

COCKTAIL HOUR

Passed Butler Style
(Please select eight (8) items)

Cold Hors D'oeuvres

Tuna Tartare with Wasabi Cream on a Wonton Crisp
Assorted Gourmet Flatbreads
Bruschetta passed on a freshly made Crouton
Bocconcini Mozzarella, Tomato & Basil
Fingerling Potato with Crème Fraiche & Caviar
Salmon and Caper Canapé
Miniature Carpaccio
Guacamole served on Freshly Made Tortillas

Hot Hors D'oeuvres

Pigs in a Blanket
Quince and Manchego Tart
Brie & Raspberry in Phyllo
Vegetable Spring Roll with a Spicy Ginger Dipping Sauce
Assorted Mini Quiche
Coconut Shrimp
Chicken Satay with a Sweet Peanut Glaze
Miniature Ruben Sandwiches
Miniature Crab cake with a Horseradish Aioli
Stuffed Mushrooms with Parmesan and Garlic
Spicy Glazed Chicken Lollipops with Blue Cheese
Miniature Beef Empanadas
Polpettone with Pomodoro & Pecorino
Baby Lamb Chops

Available at the bars:

Mixed Nuts

Our Executive Chef, Bobby Antonetti, is capable of producing a myriad of creative and intriguing buffets, too numerous to list here. Woodmere Club provides additional options upon request.

COCKTAIL STATIONS

Antipasto

Grilled Italian Vegetables and Roasted Peppers,
Marinated Olives and Mushrooms, Provolone, Bocconcini,
Chunks of Aged Parmigiano, Bruschetta,
Baby Artichokes alla Romana, Asparagus Vinaigrette,
Braised Endive in Red Wine, White Bean Salad,
Rollatini of Eggplant, cured Italian Meats, Artisanal cheeses

Asian Station

Peking Duck rolled in a Moo Shoo wrapper with Scallion, Cucumber, and Hoisin sauce
Pan Seared Pot Stickers and Steamed Chicken and Vegetable dumplings

Risotto Station

(Please select two (2))

Freshly prepared risotto finished table side by a Woodmere chef:

Milanese
Asparagus Parmesan
Truffle Mushroom
Primavera

Slider Station

(Please select three (3))

Miniature Sliders served with appropriate accoutrement
Beef, Salmon, Turkey, Southwestern Veggie, Pulled Chicken,
Pulled Pork, Meatball Parmesan, Turkey, Crab Cake (\$3)

Pasta Station

(Please select two (2))

Cheese-Filled Tortellini with Pesto
Orechiette with Broccoli Rabe, Oil and Garlic
Butternut Squash Ravioli with Sage & Browned Butter
Penne a la Vodka
Served with Grated Parmesan Cheese

*Oyster Station **

Cotuit, Malpeque, Belon and Olympia Oysters
shucked by hand. Served from a Carved Iced Oyster Bar

Carving Station

Carved Herb de Provence Marinated Angus Sirloin

OR

Carved Filet of Salmon

OR

Roasted Rack of Lamb with Mint Jelly *

OR

Roasted Turkey with Stuffing and Fresh Cranberry

OR

Whole Roasted Miso Crusted Chilean Sea Bass

Sushi Station

Nigiri Sushi including Tuna, Yellow Tail, Smoked Salmon,
Eel, Shrimp, Fluke and Spanish Mackerel

Roll Sushi including California Rolls, Tuna, Spicy Tuna,
Salmon Avocado, Eel and Cucumber & Vegetable

Raw Bar

Little Neck Clams, Blue Point Oysters,
Snow Crab Claws, U-12 Shrimp

Cocktail Sauce, Oysterettes, Freshly Grated Horseradish

Lemon Halves in Cheese Cloth and Sauce Mignonette

*Caviar Station **

A selection of American Caviars served from an ice sculpture
With Frozen Vodka

Blinis, Egg White, Egg Yolk, Capers, Toast Points and Crème Fraiche

Taqueria Station

Braised Chicken and Pork

Carne Asada

Served with Freshly made guacamole, crème fraiche, salsa verde

Salsa rojo, cheese, cut radish, and cilantro.

