



# Tappan Zee Reception Style Menu Package

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Four Hour Premium Brand Open Bar Service

Cocktail Hour Consisting Of Butler Passed Hors D'oeuvres,  
Seasonal Chef's Table & Silver Chaffing Dish Selections

Reception Station-Style Dinner Service To Include:  
Salad, Carving, Pasta, Sauté, Wok, Whipped Potato, Etc.

Custom Specialty Cake

Options of indoor & outdoor event space  
for your Cocktail Reception

Customized / Flexible Menus & Pricing

All private events, food and beverage and related services are subject to a  
22% administration fee and 8.375% NY State Sales Tax.

The administration fee is not a gratuity and is retained by the New York Country Club  
to offset administrative and other expenses associated with your function

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# Cocktail Reception

## Butler Passed Hors D' Oeuvres

(Please Select Eight)

Teriyaki Grilled Beef Skewers with Hoisin BBQ Sauce  
Tempura Shrimp Bites with Raspberry & Lime Vinaigrette  
Pistachio Crusted Chicken Skewer  
Mini Kobe Beef Burgers Dressed with Chili Ketchup, Roma Tomato & Pickle  
Mini Pulled Chicken Taco's, Hoisin Sauce  
Maryland Style Lump Crab Cakes Garnished with Chipotle Cream  
Mac & Cheese Poppers with Virginia Ham  
Mini Coney Island Franks with Sauerkraut & Spicy Brown Mustard  
Banh-Mi Spring Rolls with Plum Sauce for Dipping  
Classic Spanakopita  
New Zealand Baby Lamb Chops, Slow Roasted in Red Wine with Mint Demi Glaze  
Gulf Prawns Wrapped in Hickory Smoked Bacon, Drizzled with Honey  
Almond Crusted Imported Brie Cheese with Cranberry Chutney  
Wild Mushroom Arancini, Black Truffle Oil  
Peppercorn Seared Tenderloin of Beef on Crostini with Horseradish Cream  
Chilled Garden Fresh Gazpacho with Avocado Cream, Grissini Stick  
Sweet Potato Puff, finished with a Dusting of Cinnamon & Sugar  
Clams Casino, Onion, Peppers, Rendered Pancetta, Garlic Butter  
Vine Ripened Tomato Bruschetta with Cucumber, Bell Pepper, Red Onion & Basil  
Sesame & Ginger Ahi Tuna Tartar on a Crispy Wonton with Wasabi

## Seasonal Chef's Table

Seasonal Sliced Fresh Fruit  
Farmer's Market Vegetable Basket  
A Fine Selection of Imported & Domestic Cheeses  
An Elaborate Display of Imported Italian Meats  
Fresh Mozzarella & Vine Ripened Tomatoes in a Basil Pesto Vinaigrette  
Roasted Peppers, Artichoke Hearts, Olives and Sun-Dried Tomatoes In Olive Oil & Garlic  
Roasted Wild Mushrooms with Balsamic Glaze  
Marinated & Grilled Summer Vegetable Ragout, Chili Flakes & Fresh Herbs  
Basil Pesto & Parmesan Pasta Salad with Baby Mozzarella & Tomato  
Mediterranean Flatbreads, Focaccia, Lavosh & Grissini Bread Sticks

## From the Chafing Dish

(Please Select Two)

**Kobe Beef Meatballs** Sweet & Sour Sauce  
**Chicken & Shrimp Dijon** over Saffron Rice  
**Steamed New Zealand Mussels** White Wine, Butter & Basil  
**Calamari Fritta**  
**Beef Bourguignon** Medallions of Beef, Cremini Mushrooms, Pearl Onions, Over Pappardelle Noodles  
**Steamed Littleneck Clams** Chorizo in a Pale Ale Broth  
**Seafood Paella** Sautéed Vegetables & Summer Peas Seasoned with Saffron  
**Eggplant Rollatini**  
**Crispy Orange Chicken** Pineapple & Cherries  
**Italian Hot & Sweet Sausage** Bell Peppers & Onions

