
STANDING BUFFETS

Minimum number of participants: 25 | All-you-can drink beverage packages available

Prices displayed are for Members and non-Members and include 10 percent consumption tax.
Room, seating, beverage, basic audio-visual and service charges apply.

LUNCH

BROOKLYN

4,950 | 6,000

Farro Wheat Salad with Roasted Pumpkin, Feta and Italian Grape Must Dressing
Fresh Italian Buffalo Mozzarella
Roasted Pepper and Mushroom Wraps with Avocado, Spinach, Hummus and Yogurt Sauce
Mixed Seasonal Greens with the Club's House Dressing
Spinach Frittatas with Sun-Dried Tomato
Smoked Salmon Crostini

Mini Beef and Cheddar Sliders with Creole Mayo
Eggplant, Basil and Sun-Dried Tomato Pasta with Grana Padano Cheese
Pan-Roasted Salmon with Smoked Red Pepper Sauce
Southern Indian Chicken Curry with Mango Chutney
Steamed Rice

Savory Spiced Pumpkin Tarts
Marble Cheesecake Brownies

Coffee and Organic Tea Selection

MANHATTAN

6,950 | 8,400

Maple- and Black Pepper-Glazed Duck Breast and Cinnamon-Spiced Sweet Potato Pinchos
Farro Wheat Salad with Roasted Pumpkin, Feta and Italian Grape Must Dressing
Fresh Italian Buffalo Mozzarella
Mixed Seasonal Greens with the Club's House Dressing
San Michele Prosciutto di Parma

Irish Whelk "Burgundy" and Mushroom Butter
Chef-Carved Roast Beef Strip Loin with au Jus
Potato Mouseline
Eggplant, Basil and Sun-Dried Tomato Pasta with Grana Padano Cheese
Pan-Roasted Salmon with Smoked Red Pepper Sauce

Savory Spiced Pumpkin Tarts
Decadent S'mores

Coffee and Organic Tea Selection



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DINNER

WEST COAST

7,500 | 9,000

Farro Wheat Salad with Roasted Pumpkin, Feta and Italian Grape Must Dressing
Fresh Italian Buffalo Mozzarella
San Michele Prosciutto di Parma
Signature Chinese Chicken Salad
Marinated Olives

Spinach Frittatas with Sun-Dried Tomato
Snow Crab Cakes with Celeriac Rémoulade Sauce
Eggplant, Basil and Sun-Dried Tomato Pasta with Grana Padano Cheese
Creole-Spiced Roasted Local Chicken with Roasted Corn Salsa
Red Wine-Braised Beef
Potato Mousseline
Pan-Roasted Salmon with Smoked Red Pepper Sauce

Savory Spiced Pumpkin Tarts
Marble Cheesecake Brownies

Coffee and Organic Tea Selection



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DINNER

EAST COAST

8,800 | 10,600

Yellowtail Carpaccio with Ponzu Dipping Sauce
Maple- and Black Pepper-Glazed Duck Breast and Cinnamon-Spiced Sweet
Potato Pinchos
Farro Wheat Salad with Roasted Pumpkin, Feta and Italian Grape Must Dressing
Fresh Italian Buffalo Mozzarella
San Michele Prosciutto di Parma
Marinated Olives

Irish Whelk "Burgundy" and Mushroom Butter
Chef-Carved Roast Beef Strip Loin with au Jus
Potato Mouseline
Miso-Glazed Lamb Chops
Creole-Spiced Roasted Local Chicken with Roasted Corn Salsa
Pan-Roasted Salmon with Smoked Red Pepper Sauce

Savory Spiced Pumpkin Tarts
Almond Milk Panna Cotta with Seasonal Fruit Sauce
Decadent S'mores

Coffee and Organic Tea Selection

