

# DINNER PACKAGES



# AN EVENING AT BTCC

## HORS D'OEUVRES *(Passed for 1 hour)*

4 Passed Hors D'oeuvres - \$25pp

6 Passed Hors D'oeuvres - \$35pp

8 Passed Hors D'oeuvres - \$45pp

## COLD HORS D'OEUVRES

### VEGETARIAN

**Tomato Mozzarella Bruschetta**

**Black Fig Halves** with Boursin & Candied Walnut

**Truffle Deviled Eggs**

**Gazpacho Shooters** with Cucumber Garnish

**Heirloom Tomato Salad** on Parmesan Tuiles

**Grilled Vegetable Bruschetta**

**Butternut Squash Crostini** with Crispy Sage

### SEAFOOD

**Jumbo Shrimp Cocktail** in a Cocktail Dipping Sauce

**Crab & Mango Salad** Asian Spoon, Tobiko Caviar

**Lobster BLT** Crispy Pancetta, Tomato Chili Jam, Plantain Chip

**Tuna Tataki** Chive, Wonton Crisp, Wasabi Cream

**Snapper Ceviche Spoon**

**Smoked Salmon** on Pumpnickel with Crème Fraiche

**Spicy Tuna Tartar** on Rice Cracker

### BEEF & MORE

**Beef Tenderloin** Horseradish Cream on Crostini

**Smoked Duck Breast** Apricot Relish on Croustade

**Asparagus** Wrapped in Prosciutto

## HOT HORS D'OEUVRES

### VEGETARIAN

**Truffle Shroomwich Mini Grilled Cheese** with Gruyere and Truffle Mushroom Paste

**Vegetable Spring Rolls** Sweet Chili Dipping Sauce

**Baked Brie & Raspberry Phyllo Pastry**

**Spanikopita**

**Maple-Glazed Brussel Sprout Skewers**

**Arancini Ball** Mozzarella & Marinara

**Baby Bella Mushrooms** Stuffed with Italian Feta

### SEAFOOD

**Mini Crab Cakes** Remoulade Garnish

**Coconut Shrimp** Pina Colada Rum Sauce

**Bacon Wrapped Scallop** Maple Glaze

**Lobster Empanada** Sweet Corn, Queso Blanco Dip

### BEEF & MORE

**Bite Size Sesame Chicken Tenders** Sweet Chili Dipping Sauce

**Thai Chicken Satay** Thai Peanut Dipping Sauce

**Duck Quesadilla** Hoisin Sauce & Scallions

**Gourmet Italian Meatball Slider** Mozzarella Cheese

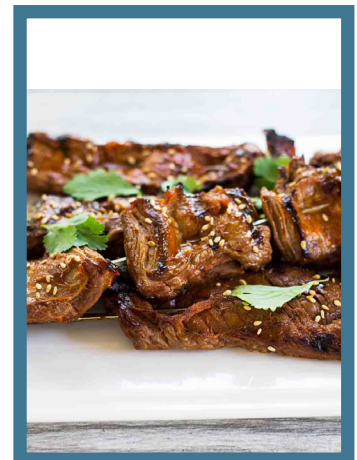
**Grilled Lamb Lollipop** Rosemary Mint Glaze

**Steamed Pork Dumplings** Ginger Soy Sauce

**Mini Cocktail Franks** Puff Pastry and Dijon Mustard Garnish

**Gourmet Mini Beef Burgers** Cheddar Cheese & Ketchup

**Beef Satay** Chimichurri



## PARTY STATIONS

Require a minimum of 20 people and at least two selections or an individual station can be paired with a three-course menu.

### PASTA STATION \$16 Per Person

A selection of three pastas and three sauces. Tossed to Order By a Uniformed Chef

#### PASTAS

Choice of Three:

Penne, Cheese Tortellini, Bowtie, Linguini, Spaghetti, Angel Hair, Potato Gnocchi  
(Gluten Free & Whole Wheat Pasta Available Upon Request)

#### SAUCES

Choice of Three:

Roasted Tomato Pomodoro, Parmigiano Reggiano Alfredo, Basil-Pignoli Pesto, A la Vodka, Bolognese

#### Includes:

Chopped Garlic, Crushed Red Pepper, Parmesan Cheese, Extra Virgin Olive Oil, Sweet & Spicy Italian Sausage, Mushrooms, Sundried Tomatoes, Broccoli Rabe, Onions, Bell Peppers, Diced Tomatoes & Spinach  
Toasted Garlic Bread

Additional Accompaniments:

Grilled Chicken \$7 Per Person

Grilled Shrimp \$9 Per Person

Mussels \$5 Per Person

Chef Attendant Required\*

### TACO BAR \$25 Per Person

Choice of Two:

Blackened or Crispy Fish of the Day, Skirt Steak, Chicken Tinga, Grilled Shrimp

Includes: Pepper jack Cheese, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onions, Jalapeños, Sour Cream, Cabbage Slaw, Cilantro, Pico de Gallo, Salsa Picante, Guacamole, Tortilla Chips, Refried Beans, Grilled Corn and Soft Corn Tortillas

### QUESADILLA STATION \$20 Per Person

Braised Chicken and Beef Quesadillas with Guacamole, Pica de Gallo and Sour Cream.

