



# BELLPORT COUNTRY CLUB

## Table Service Reception

### Starters (Please Select One)

Pasta Selections	Penne Ala Vodka Fettuccine Alfredo Tortellini Carbonara	Fusilli Bolognese Penne Primavera Rigatoni Pomodoro	Homemade Soup Homemade Risotto	Fresh Mozzarella & Tomato Tropical Fruit Plate
------------------	---	---	-----------------------------------	---

**Starter** (Upgrade Selections) **Crab Cake with pineapple mango chutney** **Pan Seared Scallops**  
**Fresh Mozzarella wrapped in grilled prosciutto** **Fresh Burrata with truffle greens**

### Salads (Please Select One)

Garden Salad	Mesclun Greens	Classic Caesar	Greek Salad	Monterey Salad	Chopped Salad
--------------	----------------	----------------	-------------	----------------	---------------

### Entrees (Please Select Three)

Served with Roasted Red Bliss Potatoes & Fresh Garden Vegetables

**Steak Forrestiere** - Burgundy wine reduction \*\*  
**Steak Au Poivre** - brandy peppercorn demi \*\*  
**Roast Pork Loin** - bourbon onion demi  
**Stuffed Pork** - apples, raisins & light cream  
**Chicken Marsala** - Marsala wine and mushrooms  
**Chicken Cordon Bleu** - Virginia ham, Swiss cheese, light cream  
**Chicken Francaise** - egg battered & sautéed, lemon cream sauce  
**Lucerne Chicken** - stuffed with broccoli, onion, mushroom & cheese, light cream  
**Modena Chicken** - diced plum tomato, mushroom & scallions, balsamic reduction  
**Chicken Alison** - stuffed with sun-dried tomato, spinach & mozzarella, Modena sauce  
**Chicken Fontina** - prosciutto, fontina cheese, tomato cream  
**Chicken Vienna** - Dijon mustard rub, crispy fried onions, au poivre sauce  
**Avocado** - grilled marinated chicken, topped in an avocado & tomato salsa GF  
**Filet of Salmon** - herb crusted, Dijon, lemon dill, rustica  
**Tilapia Oreganata** - fresh oregano & herbs, tomato & red onion salsa  
**Stuffed Filet of Sole** - lump crab meat, light lobster cream sauce  
**Flounder Florentine** - sautéed spinach, white wine cream  
**Lobster Ravioli** - light sherry reduction

### Entree

Upgrade Selections

**Prime Filet Mignon**  
**Ahi Tuna** - miso glaze  
**Jumbo Shrimp Scampi** - served over linguine  
**Grilled Swordfish** - cajun rubbed, lemon reduction  
**Atlantic Cod** - horseradish crusted  
**New Zealand Rack of Lamb**

\*\* Item may be cooked to order.  
 Consuming raw or undercooked meats,  
 fish, shellfish or fresh shell eggs  
 may increase your risk of food borne illness,  
 especially if you have certain medical conditions.

### Desserts (Please Select One)

served with freshly brewed Colombian coffee or tea

Artisan Occasion Cake created by You!

- OR -

Hot Fudge Brownie	Warm Apple Crisp ala Mode
Peach Melba	Cookie & Pastry Platters
	Tiramisu



Bellport Country Club  
 40 S. Country Rd.  
 Bellport, NY 11713



**BELLPORT**  
 COUNTRY CLUB  
[www.bellportcountryclub.com](http://www.bellportcountryclub.com)



@bellportcountryclub

info@bellportcc.com  
 P: 631-286-4227  
 F: 631-286-4077



# BELLPORT Gourmet Buffet Reception COUNTRY CLUB

Additional recipes will be created upon request.

