

2007 Banquet Menus

Below you will find our banquet menus for 2007.
We will be happy to customize your menu and assist you with your special requests.

CANAPES & HORS d'OEUVRES ~ COLD	\$ per 50
Jumbo Shrimp Cocktail	\$175.00
California Style Sushi Rolls	\$125.00
Golden Gazpacho & Jumbo Lump Crab Shooter	\$90.00
Grilled Asparagus Wrapped in Proscuitto	\$85.00
Southwestern Style Chicken Wrap Canapé with Chipotle Cream	\$70.00
Hurricane Oysters on the ½ Shell Mignorette	\$135.00
Sopprisatta & Provolone Checkerboards "Designa"	\$70.00
Salami & Boursin Coronetts	\$70.00
Spoons of Smoked Salmon Mousse & Caviar	\$85.00
Spoons of Lobster Confit & Caviar	\$95.00
Boursin & Pesto Filled Cherry Tomatoes on Manchego Rondelle	\$85.00
Bruchetta Portobello Tappanade	\$75.00
Bruchetta-Traditional with Tomato, Basil & Fresh Mozzarella	\$75.00
Turkey Mousse on Smoked Cheddar Rondelle	\$65.00
Jicama with Sundried Tomato & Basil	\$65.00
Perona Farms Smoked Salmon Pinwheel on European Cucumber	\$85.00
CANAPES & HORS d'OEUVRES ~ HOT	
Applewood Smoked Bacon Wrapped Shrimp	\$105.00
Applewood Smoked Bacon Wrapped Sea Scallops	\$105.00
Crabmeat Stuffed Mushroom Caps	\$95.00
L.G.C. Casino Style Clams	\$95.00
Coconut Breaded Shrimp with Mango Dipping Sauce	\$105.00
Lollypop Lamb Chops with Rosemary Cabernet Demi	\$155.00
Parmesan Breaded Artichoke Hearts	\$85.00
Miniature Crab Cakes with Remoulade Sauce	\$95.00
Boneless Buffalo Chicken Fritters with Bleu Cheese Dip	\$95.00
Shrimp & Vegetable Spring Roll with Ginger Soy Dipping Sauce	\$105.00
Smoked Chicken Quesadillia with Pico de Gallo	\$105.00
Spanikopita	\$80.00
Mini Beef Wellingtons with Roasted Shallot Demi	\$95.00
Turkey Pot Stickers with Sesame Soy Dipping Sauce	\$105.00

RECEPTION DISPLAYS	
Chilled Seafood Display on ice	\$400.00
Baha Stone Crab Claws, Hurricane Oysters on the ½ Shell, Fresh Shucked Little Neck Clams & Poached Shrimp. Served with appropriate accompaniments & garniture. 50 pieces of each item.	or \$3.25 per piece
Artisan Cheese Display with French Bread & Fresh Fruit	
Select Cheeses from around the world, as well as local varieties. Displayed with fresh and dried fruits.	
Small (25-50 guests)	\$185.00
Medium (50-100 guests)	\$265.00
Large (100+ guests)	\$335.00
Fresh Seasonal Vegetable Crudite	
A colorful display of assorted fresh cut vegetables served with roasted shallot buttermilk dip	
Small (25-50 guests)	\$95.00
Medium (50-100 guests)	\$135.00
Large (100+ guests)	\$185.00
Antipasto	
A display of Mediterranean appetizers to include Italian specialty meats & cheeses, marinated & roasted vegetables, crostinis and gussini bread sticks	
Small (25-50 guests)	\$225.00
Medium (50-100 guests)	\$295.00
Large (100+ guests)	\$370.00
Smoked Seafood Display	
To include award winning Perona Farms smoked salmon as well as smoked trout, scallops, shrimp and mussels. Served with appropriate sauces, garniture, flat bread & crackers	
Small (25-50 guests)	\$195.00
Medium (50-100 guests)	\$225.00
Large (100+ guests)	\$295.00
Bruchetta Bar	
Grilled crostini accompanied by assorted tapponades, roasted garlic puree, white bean ragout, imported olives, sundried tomatoes, freshly graded pecorino, fresh mozzarella nuggets, extra virgin olive oil & more.	
Price based on 50 Guests	\$185.00
Baked Brie	
2 kilo wheel baked in puff pastry with raspberry jam. Accompanied by poached pears, berries & micro greens	
Each	\$150.00
SIT DOWN DINNERS	
Prices include a house salad plus a chef's selection of starch & fresh vegetables, rolls, butter, coffee, tea or iced tea.	

