HUDSON WATER Club

HOT LUNCH BUFFET

Choice of one

CHICKEN

Classic Chicken Marsala

Boneless chicken breast sautéed with wild mushrooms in a marsala wine sauce

Chicken with Artichokes

Boneless breast of chicken sautéed with artichoke hearts and mushrooms in a chardonnay mustard sauce

PASTA

Penne Vodka

Penne pasta simmered with sautéed onions, proscuitto, vodka and tomato cream sauce

Rigatoni Bolognese

Rigatoni tossed with a traditional meat sauce made with beef, pork and veal with romano cheese

FISH

Herb Roasted Salmon

Atlantic salmon roasted with fresh herbs, lemon and white wine

Shrimp Scampi

Gulf shrimp sautéed with garlic, lemon, butter and white wine

ALL SELECTIONS INCLUDE

Oven Roasted Potatoes

Vegetable Medley

SALAD STATION

Choice of Two

Caesar

Romaine lettuce with shredded parmesan cheese, croutons and Caesar dressing

Arugula Salad

Baby Arugula greens, shaved red onion. Manchego cheese, toasted pecans and champagne vinaigrette

House Salad

Mesclun greens, cucumbers, carrots, grape tomatoes, balsamic vinaigrette

Spinach Baby

Baby spinach tossed with roasted mushrooms, crispy bacon, crumbled goat cheese, Croutons and reduced balsamic vinaigrette

The Iceberg

Chopped iceberg lettuce topped with marinated tomatoes, bacon, crumbled bleu cheese and bleu cheese dressing

Tomato & Mozzarella

Fresh mozzarella, tomatoes, basil and extra virgin olive oil

Bread Display

DESSERT

Special Occasion Cake

Coffee & Tea

Seasonal Price

Plus tax & Service charge

BUFFET ACCESSORIES

Pasta Station *8*
A Chef attendant will prepare a variety of pastas made to order

Salad Station *5*
A selection of lettuce greens, toppings and dressings tossed to order

Sushi Display *10*
A display of assorted sushi rolls with soy sauce, pickled ginger and wasabi

Carving Stations
A chef attended station with your choice of freshly roasted and carved meats:

Turkey
With cranberry relish
8

Top Sirloin
With au jus and horseradish cream
8

Pork Loin
With warm apple chutney
6

Honey Glazed Ham
With pineapple salsa
6

Leg of Lamb
With mint jelly and rosemary au jus
10

Filet Mignon
With au jus and horseradish cream
12

HUDSON WATER Club

PLATED LUNCH

SALAD

Choice of One

Caesar
Romaine lettuce with shredded parmesan cheese, croutons and Caesar dressing

Arugula Salad
Baby Arugula greens, shaved red onion. Manchego cheese, toasted pecans and champagne vinaigrette

House Salad
Mesclun greens, cucumbers, carrots, grape tomatoes, balsamic vinaigrette

Spinach Baby
Baby spinach tossed with roasted mushrooms, crispy bacon, crumbled goat cheese, Croutons and reduced balsamic vinaigrette

The Iceberg
Chopped iceberg lettuce topped with marinated tomatoes, bacon, crumbled bleu cheese and bleu cheese dressing

ENTRÉE

Choice of Three

Roasted Chicken
Boneless breast of chicken sautéed with artichoke hearts and mushrooms in a chardonnay mustard sauce

Classic Chicken Marsala
Boneless chicken breast sautéed with wild mushrooms in a Marsala wine sauce

Penne Vodka
Penne pasta tossed with sautéed onions, prosciutto, vodka and tomato cream sauce

Rigatoni Bolognese
Rigatoni pasta simmered in a traditional meat sauce with beef, pork and veal

Mushroom Ravioli
Roasted oyster, shitake & portabella mushrooms served in a truffled parmesan cheese sauce

Herb Roasted Salmon
Atlantic salmon dusted with fresh herbs, roasted with lemon, butter and white wine

Crispy Brook Trout
Brussel sprouts, glazed turnips, roasted apples and a apple cider reduction

Chef's Suggestion of Accompaniments to Compliment Each Entrée Selection

DESSERT

Special Occasion Cake
Coffee & Tea

Seasonal Price
Plus tax & Service charge

HUDSON WATER Club

LUNCH ENHANCEMENTS

Soup Course
Freshly made seasonal soups
3
Hot Appetizer Course
Choose from a selection of hot appetizers served individually
5
Family Style Appetizers
Choose two hot appetizers served on family style platters
8

HORS D'OEURVES

One Hour Butler Style Hors D'oeurves
12
Crudite
Assorted raw vegetable & dip
3
International Cheese Platter
A variety of artisan cheeses and crackers
4
Mediterranean
Hummus, feta dip & olives with pita bread
4
Antipasto
Variety of Italian meats, cheese, olives & peppers
6

BAR OPTIONS

Beer, Wine & Soda
Standard Open Bar
Premium Open Bar

DESSERT ACCESSORIES

Viennese Hour
An array of desserts including pastries, cookies, cakes, pies and fruit
10

Chocolate Covered Strawberries
Dark, milk and white chocolate covered strawberries
3
Ice Cream Sundae Bar
Vanilla and chocolate ice cream with a variety of toppings and sauces
4
Cappuccino & Cordial Bar
Espresso, cappuccino and a range of after dinner drinks and cordials