## Salads (Please Select One)

Garden Salad    Mesclun Greens    Endive Salad  
Classic Caesar    Greek Salad    Monterey Salad

## Chef's Carving Station (Please Select One)

Grilled marinated Steak Forrestiere \*\*  
Brisket of Corned Beef  
Roast young Turkey with fresh cranberry  
Roast loin of Pork with a Bourbon onion demi  
Honey glazed Virginia Ham

Or Upgrade to one of the following:

Prime aged Chateau Briand \*\*  
Prime Rib of western beef au jus \*\*



\*\* Item may be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Chicken Selections (Please Select One)

Marsala - Marsala wine & mushrooms  
Cordon Bleu- Virginia ham, Swiss cheese, light cream  
Francaise - egg battered & sauteed, lemon cream sauce  
Lucerne - stuffed with broccoli, onion, mushroom & cheese, light cream  
Fontina- prosciutto, fontina cheese, tomato cream  
Alison - stuffed with sun-dried tomato, spinach & mozzarella, Modena sauce  
Modena - diced plum tomato, mushroom & scallions, balsamic reduction  
Avocado - grilled marinated chicken, topped in an avocado & tomato salsa    GF

## Pasta Selections

(Please Select One)

Ala Vodka    Alfredo  
Bolognese    Carbonara  
Pomodoro    Primavera  
Roasted Red Bliss Potatoes  
Homemade Risotto  
Sun-dried Tomato & Spinach  
in EVOO & Garlic

## Selections from the Sea (Please Select One)

Salmon Dijon - rubbed with Dijon mustard, served in a Champagne & Dijon cream sauce  
Tilapia Oreganata - fresh oregano and herbs with a tomato & red onion salsa  
Salmon Lemon Dill - fresh lemon & dill infused in a Champagne lobster bisque  
Flounder Florentine- sauteed spinach, white wine cream  
Stuffed Filet of Sole - stuffed with lump crab meat, served in a light lobster cream sauce

All Buffets are accompanied with fresh garden vegetables.

## Desserts (Please Select One)

served with freshly brewed Colombian coffee & tea

Artisan Occasion Cake created by You!

- OR -

Hot Fudge Brownie    Warm Apple Crisp ala Mode  
Peach Melba    Cookie & Pastry Platters    Tiramisu

Bellport Country Club  
40 S. Country Rd.  
Bellport, NY 11713



**BELLPORT**  
COUNTRY CLUB

[www.bellportcountryclub.com](http://www.bellportcountryclub.com)



@bellportcountryclub

[info@bellportcc.com](mailto:info@bellportcc.com)

P: 631-286-4227

F: 631-286-4077





# BELLPORT COUNTRY CLUB

## ENHANCEMENTS

### Butler Served Hors d'oeuvres

(Served for 30 or 60 minutes)

- Roast Filet Mignon - on herbed crostini with horseradish sauce
- Seared Ahi Tuna - over Asian slaw on a fried wonton
- Marinated Breast of Chicken Sate - with spicy peanut sauce
- Miniature Maryland Crab Cakes - with chipotle remoulade
- Baked Brie - with raspberry sauce
- California Rolls - with wasabi and pickled ginger
- Bay Scallops - wrapped in apple smoked bacon
- Marinated Steak Brochette - with teriyaki glaze
- Gourmet California Pizza - thin crust

### Beverage Options

- Unlimited Soft Drinks & Fruit Juices
- Imported & Domestic Bottled Beer & Varietal Wines
- Top Shelf Open Bar

### Desserts

- Ice Cream Sundae Bar
- Molten Chocolate Fountain Station
- Candy Bar

### Enjoy our magnificently decorated cold display

(Choice of Three)

#### Carved and decorated display of Tropical Fruits

Country basket of Sculptured Crisp Vegetables - zucchini, carrots, scallions, broccoli, radishes, celery, yellow squash and cauliflower served with an assortment of dips

International Cheese Board - a variety of imported and domestic cheeses with gourmet crackers and wafers

Tomato Bruschetta, Homemade Guacamole and Chick Pea Hummus - served with warm pita bread and fresh baked crostini

\*additional recipes created upon request. All food & beverage is to be provided by Bellport Country Club.