Please Note: If you are planning to give your guest a choice of entrée, additional time will be needed to serve your guests. Additionally we require you to have exact counts of each item with a visual indication at each place setting (i.e. on guest place cards) as to choice.

SOUPS (Hot and chilled)	
Tuscan Style Seven Onion Soup with Parmesan Crostini	\$2.00 pp
Manhattan Style Clam Chowder	\$2.00 pp
New England Style Traditional Clam Chowder	\$2.00 pp
Shrimp & Crab in Lobster, Fennel Broth	\$2.00 pp
Smoked Chicken & Roasted Corn Chowder	\$2.00 pp
Vegetarian Minestrone	\$2.00 pp
Wild Cream of Mushroom with Truffle Essence	\$2.00 pp
Creamy Tomato Basil	\$2.00 pp
Cream of Broccoflower	\$2.00 pp
Lobster Bisque	\$3.00 pp
Clear Broth (Chicken or Vegetable) with Orzo	\$2.00 pp
Chilled Golden Gazpacho in the traditional Andoluse Style	\$2.00 pp
Chilled Gazpacho Avocado	\$2.00 pp
Chilled Potato Leek Vichysois with Cherville Emulsion	\$2.00 pp
Chilled Minted Cucumber Bisque	\$2.00 pp
Chilled Fruit Soups by request	\$2.00 pp
SALADS	
House Salad – Seasonal Mixed Baby Field Greens, Sliced Cucumber, Heirloom Tomatoes and Black Olives	Included
L.G.C. Classic – Wedge of Iceberg Lettuce with Smoked Almonds, Gorgonzola Crumbles, Grape Tomatoes & Cracked Black Pepper	\$3.00 pp
Traditional Caesar – Crisp Romaine tossed with Garlic Croutons, Fresh Grated Asiago Cheese, Caesar Style Dressing & Cracked Black Pepper	\$3.00 pp
L.G.C. Chop Salad – Iceberg and Radiccio chopped with Diced Tomatoes, Bleu Cheese Crumbles, Diced Crispy Applewood Smoked Bacon, Red Onion, Olives & Roasted Peppers. Served with Vinaigrette.	\$3.00 pp
Crisp Baby Spinach Salad with Burmuda onion & Shitake mushroom. Served with House Vinaigrette or Warm Bacon Dressing	\$3.00 pp
Adirondack Salad – Red & Green Oak Leaf Lettuces with Port Poached Pear and Local Goat Cheese. Served with Hazelnut Vinaigrette.	\$3.00 pp
Alternate Dressings Available – Aged Balsamic Vinaigrette, House Italian, Bleu Cheese, Buttermilk Ranch, Thousand Island, French, Russian, Chataue Classique.	

Fruit Salad & Compotes are available upon request.

