



# Hudson Valley Buffet Menu Packag

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Four Hour Limited Open Bar Service

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

Buffet Style Dinner Service To Include:  
Salad, Beef, Chicken, Fish, Pasta, Potato, Vegetable, Etc.

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

## Salads

(Please Select Three)

**Spring Baby Mixed Green Salad** Tomatoes, Cucumbers, Carrots, Croutons, & Balsamic Vinaigrette  
**Classic Caesar Salad** Traditional Accompaniments  
**Baby Spinach Salad** Parmesan, Raspberries, Slivered Almonds, Blue Cheese Dressing & Raspberry Vinaigrette  
**Sesame Noodle Ginger Salad**  
**Curried Chicken** & Green Apple Salad With Walnuts  
**Tri-Color Orzo Salad** Summer Vegetables & Tomato Vinaigrette  
**Basil Pesto Pasta Salad** Cherry Tomato & Baby Mozzarella  
**Tabouleh Salad** With Feta Cheese  
**Moroccan Cous Cous** Black & Gold Raisins With Pine Nuts  
**Marinated Mushroom Salad** Balsamic Vinaigrette  
Chilled Calamari Salad  
**Salmon Salad** with Dijon & Dill  
**Asparagus Salad** with Goat Cheese & Yellow Pepper Coulis  
**Marinated Artichoke Salad** with Sun Dried Tomatoes  
**Black Bean & Corn Salad** with Cumin Sherry Vinaigrette

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# Entrées

## Meats

(Please Select One)

- Grilled Prime New York Strip Steak** Roasted Mushroom Ragout  
**Marinated & Grilled London Broil** Cabernet Demi  
**Braised Beef Short Ribs** Hoisin BBQ Sauce  
**Hot & Sweet Sausage** Broccoli Rabe, Roasted Peppers, Garlic & Olive Oil  
**Dried Fruit Stuffed Pork Loin** Sweet Vermouth & Cherry Sauce

## Pasta

(Please Select One)

- Penne A La Vodka** Prosciutto & Sweet Peas  
**Cavatelli & Broccoli** Garlic, Olive Oil & Parmesan Cheese  
**Rigatoni Bolognese** Shaved Grana Padana Cheese, Fresh Basil & Ricotta Salata  
**Tri Color Cheese Tortellini** Baby Tomatoes & Basil Pesto Cream

## Poultry

(Please Select One)

- Chicken Marsala** Mushroom, Garlic, & Wine Sauce  
**Chicken Francaise** Lemon, Butter, & Wine Sauce  
**Mango Bourbon BBQ Grilled Chicken Breast** Black Bean Relish  
**Chicken Saltimbocca** Prosciutto, Mozzarella, Fresh Herb Veloute

## Fish

(Please Select One)

- Macadamia Nut Crusted Mahi Mahi** Pineapple Salsa, Coconut Cream  
**Miso Glazed Atlantic Salmon** Red Miso Butter Sauce  
**Sun Dried Tomato Crusted Salmon** Lemon Beurre Blanc  
**Tilapia Medi** Roasted Tomatoes, Black Olives, Capers, Artichoke Ragout

## 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 Occasion Cake**

Provided by Le Gateau Suisse