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# *Cocktail Hour Enhancements*

## **Raw Bar**

**Chilled Gulf Shrimp    Littleneck Clams    Malpeque Oysters    Calamari Salad**  
Tabasco, Lemon, Cocktail Sauce & Drawn Butter  
(Additional \$8pp)

## **Martini Bar**

Assorted premium brand flavored liquors displayed in a grand ice luge  
(Additional \$6pp)

## **Personalized Ice Sculpture**

(Additional \$350)

## **Smoked Fish and Caviar**

**Smoked Scottish Salmon    Smoked Whitefish    Pastrami Smoked Trout    Whitefish Salad**  
**Red, Black & Gold Caviar**  
Diced Red Onions, Capers, Boiled Egg, Horseradish  
Blinis, Party Rye & Pumpernickel, Mini Bagels, Vegetable cream cheese  
(Additional \$12pp)

## **Sushi and Sashimi Display**

Assorted California Rolls: Crab, Salmon, Spicy Tuna, Yellow Tail  
Shrimp, Tuna, Salmon & Eel Sashimi  
Avocado, Pickled Ginger, Soy Sauce & Wasabi  
(Additional \$12pp)

## **Chef Attended Sushi Station**

An Authentically Trained Sushi Chef will hand make an assortment of  
**California Rolls, Sushi & Sashimi**  
Steamed White Rice, Pickled Ginger, Wasabi, Soy Sauce & chopsticks  
(Additional \$18pp)

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# Dinner

## Salad

(Please Select Four)

- Spring Baby Mixed Green Salad** Tomatoes, Cucumbers, Carrots, Croutons, & Balsamic Vinaigrette  
**Classic Caesar Salad** Traditional Accompaniments  
**Baby Spinach Salad** Parmesan, Raspberries, Slivered Almonds, Blue Cheese Dressing & Raspberry Vinaigrette  
**Sesame Noodle Ginger Salad**  
**Curried Chicken & Green Apple Salad With Walnuts**  
**Tri-Color Orzo Salad** Summer Vegetables & Tomato Vinaigrette  
**Basil Pesto Pasta Salad** Cherry Tomato & Baby Mozzarella  
**Tabouleh Salad With Feta Cheese**  
**Moroccan Cous Cous** Black & Gold Raisins With Pine Nuts  
**Marinated Mushroom Salad** Balsamic Vinaigrette  
**Chilled Calamari Salad**  
**Salmon Salad** with Dijon & Dill  
**Black Bean & Corn Salad** with Cumin Sherry Vinaigrette

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## Entree Chef Attended Action Stations

(Please Select Four)

## Carving

- Seared Rib Eye**, Rosemary Au-jus  
**Slow Roasted Braised Brisket**, Merlot Demi Glaze, Au Jus  
**Maple Dijon Glazed Ham** Pommery Honey Mustard  
**Slow Roasted Breast of Free Range Turkey** Brown Giblet Gravy  
**Alaskan Baked Salmon**, Chilled Citrus Yogurt  
**Dried Fruit Stuffed Tenderloin of Pork** Apple Brandy Reduction

## Pasta

(Please Select Two)

- Penne a la Vodka** Prosciutto, Sweet Peas  
**Cavatelli & Broccoli** Garlic & Olive Oil, Parmesan Cheese  
**Rigatoni Bolognese** Shaved Grana Padano, Fresh Basil, Ricotta Salata  
**Tri Color Cheese Tortellini** Baby Tomatoes, Basil Pesto Cream  
**Wild Mushroom Ravioli** Brandy-Herb Cream

## Tuscany

(Please Select Two)

**Shrimp Scampi** Lemon, Garlic, White Wine & Butter

**Chicken Scapariello** Onions, Peppers, Artichoke Hearts

**Luganega Sausage & Broccoli Rabe** Garlic & Oil, Mascarpone Polenta

**Steamed Green Shell Mussels** Chardonnay, Tomato Broth

**Diver Sea Scallops** Plum Tomato Ragout

Marinated Olives, Assorted Italian Breads

## Risotto

(Please Select Two)

