

2022 EVENT MENU



CONTINENTAL BREAKFAST BUFFETS

PRICED PER GUEST / MINIMUM OF 12 GUESTS

INCLUDES GOURMET COFFEE & HOT TEA

AM Express 10

Fresh Baked Danish & Muffins Served with Seasonal Fresh Fruit

Rise & Shine 14

Fresh Baked Muffins & Cinnamon Rolls, Low Fat Yogurt, Strawberries with Dipping Sauce & Assorted Mini Quiche

Classic 18

Scrambled Eggs, Bacon, Sausage Links, Cheesy Hash Browns, Fresh Baked Muffins & Seasonal Fresh Fruit

The Brook 20

Scrambled Eggs with Cheddar Cheese & Chives, Bacon, Sausage Links
Glen Oaks Breakfast Potatoes, French Toast with Syrup, Fresh Baked Danish & Muffins & Seasonal Fresh Fruit

BREAKFAST ENTREES

PRICED PER ENTRÉE

INCLUDES GOURMET COFFEE & HOT TEA

The Oaks 12

Scrambled Eggs, Cheesy Hash Browns, Bacon, Wheat Toast & Fresh Fruit

Glen Oaks Omelet 13

Ham, Cheese, Onions & Bell Peppers Served with Hash Browns & Fresh Fruit

Buttermilk Pancakes 8

Two Pancakes Served with Whipped Butter, Maple Syrup & Choice of Bacon or Sausage Links

Brioche French Toast 12

French Toast with Berry Compote, Maple Syrup & Choice of Bacon or Sausage Links

Fried Egg Sandwich 10

Two Eggs, Bacon, American Cheese on Wheat Toast Served with Fresh Fruit & Breakfast Potatoes

Breakfast Burrito 11

Chorizo, Scrambled Eggs, Pepper Jack Cheese, Hash Browns, & Pico de Gallo Rolled in a Flour Tortilla Served with Fresh Fruit

BRUNCH BUFFETS

PRICED PER GUEST / MINIMUM OF 25 GUESTS
INCLUDES GOURMET COFFEE & HOT TEA

River Works 28

Scrambled Eggs with Cheddar Cheese, Bacon, Sausage Links, O'Brien Potatoes, Raspberry Vinaigrette Salad Bowl, Roasted Baby Carrots & Asparagus, Pan-Seared Chicken Breast with Shiitake Mushroom Glace, Wild Rice Blend, Seasonal Fresh Fruit & Mini Assorted Pastries

South Fork 34

Scrambled Eggs with Peppers, Onions & Cheese, Bacon, Sausage Links, Cheesy Hash Browns Warm Cinnamon Rolls, Strawberry Poppy Seed Salad Bowl, Herb Butter Broccolini, Marinated Flank Steak with House Steak Sauce, Seared Salmon with Lemon Dill Beurre Blanc, Rice Pilaf Seasonal Fresh Fruit & Ice Cream Sundae Bar

BRUNCH STATIONS

PRICED PER GUEST / MINIMUM OF 25 GUESTS
*CHEF-ATTENDANT 100
INCLUDES GOURMET COFFEE & HOT TEA

Omelet Station 10/ **Chef-Attendant Required*

Fresh Eggs, Ham, Bacon, Sausage, Onions, Tomatoes, Spinach, Bell Peppers, Mushrooms Jalapeños, Feta Cheese, & Cheddar Cheese (*Available Upon Request: Egg Beaters & Egg Whites*)

Waffle Station 8

Fresh Made Waffles Served with Berry Compote, Chocolate Sauce, Caramel Sauce Maple Syrup, Whipped Cream & Cinnamon Sugar

Build-Your-Own Salad Bar 6

Mixed Greens & Romaine Lettuce Served with Assorted Toppings & Dressings

Build-Your-Own Parfait Station 6

Low Fat Assorted Yogurts, House Granola & Seasonal Berries

Carving Station

*Served with Rolls & Condiments / *Chef-Attendant Required*
Priced Per Guest / Minimum of 25 Guests

Smoked Pit Ham 7

Prime Rib 19

BREAKFAST A LA CARTE

Seasonal Fruit Cup 4

Low Fat Yogurt Cups 3

Fruit, Granola & Low-Fat Yogurt Parfait 6

Assorted Fresh Baked Muffins 16 *priced per dozen*

Assorted Bagels with Cream Cheese 14 *priced per half-dozen*
22 *priced per dozen*

Assorted Danish 18 *priced per dozen*

Assorted Mini Donuts 22 *priced per dozen*

Cinnamon Rolls 18 *priced per dozen*

Caramel Pecan Rolls 18 *priced per dozen*

Assorted Mini Quiche 28 *priced per dozen*

BEVERAGES A LA CARTE

Gourmet Coffee 35 *(per 1.5 Gallon)*
12 *(per ½ Gallon)*

Regular or Decaf Fresh Brewed Coffee with Cream, Sugar & Sweeteners

Iced Tea & Lemonade 18 *(per Gallon)*
9 *(per ½ Gallon)*

Hot Tea 10 *(per ½ Gallon)*

Hot Chocolate 38 *(per Gallon)*

Orange Juice 25 *(per Gallon)*
12 *(per Carafe)*

Cranberry Juice 20 *(per Gallon)*
10 *(per Carafe)*

Apple Juice 20 *(per Gallon)*
10 *(per Carafe)*

Soda & Bottled Water 2 *each*

Sparkling Bottled Water 3 *each*

UNLIMITED BEVERAGE PACKAGE

Half-Day Beverage Package 7 *per person (maximum of 5 hours)*
Unlimited Gourmet Coffee, Hot Tea, Iced Tea, Lemonade, Soda, & Bottled Water

