

Sleepy Hollow Country Club
Wedding Menu

***Note:** All food and beverage prices are subject to a 25 % administrative fee and 8.375% sales tax. The administrative fee is not a gratuity and is a charge that will be retained by the club.

Passed Hors D'oeuvres (Select 8)

Hot-Hors d'oeuvres

Mini Pastrami Rye with Pommery Mustard
Franks in Pastry, Spicy Mustard
Vegetable Samosas with Coconut Curry
Bacon Wrapped Scallop
Vietnamese Chicken Banh mi, Sriracha Mayo
Lemongrass Chicken Meatball, Kaffir Lime Dip
Maryland Crab Cake, Old Bay Aioli
BBQ Short Rib, Tangy Cole Slaw, Potato Bun
Chick Pea Pancake, Eggplant Caviar
Petit Brie en Croute, Sour Cherry Jam
Mini Beef Wellington
Wild Leek Pancake, Smoked Salmon and Dill
Vegetable Spring Roll, Ginger Soy Sauce
Korean BBQ Beef Skewer
Asparagus & Spring Pea Risotto
Bacon Wrapped Date & Goat Cheese
NY Strip Slider with Cabrales, Sweet Tomato Jam
Chicken Almondine, Peach Chutney
Lamb Kofta with Tzatziki in Mini Pita
Chicken Satay with Thai Peanut Sauce

Cold-Hors d'oeuvres

Smoked Salmon Napoleon
Lobster Club with Saffron Aioli
Rare Tuna on Sesame Wonton Crisp
Prosciutto Wrapped Asparagus, Lemon Aioli
Bocconcini-Tomato-Olive Bite
Smoked Salmon and Cucumber with Herbed Cream Cheese
Scallop Ceviche
Tomato-Feta-Kalamata Skewer, Mint Yogurt
Roasted Artichoke Crostini
Oyster Shooter in Bloody Mary
Shrimp Tempura with Gingered Hoisin Sauce
Summer Caponata and Whipped Burrata Crostini
Peking Duck with Pickled Cucumber
Lobster Roll on Toasted Potato Bun
Melon and Prosciutto with Apple Balsamic Drizzle
Wild Mushroom and Parsnip Tart
Tomato Basil Bruschetta

Additional options

Sushi

STATIONARY HORS D'OEUVRES

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Carving Stations

Please select two items:

Glazed Smoked Ham, Honey Mustard Sauce
Roasted Turkey, Lemon Herb Aioli, Cranberry Sauce
Brisket, Herbed Mayo
Herbed Leg of Lamb, Mint Sauce
Standing Swordfish Loin, Charred Lemon Vin

Shrimp Cocktail Display on Ice

Fresh Poached Shrimp
Cocktail Sauce, Lemon Wedges

Raw Bar on Ice

Jumbo Shrimp, Littleneck Clams
Selection of East & West Coast Oysters
with Lemon Wedges and Cocktail & Mignonette Sauces

Ice carvings available for an additional cost

Deluxe Sushi & Sashimi Station

Sushi Chef Prepare
Sushi to order
Soy, Pickled Ginger, Wasabi

Peking Duck Station & Dim Sum Station

Roasted Peking Duck
Scallion, Cucumber & Mu Shu Skin
Served Steamed in Bamboo Baskets
Beef Shumai, Chicken Shumai, Shrimp Shumai
Pork & Mushroom Shumai, Vegetable Shumai
Soy, Mustard & Chili Sauces

Pasta Station

Chef preparing two signature pastas with sauce and vegetarian option

Italian Breads, Pesto Dipping Sauce, Grated Cheese

Select two: Penne, Whole Wheat Penne, Orecchiette, Farfalle, Cavatelli or Four Cheese Ravioli

Select two: Pomodoro, Parmesan Cream, Vodka Sauce, Pesto,
Pesto Cream, Spicy Puttanesca, Bolognese

Select two: Sweet Sausage, Grilled chicken, Split Shrimp, Prosciutto

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Mac and Cheese Station

Chef in uniform two combinations.