**Summer Vegetable** Peas, Bell Pepper, Corn, Tomatoes & Squash

**Wild Mushroom** Portobello, Cremini, Shiitake, with White Truffle Oil & Fine Herbs

**Shrimp & Asparagus** Saffron & Shrimp Broth

**Braised Beef Osso Bucco** Caramelized Onion, Tomato Demi

## A Taste of the Orient

**Korean Grilled Calbi Beef**, caramelized scallions & fresh ginger

**Deconstructed Thai Chicken Lettuce Wraps**

**Vegetable Dumplings   Shrimp Shu Mai   Chicken & Lemon Grass Pot Stickers**

Hibachi fried rice, traditional dipping sauces

## From the Wok

(Please Select Two)

**Vegetable Stir fry** Baby Corn, Snow Peas, Water Chestnuts, Mushrooms, Bell Peppers, Broccoli & Carrots

**Chicken Stir Fry** Broccoli & Red Peppers, Sesame-Ginger Sauce

**Thai Chili Beef** Oriental Vegetables & Thai Chilies in Teriyaki Sauce with Pickled Ginger

**Crispy Wok Fried Shrimp** Baby Arugula, Julienne Carrots, Red Miso Cream

**Pork Bulgogi**, Caramelized Onions & Carrots, Bulgogi sauce

Accompanied by steamed rice, fortune cookies & dipping sauces

## Peking Duck

**Authentic style Peking Duck carved to order**

Rolled in a warm scallion pancake with cucumber slaw & hoisin sauce

Accompanied by vegetable fried rice, soba noodles, pickled ginger & soy sauce

## Brazilian Rodizio Grill

(Please Select Two)

**Garlic & Cilantro Marinated Chorizo Sausage**

**Mojo Marinated Free Range Breast of Chicken**

**Chimichurri Marinated Skirt Steak**, Bell Peppers & Pineapple

**Jalapeno~Lime Crusted Pork Loin**

Open flame roasted, heavily seasoned meats rubbed with chili & garlic

Accompanied by Fried Plantains, Corn Salsa, Black Bean Relish & Guacamole

## Brooklyn Bridge

### Fresh Hot Pastrami, Corned Beef & Brisket

Potato Knishes, Sauerkraut, Kosher Dill Sour Pickles, Coleslaw, Party Rye & Pumpernickel, Spicy Deli Mustard

## Whipped Potato “Martini” Bar

### Whipped Yukon Gold, Mashed Sweet Potato & Purple Peruvian Mashed Potato

Bacon Bits, Scallions, Cheddar Cheese, Broccoli, Crispy Onions, Sautéed Onions, Sour Cream  
Mini Marshmallows, Toasted Pecans, Cinnamon-Sugar

## Vol-au-Ve

(Please Select Two)

**Breast of Chicken Florentine** Sautéed Chicken & Spinach in a Creamy Fontina Sauce

**Beef Tenderloin & Mushrooms** Beef Tips & Wild Mushrooms in a Port Wine Reduction

**Summer Vegetable** Zucchini, Squash, Peas, Tomatoes, Broccoli & Bell Pepper in a Basil Cream Sauce

**Shrimp & Scallop** Sautéed Shrimp & Scallops with Spinach & Tomato in a Lemon Butter Sauce

## Taqueria

(Please Select Two)

Soft Flour Tortillas & Crispy Corn Tacos

Served with Pico De Gallo, Guacamole, Sour Cream & Chives

Black Beans, Sautéed Peppers & Onions, Spanish Rice

**Carnes Asada**, Marinated Grilled Steak

**Pulled Chicken**

**Blackened Shrimp**

**Slow Roasted Pulled Pork**

**Sweet Yucca & Pickled Red Onion**

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## *Dessert*

### Specialty Wedding Cake

~  
Provided by Le Gateau Suisse  
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**A Scrumptious Assortment of Mini Pastries & Petit Fours**  
**Chocolate Dipped Strawberrie**

