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## STANDING BUFFETS

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

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

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## LUNCH

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### BROOKLYN

4,950 | 6,000

Farro Wheat Salad with Roasted Mediterranean Vegetables, 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  
Green Asparagus, Spinach and Smoked Bacon Quiches  
Smoked Salmon Crostini

Mini Beef and Aged Cheddar Sliders with Chive Aioli  
Summer Vegetable Penne with Green Olives and Capers  
Pan-Roasted Salmon with Smoked Red Pepper Sauce  
Southern Indian Chicken Curry with Mango Chutney  
Steamed Rice

Key Lime Custard Tarts  
Marble Cheesecake Brownies

Coffee and Organic Tea Selection

### MANHATTAN

6,950 | 8,400

Soy-Glazed Sate Duck Breast Salad  
Farro Wheat Salad with Roasted Mediterranean Vegetables, Feta and Italian Grape Must Dressing  
Fresh Italian Buffalo Mozzarella  
Mixed Seasonal Greens with the Club's House Dressing  
Spanish Jamón Serrano

Wheek Burgundy and Mushroom Butter  
Chef-Carved Roast Strip Loin with au Jus and Horseradish  
Lemon- and Italian Herb-Roasted Potatoes  
Summer Vegetable Penne Marinara with Olives and Capers  
Pan-Roasted Salmon with Smoked Red Pepper Sauce

Key Lime Custard Tarts  
Decadent S'mores

Coffee and Organic Tea Selection



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## DINNER

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### WEST COAST

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7,500 | 9,000

Farro Wheat Salad with Roasted Mediterranean Vegetables, Feta and Italian Grape Must Dressing  
Fresh Italian Buffalo Mozzarella  
Spanish Jamón Serrano  
Signature Chinese Chicken Salad  
Marinated Olives

Green Asparagus, Spinach and Smoked Bacon Quiches  
Snow Crab Cakes with Classic Rémoulade Sauce  
Summer Vegetable Penne Marinara with Olives and Capers  
Creole-Spiced Roasted Local Chicken with Roasted Corn Salsa  
Cajun-Spiced Rib Eye  
Lemon- and Italian Herb-Roasted Potatoes  
Pan-Roasted Salmon with Smoked Red Pepper Sauce

Key Lime Custard Tarts  
Marble Cheesecake Brownies

Coffee and Organic Tea Selection



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## DINNER

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### EAST COAST

8,800 | 10,600

Yellowtail Carpaccio with Ponzu Dipping Sauce  
Soy-Glazed Sate Duck Breast Salad  
Farro Wheat Salad with Roasted Mediterranean Vegetables, Feta and Italian  
Grape Must Dressing  
Fresh Italian Buffalo Mozzarella  
Spanish Jamón Serrano  
Marinated Olives

Wheek Burgundy and Mushroom Butter  
Chef-Carved Roast Strip Loin with au Jus and Horseradish  
Lemon- and Italian-Herb Roasted Potatoes  
Provence-Spiced Lamb Chops and Olive Tapenade  
Eggplant Caponata with Cherry Tomatoes and Capers  
Creole-Spiced Roasted Local Chicken with Roasted Corn Salsa  
Pan-Roasted Salmon with Smoked Red Pepper Sauce

Key Lime Custard Tarts  
Almond Milk Panna Cotta with Seasonal Fruit Sauce  
Decadent S'mores

Coffee and Organic Tea Selection

