

2010 Banquet Menus

Below you will find our banquet menus.

We will be happy to customize your menu and assist you with your special requests.

CANAPES & HORS d'OEUVRES ~ COLD \$ per 50 pieces

- Jumbo Shrimp Cocktail \$185.00*
- California Style Sushi Rolls \$135.00*
- Golden Gazpacho & Jumbo Lump Crab Shooter \$95.00*
- Grilled Asparagus Wrapped in Prosciutto \$90.00*
- Southwestern Style Chicken Wrap Canapé with Chipotle Cream \$75.00*
- Hurricane Oysters on the ½ Shell Mignonette \$145.00*
- Sopprisatta & Provolone Checkerboards "Designa" \$75.00*
- Salami & Boursin Coronets \$75.00*
- Spoons of Smoked Salmon Mousse & Caviar \$90.00*
- Spoons of Lobster Confit & Caviar \$100.00*
- Boursin & Pesto Filled Cherry Tomatoes on Manchego Rondelle \$90.00*
- Bruchetta Portobello Tapenade \$80.00*
- Bruchetta-Traditional with Tomato, Basil & Fresh Mozzarella \$80.00*
- Turkey Mousse on Smoked Cheddar Rondelle \$70.00*
- Jicama with Sundried Tomato & Basil \$70.00*
- Perona Farms Smoked Salmon Pinwheel on European Cucumber \$90.00*
- Mini Antipasto Bruchetts \$90.00*

CANAPES & HORS d'OEUVRES ~ HOT \$ per 50 pieces

- Applewood Smoked Bacon Wrapped Shrimp \$115.00*
- Applewood Smoked Bacon Wrapped Sea Scallops \$115.00*
- Crabmeat Stuffed Mushroom Caps \$100.00*
- LGC Casino Style Clams \$100.00*
- Coconut Breaded Shrimp with Mango Dipping Sauce \$115.00*
- Lollypop Lamb Chops with Rosemary Cabernet Demi \$165.00 (N/A in Wedding Packages)*
- Parmesan Breaded Artichoke Hearts \$90.00*
- Miniature Crab Cakes with Remoulade Sauce \$100.00*
- Boneless Buffalo Chicken Fritters with Bleu Cheese Dip \$100.00*
- Shrimp & Vegetable Spring Roll with Ginger Soy Dipping Sauce \$115.00*
- Smoked Chicken Quesadilla with Pico de Gallo \$115.00*
- Spanikopita \$85.00*
- Mini Beef Wellingtons with Roasted Shallot Demi \$100.00*
- Turkey Pot Stickers with Sesame Soy Dipping Sauce \$115.00*
- Oysters LGC Rockefeller Style \$115.00*
- Roasted Crimini Mushroom Caps Stuffed with Walnuts & Gorgonzola Cheese \$80.00*
- Grilled Mini Beef Brochettes \$100.00*
- Grilled Chicken Brochettes \$90.00*
- Grilled Shrimp Brochettes with Pesto Drizzle \$100.00*

RECEPTION DISPLAYS

Chilled Seafood Display on Ice \$10.95 pp unlimited

*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 \$3.50 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) \$195.00

Medium (50-100 guests) \$285.00

Large (100+ guests) \$355.00

Fresh Seasonal Vegetable Crudités

Colorful display of assorted fresh cut vegetables served w/ roasted shallot buttermilk dip

Small (25-50 guests) \$100.00

Medium (50-100 guests) \$145.00

Large (100+ guests) \$195.00

Antipasto

*Display of Mediterranean appetizers to include Italian specialty meats & cheeses,
marinated & roasted vegetables, crostinis and gussini bread sticks*

Small (25-50 guests) \$235.00

Medium (50-100 guests) \$315.00

Large (100+ guests) \$390.00

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) \$205.00

Medium (50-100 guests) \$235.00

Large (100+ guests) \$315.00

Bruchetta Bar

*Grilled crostini accompanied by assorted tapenades, roasted garlic puree, white bean
ragout, imported olives, sundried tomatoes, freshly grated pecorino,
fresh mozzarella nuggets, extra virgin olive oil & more.*

Price based on 50 Guests \$195.00

Baked Brie

2 kilo wheel baked in puff pastry with raspberry jam.