FOWL ENTREES

Euro Chicken – Semi boneless herb roasted half chicken with a roasted shallot pan jus.	\$40.00 pp
Chicken Carbon – Seasoned airline breast wrapped in thick Applewood smoked bacon with a pomegranate Demi	\$37.00 pp
Chicken Cordon Blue – Flattened chicken breast filled with smoked ham & gruyere. Finished with sauce mornay.	\$38.00 pp
Oscar Style Chicken – Grilled breast topped with fresh asparagus tips and jumbo lump crab meat. Served with garlic aioli	\$37.00 pp
Chicken Breast Antoine – Butterflied breast filled with thinly sliced serano ham and manchego cheese. Topped with a Spanish olive rub crust and baked. Served with sage au jus.	\$42.00 pp
Duck Two Ways – Tamarind marinated breast, pan seared medium and sliced over Leg Confit. Served with Wild Berry Blood Orange Gastrite.	\$41.00 pp
Oven Roasted crispy semi boneless 1/2 duckling, Served with dark blood orange cherry balsamic sauce.	\$48.00 pp
BEEF, VEAL, LAMB, PORK & VENISON ENTREES	
L.C.G. Private Reserve Roasted Prime Rib of Beef – Served with a fresh baked popover and natural horseradish au jus	\$48.00 pp
N.Y. Style 12 ounce Strip Steak – Charbroiled choice sirloin finished with L.G.C. Special Steak Butter and Crisp Julienne Leeks	\$49.00 pp
Filet – 8 ounce Center Cut Private Reserve Tenderloin Steak, Pan Roasted & Served with White Truffle Infused Wild Mushroom Cabernet Demi	\$49.00 pp
Domestic Lamb Rack – 2 double rack chops, charbroiled & served with Pomery Lamb Jus	\$43.00 pp
Veal Tenderloin – Herb crusted veal tenderloin, pan seared and roasted. Served over savory celery root & Yukon Gold gratin with a sweet onion demi	\$41.00 pp
Braised Veal, Pork or Lamb Osso Bucco - tender braised hind shank served with grenolata & natural jus.	\$39.00 pp
Venison Chop - Oven roasted double loin chop with sweet potato gratinee & natural pan jus.	\$49.00 pp
Seared Elk Medallion - sauteed with wild mushrooms & white truffle enhanced game glace.	\$45.00 pp
Filet & Lobster – A 6 ounce charbroiled filet mignon paired with a 6 ounce cold water lobster tail. Served with appropriate accompaniments.	\$65.00 pp

FRESH SEAFOOD ENTREES	
Pan Seared Black Cod – Crispy & Flaky. Topped with lemon grass scallion butter.	\$37.00 pp
Maple Glazed Filet of Atlantic Salmon – Baked with a hint of fresh cherville & finished with cider scented crème fraische.	\$39.00 pp
Wild Alaskan King Salmon - Pan seared or grilled fillett.	\$39.00 pp
Sesame Crusted Ahi – Fresh tuna steak encrusted in browned sesame seeds, served medium rare to medium, with a ginger infused mandarin relish. Consult Chef for preferred doneness.	\$41.00 pp
Pecan Coated Rainbow Trout filet – with Lemon Hazelnut Butter.	\$36.00 pp
Crab Stuffed Filet of Sole – Sole filets rolled around lump crab and herb filling. Baked with a hint of Chardonnay and finished with lemon burre blanc.	\$39.00 pp
Mahi Mahi Fillet - flame grilled served with soy butter & fresh pineapple salsa.	\$39.00 pp
Fresh Maine Lobster – Choice of preparation.	Market Price
Cold Water Lobster Tail – Choice of preparation.	Market Price
DUETS	
Pair a 4 ounce center cut pan seared beef tenderloin medallion with a cabernet demi-glace with any one of the following:	\$50.00 pp
<ul style="list-style-type: none"> • Chicken Carbon – 4 ounce chicken breast wrapped in Applewood smoked bacon with sage jus 	
<ul style="list-style-type: none"> • Chicken Breast Antione – Butterflied chicken breast filled with Serano ham & manchego, and baked with a Spanish olive crust 	
<ul style="list-style-type: none"> • Marinated grilled boneless chicken breast, with LGC herb butter 	
<ul style="list-style-type: none"> • A double domestic lamb chop with pomery lamb jus 	
<ul style="list-style-type: none"> • Pan seared Black Cod with Lemon Grass, scallion butter 	
<ul style="list-style-type: none"> • Jumbo grilled prawn with plum tomato confit 	
<ul style="list-style-type: none"> • Maple Glazed Filet of Atlantic Salmon lemon scented crème fraische 	
<ul style="list-style-type: none"> • Cold Water broiled Lobster Tail 	
Consult Chef for other desired pairings not listed.	
VEGETARIAN OPTIONS	
	\$26.00 pp