Full-Day Beverage Package 10 *per person*
Unlimited Gourmet Coffee, Hot Tea, Iced Tea, Lemonade, Soda, & Bottled Water

GOURMET "BOXED LUNCH" SANDWICHES

CHOICE OF TWO: COLESLAW, FRUIT, PASTA SALAD, CHIPS, OR COTTAGE CHEESE
 MAKE IT A BOXED LUNCH FOR \$3.50: INCLUDES BOTTLED WATER & COOKIE
 GLUTEN FREE BREAD AVAILABLE UPON REQUEST

Roasted Portabella 12

Roasted Portabella, Hummus, Caramelized Onions, Roasted Tomato & Mozzarella on a Ciabatta Bun

Hickory Smoked Ham 13

White Cheddar, Lettuce, Tomato & Chipotle Mayonnaise on a Ciabatta Bun

Oven Roasted Turkey Breast 13

Swiss Cheese, Lettuce, Tomato & Roasted Garlic Aioli on Whole Wheat Bread

Chicken Club Wrap 14

Grilled Chicken, Bacon, White Cheddar, Lettuce, Tomato & Chipotle Mayonnaise on a Flour Tortilla

Club Sandwich 15

Triple Decker of Hickory Smoked Ham, Oven Roasted Turkey, Bacon, Swiss Cheese
 Cheddar Cheese, Lettuce, Tomato & Garlic Aioli on White Toast

Roast Beef 14

Roast Beef, Pepper Jack Cheese, Arugula, Tomatoes & Horseradish Aioli on a Ciabatta Bun

Italian Hoagie 14

Salami, Pepperoni, Capicola, Provolone Cheese, Lettuce & Tomato on a Hoagie Roll

CUSTOM LUNCH BUFFETS

PRICED PER PERSON / MINIMUM OF 25 GUESTS
 INCLUDES ICED TEA & LEMONADE

Gourmet Soup & Salad Buffet 15

Choice of Salad: Tossed Caesar Salad or Garden Salad with Assorted Dressings
Choice of Two Soups: Minestrone, House Chili (Beef), Fire Chili (Pork), Loaded Baked Potato
 Wild Mushroom Bisque, Italian Wedding, French Onion or Tomato-Basil Bisque
Served with Artisan Breads / Add Assorted Cocktail Sandwiches 5

Deli Buffet 18

Sliced Ham, Turkey & Roast Beef, Assorted Cheeses, Lettuce, Tomatoes, Pickles, Onions
 Assorted Condiments, Bread & Fresh Fruit Display
Choice of Two: Garden Salad, Potato Salad, Coleslaw, House Chips or Pasta Salad

Pasta & Salad Buffet 20

Choice of Salad: Tossed Caesar Salad or Garden Salad with Assorted Dressings
 Penne Pasta, Cheese Stuffed Ravioli, Italian Meatballs, Alfredo Sauce, Marinara Sauce
 Parmesan Cheese, Red Pepper Flakes, & Garlic Bread
Add Chicken Parmesan 5 / Add Grilled Jumbo Shrimp 7

Executive Lunch Buffet 23

Fresh Rolls & Whipped Butter Served with your Choice of Tossed Caesar Salad or Garden Salad
 with Assorted Dressings; One Entrée, One Vegetable Side & One Starch Side

Premium Lunch Buffet 26

Fresh Rolls & Whipped Butter served with your Choice of: Tossed Caesar Salad or Garden Salad
 with Assorted Dressings; Two Entrees, Two Vegetable Sides & One Starch Side

SALAD ENTREES

ADD PROTEIN TO YOUR SALAD: CHICKEN BREAST 6 / SHRIMP (5) 8 / SALMON 8

Garden 10

Field Greens with English Cucumbers, Carrots, Cherry Tomatoes, Shaved Red Onions
Seasoned Croutons & Choice Dressing

Caesar 12

Romaine Lettuce Tossed with Shaved Parmesan, Seasoned Croutons, Cherry Tomatoes
& Classic Caesar Dressing

DRESSING OPTIONS: RANCH / FRENCH / BLEU CHEESE / BALSAMIC / ITALIAN / HONEY MUSTARD
CREAMY GARLIC PARMESAN / THOUSAND ISLAND / POMEGRANATE VINAIGRETTE
HONEY-POPPY SEED VINAIGRETTE / RASPBERRY VINAIGRETTE / STRAWBERRY VINAIGRETTE

PLATED LUNCH ENTREES

SERVED WITH CHOICE OF TWO SIDES, CAESAR OR GARDEN SALAD & FRESH BAKED ROLLS
PLEASE NOTE ALL BEEF ENTREES ARE COOKED TO THE SAME TEMPERATURE

