

OLD OAKS

COUNTRY CLUB

CATERING MENU

Old Oaks Country Club, 3100 Purchase Street, Purchase, NY 10577

(914) 683-6000

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HORS D’ OEUVRES

PASSED BUTLER STYLE (select eight)

COLD

avocado toast bites, pickled radish, peppercorn aioli (v)

salmon tartare, rice cracker, lemon dill crema (GF)

blini with caviar and crème fraiche

Thai summer roll, soy ginger sauce (v)

smoked salmon on blini with caviar and crème fraiche

caprese salad pops, balsamic glaze (v, GF)

watermelon poke, yuzu mint marmalade, rice cracker, sesame seeds (v, GF)

petit tomato bruschetta (v)

jumbo shrimp cocktail (GF)

mini crab salad taco, tomato, avocado

chilled gazpacho shots, crispy tortillas (v)

spicy tuna tartare and avocado in sesame waffle cone

mini lobster rolls

HOT

Thai chicken saté, peanut sauce

truffle potato pancakes, NY applesauce

jumbo lump crab cakes, sriracha aioli

wild mushroom and truffle in phyllo

fig and brie in phyllo

coconut shrimp, sweet chili sauce

herb marinated baby lamb chops, mint marmalade

turkey pot stickers, soy ginger sauce

chicken lemongrass pot stickers, soy ginger sauce

vegetable pot stickers, soy ginger sauce,

vegetable spring rolls, soy dipping sauce

shrimp and vegetable shumai, ponzu sauce

artichoke and goat cheese beignets

mini grilled cheese and tomato soup

mini beef sliders, ketchup

mini franks in a blanket, mustard

scallops wrapped in bacon, citrus aioli

chicken quesadilla, roasted tomato salsa

chicken and waffle with spicy maple syrup

v = vegetarian

GF = gluten free

STANDARD STATIONS

DISPLAYS

**TUSCAN MARKET ANTIPASTO TABLE**

thinly sliced assorted salamis and imported prosciutto, long stem artichokes, roasted peppers, pickled vegetables and assorted olives, breadsticks, hummus and toasted pita

**MEDITERRANEAN TABLE**

marinated and grilled vegetable display, marinated artichoke hearts, roasted mushrooms, assorted olives in extra virgin olive oil, heirloom tomatoes, fire roasted sweet peppers, whipped ricotta with basil, roasted garlic hummus, pita breadsticks and artisan bread

**INTERNATIONAL CHEESE AND CRUDITÈ TABLE**

garden fresh variety of seasonal vegetables with assorted dipping sauces, assortment of domestic and international cheeses, basket of imported crackers and flatbreads

**PIZZA AND FLATBREAD STATION**

**select three:**

pizza margherita

pepperoni pizza

grilled vegetable and provolone

white pizza with broccoli, garlic and ricotta

sriracha chicken with bleu cheese and bacon

asparagus, prosciutto and provolone

STANDARD STATIONS

ACTION (select any three standard stations with attendant)

**PEKING DUCK WRAPPED TO ORDER**

marinated Peking duck wrapped in moo shoo pancakes, with cucumber, scallions and hoisin sauce

**ITALIAN PASTA STATION**

**(select two pastas & three sauces)**

PASTAS: penne, rigatoni, orecchiette, gluten free penne

with Chef’s selection of toppings

SAUCES: marinara, alfredo, a la vodka, bolognaise, garlic and oil

with basket of garlic bread

**STREET TACO STATION**

**(select two)**

grass fed beef, spicy chipotle chicken, pulled pork or Baja fish

with flour and corn tortillas, salsa, guacamole, Pico de Gallo, sour cream, shredded lettuce, tomatoes, red onions, cilantro, Monterey jack cheese, jalapeños and tortilla chips

**ALL AMERICAN SLIDER STATION**

**(select two)**

griddled to order: beef, turkey, salmon or veggie

with lettuce, tomatoes, onions, pickles, sautéed mushrooms, American cheese, cheddar cheese, mini soft rolls

French fries or sweet potato fries

**POKÉ BOWL STATION**

**(select two of each)**

MAIN: ahi tuna, salmon, shrimp, spicy chicken, tofu

FILL: basmati rice, brown rice, quinoa

with cilantro, cucumber, mango, edamame, kale, red onion, seaweed, avocado, scallions, pickled ginger, kimchi, wasabi tobiko, crispy onions, sesame seeds, chow mein noodles, ponzu dressing, ginger dressing, sriracha aioli, sweet chili sauce

**ASIAN STIR FRY STATION**

**(select two)**

chicken, beef or shrimp stir fry with Asian vegetables, teriyaki sauce and stir fry rice

PREMIUM STATIONS

**CAVIAR AND FROZEN VODKA STATION (with attendant)**

American caviar, toast points and blinis, crème fraiche, red onions, chives and chopped eggs

**SEAFOOD MARTINI STATION (with attendant)**

shrimp, crab and salmon

shredded lettuce, tomatoes, tricolor peppers, jicama, avocado, cucumber, basil, cilantro and dill, sauce vert, cocktail sauce and Russian dressing

**FRESH CHILLED SEAFOOD BAR**

iced jumbo shrimp, top neck clams and blue point oysters on the half shell

garnished with lemons, horseradish and cocktail sauce, mignonette

**SUSHI STATION (with attendant)**

authentic sushi chefs preparing an assortment of freshly made sashimi, sushi and assorted rolls

soy sauce, wasabi and ginger

**MARYLAND CRAB CAKE STATION (with attendant)**

jumbo lump crab cakes sauteed to order, accompanied by an assortment of dipping sauces

