b>RUM:</b>	Bacardi Gold, Captain Morgan's, Malibu
<b>BOURBON:</b>	Makers Mark
<b>WHISKEY:</b>	Seagram's VO, Jack Daniels, Tullamore Dew
<b>GIN:</b>	Bombay Sapphire
<b>TEQUILLA:</b>	Patron Silver
<b>CORDIALS:</b>	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