

# DINNER

## HOR D'OEUVRES

### PASSED HOR D'OEUVRES

Price Per Hundred Pieces

- + CHILLED SHRIMP COCKTAIL \$250
- + COCONUT SHRIMP \$250
- + MINI CRAB CAKES \$225
- + BACON WRAPPED SCALLOPS \$250
- + MINI BEEF WELLINGTON \$225
- + SMOKED SALMON CANAPES \$175
- + FRANKS IN PUFF PASTRY \$150
- + VEGETABLE SPRING ROLLS \$150
- + CALIFORNIA SUSHI ROLLS \$200
- + ASSORTED MINI QUICHE \$225
- + GRILLED MARINATED SHRIMP \$250
- + BEEF TENDERLOIN ON CROSTINI \$250
- + SAUSAGE STUFFED MUSHROOMS \$200
- + SPANAKOPITA \$200
- + ITALIAN MEATBALLS \$175
- + BUFFALO CHICKEN WINGS \$200
- + SESAME CHICKEN FINGERS \$175

### STATIONARY HOR D'OEUVRES

- + IMPORTED  
& DOMESTIC CHEESES \$6.95pp

Displayed with

- Sliced Fresh Seasonal Fruit
- Vine Fruit
- Berries
- Vegetable Crudite
- Blue Cheese & Ranch Dips
- Assorted Crackers
- & French Bread

- + BAKED BRIE EN CROUTE  
\$150.00 each

Garnished with Sliced French Bread, Clover Honey, Grapes, & Toasted Almonds

- + ANTIPASTO DISPLAY \$13.50pp

- Fresh Tomato Bruschetta
- Imported Olives
- Artichoke Hearts
- Marinated Mushrooms
- Roasted Red Peppers
- Prosciutto di Parma
- Salami
- Capicola
- Fresh Mozzarella
- Assorted Imported Cheeses
- Sliced Italian Bread
- 30 Person Minimum

- + RAW BAR DISPLAY

- Shrimp Cocktail
- Little Neck Clams & East Coast Oysters on the Half Shell
- Calamari Salad & Cram Claws
- Served with Cocktail Sauce Remoulade Sauce, Lemons, & Oyster Crackers
- 30 Person Minimum

A separate Club Charge in the amount of 20% of the total cost of food, beverage in the amount of 20% will be added to your bill. The Club Charge is not a gratuity & will not be distributed to Wolferts Roost employees but is retained by Wolferts Roost Country Club to defray its costs for the administration of the event. All Club Charge fees - except for Labor, are subject to an 8% NY Sales Tax



# DINNER

## STATIONS & BUFFETS

### CLUBHOUSE BUFFET \$29.95PP

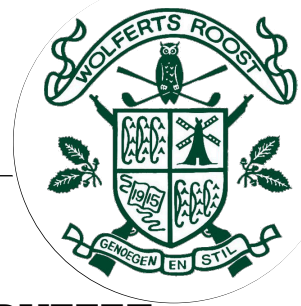
- + Mixed Baby Greens  
With 2 dressings
- + Vine-Ripe Tomato, Basil & Fresh Mozzarella Salad
- + Chilled Pasta Salad
- + Sauteed Chicken Breast  
With Mushrooms & Marsala Wine Sauce
- + Baked Salmon Florentine  
Topped with Spinach & Vin Blanc Sauce
- + Sliced Marinated London Broil  
With Mushroom-Shallot Demi-Glace
- + Fresh Seasonal Vegetable Medley
- + Herb-Roasted Red Potatoes
- + Rolls & Butter
- + Dessert- Please Choose 1

### THE BACK NINE BUFFET \$25.95PP

- + Chopped Vegetable Salad  
Topped with Feta Cheese  
& White Balsamic Vinaigrette
- + Fresh Cut Seasonal Fruit Salad
- + Antipasto Salad
- + Sauteed Chicken Piccata  
Topped with a Lemon-Caper Sauce
- + Sirloin Tips  
With Burgundy Mushroom Sauce & Fresh Basil
- + Herb-Roasted Red Potatoes
- + Fresh-Seasonal Vegetable Medley
- + Rolls & Butter
- + Dessert - Please Choose 1

