



Wedding Banquet Menus



The Apawamis Club prides itself on culinary creativity and offers an extensive array of menus to choose from. Alternatively, we can custom-design a menu for you, along with your choice of beverages. Whatever the wedding event, from an intimate family brunch to a sophisticated cocktail buffet to a grand reception banquet, our team will assist you from planning to execution

Christopher Reveron, CEC, WCEC- Executive Chef

Beata Nemcokova- Banquets & Events Manager

Passed Hors d'oeuvres

Choose Six (6) \$25pp or Choose Eight (8) \$30pp

Hot Hors d' Oeuvres

Mini Reuben Bites

Polenta Crostini topped with Blue Cheese and Caramelized Onions

Hoisin Beef Skewers

Mini French Onion Soup bites in Brioche Cups

Maryland Lump Crab Cakes served with Red Pepper Remoulade

Coconut Crunchy Shrimp with a Plum Dipping Sauce

Coconut Curry Crusted Chicken Brochettes

Mini Burgers; w or w/o beer Shooters

Pigs in a blanket

Mini Chicken & Waffles w/ Maple Syrup

Tomato Basil Shooter & Grilled Cheese

Hot Soup Shooter of Choice

Chicken Satay

Marinated Skewered Skirt Steak w/ Chimichurri

Spicy Shrimp w/ Avocado Aioli Sauce

Skewered Kielbasa w/ Chipotle Dipping sauce

Pulled Pork Slider

Swedish Meatballs

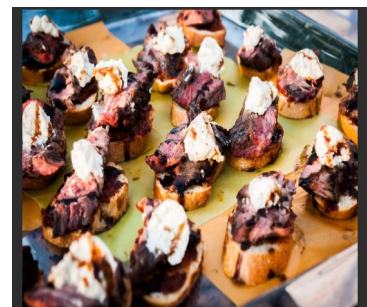
Fried Cheese Ravioli w/ Marinara

Mini Tacos; Beef, Chicken, Or Vegetarian

Miso Seabass in Endive (+ \$5)

Mini Lobster Rolls (+ \$5)

Lamb Chop w/ Mint Jus (+ \$5)



Passed Hors D' Oeuvres

Cold Hors d'oeuvres

Spicy Tuna in wonton cups with Yuzo and Black Sesame Seeds

Curried Chicken, Raisin and Chickpea Salad on toasted Pita

Smoked salmon and Green Apple Salad on Cucumber

Vegetable Spring Rolls with Carrot Miso Sauce

Salmon Tartare topped with Caviar on Toast Points

Smoked Salmon and Salmon Caviar on Gaufrette Potato Chip

Guacamole stuffed Cherry Tomatoes

Seafood Salad Ceviche Shooter

Gazpacho (Soup Shooter)

Heirloom Tomato and Basil Bruschetta

Tomato, Basil and Fresh Mozzarella

Tenderloin of Beef with a Creamy Mustard

Caramelized Apple and Blue Cheese Crostini

Roasted Red Pepper & Ricotta Crostini

Ceviche Shooters

Cold soup Shooters of Choice

Shrimp Cocktail

Polenta Squares w/ Wild Mushroom & Shaved Parm

Plantain w/ Tomato Avocado Relish

Vietnamese Vegetable Summer Rolls

Fig Wrapped in Prosciutto w/ Blue Cheese (seasonal)

Bruschetta; traditional or shrimp

Anti-pasta Skewers

Smoked Salmon on Cucumber w/ Dill Crème Fraiche

Steak Tartare

Tuna Tartare



Stationary Displays

Sushi (\$35pp/ Unmanned \$45/ Manned)

Attended Sushi Bar Featuring Assorted Shushi Nigiri, Rolls and Accompaniment

New England Raw Bar (\$35pp)

Selection of East Coast Oysters, Clams & Shrimp Cocktail. Served with Tabasco, Chipotle Mignonette, Lemon Sabayon & Traditional Cocktail Sauces

Alaskan King Crab Legs (++) MKT price

Three-Inch Split Sections Displayed on Shaved Ice

Traditional Horseradish Cocktail Sauce, Tarragon-Cognac Aioli

Barcelona Station (\$9pp)

