



# BELLPORT COUNTRY CLUB

## 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
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<b>Starter</b> (Upgrade Selections)	Crab Cake with pineapple mango chutney Fresh Mozzarella wrapped in grilled prosciutto	Pan Seared Scallops Fresh Burrata with truffle greens
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## Salads (Please Select One)

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

the knot  
best of  
weddings

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



BELLPORT  
COUNTRY CLUB  
www.bellportcountryclub.com



@bellportcountryclub

info@bellportcc.com  
P: 631-286-4227  
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# 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.

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