



# Private Event Planning

2018

## *Buffet and Plated Banquet Choices*

- Party Packages includes  
(2 salad options, 2 protein options, 1 pasta option,  
seasonal vegetable, roasted potatoes, dessert, coffee, tea & soda)
- Alcoholic beverages are additional and are charged on a  
consumption basis unless otherwise arranged
- Additional Charges may be applied based on menu selections
- There is a 20 % service charge and a NY sales tax added to all  
private functions

### **Hudson Water Club**

606 Beach Road, West Haverstraw NY 10993

(845)271-4046

# **Stationary Platters**

## *Crudite*

*Assorted raw vegetable & dip*

## *International Cheese Platter*

*A variety of artisan cheeses and crackers*

## *Mediterranean*

*Hummus and feta dip*

*Pepporcini, olives carrots, celery and pita bread*

## *Tomato & Mozzarella*

*Fresh mozzarella, tomatoes, basil and extra virgin olive oil*

## *Cold Italian Antipasto*

*Variety of Italian meats, cheese, olives & peppers*

## *Wood Fired Antipasti Platter*

*Roasted peppers, eggplant, olives, mushrooms, manchego cheese, prosciutto, artichokes*

# **SALAD STATION**

*(choose 2)*

## *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*

## *Romaine & Blue Salad*

*Gorgonzola cheese, cranberries, walnuts, champagne 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, bleu cheese and bleu cheese dressing*

# **Buffet Choices**

## **CHICKEN**

(choose 1)

### **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*

### **Chicken Pesto**

*Sundried Tomatoes, Pecorino Romano Cheese, Basil Pesto Sauce*

## **PASTA**

(choose 1)

### **Penne Vodka**

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

### **Rigatoni Bolognese**

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

### **Mushroom and Cheese Tortellini**

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

### **Penne with Grilled Vegetables**

*Penne pasta tossed in garlic and oil with grilled garden vegetables*

## **Pork**

(choose 1)

### **Roasted Pork Loin**

*Grilled and sliced with hoisin glaze and broccoli*

### **Grilled Pork Flat Iron Steak**

*Apricot mustard glaze*

## **Buffet Choices (cont.)**

### **FISH**

(choose 1)

#### **Herb Roasted Flounder**

*Flounder filet roasted with fresh herbs, lemon and white wine*

#### **Baked Flounder Oreganata**

*Herb and bread crumb topped with lemon butter sauce*

#### **Grilled Salmon** (\$3pp supplemental)

*Grilled Atlantic Salmon basted with a sweet soy glaze*

#### **Shrimp Scampi** (\$4pp supplemental)

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

#### **Blackened Mahi Mahi** (\$4pp supplemental)

*Mango salsa, mango vanilla coulis*

### **Beef**

(choose 1)

#### **Grilled Flank Steak** (\$5pp supplemental)

*Grilled and sliced steak with teriyaki glaze or corn salsa*

#### **Roasted Beef Diane** (\$5pp supplemental)

*Roasted steak with a brandy, shallot cream sauce*

### **ALL SELECTIONS INCLUDE**

*Oven Roasted Potatoes*

*Vegetable Medley*

### **Custom Cake**

**Coffee, Tea and Soda Service included**

# **BUTLER STYLE HORS D' OEURVES**

## **Silver Package** (\$12 per person)

|                                      |                                     |
|--------------------------------------|-------------------------------------|
| <i>Vegetable Quesadillas</i>         | <i>Chicken Sate Skewers</i>         |
| <i>Blackened Chicken Quesadillas</i> | <i>Grilled Portobello Mushrooms</i> |
| <i>Vegetable Spring Rolls</i>        | <i>Crispy Pork Pot Stickers</i>     |
| <i>Bruschetta</i>                    | <i>Vegetable Pot Stickers</i>       |
| <i>Grilled Margarita Pizza</i>       | <i>Mozzarella Sticks</i>            |
| <i>Pork Sate Skewers</i>             |                                     |

## **Gold Package** (\$14 per person)

|                                      |                                  |
|--------------------------------------|----------------------------------|
| <i>Crispy Asparagus &amp; Asiago</i> | <i>Petite Quiche</i>             |
| <i>Pear &amp; Brie in Phyllo</i>     | <i>Beef Frank in Puff Pastry</i> |
| <i>Seafood Mushroom Caps</i>         | <i>Spanakopita</i>               |
| <i>Brie in Puff Pastry</i>           | <i>Antipasto Skewer</i>          |

## **Platinum Package** (\$17 per person)

|                        |                                     |
|------------------------|-------------------------------------|
| <i>Crab Rangoon</i>    | <i>Black Angus Sliders</i>          |
| <i>Clams Casino</i>    | <i>Prosciutto Wrapped Asparagus</i> |
| <i>Mini Crab Cakes</i> | <i>Scallops Wrapped in Bacon</i>    |