

Breakfast Options

GOLF OUTINGS BUSINESS EVENTS

GOLF OUTINGS

INCLUDE

Beverage Cart:

*Beer, Soda, Water and
Assorted Snacks*

Beverage Coolers:

Throughout the Course

Continental Station

AVAILABLE BY ITSELF

Scottish smoked salmon, assorted mini bagels, red onion, capers, plain and vegetable cream cheeses

fresh baked mini muffins, croissants, petit yogurt berry parfaits, and hard boiled eggs

fresh regular and decaf coffee, iced French mocha coffee, assorted organic teas, fresh orange juice, bottled water

Freshly Made Omelets

whole eggs or egg whites - any style; choose any or all: red onions, mushrooms, red peppers, Black Forest ham, chopped applewood smoked bacon, fresh spinach, cheddar and feta cheeses

including: scrambled eggs, breakfast potatoes, applewood smoked bacon, sourdough and whole wheat breads, butter and “Bonne Maman” jams

Personalized Stations Available Upon Request

Ask about our Belgian Waffle, Breakfast Burrito/Taco Stations and Oatmeal Bar.



Lunch Options

GOLF OUTINGS / BUSINESS EVENTS

Option One - Sandwich Bar

- fresh roasted turkey and Havarti dill cheese with cranberry spread, bibb lettuce on a ciabatta roll
- house roasted sliced beef and fresh mozzarella, marinated tomatoes, arugula and pesto aioli on a French baguette
- grilled swordfish, Napa slaw and brined onions on a rustic farm bread

tuna nicoise salad, classic coleslaw, fresh dill, green onion and red potato salad, mixed greens and vegetables - using chef's choice of local farm fresh ingredients, bags of chips, watermelon and an assortment of classic "Feel Good" cookies

fresh brewed iced tea, bottled water, soda, canned beer

Option Two - BBQ

beef burgers, ground fresh tuna burgers, "Hebrew National" hot dogs, gourmet chicken sausage; accoutrements: romaine lettuce, sliced tomato, red onion, kosher dill pickles

classic coleslaw, fresh dill, green onion and red potato salad, mixed greens and vegetables - using chef's choice of local farm fresh ingredients, bags of chips, watermelon and an assortment of classic "Feel Good" cookies

fresh brewed iced tea, bottled water, soda, canned beer

Dinner

GOLF OUTINGS / BUSINESS EVENTS

INCLUDES

Top Shelf Open Bar

Artisanal Beers & Wines

All Nonalcoholic Beverages

Cocktail Party UPON COMPLETION OF GOLF

Mediterranean Station

sliced prosciutto, capocollo, Genoa salami, roasted red pepper and herbs, baby artichoke quarters, marinated olives, hummus and cucumber dip with imported extra virgin olive oil, grilled vegetables, Fontina and Gorgonzola cheeses with fresh figs, local artisanal breads

Passed Hors d'oeuvres

SELECT 6

Seared scallops and chorizo with a saffron garlic aioli.

Duck and vegetable spring rolls with sweet chili sauce.

Roasted pulled chicken tostada with crispy tortilla and chipotle guacamole.

Mini lump crab cakes with whole grain mustard remoulade.

Steamed shrimp and scallion dumpling with tamari ginger sauce.

Pressed bite size pulled pork Cubanita.

Grilled filet mignon with a spicy horseradish cream.

Heirloom cherry tomatoes and fresh mozzarella with arugula pesto.

Cumin spiked New Zealand lamb chops with Adams' "Ya Ya" sauce.

Roasted beets and local "Catapano Farms" goat cheese skewers.

Sesame crusted seared tuna and avocado with sriracha aioli in a wonton spoon.

Mini fish tacos with spicy mango salsa.

Beef carpaccio micro arugula rolls with basil olive oil and cracked pepper.

Beef and scallion satays with a Thai peanut dipping sauce.

Gourmet sausage wrapped in puff pastry with Dijon mustard.

Crispy calamari skewers with green onions and curry dipping sauce.

Sit Down Dinner Option

First Course

SELECT 1

Freshly made ravioli with a trio of cheeses, served over pomodoro sauce with a chiffonade of fresh basil.

A blend of North Fork greens and seasonal vegetables with a vinaigrette of assorted fresh herbs, Dijon mustard and imported red wine vinegar.

Main Course

Sliced filet mignon with bordelaise sauce and grilled jumbo shrimp with lemon herbed butter, seasonal sauteed North Fork farm vegetables and rosemary roasted Yukon Gold potatoes.

Dessert

Assorted petit pastries, mini cakes and a variety of classic “Feel Good” cookies.

Other options available, please talk to us about customized menus.

Dinner Buffet Option

Carving Station

Roasted prime rib accompanied with horseradish dressing and natural au jus
“Free Range” herb brined rotisserie chicken.

————— SELECT 2 —————

Chef Manned “Mexican Mesa”

corn tortillas filled with spiced shrimp and mango salsa, roasted ancho chicken with a sauce made from green roasted chilies and braised beef with red toasted guajillo chili sauce; platters of pork and pablano empanadas, mini nacho bowls with plantain chips and black bean dip

Far East Dumplings

- shrimp, cilantro, lime pot stickers with sweet chili sauce and toasted 5 spiced peanuts
 - bamboo steamed pork, scallions, ginger, garlic with toasted sesame oil dumplings
 - stir-fried shiitake mushrooms, savoy cabbage, scallion, vegetable dumplings with a lemon grass gyoza dipping sauce

Pasta “Il vostro modo” Stazione

Let our chef prepare your favorite pasta dish “Your Way” with the choice of linguini or penne pasta; sauces of pomodoro, Alfredo, pesto or garlic and oil; pan tossed with any or all: shrimp, roasted chicken, sweet sausage, mushrooms, roasted onions, spinach, chopped parsley and fresh basil. Of course, you must add our house made meatballs!

————— FOR AN ADDITIONAL CHARGE —————

Raw Bar

local oysters and clams, bouillon poached jumbo shrimp, cocktail sauce, champagne minuet, fresh grated horseradish, tabasco sauce and quartered lemons

Personalized Stations Available Upon Request

Dessert

Assorted petit pastries, mini cakes and a variety of classic “Feel Good” cookies.