☐ \_\_\_\_\_ ☐

Today's Date: \_\_\_\_\_ Date of Party: \_\_\_\_\_ Duration: \_\_\_\_\_

Price per Guest: \_\_\_\_\_ plus 22% administrative charge and NYS Tax

Bellport CC \_\_\_\_\_ Host: \_\_\_\_\_ Deposit: \_\_\_\_\_

\* Final payment in the form of bank check or cash due 10 days to event.

☐ \_\_\_\_\_ ☐

Bellport Country Club  
40 S. Country Rd.  
Bellport, NY 11713



# BELLPORT COUNTRY CLUB

www.bellportcountryclub.com



@bellportcountryclub

info@bellportcc.com  
P: 631-286-4227  
F: 631-286-4077



# BELLPORT COUNTRY CLUB Sweet Sixteen Gourmet Buffet Dinner

Butler passed Hors d'oeuvres & Canapés

## Salad (Please Select One)

Garden Salad    Mesclun Greens    Classic Caesar    Greek Salad    Monterey Salad

## Hot Dishes (Please Select Five)

Served with a medley of fresh garden vegetables steamed to perfection

- |                      |                                  |
|----------------------|----------------------------------|
| Penne Ala Vodka      | Eggplant Rollatini               |
| Penne Pomodoro       | Tilapia Oreganata                |
| Tortellini Carbonara | Salmon Lemon Dill                |
| Rigatoni Primavera   | Fried Calamari                   |
| Fettuccine Alfredo   | Beef Burgundy                    |
| Chicken Marsala      | Beef & Vegetable Stir Fry        |
| Chicken Modena       | Chicken & Vegetable Stir Fry     |
| Chicken Francaise    | Chicken Tenders & French Fries   |
| Chicken Parmigiana   | Garlic Red Bliss Mashed Potatoes |
| Sesame Chicken       | Rice Pilaf                       |
| Sausage & Peppers    | Southern Macaroni & Cheese       |



## Dessert

Artistically Decorated Occasion Cake Created by You

- AND -

One Dessert Station:

Ice Cream Sundae Bar or Chocolate Fountain

Soft Drinks & DJ Included!

## Enhancements

Additional Hot Dishes or Action Stations

Beverage Options

\*\*All food & beverage is to be provided by Bellport Country Club.

\$ \_\_\_\_\_ + NYS Tax & 22% Administrative Fee

Bellport Country Club  
40 S. Country Rd.  
Bellport, NY 11713



**BELLPORT**  
COUNTRY CLUB  
www.bellportcountryclub.com



@bellportcountryclub



info@bellportcc.com  
P: 631-286-4227  
F: 631-286-4077



# Sweet Sixteen Cocktail Stations Dinner

Butler passed Hors d'oeuvres & Canapés

**Salad** (Please Select One)

Garden Salad

Mesclun Greens

Classic Caesar

Greek Salad

Monterey Salad

Select 3 Stations

## Mexican Tacquitos Station

Tender Marinated Chicken and Seasoned Ground Beef, Served with Warm Flour Tortillas and Handmade Tri-Colored Tortilla Chips tossed with Lime and Kosher Salt. Homemade Avocado Guacamole, Pico de Gallo, Salsa Verde, Shredded Cheese, Romaine Lettuce, Diced Tomato, and Sour Cream.

## Mashed Potato Bar

Your Choice of Two Mashed Potato Dishes Served in Elegant Long Stem Martini Glasses with Crispy Bacon, Scallions, Sour Cream, Marshmallows, Sautéed Onions, Shredded Cheeses, Homemade Gravy. (Options include: Garlic Mashed Potatoes, Red Bliss Mashed Potatoes, Short Rib Mashed, Sweet Potatoes, Blue Peruvian Potatoes)

## Pasta Station (Choice of Two)

Eggplant Rollatini, Penne ala Vodka, Classic Macaroni & Cheese, Rigatoni with Sun Dried Tomatoes and Spinach Sautéed in Garlic and Oil, Linguine with Clam Sauce, Farfalle Pomodoro, Fusilli Bolognese Tri-colored Tortellini Alfredo or Carbonara, all prepared to order for you and your guests.