Includes: Black Bean Corn Salsa and Assorted Salsas

Chef Attendant Required\*

### SLIDER BAR \$22 Per Person

Choice of Two:

Angus Beef Patty, Turkey Patty, Grilled Portobello, Crispy or Grilled Chicken

Choice of One:

House Made Potato Chips, Regular Fries, Curly Fries

#### Includes:

Ketchup, Mustard, Mayo, BBQ Sauce, Sliced Onions, Pickles, Lettuce, Tomato, Bacon, American Cheese, Pepper jack Cheese, Cheddar Cheese and Potato Rolls



## PARTY STATIONS cont'd

### THE CARVING BOARD

**Slow Roasted Suckling Pig** \$14 Per Person - Spanish Style Salsa Verde  
(Min. 30 ppl.)

**Whole Roasted Turkey** \$12 Per Person - Country Gravy & Cranberry Sauce

**Grilled Flank Steak** \$18 Per Person - House Made Chimichurri and  
Horseradish Sour Cream

**Roasted Tenderloin of Beef** \$26 Per Person - Creamy Horseradish & Red  
Wine Demi Sauce

**Roasted N.Y. Strip Sirloin of Beef** \$20 Per Person - Creamy Horseradish,  
Wild Mushroom Sauce and Garlic Aioli

**Roasted Prime Rib** \$22 Per Person - Creamy Horseradish & Au Jus

**Honey Glazed Fleur de Lys Ham** \$12 Per Person - Dijon Mustard Sauce

**Domestic Rack of Lamb** \$23 Per Person - Rosemary Mint Sauce

*All Carving Stations Includes Dinner Rolls and Whipped Butter  
Chef Attendant Required\**

### HOT OF THE GRILL \$28 per person

Beef Burgers, Hot Dogs, and Chicken Breasts

American, Cheddar and Pepper Jack Cheese

Lettuce, Tomato and Onion Garnishes, Pickles, Bacon

Potato Buns

**Includes:** Ketchup, Yellow Mustard, Dijon Mustard, Relish, Mayo, BBQ Sauce

### STIR FRY STATION \$20 Per Person

*Choice of One:*

Beef, Chicken, Shrimp

**Includes:**

Rice & Asian Noodles

Egg, Water Chestnuts, Bean Sprouts, Broccoli, Snap Peas, Bell Peppers,

Onions, Carrots, Edamame

**Sauces:** Sweet & Sour, Kung Pao & Peanut

*Served in Small Chinese Take Out Boxes with Chopsticks*

*Chef Attendant Required\**

### KOREAN STEAM BUN \$25 Per Person

*Choice of Two:*

**Braised Short Rib** Kimchee, Pickled Cucumbers

**Smoked Pork Belly** Hoisin Sauce, Green Apple Slaw, Fried Shallots

**Peking Duck** Pickled Cucumbers, Scallion, Sriracha Sauce

**Shiitake Mushroom** Red Radish, Asian Slaw

### SUSHI STATION \$38 Per Person

*Available Upon Request: Sushi Chef to Hand Roll \$350*

**Includes:** Pickled Ginger, Wasabi and Soy Sauce

**Trays to Include an Assortment of:**

California Rolls, Spicy Tuna Rolls, Saki Maki (Salmon Roll), Tekka Maki

(Tuna), Sashimi, with Seaweed Salad



# PLATED DINNERS

All plated dinners require a minimum of 12 people.

Includes a choice of one appetizer, one entrée, one dessert and coffee & tea service.

Additional \$7 per person for multiple entree choice.