Selection of Iberian Charcuterie, selection of artisan Spanish cheeses, Catalanian tomato bread, Spanish olive selection, traditional potato tortilla, assortment of seasonal Spanish tapas

Arthur Avenue Station (\$10pp)

Galloni Family Prosciutto di Parma, Fresh Mozzarella Boconcinni with Roasted Peppers. Warm Italian Olive Assortment with Rosemary & Citrus Zest, Artisan Italian Cheese Selection, Grilled Vegetable Display, Eggplant Caponata, Roasted Tomato & Goat Cheese Crostini, Fresh Ricotta Crostini with Green Olive Salsa

Lower East Side Station (\$15pp)

Smoked Salmon Presentation with Capers, Onion & Cream Cheese, Smoked Whitefish Salad, Smoked Adirondack Trout, Toasted Mini Bagels, Pumpnickel & Rye Breads

Dim Sum (\$12pp)

Pork, Vegetable & Shrimp Pot Stickers with Ginger Scallion Sauce

Served with Hot Mustard, Soy Sauce, Fortune Cookies and Chopsticks

(Additional charge of \$100 will be applied for guarantee of less than 25 guests)

Stations Continued

PASTA STATIONS

Please Select Two:

Penne Rigate

Sweet Italian Fennel Sausage, Tomatoes, Yellow Peppers,
Niçoise Olives, Sweet Basil Leaves and Extra Virgin Olive Oil, Fire Roasted with Tomato Broth

Fusilli

Forest Mushrooms, Julienne Parma Ham, Asparagus Tips, White Truffle Cream

Orecchiette

Baby Shrimp, Scallops, Shiitake Mushrooms, Arugula, French Tarragon and Tomato Broth

Ricotta Cheese Tortellini

Baby Spring Spinach, Roasted Garlic, Snipped Chives, Parmigiano-Reggiano Cream

Farfalle

Smoked Chicken with Tomato Basil Cream Sauce

Wild Mushroom Ravioli

Sage, Shallots and Beurre Noisette
All Pastas Served with Assorted Garlic Bread Sticks and Parmesan Cheese

\$18.00 per person per hour

Chef Attendant Required at \$150.00 Per Chef

PIZZA STATION

Our Crisp Crusted Pizzas are cooked to Order.

Please Select Two:

Chicken Portobello

Pesto, Crushed Tomato, Basil, Mozzarella Cheese

Roasted Vegetable

Roasted Zucchini, Eggplant, Garlic, Peppers and Caramelized Onion

Margherita

Crushed Roma Tomato, Fresh Mozzarella Cheese, Romano Cheese and Fresh Basil

Plain or Pepperoni Pizza available

\$18.00 per person per hour

Chef Attendant Required at \$150.00 Per Chef

Oven Fee of \$175.00

Course Plated Dinner

Entrée Packet (\$70.00pp)

INCLUDES ONE PRE-ENTRÉE AND TWO ENTRÉE CHOICE

Salads

Heirloom Tomato Salad

Buffalo Mozzarella, Basil, Truffle Oil and Balsamic Vinaigrette

Caesar Salad

Chopped fresh romaine with classic Caesar dressing
garlic croutons and shaved parmesan cheese

Steak House Salad

Sliced iceberg romaine lettuce with roast garlic parmesan croutons
crunchy bacon and gorgonzola vinaigrette

Shaved Brussel Sprout Apple Salad

shaved brussel sprouts, green apple, mint, asiago cheese and honey truffle vinaigrette

Heather Salad Bouquet

Mixed Greens, Fresh Berries, Candied Pecans, Goat Cheese Croutons & Raspberry Vinaigrette

Apawamis Baby Green Salad (bouquet)

Warm Herb goat Cheese, Oven Dried Cranberries, Tear Drop Tomatoes and Citrus Vinaigrette

Apawamis Farmer's Market Salad

Spring greens, baby vegetables, Citrus vinaigrette



Main Courses

Meat Entrees

Filet Mignon (6oz. Included in price– for 8 oz. +\$5)