## Coney Island Favorites

Sabrett All Beef Hot Dogs, Crispy Fried Chicken Tenders and your choice of Waffle or Traditional French Fried Potatoes. Served with Ketchup, Homemade Honey Mustard, Kosher Dill Pickled Relish, Gulden's Spicy Brown Mustard and Sauerkraut.

## Sizzling Wok Station

Allow us to prepare a variety of dishes before your eyes and ears. Create a stir-fry of beef or tofu and spring garden vegetables. To compliment your selection we include sesame chicken, fried rice, steamed dumplings, or your selection of teriyaki recipes.

## Grandmas Meatballs (Choice of Two)

The aroma and taste you remember as a child, with a twist! A selection of beef, chicken or pork meatballs slowly simmered in a variety of homemade sauces: classic robust marinara, traditional Swedish cream, Fra Diavolo, pesto cream, classic buffalo, teriyaki, or a sauce of your choosing. To accompany your creation homemade garlic bread and aged parmesan cheese shavings.

## Enhancements:

\*\*All food & beverage is to be provided by Bellport Country Club.

Carving Station / Grill Station / Seafood

\$ \_\_\_\_\_ + NYS Tax & 22% Administrative Fee

Bellport Country Club  
40 S. Country Rd.  
Bellport, NY 11713



**BELLPORT**  
COUNTRY CLUB  
www.bellportcountryclub.com



info@bellportcc.com  
P: 631-286-4227  
F: 631-286-4077



# BELLPORT COUNTRY CLUB

## Bridal & Baby Shower Luncheon

### Starters (Please Select One)

Pasta Selections	Penne Ala Vodka Fettuccine Alfredo Tortellini Carbonara	Fusilli Bolognese Penne Primavera Rigatoni Pomodoro	Homemade Soup Homemade Risotto	Fresh Mozzarella & Tomato Tropical Fruit Plate
------------------	---	---	-----------------------------------	---

### Salads (Please Select One)

Garden Salad	Mesclun Greens	Classic Caesar	Greek Salad	Monterey Salad	Chopped Salad
--------------	----------------	----------------	-------------	----------------	---------------

### Beef & Pork Selections (Please Select One)

Steak Teriyaki - teriyaki soy marinade \*\*  
 Steak Forrestiere - Burgundy wine reduction\*\*  
 Roast Pork Loin - bourbon onion demi  
 Stuffed Pork - apples, raisins & light cream

Additional recipes will be created upon request.  
 All food & beverage is to be provided  
 by Bellport Country Club

\*\* Item may be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

### Chicken Selections (Please Select One)

Chicken Marsala - Marsala wine and mushrooms  
 Chicken Cordon Bleu - Virginia ham, Swiss cheese, light cream  
 Chicken Francaise - egg battered & sauteed, lemon cream sauce  
 Lucerne Chicken - stuffed with broccoli, onion, mushroom & cheese, light cream  
 Modena Chicken - diced plum tomato, mushroom & scallions, balsamic reduction  
 Chicken Alison - stuffed with sun-dried tomato, spinach & mozzarella, Modena sauce  
 Chicken Fontina - prosciutto, fontina cheese, tomato cream  
 Chicken Vienna - Dijon mustard rub, crispy fried onions, au poivre sauce  
 Avocado - grilled marinated chicken, topped in an avocado & tomato salsa GF

### Selections from the Sea (Please Select One)

Filet of Salmon - herb crusted, dijon, lemon dill, rustica  
 Tilapia Oreganata - fresh oregano & herbs, tomato & red onion salsa  
 Stuffed Filet of Sole - lump crab meat, light lobster cream sauce  
 Flounder Florentine - sauteed spinach, white wine cream  
 Lobster Ravioli - light sherry reduction

### Desserts (Please Select One)

served with freshly brewed Colombian coffee or tea

Artisan Occasion Cake created by You!  
 - OR -

Hot Fudge Brownie	Warm Apple Crisp ala Mode
Peach Melba	Cookie & Pastry Platters
	Tiramisu

Mimosa Punch &  
 Soft Drinks included.