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# *Dessert Enhancements*

## **Mini Viennese Display**

Seasonal Sliced Fresh Fruit, mini cupcakes, mini pastries & petit fours  
Chocolate dipped strawberries, assorted cookies & brownies  
(Additional \$4pp)

## **Viennese Dessert Display**

An elaborate assortment of rich whole cakes, tortes & pies  
Accompanied by a variety of tartlets candies, fresh sliced seasonal fruits & berries  
dark chocolate sauce & raspberry puree  
Mini pastries & petit fours, chocolate dipped strawberries  
(Additional \$8pp)

## **Chocolate Fondue**

Dark chocolate fountain accompanied with sliced melons, berries & bananas  
Marshmallows, pretzel rods, Vanilla & chocolate pound cakes & cream puffs  
(Additional \$4pp)

## **Gelato Bar**

A selection of 3 flavors  
Presented with chopped nuts, sprinkles, cherries  
Chocolate sauce, caramel sauce, cookie crumbs & more!  
(Additional \$3pp)

## **Belgium Waffle Station**

Prepared to order  
Chocolate & plain Belgium waffles prepared a la minute  
powdered sugar, cinnamon, cinnamon sugar  
Maple syrup, whipped cream, chocolate chips & fresh berries  
(Additional \$4pp)

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# *Exit Stations*

## **Hot Chocolate**

Fresh whipped cream, marshmallows, chocolate shavings  
Cocoa powder, chocolate sticks  
(Additional \$2pp)

## **Hot Apple Cider**

Ginger Bread Cookies  
(Additional \$2pp)

**MINI PIZZA'S, MINI GRILLED CHEESE, KOBE BEEF SLIDERS**

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# Beverag

## **Premium Brand Open Bar (included with wedding menu package)**

<b>VODKA:</b>	Grey Goose, Tito's, Stolichnaya, Assorted Vodka Flavors
<b>SCOTCH:</b>	Johnny Walker Red or Dewar's
<b>RUM:</b>	Bacardi, Captain Morgan's, Malibu
<b>BOURBON:</b>	Jim Beam
<b>WHISKEY:</b>	Seagram's 7, Jack Daniels, Tullamore Dew
<b>GIN:</b>	Bombay or Beefeater.
<b>TEQUILLA:</b>	Jose Quervo
<b>CORDIALS:</b>	Kahlua, Sambuca Romana, Amaretto Disaronno

### **Champagne Toast**

#### **House Red & White Wine**

Table Side Wine Service) (Please select one red and one white)  
Cabernet Sauvignon, Merlot or Pinot Noir ~ Chardonnay, Pinot Grigio or Sauvignon Blanc

#### **Domestic & Imported Beer**

Budweiser, Bud Light, Heineken, Amstel Light, Corona

**Substitutions:** 1 Micro Brew or Specialty Beer

## **Ultra-Premium Brand Open Bar (Additional \$8)**

<b>VODKA:</b>	Grey Goose, Kettle One, Chopin, Belvedere
<b>SCOTCH:</b>	Johnny Walker Black, Macallan 12yr, Highland Park 12yr
<b>RUM:</b>	Bacardi Gold, Captain Morgan's, Malibu
<b>BOURBON:</b>	Makers Mark
<b>WHISKEY:</b>	Seagram's VO, Jack Daniels, Tullamore Dew
<b>GIN:</b>	Bombay Sapphire
<b>TEQUILLA:</b>	Patron Silver
<b>CORDIALS:</b>	Kahlua, Sambuca Romana, Amaretto Disaronno, Chambord, Frangelico, Baileys, Grand Mainer, Patron XO Café, Hennessy

### **Champagne Toast**

#### **House Red & White Wine**

(Table Side Wine Service)  
Choice of Cabernet Sauvignon, Merlot or Pinot Noir ~ Chardonnay, Pinot Grigio or Sauvignon Blanc

#### **Domestic & Imported Beer**

Sam Adams (seasonal), Bud Light, Heineken, Amstel Light, Corona

**Substitutions:** 1 Micro Brew or Specialty Beer