Cranberry Almond Chicken 18

4oz. Cranberry-Almond Crusted Chicken Served with Champagne Beurre Blanc

Pretzel Chicken 18

4oz. Pretzel Crusted Chicken Breast Served with Honey Mustard Aioli

Pork Tenderloin (GF) 20

Sliced Pork Tenderloin Served with Sauce Robert

Pan Seared Salmon (GF) 22

5oz. Salmon Served with Sherry Leek Cream Sauce

Shrimp Skewer (5) (GF) 22

Pancetta Wrapped Shrimp Skewer Served with Raspberry BBQ Sauce

Beef Bourguignon (GF) 24

Beef Tips, Caramelized Onions & Mushrooms in a Veal Reduction

Pan Seared Tempeh 17

Pan Seared Tempeh, Oregano Roasted Fingerling Potatoes, Sautéed Mushrooms &
Roasted Red Peppers Tossed with Lemon Caper Sauce

Roasted Vegetable Medley (GF) 17

Roasted Brussels Sprouts, Sweet Potatoes, Red Peppers & Charred Portabella
Tossed in a Maple Balsamic Glace

VEGETABLE SIDES

Sautéed Brussels Sprouts with Bacon & Onions
Steamed Asparagus with Herb Butter
Broccolini with Chile Lemon Butter
French Green Beans Almandine
Rum Glazed Baby Carrots
Tuscan Zucchini & Squash

POTATO & RICE SIDES

Roasted Fingerling Potatoes with Garlic & Herbs
Dauphinoise Potatoes with Three Cheeses
Cheddar Stuffed Roasted Red Potatoes
Yukon Gold Smashed Potatoes
Maple Mashed Sweet Potatoes
Creamy Parmesan Risotto
Rice Medley Pilaf
Saffron Rice

LIGHT BITES, SNACKS & HORS D'OEUVRES

DRY SNACKS

ONE POUND SERVES 20-25 GUESTS

Pretzels 10 per pound	BBQ Mix 12 per pound
Classic Party Mix 12 per pound	Smokey Cheddar Mix 12 per pound
Mixed Nuts 20 per pound	Hot Mustard Mix 12 per pound
Assorted Chocolates 10 per pound	

LIGHT BITES & MEETING SNACKS

PRICED PER SERVING / MINIMUM OF 12 GUESTS

Build-Your-Own Parfait Station 7	Low Fat Assorted Yogurts, House Granola & Seasonal Berries
Sweet & Salty Station 8	M&M's, Skittles, Gummy Bears, Granola, Pretzels, Peanuts & Popcorn
Health Market Station 12	Trail Mix, Seasonal Fresh Fruit Display, Vegetable Crudité & Homemade Hummus

GOURMET HORS D'OEUVRES DISPLAYS

PRICED PER SERVING / MINIMUM OF 12 GUESTS

Seasoned Homemade Chips & Ranch Dip 2
Seasonal Fruit & Berries 4
Crudité of Fresh Vegetables & Dip 4
Spinach Artichoke Dip & Pita Chips 5
Roasted Red Pepper Hummus & Pita Chips 5
Shrimp Cocktail on Ice Display with Lemons & Cocktail Sauce 7 (3 pieces per serving)
Sesame Sashimi Tuna Display with Wontons 7
Cold Smoked Salmon Display 7
Domestic Cheese Display 7
Gourmet Cheese Display 10 price may vary based on cheese selection
Antipasto Display Cured Meats, Olives & Nuts 11

COLD HORS D'OEUVRES

PRICED PER PIECE

- Antipasto Skewer* 3
- Salami Cream Cheese Cornucopia* 3
- Roasted Butternut Squash Bruschetta 3
- Grilled Chicken & Avocado Bruschetta 3
- Sriracha Shrimp & Cucumber Canape* 3
- Classic Tomato, Basil & Mozzarella Bruschetta 3
- Cranberry, Brie & Prosciutto Crostini 4
- Crab Salad Tostada with Radish Avocado* 4
- Heirloom Tomato & Ricotta Herb Cheese Bruschetta 4
- Smoked Salmon & Dill Cream Cheese on Marble Rye 4
- Lemon Dill Cream Cheese & Smoked Salmon Pinwheel 4

HOT HORS D'OEUVRES

PRICED PER PIECE

- Italian Meatballs** 1.5
- Boursin Mushroom Caps* 3
- Pork Pot Sticker with Ponzu Soy Sauce 3
- Chicken Satay Skewer with Peanut Sauce* 3
- Teriyaki Glazed Beef Skewer 3.5
- Mini Beef Wellington 4
- Mini Crab Cake with Cajun Remoulade 4
- Teriyaki Pork Belly & Poached Pear Skewer 4
- Bacon Wrapped Shrimp with Sweet Chili Sauce* 4
- Smoked Gouda Arancini with Garlic Tomato Sauce 4
- Mini Bacon Wrapped Steak Bites* 4.5
- Bacon Wrapped Scallop with Sriracha BBQ Sauce* 5

* NOTES THAT ITEM IS GLUTEN FREE. ** NOTES THAT ITEM CAN BE MADE GLUTEN FREE UPON REQUEST. PLEASE INFORM US OF ANY DIETARY RESTRICTIONS. GLUTEN-FREE, DAIRY-FREE AND NUT-FREE OPTIONS AVAILABLE ON REQUEST. PLEASE WORK WITH YOUR COORDINATOR ON DESIGNING THE PERFECT MENU.

