



## Chef's Signature Station Selections

Chef Attendant Fee of \$150 per Station Chef

### Spanish Paella and Tapas

Station Chef Required

Saffron Infused Rice Tossed to Order by a Chef  
with Assorted Fillings

*Assorted Fillings Include:*

*Clams, Mussels, Shrimp, Chicken, Chorizo Sausage, Grilled Vegetables, Peppers and Onions*

Tapas

Mixed Marinated Olives

Thin Sliced Serrano Ham and Manchego Cheese with Bread and Romesco Sauce

Roasted Pepper Salad

Gazpacho Shooters

**\$32 Per Person**

### The Harvest Table

Local Camembert, Hudson Valley Cheddar Cheese, Goat Cheeses and Blue Cheese

*Seasonal Preserves, Honey and Fruits*

Thin Sliced Genoa Salami, Prosciutto di Parma, Bresaola, House Made Country  
Patés and Terrines

*Whole Grain Mustards, Marinated Mixed Olives and French Cornichons*

Selection of Grilled Vegetables

*Preserved Lemon Aioli, Baba Ghanoush and Hummus*

Artisan Breads, Crostini, Flatbreads and Lavash

**\$16 Per Person**

*All Prices are Subject to 20% House Charge and 7.35% CT State Sales Tax*



## China Town Dim Sum

Steamed Dumplings

*Vegetarian Edamame Dumplings*

*Chicken and Lemongrass Dumplings*

*Spicy Pork Dumplings*

*Duck Sauce, Sweet Chili Sauce and Soy Sauce*

Pork Belly Bao Buns

*Crisp Local Pork Belly Glazed in Hoisin Sauce, Shaved Cabbage and Pickled Ginger*

Grilled Baby Bok Choy Salad

*Jicama, Glazed Pineapple, Spicy Cucumbers and Cilantro Vinaigrette*

Crispy Wonton Chips

*Wasabi Aioli and Mango Chutney*

**\$18.<sup>50</sup> Per Person**

## Little Italy

Chef's Cast Iron-Seared Traditional Meatballs

*Grated Parmesan Cheese, Crushed Red Pepper and Fresh Basil*

Classic Margarita Flatbread Pizzas

*Garden Basil*

Mini Caprese Salad

*Bocconcini Mozzarella, Cherry Tomatoes, Balsamic Glaze, Fresh Basil and*

*Tuscan Extra Virgin Olive Oil*

Display of Antipasti

*Grilled Assorted Vegetables, Cherry Peppers, Mixed Assorted Olives, Gardinera*

**\$19.<sup>50</sup> Per Person**

*All Prices are Subject to 20% House Charge and 7.35% CT State Sales Tax*



## The American Dream

Cheese Burger Sliders  
Angus Blend Burgers, Toasted Brioche Buns and Hudson Valley Cheddar Cheese

Slow Smoked Pulled Pork BBQ Sliders  
Kansas City Style BBQ Sauce, House Buttermilk Biscuit and Classic Slaw

Baked Southern Macaroni and Cheese  
Elbow Macaroni, BBCC Cheese Sauce and Aged Cheddar

Crispy Tater Tots

Tuscan Kale Salad  
Citrus Segments, Dried Cranberries, Goats Cheese and Spiced Honey Vinaigrette

Accompaniments  
Bread and Butter Pickles, Ketchup, BBQ Sauce, Spicy Brown Mustard and Avocado Ranch Dip

**\$15 Per Person**

## The Mid Atlantic Masterpiece Chef Attendant Required

Maryland Lump Crab Cakes Seared in Cast Iron  
*Remoulade Sauce, Cocktail Sauce, Fresh Lemons and Old Bay Spiced Lavash*

Miniature Philly Cheese Steaks  
*Cheese Whiz and Mini Italian Hero Rolls*

Potato and Cheddar Perogies  
*Caramelized Onions, Crispy Bacon and Sour Cream*

*All Prices are Subject to 20% House Charge and 7.35% CT State Sales Tax*



Pennsylvania Style Soft Pretzels  
*Deli Mustard and Honey Mustard Dip*

House Fried "Crab Chips"  
*Old Bay Spice and IPA Cheese Dip*

**\$26 Per Person**

**Club House Taqueria**  
**Station Attendant Required**

Tacos de Carne Asada  
*Grilled Marinated Flank Steak, Salsa Verde, Charred Scallions, Cilantro and Radish*

Tacos de Chicken Tinga  
*Shredded Chicken, Salsa Roja, Chipotle Crema and Cilantro*

Grilled Vegetable Quesadillas  
*Queso Fresco and Wild Mushrooms*

Chipotle Roasted Corn Salad with Black Beans  
*Cotija Cheese, Lime, Cilantro and Tequila Vinaigrette*

House Fried Corn Tortilla Chips  
*Classic Guacamole, Pico de Gallo and Salsa Verde*

**\$17 Per Person**



“Cape Cod”  
Station Chef Required

Miniature New England Lobster Rolls Assembled to Order  
*Butter Toasted Brioche Buns*  
*Chilled Lobster Salad or Hot Buttered Lobster*

New England Clam Chowder  
*Oyster Crackers and Kettle Fried Potato Chips*

Stuffed Middle neck Clams  
*Chorizo and Fresh Herbs*

Martha’s Vineyard Salad  
*Mixed Greens, Dried Cranberries, Toasted Pecans, Blue Cheese, Grilled Pears and Raspberry Vinaigrette*

Scallop and Bacon Pizza  
*Ricotta and Fresh Herbs*

**\$39 Per Person**

**Station Enhancements**

**Add any of these stations to your cocktail hour or reception; price is per person**

Iced Seafood Bar  
*Jumbo Shrimp, Oysters and Littleneck Clams*  
*Included: Cocktail Sauce, Cognac Mustard Sauce, Fresh Lemons, Horseradish and Tabasco Sauce*

**\$35**

Cheese Display  
Five Chef Selected Cheeses  
*Included: Grapes, Berries, Fresh Fruit and Crackers*

**\$10**

*All Prices are Subject to 20% House Charge and 7.35% CT State Sales Tax*



### Japanese Sushi Display

*Three Pieces of Assorted Sushi and Sashimi Per Person  
Included: Soy Sauce, Ginger, Wasabi and Chop Sticks*

**\$24**

### Chilled Antipasto Display

*Imported Italian Meats and Cheeses, Display of Fresh Mozzarella and Tomato,  
Prosciutto and Melon, Assorted Olives, Cherry Peppers, Pepperoncini and  
Display of Breads*

**\$17**

### Pastaria

*Vodka Sauce, Alfredo Sauce, Pomodoro Sauce and Fresh Pesto  
Rigatoni Pasta, Penne Pasta and Ricotta Filled Tortellini  
Accompaniments: Grilled Chicken, Popcorn Shrimp, Italian Sausage,  
Roasted Mushrooms, Tomatoes, Roasted Garlic, Peas, Spinach  
And Broccoli*

**\$18**

### The Carvery

Roasted Filet Mignon with Horseradish Cream

**\$21**

Crispy Brick Chickens with Rosemary, Lemon and Salsa Verde

**\$12**

Honey-Orange Glazed Ham with Pear-Raisin Chutney

**\$14**

Our Signature Salmon en Crouete with Shrimp Mousse and Tarragon Sauce

**\$22**

*Included: Mini Rolls, Appropriate Accompaniments and Sauces*