



catering menus



WYCLIFFE
GOLF & COUNTRY CLUB



breakfast



continental

continental

assorted chilled fruit juices:
orange, apple, grapefruit,
cranberry, tomato

sliced seasonal fresh fruit

assorted cold cereals

assorted plain & fruit yogurts

freshly-baked petite pastries
and breakfast breads

assorted bagels with traditional &
flavored cream cheeses, butter,
assorted jams & jellies

gourmet freshly-brewed coffee &
select teas

\$12 per person

buffet

buffet

assorted chilled fruit juices:
orange, apple, grapefruit,
cranberry, tomato

sliced seasonal fresh fruit

assorted cold cereals

assorted plain & fruit yogurts

freshly-baked petite pastries
and breakfast breads

assorted bagels with traditional
& flavored cream cheeses, butter,
assorted jams & jellies

scrambled eggs, home fries,
bacon, sausage

oatmeal with golden raisins,
brown sugar

gourmet freshly-brewed coffee
& select teas

\$18.5 per person

Add-ons:

smoked salmon, sliced tomatoes, capers - \$4 per person



brunch

cold items

assorted chilled fruit juices:
orange, apple, grapefruit,
cranberry, tomato

sliced seasonal fresh fruit

berry & granola yogurt parfaits

bakery

freshly-baked petite pastries

muffins, danish, croissants, rugalach

assorted bagels with traditional
& flavored cream cheeses,
butter, assorted jams & jellies

omelet station

chef attended station

eggs, egg whites, egg beaters

onions, peppers, broccoli, tomatoes,
mushrooms, spinach, ham, salsa

mozzarella, cheddar, swiss

hot items

cheese blintzes, sour cream,
blueberry compote

french toast, warm maple syrup

traditional eggs benedict

sides: home fries, bacon, sausage

dessert

assorted cookies

gourmet freshly-brewed coffee
& select teas

\$28 per person

Add-ons:

*\$75 chef attendant required per 75 guests,
per attended station*

*carving stations - add \$7 per person:
turkey breast, dark meat, gravy, cranberry sauce
boiled corned beef, deli mustard*



*plated
lunch*

salad & soup

choice of one
soup or salad

soup

butternut squash,
cinnamon croutons

lobster bisque with brandy

soup of the day

wycliffe signature red wine poached pear salad

baby mixed greens,
poached pears, candied walnuts,
crumbled bleu cheese,
tangy lemon vinaigrette

classic caesar salad

romaine lettuce, seasoned
croutons, parmesan cheese,
house made caesar dressing

tomato mozzarella stack

red & yellow tomatoes,
fresh mozzarella, basil oil,
balsamic reduction, fresh basil

corn & tomato tartar

roasted corn & tomato tartar,
green bean salad,
balsamic gel, basil oil

beet & goat cheese salad

roasted gold & red beets,
baby spinach, strawberries,
crumbled goat cheese,
raspberry vinaigrette

greek salad

romaine lettuce, cucumbers,
red onions, tomatoes,
feta cheese, black olives,
pepperoncini, herb vinaigrette

tropical fruit salad

romaine lettuce, pineapple,
strawberry, mango, kiwi,
papaya, honey lime vinaigrette,
ricotta salata

entree

choice of one
entree

nicoise salad

mixed greens, hardboiled eggs,
green beans, red onions,
potatoes, olives, tomatoes

choice of: balsamic or
lemon vinaigrette

choice of: fresh tuna, chicken or
salmon

\$28 per person

quinoa salad

red quinoa, baby arugula,
shaved fennel, orange
segments, tomato wedges,
citrus dressing

choice of: grilled shrimp,
chicken or salmon

\$28 per person

brisket sandwich

bbq smoked brisket, kaiser roll,
crispy onion rings, cole slaw

\$25 per person

crab cake

broiled crab cake,
roasted zucchini, jasmine rice,
papaya and jicama slaw

\$30 per person

chicken piccata

lemon caper sauce,
garlic whipped potatoes,
chef's vegetables

\$28 per person

braised beef brisket

noodle kugel, broccoli,
carrot tzimmes

\$28 per person

snapper francaise

snapper francaise,
roasted fingerling potatoes,
grilled asparagus

\$28 per person



dessert

choice of one
dessert

*wycliffe
trio*

mini ny cheesecake, key lime tart,
chocolate flourless cake

*chocolate
trilogy*

milk chocolate crème brûlée,
chocolate cheesecake,
white chocolate mousse cake

*classic
crème
brûlée*

fresh berries,
chocolate biscotti

sorbet

mixed sorbet in a pavlova bowl:
mango, raspberry, blood orange

*rocky road
cheesecake*

ny rocky road cheesecake,
chocolate & raspberry sauce



*lunch
buffet*

soup

soup of the day
chicken noodle soup

salad

wycliffe salad bar with extras,
chef's choice of three (3)
composed salads

*carving
stations*

(choice of two)

