

## *The Swan Club Estate Menu*



*Artfully created butler passed hors d'oeuvres*

### *Seafood Wellington*

*savory baked puff pastry filled with a mushroom duxelle, fresh herbs and fresh seafood*

### *Mediterranean Chicken Kebabs*

*herb lemon marinated chicken and vegetable skewers*

### *Phyllo Wrapped Cocktail Franks*

*beef cocktail franks wrapped in a flaky phyllo served with a honey mustard*

### *Crispy Coconut Shrimp*

*flaky coconut battered fried shrimp with a sweet chili dip*

### *Beef Tenderloin on Blue Cheese Crostini*

*seared tenderloin on blue cheese crostini with horseradish aioli*

### *English Cucumber Cup*

*cucumber cups stuffed with chickpea and roasted pepper hummus*

### *Crispy Arancini with Balsamic Glaze*

*truffle, fresh herbs, and wild mushroom crispy risotto ball*



*Enhance Your Guests Experience by Adding the Following*

*All items \$15 PP*

*Individual*

*Montauk Lobster Roll \$7*

*Jumbo Shrimp Cocktail \$7*

*Garlic Crusted Baby Lamb Chops \$10*



*Cocktail Hour*

*Villager Tables*

*Charcuterie - Imported Selection of Cured Meats and Cheeses*

*dry aged sweet and hot italian meats*

*huntzman, smoked gouda, pepatto smoked black peppercorn, french brie, english cheddar,*

*manchege, seedless grapes, dried apricot, figs, walnuts and truffle honey*

*Cold Antipasto Station*



*Fresh Mozzarella and Heirloom Tomato*

*basil pesto and balsamic glaze*

*Marinated Sun Dried Tomatoes*

*shaved garlic, fresh herbs, spices, olive oil, cracked black pepper*

*Roasted Peppers*

*traditional house roasted red peppers*

*Fresh Tomato Bruschetta*

*toasted garlic, balsamic vinegar and olive oil*

*Artichoke Hearts*

*garlic infused and fresh basil*

*House Marinated Olives*

*a mediterranean medley of olives with toasted garlic, red chili flakes and rosemary*



### *Additional Offerings*

*vegetable crudité with creamy parmesan ranch dip, roasted beet salad, greek orzo salad, chickpea kale and sweet corn salad, stuffed cherry peppers, house baked parmesan and herb crostini, seasonal fruit display, fresh baked breads ciabatta, semolina and baguettes*



### *Hot Food Station*

*fried calamari with fra diavolo sauce  
chicken francese, sun dried tomatoes and tri color pepper sauté  
hand rolled eggplant rollatini  
house-made meatballs "sicilian style"*



### *Pasta Station*

*Penne Vodka Sauce  
crushed plum tomatoes, shallots, cream vodka and basil  
Tri Color Cheese Tortellini Alfredo  
creamy parmesan sauce, white wine, basil and cracked pepper*

### *Swan Club Carving Station*

*carving board - choice of 2  
grilled certified angus steak, horseradish cream  
roast maple glazed turkey - port cranberry relish  
sweet and tangy bourbon honey glazed ham  
rosemary roasted leg of lamb - mint wasabi  
fresh cut corned beef, honey mustard glaze*

*Accompanied by: seasoned potato wedges and sautéed seasonal vegetables*

*Specialty Station, Choose One of Your favorite Station  
(each additional station \$750 up to 100 guests)*

### *Asian Favorites*

*chicken and vegetable stir-fry, sweet and sour shrimp, vegetable fried rice, fried chicken pot stickers, eggrolls, crispy noodles, fortune cookies and assorted dipping sauces*

### *Greek Tradition*

*spanakopita, spiced lamb kofta tzatziki sauce, souvlaki, lemon potato lentil and mint salad, moussaka, hummus, pita and tzatziki sauce*

### *Italian Coast*

*grilled sausage and broccoli rabe, chicken parmesan  
pinot grigio steamed mussels, sliced garlic, herbs and red pepper flakes, filet oreganata,  
garlic, white wine, herbs and seasoned bread crumbs, tortellini pesto salad*

### *Caribbean Feast*

*jerk spiced chicken, pineapple rice, jamaican beef patties, caribbean pepper pot stew with  
mango pineapple salsa, conch and caribbean salad*

### *Mexican Taco Stand*

*taco station beef, chicken, chorizo, shredded lettuce, pico de gallo, avocado, queso fresco  
radish and cilantro, chicken mole, flour tortilla and rice and beans*

### *South American Street Foods*

*empanadas, platano maduro con crema, patacones (fried green plantains), street corn  
with lime butter and cilantro, carne guisada, traditional rice and beans*

### *The Teen Sensations*

*beef sliders, nathan's hot dog sliders, french fries, mozzarella sticks, chicken fingers,  
mac and cheese, flat bread pizza*

### *Kosher Corner*

*potato latkes, stuffed cabbage, vegetable kugel, mini knishes, deli style pastrami with rye  
bread, sriracha deviled eggs*

*Plated Appetizer Choice of*

*Caesar Salad*

*romaine lettuce, crispy croutons and shaved parmesan with a classic caesar dressing*

*Field Green Salad*

*mixed greens, grape tomatoes sliced cucumber, julienne carrots with house-made raspberry vinaigrette dressing*

*Zesty Greek Salad*

*diced lettuce, cucumber, sliced red onion, stuffed grape leaves, kalamata olives, grape tomatoes, feta cheese crumbles with a red wine vinaigrette*



*Pasta Course*

*Cavatelli Carbonara*

*parmesan cream sauce, pancetta, peas and shallots*

*or*

*Rigatoni Filetto Di Pomodoro*

*crushed plum tomatoes, onion, garlic, white wine*



*Or*

*Duet Selection \$5pp*

*Buratta and Prosciutto*

*creamy buratta and sliced prosciutto over an arugula salad and vinaigrette dressing*

*Or*

*Grilled Shrimp Skewer and Spinach*

*grilled shrimp, tomato and red onion over silky spinach with sweet potato croutons and apple cider dressing*



## *Main Course*

### *Grilled Filet Mignon*

*wild mushroom demi glace*

*(traditionally plated at a temperature of medium rare)*

### *Pan Seared Free-Range Chicken*

*fine herb - parsley - chives - tarragon - chervil*

### *Mediterranean Stuffed Chicken Breast*

*baby spinach and feta cheese*

### *Atlantic Miso Honey Salmon*

*tarragon, ponzu beurre blanc*

### *Wild Center Cut Swordfish*

*"vera cruz" style tomato, olives, capers and parsley*

### *Stuffed Pepper*

*paella style saffron rice, beans, onions, wild mushrooms*

*(chef's principal plate accompaniments)*

*truffle smashed, red & white bliss potatoes*

*seasonal sautéed vegetables*

*Intermezzo, A Refreshing Lemon Mint Sorbet*

*Coffee Service*



*Occasion Cake*



*Premium Open Bar, Domestic and Imported Beer and Soft Drinks*



*Red and White Wines on Each Table*