**CHEF’S GOURMET ANTIPASTO DISPLAY**

Featuring a selection of gourmet cured meats, international cheeses, roasted vegetables, pickled vegetables, olives, whipped cheese, hummus, crackers, breads, dips and fruits

**INDIVIDUAL CARVING STATIONS (with attendant)**

roast tenderloin of beef, béarnaise sauce

freshly roasted whole turkey or turkey breast, natural jus and cranberry relish

roasted rack of New Zealand lamb, fresh mint marmalade

marinated NY sirloin, demi-glace

DINNER

FIRST COURSE (select one)

**HEIRLOOM TOMATO and BUFFALO MOZZARELLA**

aged balsamic vinaigrette

**THE CLASSIC CAESAR**

crisp romaine, sourdough croutons, Reggiano parmigiana, Caesar dressing

**BABY ARUGULA and ROASTED GOLDEN BEET SALAD**

feta cheese, toasted cashews, sherry vinaigrette

**BABY KALE and FRISÉE SALAD**

sliced granny smith apples, toasted almonds, dried cranberries, white balsamic vinaigrette

**MESCLUN GREENS and ROASTED PEAR SALAD**

candied pecans, dried cranberries, goat cheese, roasted pear vinaigrette

**OLD OAKS ROASTED VEGETABLE SALAD**

butternut squash, zucchini, yellow squash, carrots, golden beets, parsnips, haricot vert, asparagus tips, feta cheese, lemon vinaigrette, micro greens

**AHI TUNA TARTARE**

seaweed salad, avocado, sriracha soy dressing

**BURRATA SALAD**

sliced heirloom tomatoes, balsamic pearls, basil

**WILD MUSHROOM RISOTTO or TRUFFLE RISOTTO**

shaved Reggiano parmigiana

**TRIO SALAD**

Caesar wedge, parmesan croutons; petite caprese salad, balsamic glaze; roasted vegetable salad

DINNER

ENTRÉE (select two)

SEAFOOD

**SEARED BRONZINO FILLET**

eggplant caponata

**MISO GLAZED CHILEAN SEA BASS**

Asian pear relish

**SEARED RED SNAPPER**

cilantro lime butter

**GRILLED TERIYAKI GLAZED SALMON**

seaweed salad

**GRILLED SWORDFISH**

roasted tomato relish

CHICKEN

**CHICKEN MILANSE**

arugula, radicchio, red and yellow tomatoes, balsamic vinaigrette

**FRENCH CUT BREAST OF CHICKEN**

lemon and garlic marinated, lemon herb beurre blanc

**BREAST OF CHICKEN FRANCAISE**

lemon wine and butter sauceMEAT

**PRIME NEW YORK SIRLOIN STEAK**

shallot red wine demi-glace

**PAN SEARED FILET MIGNON**

wild mushroom demi-glace

**24 HOUR BRAISED BEEF SHORT RIB**

pan jus

**SLICED TENDERLOIN OF BEEF**

red wine truffle sauce, crispy onions

**TRADITIONAL OLD OAKS RACK OF AUSTRALIAN LAMB**

mint demi-glace

**GRILLED VEAL RIB CHOP**

port wine demi-glace

SIDES AND ACCOMPANIMENTS

haricot vert with lemon butter

roasted baby carrots

sautéed spinach

garlic scented broccolini

roasted baby squash

roasted potatoes

garlic whipped potatoes

seasonal risotto

basmati rice

saffron scented Israeli couscous

DINNER

DESSERTS

DESSERT – PLATED (select one)

**MOLTEN CHOCOLATE LAVA CAKE**

Tahitian vanilla ice cream, crème anglaise, pirouline cookie crisp

**FRESH FRUIT AND SEASONAL BERRIES**

whipped cream, raspberry coulis

**LEMON MERINGUE PIE**

seasonal berries, whipped cream, raspberry coulis

**INDIVIDUAL APPLE TART**

cinnamon ice cream, caramel and vanilla sauces

**INDIVIDUAL KEY LIME PIE**

whipped cream, fresh raspberries

-OR-

PASSED TREATS (select five)

**CHEESECAKE POPS**

**CHOCOLATE DIPPED STRAWBERRIES**

**RICE KRISPIE TREATS**

**FUDGE BROWNIE BITES**

**MINI CHIPWICH**

**CHURRO BITES WITH CHOCOLATE SAUCE**

**DONUT HOLES WITH CARAMEL SAUCE**

**CHOCOLATE MOUSSE CUPS**

**ASSORTED PETIT FOURS**

**FRENCH MACAROONS**

DINNER

DESSERT ENHANCEMENTS

**MAKE YOUR OWN SUNDAE BAR**

ICE CREAM: vanilla, chocolate, strawberry, coffee, oreo bomb

TOPPINGS: oreo cookie crumbs, mini M&Ms, jellybeans, gummy bears, sprinkles, hot fudge, caramel sauce

**OLD OAKS COOKIE STATION**

assorted freshly baked jumbo cookies: chocolate chip, triple chocolate chunk, oatmeal raisin, gluten free chocolate chip cookies

shots of milk

*add ring dings, ho-ho’s and twinkies*

Cake plating and fruit plates included in package

All dinners served with freshly brewed regular and decaffeinated coffee and Old Oaks tea selection