oven roasted turkey breast, dark
meat, gravy, cranberry sauce

corned beef, deli mustard

herb marinated top sirloin,
mushroom sauce

honey mustard glazed salami

poached beef tongue, deli mustard

teriyaki glazed salmon

*side
dishes*

roasted vegetable
steamed broccoli
roasted tri-color fingerling potatoes
french rolls

dessert

buffet of mini desserts:
cream puffs
eclairs
petit fours
mini crème brûlée
cannolis
key lime meringue tarts
french macaroons
flourless chocolate brownies
cookies & sugar free cookies
fresh fruit

beverages

freshly brewed coffee
select teas

*\$32 per person**

* \$75 chef attendant required per 75 guests, per attended station



*plated
dinner*

salad & soup

first course:
choice of one
soup or salad

soup

butternut squash,
cinnamon croutons

lobster bisque with brandy
soup of the day

wycliffe signature red wine poached pear salad

baby mixed greens,
poached pears, candied walnuts,
crumbled bleu cheese,
tangy lemon vinaigrette

classic caesar salad

romaine lettuce, seasoned
croutons, parmesan cheese,
house made caesar dressing

tomato mozzarella stack

red & yellow tomatoes,
fresh mozzarella, basil oil,
balsamic reduction, fresh basil

corn & tomato tartar

roasted corn & tomato tartar,
green bean salad,
balsamic gel, basil oil

beet & goat cheese salad

roasted gold & red beets,
baby spinach, strawberries,
crumbled goat cheese,
raspberry vinaigrette

greek salad

romaine lettuce, cucumbers,
red onions, tomatoes,
feta cheese, black olives,
pepperoncini, herb vinaigrette

tropical fruit salad

romaine lettuce, pineapple,
strawberry, mango, kiwi,
papaya, honey lime vinaigrette,
ricotta salata

entrees

entree course:
choice of one
single item

*seared
seabass*

caramelized fennel,
tomato compote,
crispy tara root, basil oil

\$44 per person

*coffee crust
pork chop*

maple bourbon jus,
smashed new potatoes,
charred broccoli

\$36 per person

*red wine
braised
short rib*

tomato ragout, butter carrots
pappardelle pasta

\$39 per person

*pecan
crusted
salmon*

maple glaze, sautéed spinach,
whipped sweet potatoes

\$36 per person

*horseradish
crusted filet
mignon*

william potato, asparagus,
butter carrots

\$52 per person

*oven roasted
chicken
breast*

blistered cherry tomatoes,
balsamic chutney

\$36 per person

entrees

entree course:
choice of one
single item

*macadamia
crusted
chicken
breast*

pineapple-mango salsa,
cilantro-lime jasmine rice,
julienne vegetables

\$36 per person

*rack of
lamb*

herb marinated rack of lamb,
au gratin potatoes,
grilled asparagus

\$52 per person

*roasted
prime rib*

seasonal vegetables,
twice baked potato,
creamy horseradish, au jus

\$44 per person

*roasted
chicken*

half chicken, apricot glaze,
garlic mashed potatoes,
broccoli

\$34 per person

*crab stuffed
shrimp*

provençal tomato butter sauce,
julienne vegetables,
jasmine rice

\$38 per person

*oven roasted
chicken
breast*

blistered cherry tomatoes,
balsamic chutney

\$45 per person

dessert

dessert course:
choice of one
dessert plate

*coffee &
donuts*

coffee panna cotta,
espresso gel, hazelnut brittle,
glazed mini donuts,
chocolate sauce

*classic
crème
brûlée*

creamy vanilla custard,
crispy caramelized sugar,
fresh berries, tuile cookie spoon

*key lime
tart*

key lime curd,
graham cracker crust,
raspberry sorbet, toasted meringue,
mint leaves, raspberry dust