DINNER

PLATED SELECTIONS

SERVED WITH CHOICE OF TWO SIDES, SALAD & FRESH BAKED ROLLS

PLEASE NOTE ALL BEEF ENTREES ARE COOKED TO THE SAME TEMPERATURE

SALADS

Garden *Included in Entrée Price*

Field Greens with English Cucumbers, Carrots, Cherry Tomatoes, Shaved Red Onions

Seasoned Croutons & Choice of Dressing

Dressing Options: Ranch, French, Bleu Cheese, Balsamic, Italian, Creamy Garlic Parmesan

Honey Mustard, Thousand Island, Honey-Poppy Seed Vinaigrette, Raspberry Vinaigrette

Strawberry Vinaigrette & Pomegranate Vinaigrette

Caesar *Included in Entrée Price*

Romaine Lettuce Tossed with Shaved Parmesan, Seasoned Croutons, Cherry Tomatoes &

Classic Caesar Dressing

Napa Valley (GF) *Enhancement Fee 3*

Field Greens Tossed with Gorgonzola Cheese, Apples, Candied Pecans, Grapes

Dried Cranberries & Champagne Vinaigrette

Raspberry-Walnut (GF) *Enhancement Fee 3*

Field Greens Tossed with Candied Walnuts, Fresh Raspberries, Carrots & Raspberry Vinaigrette

Spinach (GF) *Enhancement Fee 3*

Spinach Tossed with Strawberries, Carrots, Feta Cheese, Toasted Almonds & Balsamic Dressing

DUET ENTREES

5oz. Pancetta Wrapped Pork Tenderloin & Pan Seared Scallops (2) 42

Pan & Scallops Served with Lemon Caper Sauce

5oz. Filet Mignon & Cranberry-Almond Chicken 46

Pan Seared Filet Served with Bordelaise & Cranberry-Almond Crusted Chicken Breast

Served with Champagne Beurre Blanc

8oz. New York Strip & Grilled Shrimp Skewer (GF) 48

Grilled Strip with Mushroom Cabernet Sauce & 3 Jumbo Grilled Shrimp Scampi

5oz. Filet Mignon & 4oz. Blackened Salmon (GF) 50

Grilled Filet & Blackened Salmon Served with Lafayette Sauce

5oz. Filet Mignon & 5oz. Broiled Lobster Tail (GF) 68

Pan-Seared Filet Served with Beurre Rouge & Lobster Served with Drawn Butter

SINGLE ENTREES

Cranberry-Almond Chicken 32

6oz. Cranberry-Almond Crusted Chicken Served with Champagne Beurre Blanc

Asiago Chicken 32

6oz. Asiago Crusted Chicken Breast Served with Roasted Garlic Tomato Sauce

Roasted Bone-in Chicken (GF) 34

8oz. Chicken Breast Served with Truffle Cream Sauce

Pan Seared Salmon (GF) 36

7 oz. Salmon Served with Lafayette Sauce

Roasted Pork Tenderloin (GF) 33

Sliced Pork Tenderloin Served with Sauce Robert

New York Strip Steak (GF) 10oz 47

Charbroiled Steak Served with Maître D' Butter

Filet Mignon (GF) 6oz 45 / 8oz 52

Pan Seared Filet Served with Bordelaise Sauce

Pan Seared Tempeh 28

Pan Seared Tempeh, Oregano Roasted Fingerling Potatoes, Sautéed Mushrooms & Roasted Red Peppers Tossed with Lemon Caper Sauce

Roasted Vegetable Medley (GF) 28

Roasted Brussels Sprouts, Sweet Potatoes, Red Peppers & Charred Portabella Tossed in a Maple Balsamic Glace

VEGETABLE SIDES (ALL SIDES ARE GLUTEN FREE)

Sautéed Brussels Sprouts with Bacon & Caramelized Onions

Steamed Asparagus with Herb Butter

Broccolini with Chile Lemon Butter

French Green Beans Almandine

Rum Glazed Baby Carrots

Tuscan Zucchini & Squash

STARCH SIDES (ALL SIDES ARE GLUTEN FREE)

Roasted Fingerling Potatoes with Garlic & Herbs

Dauphinoise Potatoes with Three Cheeses

Cheddar Stuffed Roasted Red Potatoes

Yukon Gold Smashed Potatoes

Maple Mashed Sweet Potatoes

Creamy Parmesan Risotto

Rice Medley Pilaf

Saffron Rice

GF=GLUTEN FREE

TO ENSURE QUALITY, MORE THAN TWO PLATED ENTRÉE SELECTIONS MAY INCUR THE FOLLOWING FEES:

GROUPS OF 50 OR MORE GUESTS - \$3 PER PERSON

GROUPS OF 150 OR MORE GUESTS - \$5 PER PERSON

GROUPS OF 250 OR MORE GUESTS - \$10 PER PERSON

CHILDREN'S MEALS

SERVED WITH SEASONAL FRESH FRUIT

Chicken Tenders with Waffle Fries & Dipping Sauces 12

Cheeseburger with Waffle Fries 12

Cheesy Macaroni 10

CUSTOM DINNER BUFFETS

PRICED PER PERSON / MINIMUM OF 25 GUESTS

Pasta & Salad Buffet 28

Choice of Salad: Tossed Caesar Salad or Garden Salad with Assorted Dressings
Served with Garlic Bread, Penne Pasta, Tricolor Cheese Tortellini, Italian Meatballs
Chicken Parmesan, Alfredo Sauce, Classic Marinara, Crushed Red Pepper
Parmesan Cheese & Seasonal Vegetable Medley

Simple Dinner Buffet 37

Choice of Salad: Tossed Caesar Salad or Garden Salad with Assorted Dressings
Choice of One: Chicken or Pork Entrée, One Vegetable Side & One Starch Side
Served with Fresh Rolls & Butter

Executive Dinner Buffet 48

Choice of Salad: Tossed Caesar Salad or Garden Salad with Assorted Dressings
Choice of One: Fish or Steak Entrée, One Vegetable Side & One Starch Side
Served with Fresh Rolls & Butter

Premium Dinner Buffet 52

Choice of Salad: Tossed Caesar Salad or Garden Salad with Assorted Dressings
Choice of Two: Chicken, Steak, Fish or Pork Entrees, Two Vegetable Sides & One Starch Side
Served with Fresh Rolls & Butter

MIX & MATCH / LATE NIGHT STATIONS

PRICED PER PERSON / MINIMUM OF 25 GUESTS / 3 STATION MINIMUM

*CHEF-ATTENDANT 100

Build-Your-Own Salad Bar 7

Mixed Greens & Romaine Lettuce Served with Assorted Toppings & Dressings

Loaded Smashed Potato Bar 8

Yukon Gold Black Pepper Potatoes & Buttermilk Baby Red Potatoes
Served with Assorted Toppings: Bacon, Cheddar, Sour Cream, Green Onions & Whipped Butter

Assorted Pizzas 15 per Pizza / Gluten Free Crust \$2 Enhancement

Homemade Custom Pizzas Cooked Hot & Fresh

Salted Soft Pretzels 6

Served Warm with Assorted Dipping Sauces: Beer Cheese, Dijon Mustard & Queso

Assorted Sliders 12 / Choice of up to Three Sliders (Two Sliders per Serving)

Bacon & White Cheddar Cheeseburger / Classic American Cheeseburger with Pickles
 Slow Roasted BBQ Pork with Vinegar Slaw / Grilled Chicken Breast with Avocado Spread
 Buttermilk Fried Chicken Breast with Remoulade / Italian Meatball with Marinara
 Pesto & Fresh Mozzarella with Roasted Tomatoes / Roasted Portabella with Hummus & Arugula

Cold Seafood Display 20

Crab Claws, Oysters & Shrimp Served with Cocktail Sauce, Lemons, Horseradish
 Remoulade & Tabasco

Build-Your-Own Nacho Bar 12

Julienne Chicken, Ground Beef, Queso, Tortilla Chips, Jalapeños, Olives, Salsa
 Guacamole, Sour Cream, Fresh Pico de Gallo & Shredded Lettuce

Chef-Attended Build-Your-Own Pasta Bar 18 / *Chef-Attendant Required (1 per every 40 guests)

Graziano Sausage, Chicken, Mushrooms, Broccoli, Peppers, Caramelized Onions, Peas
 Pesto, Classic Marinara, Alfredo Sauce, Penne Pasta & Tri-Color Rotini
 Add Jumbo Shrimp 4

Street Tacos 16

Pork Al Pastor, Carne Asada, Chicken, Flour & Corn Tortillas, Salsa Roja, Salsa Verde
 Guacamole, Sour Cream, Jalapeños, Pico de Gallo, Shredded Cheese, Shredded Lettuce
 Cilantro & Diced Onions, Sliced Radish & Lime Wedges

BUFFET OR STATION ADD-ONS**Chef-Attended Carving Station**

*Priced Per Person / Minimum of 25 Guests Per Protein / Chef-Attendant Fee Required
 Served with Rolls & Condiments*

Pork Loin 6

Bourbon Brown Sugar Glazed Ham 7

Roasted Herb Turkey Breast 7

Smoked Beef Brisket 8

N.Y. Strip of Beef 10

Roasted Prime Rib of Beef 17

Roasted Beef Tenderloin 20

SMALL DESSERTS & CUPCAKES

48 HOUR NOTICE REQUIRED FOR ALL DESSERT ORDERS

Mini Cupcakes 1	Standard Cupcakes 2	Mini Cheesecakes 2
Mini Cream Puffs 1.5	Brownies & Bars 2	Mini Eclairs 3
Assorted Macarons 2	Decorated Sugar Cookies 4	Mini Pies 3
Mini Cookies 1	Standard Cookies 1.5	Mini Fruit Tarts 3