Creamy and Sharp Cheese Sauce

Cellentani and Rotelle Pastas

Classic Cheddar, Lobsters and Asparagus, Ham and Peas

Shredded Cheddar, Grated Parmesan, Seasoned, Toasted Bread Crumbs

Truffle Oil, Hot Sauce

Taco Station

Chef in uniform preparing soft and hard tacos

Two Fresh Salsas, Guacamole

Tortilla Chip Display

Shredded Cheese, Diced Tomatoes, Shredded Lettuce, Sour Cream, Jalapeños,

Limes, Cilantro and Hot Sauces.

Choose two fillings:

Grilled Chicken, Seasoned Steak

Flaked Fish Filet, Marinated Shrimp

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SERVED DINNER
FIRST COURSE (select one)

Crab, Tomato & Avocado Timbale
Yucca Chip, Herb Salad and Tomato Vinaigrette

Red and Golden Beet Salad with Creamy Goat Cheese,
Toasted Hazel Nuts, Nasturtium with White Balsamic and Honey Dressing

Burrata and Marinated Heirloom Tomatoes on Seasonal Greens, Basil Oil and Aged Balsamic
Drizzle

Baked Jumbo Lump Crab Cake
Fresh Herb Salad with Roasted Tomato Remoulade

Seared Diver Scallop | Roasted Fennel | Fried Capers | Brown Butter

Asparagus & Exotic Mushroom in Parmesan Risotto Cake
Onion Soubise | Frisee Herb Salad

Lobster Raviolis in Light Pecorino Cream
English Peas, Lobster Meat

Cavatelli ala Vodka with Prosciutto Shaved Pecorino

Second Course (select one)
Classic Caesar | Parmesan Cheese | Garlic Crouton

Red Wine Spiced Poached Pear with Mixed Baby Lettuces
Toasted Filberts and Roquefort Crumble, with Pear Reduction and Thyme Vinaigrette

Frisee Salad | Warm Bacon Vin | Radicchio | Goat Cheese | Pecan Gremolata

Mixed Greens with Oven Roasted Tomatoes, Bulgarian Feta
Cured Black Olives, White Bean Vin | Pita Croutons

Tricolor Salad of Escarole, Radicchio, Endive and Watercress
with Ricotta Salata, Orange Segments and Vincotto Drizzle

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ENTREES (Select one of each)

Proteins

Filet Mignon, Red Wine Demi
Short Rib, Natural Jus
Sliced Chateaubriand, Forestière Sauce
French Cut Chicken, Roasted Chicken Jus
Bronzino, Lemon Buerre Blanc
Farroe Island Salmon, Lemon Buerre Blanc |
Rack of Lamb, Lamb Demi

Vegetables

Grilled Asparagus | Broccolini | French Beans & Baby Carrot | Squash Medley
Seasonal Vegetable | Brussel Sprouts w/ Candied bacon | Roasted Cauliflower, Crushed English
Pea | Creamed Kale | Summer Succotash

Starch Options

Pomme Puree | Roasted Baby Potato | Basmati Rice | Scalloped Potato | Polenta Cake/ Creamy |
Horseradish White Grits | Crushed Olive Oil Yukon Gold |

“Duet” Pairings

Roasted Free Range Chicken Breast and Grilled Salmon Filet

Filet Mignon and Grilled Salmon

Seared Fillet Mignon and Grilled Shrimp

Seared Fillet Mignon and Butterflied Lobster Tail

Short Rib Pinwheel and Seared Halibut

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DESSERTS (Select one)

Chocolate Ganache Tart with Gold Leaf and Espresso Whipped Cream

Apple Pear Beggar's Purse with Bourbon Raisins and Crème Anglaise Sauce

Espresso Crème Brulee | Coco Nibs |

Key Lime Cheesecake

Mini Mixed Berry Tart | Vanilla Bean Whipped Cream

Molten Chocolate Cake with Fresh Strawberries

Tiramisu Parfait

Petit Cookies & Truffles

Coffee & Tea Service

*Throughout the evening
House Red & White Wine
House Champagne*

*A Chef's choice of vegetarian selection will be available for plated events.
Vegan, Gluten Free, Dairy Free and Nut Free options on request.*

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