FOR ADDITIONAL BUFFET OPTIONS  
OR A CUSTOMIZED MENU  
CONTACT YOUR SALES MANAGER

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## STATIONS & BUFFETS

### PASTA STATION \$12.00pp

Chef Attended. Savor the Aromatic sauces & Pastas Prepared to Order by One of Our Chefs. Requires a \$75.00 Attendant Fee. Served with Rolls & Grated Cheese.

#### SAUCES (CHOOSE 2):

- Alfredo
- Marinara
- Pesto
- Sun-Dried Tomato Pesto

#### PASTAS (CHOOSE 2):

- Tortellini
- Penne
- Rigatoni
- Gnocchi

#### TOPPINGS (CHOOSE 8):

- Grilled Chicken
- Baby Shrimp
- Italian Sausage
- Pancetta
- Peas
- Broccoli
- Meatballs
- Sun-Dried Tomatoes
- Mushrooms
- Roasted Red Peppers
- Spinach
- Garbanzo Beans

### COCKTAIL STYLE BUFFET

**\$48.00pp**

#### PASSED HORS D'OEUVRES

Your Choice of 3

#### IMPORTED & DOMESTIC CHEESES

- Displayed with Sliced Fresh Seasonal Fruit
- Vine Fruit
- Berries
- Vegetable Crudite
- Bleu Cheese & Ranch Dips
- Assorted Crackers
- French Bread

#### CHEF ATTENDED PASTA STATION

\$75.00 Attendant Fee

#### CARVING STATION

\$75.00 Attendant Fee

Freshly Roasted Meats Carved to Order by One of Our Chefs. Please Choose One

#### + CARVED HERB ROASTED TURKEY

- Served with Cranberry Sauce
- Giblet Gravy
- Assorted Breads

#### + CARVED BROWN SUGAR GLAZED HAM

- Served with Dijon Whole Grain Mustard
- Assorted Breads

#### + ROASTED SIRLOIN OR BEEF

- Served with Tiger Sauce
- Au Jus
- Assorted Rolls
- (\$5.00pp Supplement)

#### SALAD STATION

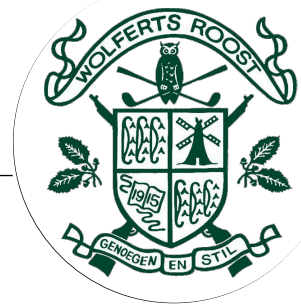
#### + CHOPPED VEGETABLE SALAD

Topped with Feta Cheese & White Balsamic Vinaigrette

#### + CAESAR SALAD

#### VIENNESE PASTRY DISPLAY

An Assortment of Petite Pastries & Desserts Combined with Freshly Brewed Coffee, Decaffeinated Coffee, & Specialty Teas



# DINNER

## PLATED DINNERS

### APPETIZERS

(Please Choose 1)

#### + SOUP OF THE DAY

Please Inquire

#### + CLUB SALAD

Shredded Carrot & Red Cabbage, Greens, Cucumbers, Tomatoes, & Your Choice of Dressing

#### + CAESAR SALAD

Romaine Lettuce Tossed with Parmesan Cheese, Garlic Croutons, & Our Homemade Caesar Dressing

#### + CHOPPED VEGETABLE SALAD

Topped with Feta Cheese & Balsamic Vinaigrette. \$2.00pp Supplement

#### + ROASTED PEAR & GOAT CHEESE SALAD

Baby Greens, Sun Dried Cherries, & Sherry Vinaigrette. \$2.00pp Supplement

#### + SAUTEED CRAB CAKE

Cajun Remoulade Sauce. \$8.50 pp Supplement

#### + CLASSIC SHRIMP COCKTAIL

Spicy Horseradish Sauce. \$2.50 Per Shrimp pp Supplement

#### + LOBSTER BISQUE

Sherry Wine & Creme Fraiche. \$5.00pp Supplement

#### + JUMBO LUMP CRABMEAT COCKTAIL

Renoulade Sauce, Baby Greens, Radish, & Lemon. \$10.00 Supplement

All Platted Dinners Come with Your Choice of Appetizer, Dessert, Seasonal Vegetable, and Potato/Rice