*paris mini
trio*

crème caramel - vanilla egg
custard, caramelized sugar

chocolate éclair - crispy pate,
choux shell, vanilla cream,
chocolate ganache

french macaroon - toasted
almond meringue, fruit filling

*chocolate
marquise*

flourless chocolate cake,
raspberry coulis, seasonal
berries

*chocolate
caramel tart*

chocolate graham cracker tart,
caramel & dark chocolate
ganache, toasted meringue,
vanilla ice cream

beverages

freshly brewed coffee & select
teas



*dinner
buffet*

<i>soup</i>	soup of the day chicken noodle soup
<i>salad</i>	wycliffe salad bar with assorted mixed greens, vegetables, dried fruit, nuts & cheese toppings with a selection of house made dressings chef's choice of three (3) composed salads
<i>carving station</i>	beef tenderloin, béarnaise sauce baked whole snapper, citrus marinade, orange-mango salsa
<i>hot items</i>	chicken marsala, mushroom sauce shrimp scampi, garlic, tomato, basil
<i>side dishes</i>	roasted potatoes garlic butter sugar snap peas roasted brussel sprouts with toasted almonds french rolls
<i>dessert</i>	buffet of mini desserts: cream puffs eclairs petit four cake mini crème brulee cannoli french macaroons fruit pies flavored mousse cookies & sugar free cookies ice cream station with toppings fresh fruit
<i>beverages</i>	freshly brewed coffee select teas

*\$60 per person**

* \$75 chef attendant required per 75 guests, per attended station



*add-on
stations*

*fresh fruit
display*

pineapple, cantaloupe, honeydew,
grapes, strawberries, watermelon

raspberry low-fat yogurt

\$3.5 per person

*antipasto
display*

grilled summer squash, artichokes,
eggplant, red peppers, olive oil,
balsamic vinegar

imported fontina, parmesan
reggiano, caciotta, soppressata,
sweet coppa, dry cacciatore

focaccia, baguette, cornichon

\$5.5 per person

*broadway
deli station*

corned beef brisket, pastrami,
baked salami, roasted turkey

assortment of miniature rolls &
condiments

\$12 per person*

*pasta
station*

penne, linguini, gluten-free &
whole wheat pasta

chicken breast, meatballs,
italian sausage, shrimp, vegetables

marinara, alfredo, fresh basil pesto

garlic bread

\$11 per person*

* \$75 chef attendant required per 75 guests, per attended station

*potato
martini
station*

mashed white & sweet potatoes
caramelized onions, mushroom
sauce, chives, butter, cheddar
cheese, broccoli, cinnamon sugar,
toasted pecans, sour cream,
bacon bits

\$3.5 per person

*flatbread
station*

roasted vegetable - spinach,
artichokes, roasted red peppers,
black olives, onions,
mozzarella cheese

chicken & pesto - grilled chicken,
red & yellow tomatoes, pesto,
roasted red peppers, mozzarella
cheese

margherita - roma tomatoes,
fresh basil, mozzarella cheese

\$3.5 per person

*sushi &
sashimi*

tuna, salmon, spicy tuna roll,
california rolls, vegetarian rolls

soy sauce, wasabi, pickled ginger

\$10 per person based on four (4)
pieces per person

*omelet
station*

eggs, egg whites, egg beaters

mushrooms, onions, tomatoes,
peppers, spinach, broccoli, ham,
shredded cheeses

bacon, sausage, home fries

\$8 per person*

* \$75 chef attendant required per 75 guests, per attended station

*smoked
salmon
station*

atlantic smoked salmon,
pumpernickel bread, capers,
lemon wedges, chopped red
onions, potato pancakes,
sour cream, pink apple sauce

\$6 per person

*chilled
seafood
display*

jumbo shrimp, seasonal oysters on
the half shell

cocktail sauce, mustard sauce,
mignonette, lemon, tabasco sauce

\$12 per person (add stone crab
claws at market price)

*taco
station*

seasoned chicken, marinated beef,
sautéed onions and peppers

guacamole, sour cream,
shredded lettuce, diced tomatoes,
jalapeno peppers, pico de gallo

flour tortillas, crispy corn taco shells

\$12 per person

*slider
station*

mini hot dogs, hamburgers

assortment of buns & condiments

sweet potato fries, french fries

\$8 per person*

* \$75 chef attendant required per 75 guests, per attended station



*sweet
stations*

*donut
station*

house made donuts filled with
lemon curd, chocolate cream,
vanilla cream and raspberry jelly

topped with chocolate ganache,
sprinkles, powdered sugar,
cinnamon sugar

\$3 per person

*chocolate
fountain*

44" fountain of milk chocolate

strawberries, pineapple,
marshmallow, pretzels,
rice krispie treats

\$5 per person

*ice cream
sundae bar*

chocolate, vanilla and assorted
flavors of ice cream

M&M's, rainbow sprinkles, chocolate
chips, oreo pieces, heath bar pieces,
whipped cream