Accompanied by poached pears, berries & micro greens

Each \$160.00

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)
- LGC Classic*** - Wedge of Iceberg Lettuce with Smoked Almonds,
Gorgonzola Crumbles, Grape Tomatoes & Cracked Black Pepper \$4.00 pp
- Traditional Caesar*** - Crisp Romaine tossed with Garlic Croutons,
Fresh Grated Asiago Cheese, Caesar Style Dressing & Cracked Black Pepper \$4.00 pp
- LGC Chop Salad*** - Iceberg and Radicchio chopped with Diced Tomatoes,
*Bleu Cheese Crumbles, Diced Crispy Applewood Smoked Bacon, Red Onion,
Olives & Roasted Peppers. Served with Vinaigrette. \$4.00 pp*
- Crisp Baby Spinach Salad*** -Bermuda onion & Shitake mushroom.
Served with House Vinaigrette or Warm Bacon Dressing \$4.00 pp
- Adirondack Salad*** - Red & Green Oak Leaf Lettuces with
*Port Poached Pear and Local Goat Cheese.
Served with Hazelnut Vinaigrette. \$4.00 pp*
- Traditional Salad of Caprese*** – Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil
Served over Wild Greens with extra virgin olive oil drizzle & aged balsamic \$4.00 pp
- Alternate Dressings Available - Aged Balsamic Vinaigrette, House Italian, Bleu Cheese,
Buttermilk Ranch, Thousand Island, French, Russian, Château Classic.*
- Fruit Salad & Compotes are available upon request.*

SIT DOWN DINNERS

Prices Include: a House Salad plus Chef's Selection of Starch & Fresh Vegetables, Rolls, Butter, Coffee, Tea or Ice Tea

Please Note: If you are planning to offer your guest a choice of entrée, additional time will be needed to serve your guests. We also request that with the exact counts you have provided of each item chosen, a visual indicator of each item b

FOWL ENTREES

Euro Chicken - Semi Boneless Herb Roasted Half Chicken
with roasted shallot pan jus.

\$43.00 pp

Chicken Carbon - Seasoned Airline Breast
wrapped in thick Applewood smoked bacon with a pomegranate demi

\$40.00 pp

Chicken Cordon Blue - Flattened Chicken Breast
filled with smoked ham & gruyere. Finished with sauce mornay.

\$40.00 pp

Oscar Style Chicken - Grilled Breast topped with fresh
asparagus tips and jumbo lump crab meat. Served with garlic aioli

\$40.00 pp

Rotisserie Style Semi Boneless Half Chicken
With Natural Chicken Jus and Chef's Accompaniments

\$44.00 pp

Chicken Breast Picatta Style
Ala Francaise with Fried Capers and lemon beurre blanc

\$39.00 pp

Turkey Scaloppini
Turkey Breast Filets, lightly breaded and topped with a mushroom,
garlic herbed cream sauce

\$39.00 pp

Oven Roasted Crispy Semi Boneless 1/2 Duckling
Served with dark blood orange cherry balsamic sauce

\$50.00

BEEF, VEAL, LAMB, PORK & VENISON ENTREES

LGC Private Reserve Roasted Prime Rib of Beef

Served with fresh baked popover and natural horseradish au jus
\$50.00 pp

N.Y. Style 12 ounce Strip Steak

Charbroiled choice sirloin finished with LGC Special Steak Butter
Crisp Julienne Leeks
\$53.00 pp

Center Cut Private Reserve Tenderloin Steak

Pan Roasted 8 oz. Filet
Served with White Truffle Infused Wild Mushroom Cabernet Demi
53.00 pp

Roast Château of Certified Black Angus Beef Tenderloin

Sliced Thick & Finished with sautéed oyster mushrooms
\$53.00 pp

Veal Tenderloin

Herb crusted veal tenderloin, pan seared and roasted
Served over savory celery root & Yukon Gold gratin with a sweet onion demi
\$48.00 pp

Braised Veal, Pork or Lamb Osso Bucco

Tender braised hind shank served with grenolatta & natural jus.
\$44.00 pp

Venison Chop

Oven roasted double loin chop
Sweet potato gratinee & natural pan jus.
\$53.00 pp

Seared Elk Medallion

Sautéed with wild mushrooms & white truffle enhanced game glace.
\$48.00 pp

Filet & Lobster

A 6 ounce charbroiled filet mignon paired
with a 6 ounce cold water lobster tail
Served with appropriate accompaniments.
\$70.00 pp

FRESH SEAFOOD ENTREES

Pan Seared Black Cod

Crispy & Flaky, Topped with lemon grass scallion butter.
\$39.00 pp

Maple Glazed Filet of Atlantic Salmon

Baked with a hint of fresh cherville & finished with cider scented crème fraiche
\$42.00 pp