SPECIALTY DESSERTS

PRICED PER PIECE / MINIMUM OF 8 GUESTS

- N.Y. Style Cheesecake with Assorted Toppings 6
- Classic Bread Pudding with Vanilla Bean Crème Anglaise 6
- Flourless Chocolate Cake (GF) with Caramel Sauce & Vanilla Bean Whipped Cream 7
- Seasonal Fruit Pie with Vanilla Bean Crème Anglaise 7
- Peanut Butter Mousse Pie with Chocolate Ganache & Whipped Cream 6

DESSERT STATIONS

PRICED PER SERVING / MINIMUM OF 25 GUESTS

- Mini Dessert Station
 - Chef's Choice of Assorted Mini Desserts
 - Two Pieces per Person 6 / Two & a Half Pieces per Person 7 / Three Pieces per Person 8
- Chef-Attended Ice Cream Bar 8
 - Assorted Ice Cream Options with Customized Toppings & Sauces
- Build-Your-Own S'mores 6
 - Graham Crackers, Assorted Chocolates & Marshmallows
 - Made-to-Order by Your Guests

SPECIALTY CAKES, CUPCAKES & MINI CAKES

PRICES DO NOT APPLY TO TIERED OR LAYERED WEDDING CAKES

48 HOUR NOTICE REQUIRED FOR ALL CAKE ORDERS

GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST (PRICES MAY VARY)

Mini Cupcakes 1

Standard Cupcakes 2

Jumbo Cupcakes 3

Quarter Sheet Cake 35 (20-24 Servings)

Half Sheet Cake 55 (45-50 Servings)

Full Sheet Cake 100 (100-110 Servings)

CAKE FLAVORS

TRADITIONAL

Vanilla
Almond
Chocolate
Marble
Lemon
Red Velvet
Strawberry
Confetti

SIGNATURE FLAVORS

Chocolate Hazelnut
German Chocolate
Chocolate Chip
Tiramisu
S'more
Pink Champagne
Italian Cream with Fresh Fruit
Bourbon Pumpkin
Champagne
Carrot Cake
Caramel Macchiato
Lemon Raspberry Swirl
Vegan Chocolate

FROSTING FLAVORS

BUTTERCREAM

Vanilla
Almond
Chocolate
Strawberry
Salted Caramel

ICINGS & OTHER TOPPINGS

Cream Cheese Frosting
Chocolate Ganache
Lemon Glaze
Vanilla Glaze
Peanut Butter Frosting
White Chocolate Ganache
Lemon Curd
Fresh Fruit
Chocolate Mousse

Glen Oaks Specialty Cakes Menu

PLEASE CONTACT OUR IN-HOUSE PASTRY CHEF, LINDSEY RICHARDS, WITH ANY QUESTIONS:
LINDSEY.RICHARDS@GLENOAKSCC.COM

HOSTED BAR PRICING

HOUSE LIQUOR

SINGLE POUR 6
ROCKS/DOUBLE/MARTINI 8

Montezuma Tequila	Canadian Club Whiskey
Gordon's gin	Black Velvet
Smirnoff Vodka	Seagram's 7
Bacardi Silver Rum	Lauder's Scotch
Bacardi Limon	

CALL LIQUOR

SINGLE POUR 7
ROCKS/DOUBLE/MARTINI 10

Tito's Vodka	Jose Cuervo Gold Tequila
Ketel One Vodka	Dewar's
3 Olives Grape Vodka	Jim Beam
Malibu Coconut Rum	Fireball
Captain Morgan Rum	Disaronno Amaretto
Tanqueray Gin	Kahlua
Beefeaters Gin	Bailey's

PREMIUM LIQUOR

SINGLE POUR 9+
ROCKS/DOUBLE/MARTINI 13+

Grey Goose Vodka	<i>*PRICES VARY FOR THE FOLLOWING SUPER PREMIUM:</i>	
Bombay Sapphire Gin		
Hendrick's Gin		
Jack Daniels		
Crown Royal		
Maker's Mark		
Jameson		
Johnnie Walker Red		
Cointreau		
		*Chivas
		*Patron Silver
		*Grand Marnier
		*Glenlivet 12 yr.
	*Macallan 12 yr.	
	*Oban 15 yr.	
	*Talisker 10 yr.	
	*Macallan 18 yr.	
	*Johnnie Walker Black	
	*Johnnie Walker Blue	

BOTTLED BEER

DOMESTIC 5
IMPORT/SPECIALTY 6

Busch Light	Corona
Bud Light	Corona Light
Budweiser	Stella Artois
Coors Light	Guinness
Miller Lite	Heineken
Michelob Ultra	Blue Moon
O'Doul's NA	Lagunitas IPA
	White Claw (can)

DRAFT BEER (180 SERVINGS PER KEG)

DOMESTIC ½ BARRELS 400
IMPORT/SPECIALTY ½ BARRELS 500+

Bud Light	Blue Moon
Budweiser	Fat Tire
Busch Light	Boulevard Wheat
Coors Light	Stella
Miller Lite	Sam Adams
Michelob Ultra	Millstream
	Confluence
	Exile