Accompanied by a selection of Chilled Tequilas

** Additional Charges may apply depending upon the food and beverage price.
All prices determined by market price at the date of functions.*

DINNER MENU

FIRST COURSE

(Please select one (1))

All salads are served with an assortment of fresh rolls and butter

California Apple Salad

Endive, Walnuts, Dried Cranberries, Apple, Crumbled Feta
Dressed on mixed greens and tossed with a Raspberry Vinaigrette

Asian Pear Salad

Mixed Bitter Greens, Chopped Pecans, Golden Raisins, Crumbled Bleu Cheese
With a Honey Dijon Dressing, Topped with Sweet Asian Pears

Roasted Beet Salad

Roasted Beets with Goat cheese, Walnut, and Orange Slices
Drizzled in fresh Extra Virgin Olive Oil

Italian Shrimp Salad

Grilled Shrimp, Baby Greens, finely diced Green bean, Tomato, and Onion
With a warm Bacon Vinaigrette

*Lobster Salad**

Lobster Claw and Tail with haricot verte
Tossed in a lemon vinaigrette

Pumpkin Ravioli

Served with a Brown Butter Sage Sauce

ENTRÉE

Please select three (3); one Red Meat, Fish, and Chicken

Maple Braised Short Rib

Individual Filet Mignon with a Port Reduction

Sliced Tenderloin with Hollandaise

Herb Crusted Rack of Lamb with Natural Jus and Rosemary *

Roasted Veal Chop served with Cremini mushrooms *

Filet of Halibut with Capers and Lemon

Roasted Sea Bass with Cherry Tomatoes, Green Olives, and Olive Oil

Seared Arctic Char with a Red Wine Reduction

Dijon and Horseradish Crusted Filet of Salmon

Miso-Glazed Chilean Sea Bass

Chicken Milanese

Roasted Chicken with a Beurre-Blanc Caper Sauce

Soy Glazed Chicken Breast

Pan-seared Chicken with Garlic White Wine sauce

(Vegetarian option available upon request)

ACCOMPANIMENTS

(Please select two (2))

Creamed Spinach
Crispy Onions
Sautéed Spinach
Roasted Potatoes
Burnt Broccoli
Roasted Brussel Sprouts
Grilled Asparagus
Steamed Vegetable Medley
Pan-seared Polenta

Stuffed Mushrooms
Roasted Sweet Potato
Garlic Tossed Haricot Verte
Baked Potato
Jeweled Rice Pilaf
Garlic Mashed Potato
Garlic Broccoli Rabe
Orange & Ginger Laced Sweet Mashed
Peter Luger Potato

DESSERT

All guests will enjoy a Signature Woodmere Cookie Platter on each table
Tea and Coffee Service
Wedding Cake Included

Plated Dessert:

(Please select one additional (1) plated option)

Warm Chocolate Molten Gateau

Crème Brulee with Fresh Berries

Individual Tiramisu with Fresh Berries

Chocolate Mousse Duo

Moist Chocolate Cake Layered with Creamy Chocolate and Vanilla Bourbon Mousse
White Chocolate Rice Crispies in the Center

Warm Apple Crisp with Vanilla Ice Cream and Bourbon Caramel

OR

Passed Desserts:

(Please select four (4))

Warm Oven Fresh Brownies

Miniature Chocolate Chip Cookies with Shots of Cold Milk

Fried Oreos

Miniature Strawberry Short Cakes

Cheesecake Lollipops

Fruit Skewers

Miniature S'mores

Miniature Ice Cream Cones

Donut Bites

Chocolate Dipped Strawberries

BEVERAGES

The Bars will remain open for complete beverage service throughout your affair and our waiters will take drink orders tableside throughout the evening.

Sparkling wine will be poured for your toasts.

LIQUOR

Glenlivet 12 year, Dewar's, Johnnie Walker Black, Beefeater, Bombay Sapphire, Tanqueray Gin, Canadian Club, Jack Daniels, Jameson, Seagram's 7, Absolut, Ketel One, Stolichnaya, Grey Goose, Bacardi, Meyers Rum, Captain Morgan's, Jose Cuervo Gold Tequila, Patron Silver Tequila, Knob Creek, Makers Mark, Dry and Sweet Vermouth, Triple Sec, Sour Apple Pucker, Amstel Light, Heineken, Blue Moon Ale, Budweiser, Bud Light, Corona, Brooklyn Lager, Coke, Diet Coke, Ginger Ale, Sprite, Mineral Water

Sparkling, House Red and White Wine—Determined Seasonally