Herb and smoked gouda infused potato dauphinoise, Vegetable bundle, and Zinfandel-Peppercorn Sauce

Roasted Herb Crusted Rack of Lamb with Mint Sauce (+\$10)

Roasted Potato, Sautéed Asparagus & Rosemary Jus

Slow Roasted Veal Loin (+\$10)

with Saffron-Sweet Pea Risotto, Grilled Endive & Porcini Scented Mushroom Sauce

Grilled Veal Rack Chop / 12 oz. (+\$12)

with Roasted Garlic Whipped Potatoes, Citrus Roasted Asparagus and Merlot-Rosemary Demi Glace

Ocean Entrees

Grilled Salmon

organic salmon with Roasted Red Pepper beurre blanc, mashed potato, and sautéed haricot verts

Seared Red Snapper

with Caramelized Onion, Grilled Endive, Saffron-Basmati Pilaf & Lemon-Thyme Vinaigrette

Chilean Sea Bass Filet

With jade rice, lobster beurre blanc, and sautéed asparagus



Main Courses Continued

Vegetarian

Linguine Primavera

fresh mixed vegetables, herbs, garlic and parmesan vegetable broth

Baked Garden Vegetable Tart

puff pastry shell filled with goat cheese and herb soufflé, saffron onions, roast cherry tomatoes and fresh mixed vegetables

Zucchini Chili Boat

Quinoa & lentil chili, scallions, parm crisp and cheddar jack cheese

Roasted Vegetable plate

Zucchini, red onion, broccoli, asparagus, squash and red pepper
Finished with shaved parm and aged truffle balsamic glaze



Adult Buffet Dinner

CHOOSE STATIONS

SALAD, ENTREE & DESSERT BAR

GREENER PASTURES SALAD STATION (\$10PP)

- MIXED LITTLE GEM LETTUCES WITH SEASONAL TOMATOES, CUCUMBER, GORGONZOLA, CRISPY ONION GRASS & ASSORTED DRESSINGS
- CAESAR SALAD WITH CROUTONS & SHAVED PARMESAN
- MARINATED GOLDEN BEETS WITH TARRAGON-RED WINE VINAIGRETTE
- ORZO WITH PISTACHIO, LEMON ZEST & DRIED APRICOTS, DE PUY LENTIL & CHEVRE SALAD
- TOMATO, GRILLED ONION & AVOCADO SALAD
- CHOPPED ISRAELI SALAD, ROASTED CAULIFLOWER, RED ONION & ROSEMARY SALAD
- SLICE AVOCADO (SUPPLEMENT \$4PP)
- IMPORTED MARINATED ITALIAN ARTICHOKES (SUPPLEMENT \$2PP)

STATION CARVING STATION (\$25 PP)

CARVED WHOLE TENDERLOIN OF BEEF WITH RED WINE PEPPERCORN SAUCE & HORSERADISH CREAM
CERTIFIED ANGUS RIBEYE AU JUS (\$10 SUPPLEMENTAL)

WHOLE ROASTED CARVED TURKEY WITH PAN GRAVY & CRANBERRY RELISH. TRADITIONAL BREAD STUFFING, CRISPY FRIED ONIONS

CHEF ATTENDED PASTA OR RISOTTO STATION

(\$12PP) PICK 2 CHOICES

- SPAGHETTI PASTA WITH HOUSE MADE MARINARA & HERBED RICOTTA MOUSSE
- PENNE PASTA A LA VODKA WITH ROCK SHRIMP
- RIGATONI PASTA WITH BROCCOLI RABE, SWEET SAUSAGE, GARLIC & OIL
- BUTTERNUT SQUASH, BACON & SAGE RISOTTO
- SAFFRON RISOTTO WITH SWEET PEAS & TARRAGON
- MUSHROOM RISOTTO WITH FINES HERBS

BAR TACO STATION (\$15PP)