*ADDITIONAL BOTTLED & DRAFT BEER
OPTIONS AVAILABLE ON REQUEST*

HOUSE WINE: TRIBUTE

BY THE GLASS 7

BY THE BOTTLE 25

RED VARIETALS: Pinot Noir & Cabernet Sauvignon

WHITE VARIETALS: Moscato, Sauvignon Blanc

Pinot Grigio & Chardonnay

*FULL WINE LIST & CUSTOMIZED WINE
PACKAGES AVAILABLE ON REQUEST*

NON-ALCOHOLIC BEVERAGES

Soft Drinks & Bottled Water 2

Red Bull 4

Iced Tea (1 Gallon) 18

Lemonade (1 Gallon) 18

Coffee (1.5 Gallons) 35

SIGNATURE COCKTAILS

BATCH PRICING ONLY / HALF BATCHES AVAILABLE UPON REQUEST
1 BATCH = 180 SERVINGS

APPLE CIDER MULE

Vodka, Ginger Beer & Sparkling Cider with Apple Slice & Cinnamon Stick Garnish 550
Not Served in Copper Cup

MOSCOW MULE

Foundry Vodka, Ginger Beer & Lime Juice with Lime Wedge Garnish 550
Not Served in Copper Cup

IRISH MULE

Jameson, Ginger Beer & Lime Juice with Lime Wedge Garnish 625
Not Served in Copper Cup

CUCUMBER REFRESHER

Cucumber Vodka, Cucumber Simple Syrup, Sprite & Splash of Raspberry Liqueur 600

RUM RUNNER

Light & Dark Rum, Orange Juice, Pineapple Juice & Splash of Grenadine 550

MALIBU ROSÉ SPRITZ

Malibu, Sparkling Rosé Wine & Strawberry Purée with Strawberry Garnish 650

FRENCH 75

Gin, Lemon Juice, Simple Syrup & Champagne 600

BELLINI

Prosecco & Chilled Fruit Puree 600

RED, WHITE, OR ROSE SANGRIA

Red, White or Rose Wine with Seasonal Fruits 600

LA PALOMA

Tequila with Grapefruit Soda 550

MARGARITA ON THE ROCKS

Tequila, Lime Juice & Splash of Cointreau with Lime Wedge Garnish & Salted Rim 550
Add Flavor 50

PERFECT MARGARITA ON THE ROCKS

Milagro, Cointreau, Agave & Lime Juice with a Lime Wedge Garnish & Salted Rim 750

GRAPEFRUIT-GINGER BOURBON SOUR

Bourbon, Ginger Simple Syrup, Grapefruit Juice & Muddled Lime 550

HOT TODDY

Jameson, Honey Water, Cloves & Lemon Wedge Garnish 625
Served in a Styrofoam or Coffee Cup

ALL-INCLUSIVE BAR PACKAGES

PRICED PER PERSON FOR ALL ATTENDING ADULTS FOR UP TO 6 HOURS
ADDITIONAL HOURS \$6 PER PERSON/HOUR

PLATINUM PACKAGE 60

Includes Unlimited Domestic & Imported Bottled Beer, Choice of Two Red & Two White 2nd Tier Wines
Champagne Toast, Premium & Call Mixed Drinks, Soda & Bottled Water

GOLD PACKAGE 50

Includes Unlimited Domestic Bottled Beer, House Wine, Champagne Toast, Call Mixed Drinks
Soda & Bottled Water

SILVER PACKAGE 40

Includes Unlimited Domestic Draft Beer (two flavors), House Wine, Champagne Toast, House Mixed Drinks
Soda & Bottled Water

BEER, WINE & SODA PACKAGE 15 *(PRICED FOR ONE HOUR OF SERVICE)*

Selection of: One Domestic Draft Beer, One Import Draft Beer, One White House Wine Varietal, One Red House
Wine Varietal & Unlimited Soda & Bottled Water

Add \$3 per person for each additional hour

KID'S BEVERAGE PACKAGE 8

Includes Unlimited Soda, Bottled Water & Juice

IT IS AGAINST STATE LAW FOR ANY MEMBER OR GUEST TO BRING LIQUOR OR BEER ONTO THE CLUB PROPERTY.
VIOLATION OF THIS LAW IS A SERIOUS OFFENSE WHICH COULD RESULT IN THE CLUB LOSING ITS LIQUOR LICENSE.

GLEN OAKS COUNTRY CLUB WILL NOT TOLERATE EXCESSIVE ALCOHOL CONSUMPTION ON OUR PROPERTY.
BARTENDERS & GLEN OAKS MANAGEMENT WILL HAVE SOLE JUDGMENT TOWARD ALCOHOL SERVICE.
IF A GUEST OF AN EVENT IS "CUT OFF" FROM BEVERAGE SERVICE BY A GLEN OAKS COUNTRY CLUB EMPLOYEE,
NO ADDITIONAL ALCOHOL WILL BE SERVED TO THAT PERSON UNDER ANY CIRCUMSTANCE.

ALL GUESTS WHO APPEAR TO BE UNDER THE AGE OF THIRTY FIVE WILL BE REQUIRED TO PROVIDE A VALID PHOTO ID.

FUNCTION SPACE:

Function rooms are assigned according to the anticipated number of guests; if the number fluctuates, the Director of Events reserves the right to change location, with notification, to a room better suited for the attendance and type of function.