Marinated Grilled vegetable stack with grilled saffron polenta, roasted red bell pepper coulis and basil oil	
Roasted Portobello with white bean ragout	
Wild mushroom risotto with roasted shallots and white truffle essence	
Mushroom strudel with goat cheese and pepper coulis	
Chef's choice of pasta	
BUFFETS	
Italian Buffet (minimum of 100 guests)	\$56.00 PP
<i>Cold Items to include:</i>	
Marinated & grilled long stem artichoke hearts, shaved peccorino, black olive tapanade	
Salad Caprese – heirloom tomatoes, fresh mozzarella, chiffonade of fresh opal basil, garlic infused extra virgin olive oil	
Seasonal grilled vegetable display with aged balsamic drizzle and garlic crisps	
Roasted fingerling potato salad with vinaigrette	
<i>Hot Items to Include:</i>	
Pan seared chicken breast with white bean ragout and roasted red bell pepper pesto	
Scampi style haddock with toasted orzo and tomato confit	
Roast strip loin of beef with Yukon Gold & Celerak mash	
Chef's choice of pasta creation	
Ratatouillie - braised eggplant & summer squashes in a tomato, pepper sauce with garlic	
Buffet Number 2 (minimum of 100 guests)	\$63.00 PP
Choice of plated soup or house salad	
Beef Choice: (choice of 1 selection)	
Roasted strip loin with toasted shallots and salsify red skin potato mash, natural jus	
Sliced roast tenderloin of beef with wild mushroom cabernet demi and crisp leeks – root vegetable gratin	
Grilled petit N.Y. Strip loin steak with L.G.C. steak butter and red onion compote, oven herb roasted fingerling potatoes	
Chicken & Poultry Choice: (choice of 1 selection)	
Euro Chicken – Semi boneless chicken quarters, herb rubbed and roasted, with natural pan jus and toasted Moroccan cous cous	

Duck Two Ways – Tamarind rubbed Muscovy breast, crispy seared over leg confit with wild berry citrus emulsion and sweet potato hash	
Chicken Breast Carbone – Airline chicken breast wrapped in Applewood smoked bacon with pomegranate drizzle and toasted tri color orzo	
Seafood Choice: (choice of 1 selection)	
Oven roasted cod – with lemon grass cherville butter and new potato medley	
Crabmeat stuffed filet of sole – with lemon burre blanc and coconut scented Jasmine rice	
Pecan crusted rainbow trout – with maple butter and Adirondack grain medley	
Mediterranean Buffet: (minimum of 100 guests)	\$59.00 pp
Choice of Pasta Fagiole, Vegetable minestrone or Tuscan style seven onion soup with parmesan	
Caesar salad tossed live – crisp Romaine, garlic croutons, traditional Caesar dressing and aged pecorino parmesan	
Antipasto display to include tapas and bruchetta, specialties, imported charcutiere artisan style farmer cheeses, tapanades, marinated grilled and roasted Mediterranean vegetables, crostini & foccota breads and imported olives	
Hot Items to Include:	
Authentic ciopino – shrimp, scallops, mussels, littleneck clams and chunks of fresh assorted steak fish in a rich tomato saffron broth with shaved fennel & chippolini onions	
Brasciole – Thin cuts of choice sirloin wrapped around a mild sausage filling with pine nuts and fresh provinciale herbs. Slowly braised and finished in a rich tomato demi. Served with Milan style risotto with porcini mushrooms	
Chicken Valdostana – boneless breast, pan seared and topped with thinly sliced prosciutto & aged provolone, a hint of sage and finished with a Portobello Marsala sauce. Served with Roasted red bell pepper polenta	
Eggplant & Zucchini Provencale	
Dessert: Choice of Tiramisu or Espresso Cheesecake	
Steak & Lobster Buffet (minimum of 100 guests)	\$80.00 pp
Served:	
Traditional shrimp cocktail, Family style steamed clams with drawn butter & lemon, corn bread & roll montage, Cabbott whipped butter	

