



The Swan Club Estate Menu

Artfully created butler passed hors d'oeuvres
Choice of 5

Bloody Mary Jumbo Shrimp Cocktail
steamed chilled jumbo shrimp with bloody mary cocktail sauce

Beef Tenderloin on Blue Cheese Crostini
seared tenderloin on blue cheese crostini with horseradish aioli

Pan Seared Thai Chicken
Thai orange glaze on bed of peanuts

Chicken Satay
spicy cranberry barbecue glazed grilled chicken skewers

Red Caviar Tornado
red caviar wheel with creme fraiche and micro greens

Asian Spring Rolls
golden crispy fried vegetable spring rolls with a tangy plum sauce

Phyllo Wrapped Cocktail Franks
beef cocktail franks wrapped in a flaky phyllo served with a honey mustard

Roasted Pepper Hummus
red pepper hummus on a cucumber medallion with sour cream and micro greens

Mac and Cheese Spoons

creamy mac and cheese spoon with a crispy crumb topping

Spinach Pie Bites

spinach and feta cheese squares on a flaky phyllo dough crisp

Enhance Your Guests Experience by Adding the Following

All items \$15 PP

Individual

Montauk Lobster Roll \$7

Assorted Sushi Rolls \$5

Garlic Crusted Baby Lamb Chops \$10

Cocktail Hour

Shepard's Tables

Charcuterie – Imported Selection of Cured Meats and Cheeses

dry aged sweet and hot italian meats

*huntsman, smoked gouda, pepatto smoked black peppercorn, french brie, english cheddar,
manchego, seedless grapes, dried apricot, figs, walnuts and truffle honey*

Cold Antipasto Station

Fresh Mozzarella and Heirloom Tomato

basil pesto and balsamic glaze

Marinated SunDried 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

Mediterranean Orzo Salad

greek orzo with diced cucumber, onions tomatoes in a light vinaigrette dressing

Chickpea and Three Bean Salad

diced cucumber, red onions, tomatoes in a light vinaigrette dressing

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 marinara sauce

chicken francese, sun dried tomatoes and tri color pepper sauté

steamed mussels fra diavolo

braised chicken cacciatore with olives, peppers and caramelized onions

hand rolled eggplant rollatini

house-made meatballs "sicilian style"



Pasta Station

Penne Vodka Sauce

crushed plum tomatoes, shallots, cream vodka and basil

Rigatoni Primavera

shaved garlic, white wine, mixed vegetables, 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

herb crusted loin of pork with cinnamon apple chutney

Accompanied by: seasoned potato wedges and sautéed seasonal vegetables

Specialty Station, Choose One of Your favorite Station

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 korfta 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 breadcrumbs, 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 Sand

*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, platono 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, flatbread 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

Mozzarella and Tomato With Grilled Vegetables

creamy fresh mozzarella and tomatoes with grilled seasonal vegetables

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

Roasted Garlic Shrimp Oreganata

citrus marinated shrimp with fresh herbs and roasted garlic breadcrumbs

Stuffed Bell Pepper

paella style saffron rice, beans, onions, wild mushrooms

(chefs' principal plate accompaniments)

truffle smashed, red & white bliss potatoes and 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

menu subject to change