### Additional Beverage Options

Imported & Domestic Bottled Beer & Varietal Wines
Bloody Mary Bar
Top Shelf Open Bar
Bottled Beer & Varietal Wines
Champagne Cocktail Bar





# BELLPORT COUNTRY CLUB

## Bridal & Baby Shower Buffet

### Salads (Please Select One)

Garden Salad    Mesclun Greens    Endive Salad  
Classic Caesar    Greek Salad    Monterey Salad

### Chef's Carving Station (Please Select One)

Grilled marinated Steak Forrestiere \*\*  
Brisket of Corned Beef  
Roast Young Turkey with fresh cranberry  
Roast Loin of Pork with a Bourbon onion demi  
Leg of Lamb \*\*  
Honey glazed Virginia Ham

### Chicken Selections (Please Select One)

Marsala - Marsala wine & mushrooms  
Cordon Bleu- Virginia ham, Swiss cheese, light cream  
Francaise - egg battered & sauteed, lemon cream sauce  
Lucerne - stuffed with broccoli, onion, mushroom & cheese, light cream  
Fontina- prosciutto, fontina cheese, tomato cream  
Alison - stuffed with sun-dried tomato, spinach & mozzarella, Modena sauce  
Modena - diced plum tomato, mushroom & scallions, balsamic reduction  
Avocado - grilled marinated chicken, topped in an avocado & tomato salsa    GF

### Selections from the Sea (Please Select One)

Salmon Dijon - rubbed with Dijon mustard, served in a Champagne & Dijon cream sauce  
Tilapia Oreganata - fresh oregano and herbs with a tomato & red onion salsa  
Salmon Lemon Dill - fresh lemon & dill infused in a Champagne lobster bisque  
Flounder Florentine- sauteed spinach, white wine cream  
Stuffed Filet of Sole - stuffed with lump crab meat, served in a light lobster cream sauce

All buffets are accompanied with fresh garden vegetables.

### Desserts (Please Select One)

served with freshly brewed Colombian coffee & tea

Artisan Occasion Cake created by You!

- OR -

Hot Fudge Brownie    Warm Apple Crisp ala Mode  
Peach Melba    Cookie & Pastry Platters    Tiramisu

### Pasta Selections

(Please Select One)

Ala Vodka    Alfredo    Bolognese  
Pomodoro    Primavera    Carbonara  
Roasted Red Bliss Potatoes    Homemade Risotto  
Sun-dried Tomato & Spinach in EVOO & Garlic

Additional recipes will be created upon request.  
All food & beverage is to be provided  
by Bellport Country Club

\*\* Item may be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Mimosa Punch &  
Soft Drinks included.

### Additional Beverage Options

Imported & Domestic Bottled Beer & Varietal Wines  
Bloody Mary Bar    Champagne Cocktail Bar  
Top Shelf Open Bar

Bellport Country Club  
40 S. Country Rd.  
Bellport, NY 11713

\$ \_\_\_\_\_ per guest plus 22% Administrative Charge and NYS Tax

info@bellportcc.com  
P: 631-286-4227  
F: 631-286-4077



# BELLPORT Gourmet Buffet Brunch COUNTRY CLUB

## BREAKFAST ENHANCEMENTS

### Omelet Station\*\*

Made to order omelets with: sauteed onions, Virginia ham, diced tomato, mushrooms, fresh spinach, bell peppers, cheddar & mozzarella cheese

### Crepe Station

Hand rolled with your choice of: strawberries, raspberries semi-sweet chocolate or nutella cream. Served with fresh whipped cream & powdered sugar.

### Waffle Station

Fresh Belgian style waffles made to order with: strawberries, blueberries, bananas & walnuts. Served with Vermont maple syrup & fresh whipped cream.

