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Gourmet Buffet Reception

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 egg 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!

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

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

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ENHANCEMENTS

Butler Served Hors d'oeuvres

(Served for 30 or 60 minutes)

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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

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.

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	Today's Date: Date of Party: Duration:	
	Price per Guest: plus 22% administrative charge and NYS	Гах
	Bellport CC Host: Deposit:	
* Final payment in the form of bank check or cash due 10 days to event.		
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