ADVANCE BOOKING POLICIES:

To book additional rooms in advance for a singular event beyond the recommended space based on the estimated guest count, a room rental fee will be assessed to guarantee the room booking. If the room is not reserved in advance and is available the week prior to your booking, Glen Oaks will gladly open the room at no additional fee.

FINAL GUARANTEE & SETUP DETAILS:

All final menu selections and room setup needs to be submitted by noon on Wednesday the week prior to your event. Additional meals added after this point will incur a \$10 upcharge (per meal added). Room setup edits after this point may incur a setup fee.

MENUS:

Glen Oaks menus include options from which you may make your selections. However, our Director of Events will work with our Executive Chef to customize any menu to better serve your needs. We request that menu selections for large events be finalized a minimum of 30 days in advance. Glen Oaks Country Club will prepare and submit to you a banquet event order (BEO). Terms and conditions of your event will be acknowledged and verified by your signature and returned to Glen Oaks Country Club. In the event of a cancellation, less than 10 days' notice may incur a fee for food. This fee is up to the discretion of the Director of Events and Executive Chef. The following measures are put in place to ensure quality service and event satisfaction for you and your guests:

Groups of 1-10 may order off the ala carte menu

Groups of 11-16 may have a limited menu consisting of 3-4 items approved by the Director of Events which may be ordered by the attendees at the time of the event.

More than 2 plated entrée selections for groups of 50 or more will incur a \$3 enhancement fee per person

More than 2 plated entrée selections for groups of 150 or more will incur a \$5 enhancement fee per person

More than 2 plated entrée selections for groups of 250 or more will incur a \$10 enhancement fee per person

- During holiday season all groups will incur a \$5 enhancement fee if more than 2 plated entrees are selected
- All events with multiple entrée selection must have an entrée card approved by the Director of Events to ensure quality service by Glen Oaks staff
- Private food tastings are available for events upon request. The total cost of the tasting is required to be paid on the day of the tasting unless otherwise stated by the Director of Events

FOOD AND BEVERAGE:

Prices are subject to change according to market availability. All food and beverage services are provided solely by Glen Oaks Country Club. Outside desserts from a professional, licensed baker are permitted for an additional per person fee.

ALCOHOLIC BEVERAGES:

It is against state law and Club policy for any member or guest to bring liquor or beer onto Club property. Violation of this law is a serious offense which could result in the Club losing its liquor license. With prior written approval by the Director of Events, a member or event host may bring bottled wine on premise for consumption during an event and will be billed a minimum of \$15 corkage fee per bottled opened. Glen Oaks Country Club will not serve alcohol to an intoxicated person. Bartenders and Glen Oaks Management will have sole judgement of whether or not any member or guest is intoxicated and whether to continue to serve alcohol to any person. Once any Glen Oaks Country Club employee has "cut off" a member or guest, no additional alcohol will be served to that individual, under any circumstance. All guests who appear to be under the age of thirty-five will be required to provide a valid ID.

LIABILITY:

Glen Oaks does not carry insurance on Members' or Guests' personal property and therefore is not responsible for the loss of property or any other loss sustained by members or their guests in the clubhouse or on the premises. Any expense incurred towards the repair, replacement or excessive clean-up of Club property after private functions may be charged to the final bill. If possible, immediate notification of required charges will be made to the event host prior to their departure. This includes but is not limited to special clean-up of decorations, carpet cleaning, bathroom care, wall repair, window repair, outdoor repair etc. The use of nails, staples, glitter or confetti for decorations in any part of the Club is prohibited. Any items to be hung on the wall or from ceiling must be approved by the Director of Events.

ADDITIONAL REQUIRED FEES:

All member events are subject to a 20% Club Usage Fee, while non-member and member-sponsored events are subject to a 25% Club Usage Fee. Club Usage Fee is calculated on the total final bill which includes all food, beverage and resource services; plus 7% State Sales Tax. The Club Usage Fee is not a gratuity and is in place to ensure that each event has an adequate amount of service staff, necessary culinary members, day-of management, and housekeeping staff to manage all setup and teardown of Glen Oaks provided items; updated and quality china, glassware, silverware, dishwashing services, laundry services; and general clubhouse usage, maintenance and upkeep.

All member catering events are subject to a 20% Catering Fee while non-member & member sponsored catering events are 25% on all food, beverage and resource services; plus 7% State Sales Tax. This fee includes setup, teardown, delivery/travel, proper packaging of food & dishwashing post-event. Additional delivery fees may be added for caterings outside of Glen Oaks gates. Event host will be responsible for directly paying any hired Glen Oaks staff a minimum of \$25 per hour the evening of the event. As noted above, gratuity for bartenders, servers & additional staff is not included in the Club Usage/Catering Fee. Upon request, gratuity charges as specified by the event host may be added to the final bill & directly distributed to the specific staff members.

DEPOSITS:

Glen Oaks will ask for a non-refundable deposit at the time of booking which will go directly toward your final bill.

PAYMENT:

Final payment is due 14 days after the conclusion of your event. All payments are preferred to be submitted via check. Please note a monthly finance charge of 1.5% will be applied to all account balances that are not paid within 30 days of the event date.