## LUNCH ENHANCEMENTS

### Chef's Carving Station

Steak Forrestiere - Burgundy wine reduction\*\*  
Roast young Turkey - with fresh cranberry  
Roast loin of Pork - with a Bourbon onion demi  
Brisket of Corned Beef  
Virginia Honey Glazed Ham

## Additional Beverage Options

Unlimited Soft Drinks & Fruit Juice  
Cocktails - Mimosa, Punch & Soft Drinks  
Bloody Mary Bar- Premium vodka & all the fixings  
Imported & Domestic Bottled Beer & Varietal Wines  
Top Shelf Open Bar

All food & beverage is to be provided by Bellport Country Club.

## Selections from the Sea

Salmon Dijon - rubbed with Dijon mustard, served in a Champagne & Dijon cream sauce  
Tilapia Oreganata - fresh oregano and herbs with a tomato & red onion salsa  
Salmon Lemon Dill - fresh lemon & dill infused in a Champagne lobster bisque  
Flounder Florentine- sauteed spinach, white wine cream  
Stuffed Filet of Sole - stuffed with lump crab meat, served in a light lobster cream sauce

\*\* Item may be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Today's Date: \_\_\_\_\_ Date of Party: \_\_\_\_\_ Duration: \_\_\_\_\_

Price per Guest: \_\_\_\_\_ plus 22% administrative charge and NYS Tax

Bellport CC \_\_\_\_\_ Host: \_\_\_\_\_ Deposit: \_\_\_\_\_

\* Final payment in the form of bank check or cash due 10 days to event.

Bellport Country Club  
40 S. Country Rd.  
Bellport, NY 11713



BELLPORT  
COUNTRY CLUB

www.bellportcountryclub.com



@bellportcountryclub

info@bellportcc.com  
P: 631-286-4227  
F: 631-286-4077





# BELLPORT Gourmet Buffet Brunch COUNTRY CLUB

## Continental Beginnings

A fresh Assortment of: Freshly Baked Bagels Fruit & Cheese Danish Artistically Sliced Seasonal Fruit Homemade Muffins

## Hot Breakfast

Scrambled Eggs \*\* Hash Brown Potatoes  
Crispy Bacon Sausage Links

(Please Select One)

French Toast, Pancakes or Waffles  
served with warm Vermont maple syrup

## Chicken

(Please Select One)

- Marsala - Marsala wine and mushrooms
- Francaise - egg battered & sautéed, lemon cream sauce
- Cordon Bleu- Virginia ham, Swiss cheese, light cream
- Lucerne - stuffed with broccoli, onion, mushroom & cheese, light cream
- Sesame Chicken - beer battered, tossed in honey and teriyaki
- Alison - stuffed with sun-dried tomato, spinach & mozzarella, Modena sauce
- Modena - diced plum tomato, mushroom & scallions, balsamic reduction
- Avocado - grilled marinated chicken, topped in an avocado & tomato salsa GF

\*\* Item may be cooked to order.  
Consuming raw or undercooked meats,  
fish, shellfish or fresh shell eggs  
may increase your risk of food borne illness,  
especially if you have certain medical conditions.

## Pasta

(Please Select One)

- Ala Vodka Alfredo Bolognese Carbonara Pomodoro Primavera
- Sun-dried Tomato & Spinich in EVOO & Garlic Roasted Red Bliss Potatoes Homemade Risotto

All Buffets are accompanied with fresh garden vegetables.

## Desserts (Please Select One)

served with freshly brewed Colombian coffee & tea

Artisan Occasion Cake created by You!

- OR -

- Hot Fudge Brownie Warm Apple Crisp ala Mode
- Peach Melba Cookie & Pastry Platters Tiramisu

Bellport Country Club  
40 S. Country Rd.  
Bellport, NY 11713



BELLPORT  
COUNTRY CLUB

www.bellportcountryclub.com



@bellportcountryclub

info@bellportcc.com  
P: 631-286-4227  
F: 631-286-4077

the knot  
best of  
weddings