Wild Alaskan King Salmon

Pan seared or grilled fillet
\$42.00 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 temperature
\$44.00 pp

Crispy Seared Chilean Sea Bass

Citrus Scented Butter Sauce
\$45.00 pp

Pan Roasted Red Snapper Fillet

Tangy Grilled Pineapple & Papaya Salsa
\$42.00 pp

Pecan Coated Rainbow Trout fillet

with Lemon Hazelnut Butter
\$39.00 pp

Crab Stuffed Fillet of Sole

Sole filets rolled around lump crab and herb filling
Baked with a hint of Chardonnay and finished with lemon beurre blanc
\$42.00 pp

Mahi Mahi Fillet

Flame grilled served with soy butter & fresh pineapple salsa.
\$42.00 pp

Cold Water Lobster Tail

Choice of preparation
\$52.00 pp

DUETS

*Pair a 4 ounce center cut pan seared beef tenderloin medallion
with a cabernet demi glace with any one of the following:
\$54.00 pp*

Chicken Carbon - *4 ounce chicken breast wrapped in Applewood smoked bacon
with sage jus*

Marinated grilled boneless chicken breast
with LGC herb butter

Double domestic lamb chop
with lamb jus

Pan seared Black Cod
with Lemon Grass, scallion butter

Seared Chilean Sea Bass
Citrus Scented Butter Sauce

Jumbo Grilled Prawn
with plum tomato confit

Maple Glazed Filet of Atlantic Salmon
lemon scented crème fraiche

Consult Chef for other desired pairings not listed.

VEGETARIAN OPTIONS

\$28.00 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

Buffet #1 –Italian Buffet- (minimum of 100guests)\$60.00pp

Cold Items to Include:

*Marinated & grilled long stem artichoke hearts,
shaved pecorino, black olive tapenade
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*

Hot Items to Include:

*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
Ratatouille - braised eggplant & summer squashes in a
tomato, pepper sauce with garlic*

Buffet #2- LGC BUFFET- (minimum of 100 guests) \$67.00 pp

Choice of plated soup or house salad

Beef Choice: (choice of 1 selection)

*Roasted strip loin with toasted shallots and
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 LGC 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
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- w/ lemon grass cherville butter and new potato medley
Crabmeat Stuffed Fillet of Sole – w/ lemon beurre blanc and coconut scent Jasmine rice
Pecan Crusted Rainbow Trout – w/ maple butter and Adirondack grain medley*

Buffet #3 - Mediterranean Buffet: (minimum of 100 guests) \$69.00 pp

Choice of Pasta Fagioli, Vegetable minestrone or Tuscan style onion soup w 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, tapenades,
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 Provencal
Dessert: Choice of Tiramisu or Espresso Cheesecake*

Buffet #4 -Steak & Lobster Buffet (minimum of 100 guests) \$85.00 pp

Served Appetizer:

*Traditional shrimp cocktail, Family style steamed clams with
drawn butter & lemon, corn bread & roll montage
Cabot 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 to Include:

*LGC 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*

\$19.00 pp

Roast sirloin of beef with wild mushroom demi & LGC steak butter

\$18.00 pp

Herb crusted, slow roasted steamship of veal

\$19.00 pp

*Semi boneless, rosemary roasted Colorado Leg of Lamb
with garlic & fresh mint infused natural jus*

\$16.00 pp

Roast pork loin with natural pan jus & mango papaya chutney

\$14.00 pp

Baked maple glazed Virginia ham with whole grain honey mustard

\$14.00 pp

*Atlantic Salmon in puff pastry with mushroom duxcell
and fresh boursin spinach*

\$14.00 pp

Sauce Americane

\$14.00 pp

*Herb encrusted, seared and roasted swordfish loin
with lemon curd crème fraiche*

\$14.00 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

\$17.00 pp

Live Chowder Station

New England, Manhattan or Lobster fennel bases; array of fresh seafood choices; potato, bacon, mushrooms, sliced ham, smoked chicken & roasted corn

\$17.00 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

\$15.00 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.

\$18.00 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 parmesan, diced tomatoes, imported olives with a peppermill.

Anchovies are also available

\$4.50 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

\$4.50 pp

Seasonal Mixed Greens Station

Whippoorwill Farms baby spicy field greens salad mix with Chef's choice of 3 salad dressings.

Condiments will include blanched and fresh vegetable salad toppings, sprouts, croutons, grated cheese, olives and more

\$4.50 pp

Children's Menu Options - \$11.00

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 Meal Options - \$23.00

Chef's Choice