## APPETIZER

Please Select One Soup or One Salad

## SOUPS

BTCC Gazpacho

New England Style Clam Chowder

Split Pea & Ham

Minestrone

Carrot & Ginger



## SALADS

**Traditional Caesar Salad** Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons, House Made Caesar Dressing

**Organic Mixed Baby Greens Salad** Diced Tomatoes, Shaved Carrots, Grilled Asparagus, Pomegranate Seeds, White Balsamic Vinaigrette

**Grilled Romaine Wedge** Diced Tomatoes, Sliced Red Onions, Smoked Pork Belly, Crumbled Blue Cheese, Creamy Blue Cheese Dressing

**Spinach & Strawberry** Pine Nuts, Crumbled Feta, Boiled Eggs, Red Wine Vinaigrette

**Grapefruit, Endive & Arugula Salad** Grapefruit Segments, Toasted Chopped Walnuts, Crumbled Gorgonzola, Citrus Dijon Vinaigrette

**Kale Salad** Baby Kale, Toasted Almonds, Dried Cranberries, Pecorino Cheese, Herbed Croutons, Champagne Vinaigrette

## PREMIER APPETIZERS

Available for an Additional Charge when Substituting for One of the Above Appetizers.

**Jumbo Lump Crab Cake** Fennel Slaw and Succotash \$14 Per Person

**Jumbo Shrimp Cocktail** Cocktail Sauce, Horseradish, Lemon Wedge \$10 Per Person

## ENTRÉE

### SEAFOOD \$80

Salmon

Halibut

Branzino

Oven Roasted Organic Half Chicken \$65

Roasted Long Island Duck Breast \$65

Grilled Berkshire Pork Chop \$75

Grilled Domestic Rack of Lamb \$95

8oz. Pan-Roasted or Char-Grilled Filet Mignon \$100

12oz. Sirloin Steak \$100



### DUETS \$145

**BTCC Signature Duet Filet Mignon and Halibut** Red Wine Demi and Citrus Beurre Blanc

**Surf & Turf Filet Mignon and Maine Lobster Tail** Brandy Black Peppercorn and Drawn Butter

# PLATED DINNERS

## SIDE SELECTIONS

*Please Select One Starch and One Vegetable to Pair with Your Chosen Entrée*

### STARCH

Baked Potato  
Garlic Mashed Potatoes  
Fingerling Potatoes  
Dauphinoise Potatoes  
Roasted Sweet Potatoes  
Butternut Squash Puree  
Ancient Grains  
Wild Rice  
White Rice

### VEGETABLES

Tri-Color Carrots  
Jumbo Asparagus  
Broccolini  
Sautéed Spinach  
Roasted Root Vegetables  
Haricot Verts  
Sautéed Brussel Sprouts  
Roasted Cauliflower

*Choice Of Sauce:*

Bordelaise, Brandy Peppercorn, Port & Forest Mushroom, Lemon Piccata, Champagne Beurre Blanc, Thai Coconut Curry, Whole Grain Mustard, Mango Citrus Salsa, Lemon Thyme, Scarpriello, Bourbon, Sage, Peach

**VEGETARIAN \$55 Per Person**

**Butternut Squash Ravioli** Brown Butter Sage Sauce, Ginger Snap Crumble and Fig Glaze

**Re-Created Vegetable Ratatouille** Eggplant, Zucchini, Yellow Squash, Bell Peppers, Carrots, Tomatoes, Onions, Roasted Tomato Essence

**Vegetable Napoleon Portobello Mushroom Tower** with Zucchini, Bell Pepper, Red Onion, Tomato, Fresh Mozzarella, Balsamic Drizzle

## DESSERT

*Please Select One:*

**Sticky Toffee Pudding** Caramel Sauce and Crème Anglaise

**Apple Crumble** Vanilla Ice Cream and Caramel Drizzle

**NY Style Cheesecake** Berry Coulis

**Flour-less Chocolate Torte** Berry Compote

**Fresh Fruit Tart**

**Mini Pastry Plate** (*Trio Per Person or Plate Per Table*)

*(Selection subject to change based on season & availability.*

*Any substitutions or additions will be subject to additional costs)*



# BUFFET DINNERS

*All Buffets Require a Minimum of 20 People.*

## **BTCC BUFFET** \$50 Per Person

### **COLD ITEMS**

Mixed Baby Greens & Chopped Romaine

**Salad Accompaniments:** Shaved Carrots, Diced Cucumbers, Chopped Tomatoes, Shaved Parmesan, Croutons

**3 Dressings:** Caesar, Balsamic Vinaigrette, Creamy Italian

Rolls with Whipped Butter, Oil & Vinegar

Grilled Vegetable Platter

**Caprese Salad:** Sliced Heirloom Tomatoes & Sliced Fresh Mozzarella with Basil Garnish and Balsamic Drizzle

**Choice of Two Additional Composed Salads:** Pear & Beet Salad, Coleslaw, German Potato Salad, Roasted Corn Salad, Three Bean Salad

