



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

huntsman, 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