### ENTREES

#### + FILET MIGNON \$39.95

8 Ounces, Bearnaise Sauce

#### + ROAST PRIME RIB OF BEEF AU JUS \$35.95

#### + GRILLED NEW YORK STEAK \$34.95

Topped with Garlic Butter

#### + CHICKEN REGGIANO \$27.95

Breaded with Reggiano Parmesan, Topped with a Lemon-Basil Sauce, & Fresh Tomatoes

#### + SWEET & SAVORY STUFFED BREAST OF CHICKEN \$26.95

Herb Stuffing & Sweet Orange Glaze

#### + STUFFED CHICKEN BREAST \$26.95

Chicken Stuffed with Granny Smith Apples & Vermont Brie, Topped with a Sherry Wine Veloute Sauce

#### + ATLANTIC SALMON \$28.95

Pan Seared & Served with Shallot-Dill Butter

#### + CHICKEN SALTIMBOCCA \$28.95

Sauteed chicken Breast Topped with Fresh Sage, Prosciutto di Parma, Provolone Cheese, & Marsala Wine Sauce

#### + CHICKEN MARSALA \$26.95

Sauteed Mushrooms, Shallots, & Marsala Wine Sauce

#### + STUFFED ZUCCHINI \$26.95

Roasted Vegetables, Goat Cheese, Toasted Bread Crumbs, Israeli Cous Cous, Grilled Asparagus, & Tomato Basil Sauce

#### + GRILLED VEAL LOIN CHOP \$34.50

Roasted Garlic & Porcini Mushroom Demi-Glace

#### + HERB ROASTED PORK TENDERLOIN \$28.95

Adirondack Maple & Whole Grain Mustard Sauce

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## COMBINATION PLATES

### GRILLED PETITE FILET MIGNON

Paired with Your Choice of:

**BAKED STUFFED SHRIMP \$48.95**  
Crabmeat Stuffing & Lemon Butter Sauce

**ATLANTIC SALMON \$47.95**  
Roasted Yellow Pepper Compote

**CHICKEN SALTIMBOCCA \$47.95**  
Sautéed Chicken Breast Topped with  
Fresh Sage, Prosciutto di Parma, Provolone  
Cheese & Marsala Wine Sauce

**COLD WATER LOBSTER \$52.95**  
6-Ounce Lobster Tail with Drawn Butter

**BROILED SEA SCALLOPS \$49.95**  
With a Chive Butter Sauce

**JUMBO LUMP CRAB CAKE \$48.95**  
With a Remoulade Sauce

## DESSERTS

### CHOOSE ONE:

- + FROZEN CAPPUCCINO PIE
- + CHOCOLATE CAKE
- + FRESH FRUIT CUP
- + WARM APPLE DUMPLING
- + TOLLHOUSE PIE
- + NEW YORK CHEESECAKE  
With Fresh Strawberries
- + TIRAMISU
- + WARM BREAD PUDDING
- + CHOCOLATE MOUSSE CAKE
- + CARROT CAKE

### DESSERT ENHANCEMENTS:

- + ICE CREAM TOPPING \$1.00pp
- + VIENNESE PASTRY DISPLAY \$9.50pp  
An Assortment of Petite Pastries & Desserts Combined  
with Freshly Brewed Coffee, Decaffeinated Coffee  
including Both Regular  
& Specialty Teas

All Plated Dinners Come with Your Choice  
of Appetizer, Chef's Selection of Seasonal  
Vegetables & Potato/Rice, Coffee, Tea,  
Decaffeinated Coffee, Rolls, Butter & Your  
Choice of Dessert

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