\$4.5 per person*

*liquid
nitrogen*

house made vanilla & chocolate ice
cream whipped up in front of you
and your guests with liquid nitrogen

assorted toppings

\$5 per person*

*crepe
station*

house made crepes with assorted of
fillings prepared in front of you and
your guests

caramelized apples, sliced bananas,
nutella, orange marmalade,
strawberries, chocolate sauce,
whipped cream

\$4 per person*

* \$75 chef attendant required per 75 guests, per attended station



*hors
d'oeuvres*

stationary

domestic & imported cheeses,
assorted crackers, sliced breads - \$5.5

raw vegetables, hummus, tapenades,
assorted dips, mixed olives - \$5.5

*passed +
cold*

smoked salmon lavash roll,
scallion caper cream cheese - \$2

sesame tuna tartar, rice crisp,
wakame - \$3.5

spicy tuna tartar "taco" - \$3.5

jumbo shrimp cocktail - \$2.5/piece

smoked salmon, pumpernickel toast,
dill cream cheese - \$1.75

beef carpaccio, crostini, pesto,
balsamic reduction - \$2

salami cornucopia, boursin cheese -
\$1.75

salami & cheese skewers - \$1.75

prosciutto wrapped asparagus - \$2

prosciutto wrapped melon - \$2

italian bruschetta crostini - \$1.75

tomato & mozzarella kabobs,
balsamic reduction - \$2.5

apple, whipped brie cheese - \$2

deviled eggs - \$2

*passed hors d'oeuvres priced per person
except shrimp cocktail is priced per piece*

*passed +
hot*

- chicken & fire roasted vegetable empanadas - \$2
- sesame chicken fingers, asian dipping sauce - \$2.5
- buffalo chicken spring rolls - \$2.5
- chicken satay, peanut sauce - \$2
- marquis nassau chicken, coconut & sesame breading - \$2.5
- chicken lemongrass pot stickers - \$1.75
- chicken teriyaki - \$1.75
- chicken quesadilla - \$2.5
- steak quesadilla bites - \$2.5
- beef wellington bites - \$2.5
- hot dog in puff pastry - \$1.75
- italian sausage stuffed mushrooms - \$2.5
- pork dim sum - \$1.75
- bacon wrapped scallops - \$4
- shrimp dim sum - \$2.5
- clams casino on the 1/2 shell - \$3
- mini crab cakes - \$4
- coconut shrimp, plum sauce - \$2.5
- vegetable spring rolls, duck sauce - \$1.75
- asparagus roll-up with bleu cheese & asiago - \$2
- crispy artichoke with boursin cheese - \$1.75
- raspberry & almond brie - \$2.5
- assorted quiche - \$2.5
- stuffed mushroom florentine - \$2
- spanakopita - \$1.75
- miniature potato pancakes, pink apple sauce - \$2
- tomato bisque "shot", grilled cheese - \$2



*additional
fees*

overtime

Wycliffe schedules events for four hour time periods. If you would like your event to continue longer than four hours or it goes over on the day of, an overtime charge will apply.

\$300 per half hour after four hours

Valet overtime is \$75 per half hour, per valet attendant

tableclothes

White, black & ivory linens are available at no charge.

Additional colors, patterns and lengths are available for rent.

\$20 & up/piece + tax

*ceremony
set-up*

set-up & breakdown of white wooden padded chairs or dining room chairs

\$8 per person + tax (\$200 minimum)

*bartender
fees*

\$75 bartender fee for consumption bars (waived with \$300 bar sales)

\$150 bar set-up fee if host requires or requests additional bar)

*chef
attendant*

\$75 chef attendant required per 75 guests, per attended station

security

Required for any Bar and Bat Mitzvah, or High School Event

\$25 per hour per guard, six hour minimum

*banquet
set-up*

Private Dining Room - \$500
Main Dining Room - \$1000

Additional fees will apply for the setting of favors, centerpieces, etc. and will be determined on an individual basis.

valet

Required for all private events.

\$25 per hour per valet for 30 minutes prior until 30 minutes after the event is scheduled to occur - one valet per 50 guests.