### **HOT ITEMS**

Salmon or Swordfish

*Choice of One Chicken Dish:* Francese, Marsala, Saltimbocca

*Choice of One Pasta Dish:* Spaghetti Bolognese, Penne a la Vodka, Cheese Ravioli

Sautéed Seasonal Vegetables

*Choice of One Starch:* Roasted Fingerling Potatoes, Red Bliss Potatoes, Garlic Mashed Potatoes, White Rice or Wild Rice

### **DESSERTS**

Platter of Mini Gourmet Cookies & Brownies

Seasonal Pies & Cakes

Fresh Seasonal Mixed Fruit

## **SOUTH OF THE BORDER BUFFET** \$55 Per Person

### **COLD ITEMS**

**BTCC Mixed Greens Salad** Shaved Carrots, Diced Tomatoes, Diced Cucumbers, Balsamic Vinaigrette

**Seafood Ceviche**

**Mexican Bean Salad** Black Beans, White Beans, Corn, Avocado, Cherry Tomatoes, Bell Peppers, Cilantro Lime Dressing

**Quinoa Salad** Tomato, Red Onion, Roasted Corn, Cilantro, Cotija Cheese

### **HOT ITEMS**

**Street Corn Grilled Corn on the Cob** Spicy Mayo, Cotija Cheese, Smoked Paprika

**Queso Fundido** Oaxaca Cheese, Chorizo, Tortilla Chips

### **NACHO BAR:**

Chili, Tortilla Chips, Cheddar Cheese, Shredded Lettuce,

Diced Tomatoes, Diced Onions Jalapenos, Sour Cream, Salsa, Guacamole

### **DESSERTS**

Tres Leches

Cinnamon & Sugar Churros with Mexican Spiced Chocolate Sauce

Rice Pudding



# BUFFET DINNERS

## **ALL AMERICAN BACKYARD BBQ** *\$60 Per Person*

### **COLD ITEMS**

**Caesar Salad** Romaine Lettuce, Parmesan Cheese, Herbed Croutons, Caesar Dressing

**BTCC Mixed Greens Salad** Shaved Carrots, Diced Tomatoes, Diced Cucumbers, Balsamic Vinaigrette Dressing

Traditional Potato Salad

Creamy Coleslaw

Marinated Grilled Vegetable Platter

Dinner Rolls & Cornbread

### **HOT ITEMS**

BBQ Baby Back Ribs or Pulled Pork

Corn on the Cob or Homestyle Baked Beans

Baked Potatoes

*(Sweet Baked Potatoes available upon request)*

### **GRILL STATION**

Beef Burgers

Chicken Breasts

Jumbo Hot Dogs

### **ACCOMPANIMENTS:**

*Lettuce, Tomato, Onion Garnish, Pickles, Sliced Cheese, Ketchup, Mustard, Mayo & BBQ Sauce*

*Burger and Hot Dog Buns*

*Chef Attendant Required\**

### **DESSERT**

Pecan & Apple Pies

Mini Gourmet Cookies & Brownies

Seasonal Fresh Fruit

*Available Add-on: House Smoked Brisket \$10 Per Person*

*All Above Prices Include Freshly Brewed Regular and Decaffeinated Coffees & Specialty Hot Teas, Fresh Brewed Iced Tea And Lemonade*





# DELICIOUS DISPLAYS

## **CHEESE BOARD** *\$14 Per Person*

Assortment of Imported & Domestic Cheeses  
Fresh Fruits & Berries Garnish, Honey & Dried Fruits  
Crusty French Breads & Crackers

## **FARMER'S MARKET PLATTER** *\$6 Per Person*

Locally Farmed Vegetable Crudit   
Trio of House Made Dips & Pita Chips

## **ITALIAN ANTIPASTI DISPLAY** *\$20 Per Person*

Prosciutto di Parma, Soppressata, Capicola, Mortadella, Genoa Salami, Pepperoni  
Assorted Grilled Vegetables Including Roasted Bell Peppers, Zucchini, Eggplant, Yellow Squash and  
Marinated Portobello Mushrooms  
Vinaigrette Marinated Artichoke Hearts & Olives  
Fresh Mozzarella & Tomato, Bocconcini, Provolone  
Focaccia Bread & Grissini Bread Sticks

## **MEDITERRANEAN TAPAS PLATTER** *\$12 Per Person*

Assorted Olives, Grilled Vegetables  
Manchego Cheese Wedge, Stuffed Grape Leaves  
Hummus, Tapenade, Tabbouleh  
Toasted Pita Chips & Breadsticks