Buffet:	
Assorted smoked seafood display to include award winning Perona Farms smoked salmon with cucumber caper relish and Dijon horseradish cream	
Artisan cheese display – Local farmer and imported cheeses with fresh fruit and French bread	
Heirloom tomato & red onion salad	
New England style clam chowder with oyster crackers	
Salad bar of seasonal mixed greens, assorted salad bar toppings, chef's choice of dressings	
Served Entrée:	
L.G.C. private reserve filet of beef tenderloin with steak butter along with half Maine lobster, filled with seafood stuffing. Accompanied by lemon & drawn butter	
Served Family Style:	
Salt potatoes & chef's choice of seasonal fresh vegetables	
LIVE CARVING STATIONS (minimum of 75 guests)	
All carved items are accompanied by appropriate garniture.	
Oven roasted tenderloin of beef with whole grain mustard & horseradish Bordelaise	\$15.00 pp
Roast sirloin of beef with wild mushroom demi & L.G.C. steak butter	\$14.00 pp
Herb crusted, slow roasted steamship of veal	\$15.00 pp
Semi boneless, rosemary roasted Colorado leg of lamb with garlic & fresh mint infused natural jus	\$12.00 pp
Roast pork loin with natural pan jus & mango papaya chutney	\$10.00 pp
Baked maple glazed Virginia ham with whole grain honey mustard	\$10.00 pp
Atlantic salmon in puff pastry with mushroom duxcell and fresh boursin spinach	\$10.00 pp
Sauce Americane	\$10.00 pp
Herb encrusted, seared and roasted swordfish loin with lemon curd crème fraiche	\$10.00 pp
LIVE COOKING STATIONS (minimum of 75 guests)	
Pasta Bar – chaffing dishes filled with pasta favorites including tri color penne, cheese filled tortellini in addition to fettuccini; Marinara, Alfredo or Bolognese sauces; pancetta, shrimp, clams; assorted vegetables, olives, cheeses; Crostinis & Garlic bread. Accompanied by other favorite pasta toppings	\$14.00 pp

Live Chowder Station – New England, Manhattan or Lobster fennel bases; array of fresh seafood choices; potato, bacon, mushrooms, spiced ham, smoked chicken & roasted corn	\$14.00 pp
Mash Potato Martini Station – Yukon gold, red skin mash, and sweet potatoes; assorted accompaniments including sour cream, Applewood smoked bacon, scallions, assorted cheeses, smoked salmon, mushrooms, salsa & more	\$12.00 pp
Fajita Station – Warm flavored tortillas with Southwestern seasoned chicken or beef; Monterey Jack cheese, pico de gallo, fresh salsa, guacamole, sour cream & shredded lettuce; jalapenos & diced onions.	\$15.00 pp
LIVE SALAD BAR STATION (minimum of 75 guests)	
Caesar Salad Station - Freshly tossed romaine lettuce with garlic herb croutons, fresh grated pecorino, romano and Caesar style dressing. Condiments will include parmesian, diced tomatoes, imported olives with a peppermill. Anchovies are also available.	\$3.25 pp
Spinach Salad Station - Fresh baby spinach leaves with a choice of warm bacon or house herb vinaigrette dressing. Additional toppings: sliced mushrooms, Bermuda onions and crumbled hard cooked egg, crisp pancetta and a peppermill.	\$3.25 pp
Seasonal Mixed Greens Station - Whipporwill Farms baby spicy field greens salad mix with ched's choice of 3 salad dressings. Condiments will include blanched and fresh vegetable salad toppings, sprouts, croutons, grated cheese, olives and more.	\$3.25 pp
Children's Menu Options	
Entrée served with curly fries & pickle. Please choose 1 of the following:	
Hamburger or Cheeseburger	
Hot Dog	
Chicken Fritters with honey BBQ	
Macaroni & cheese	
Band & Photographer's Menu Options	
	\$20.00 pp
Appropriate chef's choice	