SPICE RUBBED HANGAR STEAK, ADOBO CHICKEN, ROASTED PORTOBELLO (VEGETARIAN) FRESH WHITE CORN TORTILLAS (GLUTEN FREE) , PICO DE GALLO, CREMA, QUESO FRESCO MEXICAN CABBAGE & BEAN SALAD, CHIPOTLE PUREE
ADD CRISPY FRIED FISH OR GRILLED SHRIMP (\$6 SUPPLEMENTAL)

VEGETABLES

CHOOSE INDIVIDUAL VEGETABLE (\$4PP EACH)

- SEASONAL VEGETABLE MEDLEY
- GRILLED ZUCCHINI & YELLOW SQUASH
- HARICOT VERT & GARLIC SAUTÉ
- TRADITIONAL RATATOUILLE
- ROASTED VEGETABLE TIAN
- PROVENCAL STUFFED TOMATO
- TARRAGON-HONEY GLAZED BABY CARROTS
- BUTTERNUT SQUASH PUREE
- ROASTED ASPARAGUS WITH CITRUS ZEST

STARCHES

CHOOSE INDIVIDUAL STARCH (\$4PP EACH)

- YUKON SMASHED POTATOES
- AU GRATIN POTATO DAUPHINOISE
- ROAST ROSEMARY RED BLISS POTATOES
- GREEN HERBED RICE PILAF
- WILD MUSHROOM RISOTTO
- RISOTTO WITH BUTTERNUT SQUASH SAGE
- VEGETABLE QUINOA PILAF
- CHIVE WHIPPED POTATOES
- SMOKED SWEET POTATO PURÉE

BUFFET DESERT OPTIONS

SUNDAE BAR (\$8PP)

LONGFORD'S ICE CREAM SUNDAE BAR WITH HERSHEY'S HOT FUDGE, MARSHMALLOW & BUTTERSCOTCH SAUCES

ASSORTED COOKIES (\$5PP)

ADD COOKIES, HOUSEMADE BROWNIES & BLONDIES

MINI DESSERTS (\$6PP)

MINI MOUSSE CUPS, MINI CRÈME BRULEE, ASSORTED MINI PASTRIES & CAKES

General Information

Guarantees:

An approximate guest count is required upon booking. Confirmation of the number of guests attending must be provided to our event team 72 hours or 3 business days prior to your event. This number may not be reduced once submitted. All charges will be based upon the guarantee or the actual number of guests attending, whichever is greater. If the guarantee is not received, you will be charged for the original number guaranteed or the actual number attending, whichever is greater. Pre-set items will be billed based on exact seating, not the guarantee.

Banquet Policies

All reservations and agreements are made upon and subject to the house rules, regulations and bylaws of The Apawamis Club. A non-refundable advanced deposit will be required, along with the signed contract to confirm the booking.

Rentals

On any equipment rental such as chairs, platforms, odd size tables, or any other equipment which the Club does not own, an automatic rental fee based upon charges to the Club will be added to your bill.

Table Linen-Should you desire a special color fabric not available through the Club's linen service, we will be happy to try to secure

Other Policies

Flowers, decorations, place cards, cakes, bands and DJ may be brought into the Club. The banquet facilities will be available for florists or decorators hours prior to the scheduled guest arrival time.

Vendors must schedule timing of arrival with the Event Manager prior to the event. Decorations are not to be attached to walls or tied to lighting fixtures.

Restroom Service

Gentlemen and Ladies Room Attendants are available at \$150.00 per Attendant.

Coat Check

In the winter months, coat check is available at \$150.00 per Attendant.

Timing of Functions:

In order to provide the finest service to your guests it is important that the Club be made aware of all function time changes. Our staff will set all functions 1 hour prior to the stated arrival time. All buffets are serviced for 2 hours.

All functions must cease by 12:00AM, a \$500 charge will be applied for functions running later than midnight.

F&B Policies:

Due to health regulations, perishable leftovers may not be removed from the property. No take out boxes are allowed with the exception of the wedding cake. All alcoholic beverages must be consumed within the Club premises. Open containers or glasses of such beverages may not be taken out of the Club.

Deposits:

For all weekend events of 100 or more, a non-refundable deposit of \$2500.00 is required before the reservation can be confirmed. The deposit amount will be applied as credit towards all fees and charges connected with the event.