## **FRESH FRUIT DISPLAY** *\$8 Per Person*

Sliced Seasonal Fresh Fruit and Assorted Berries

## **RAW BAR DISPLAY** *\$30 Per Person*

Creatively Displayed on a Bed of Crushed Ice  
Chilled Jumbo Shrimp, Freshly Shucked Oysters on the Half Shell, Littleneck Clams on the Half Shell  
With Cocktail Sauce, Fresh Lemons, Mignonette, Horseradish, Mini Tabasco  
*Additional Add-On – Jumbo Stone Crab Claws \$15 Per Person*



# SWEETS STATIONS



## **GRAND MINIATURE DESSERT STATION** \$12 per person

Italian and French Cakes, Mousses, Tarts, Macaroons, Eclairs, Profiteroles, Cupcakes, Chocolate Dipped Strawberries

## **ICE CREAM STATION** \$8 per person

*Choice of Two Ice Cream Flavors:*

Vanilla, Chocolate, Strawberry, Cookie Dough, Cookies & Cream, Mint Chocolate Chip  
(*Sorbet Options Available Upon Request*)

**Toppings to Include:** Rainbow Sprinkles, Chocolate Sprinkles, Mini M&Ms, Gummi Bears, Mini Marshmallows, Oreo Crumbles, Whipped Cream, Maraschino Cherries

## **CHOCOLATE FOUNTAIN STATION** \$8 per person

Dark or Milk Chocolate

### **Dipping Ingredients:**

Strawberries, Pineapple, Bananas, Pound Cake, Marshmallows, Rice Krispie Treats, Brownies, Profiteroles

## **SMORES BAR** \$5 per person

**Graham Crackers:** Regular, Cinnamon, Chocolate

**Chocolate Bars:** Dark, White Chocolate, Cookies & Cream  
Marshmallows

## **PIE STAND** \$6 per person

*Your Choice of Four:*

Pecan, Apple, Blueberry, Pumpkin, Banana Cream, Key Lime, Chocolate Cream

A la Mode Option \$2 per person

## **MILK & COOKIES** \$5 per person

**Milk:** White, Chocolate, Strawberry

**Mini Cookies:** Chocolate Chip, Oatmeal Raisin, Smoes, Oreo, Sugar

Ice Cream Sandwich Enhancement Option \$2 per person

# BAR PACKAGES

## 2-HR. BEER & WINE PACKAGE *\$30 per person*

Domestic & Imported Beers, Cabernet Sauvignon, Pinot Noir, Chardonnay & Pinot Grigio wines. Includes Soda.

## 2-HR. OPEN BAR *\$35 per person*

Premium Liquors, Domestic Beers, Imported Beers (Craft Beers available for an additional per person fee), Red & White Banquet Wine. *\$5 per person for each additional hour.*

# BEVERAGE SELECTIONS

## MIXERS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water, Sour Mix, Lime Juice, Simple Syrup, Fresh Juices (Orange, Pineapple, Cranberry, Grapefruit, Grape) Lime, Lemon and Olive garnishes.

## PREMIUM LIQUOR SELECTION

**Vodka** Greygoose, Stoli, Titos,

**Flavored Vodka** Stoli

**Gin** Tanqueray, Bluecoat

**Scotch** Dewars, Johnnie Walker Red

**Whiskey** Jack Daniels

**Bourbon** Makers Mark, Jim Beam

**Rum** Bacardi, Captain Morgan, Mount Gay

**Tequila** Blanco, Reposado

*Any liquor additions to packages will be charged by consumption.*

## PREMIUM LIQUOR SELECTION PER CONSUMPTION

**House:** Titos, Jim Beam, Bacardi, Captain Morgan, Mount Gay, Mi Campo \$9.00

**Call:** Stoli, Tanqueray, Dewars, Johnnie Walker Red, Jack Daniel's \$9.50

**Super Call:** Grey Goose, Bluecoat, Maker's Mark \$10.00

Martinis/Manhattan/Old Fashioned +\$2.00

Gimlet +\$1.00

## BEER SELECTION

**Domestic Beer** Budweiser, Bud Light, Spiked Seltzers (2 Flavors)

**Import Beer** Corona, Corona Light, Amstel Light, Heineken Light

**Montpellier Vineyards Wine** Cabernet Sauvignon, Pinot Noir, Chardonnay & **Belmondo** Pinot Grigio

## AVAILABLE HOUSE WINE UPGRADE

House Tier \$5 Per Person

Mid Tier \$10 Per Person

High Tier \$15 Per Person





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