

## 2011 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 \$190.00*
- California Style Sushi Rolls \$140.00*
- Golden Gazpacho & Jumbo Lump Crab Shooter \$100.00*
- Grilled Asparagus Wrapped in Prosciutto \$95.00*
- Southwestern Style Chicken Wrap Canapé with Chipotle Cream \$80.00*
- Hurricane Oysters on the ½ Shell Mignonette \$150.00*
- Sopprisatta & Provolone Checkerboards "Designa" \$80.00*
- Salami & Boursin Coronets \$80.00*
- Spoons of Smoked Salmon Mousse & Caviar \$95.00*
- Spoons of Lobster Confit & Caviar \$105.00*
- Boursin & Pesto Filled Cherry Tomatoes on Manchego Rondelle \$95.00*
- Bruchetta Portobello Tapenade \$85.00*
- Bruchetta-Traditional with Tomato, Basil & Fresh Mozzarella \$85.00*
- Turkey Mousse on Smoked Cheddar Rondelle \$75.00*
- Jicama with Sundried Tomato & Basil \$75.00*
- Perona Farms Smoked Salmon Pinwheel on European Cucumber \$95.00*
- Mini Antipasto Bruchetts \$95.00*

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

- Applewood Smoked Bacon Wrapped Shrimp \$120.00*
- Applewood Smoked Bacon Wrapped Sea Scallops \$120.00*
- Crabmeat Stuffed Mushroom Caps \$105.00*
- LGC Casino Style Clams \$105.00*
- Coconut Breaded Shrimp with Mango Dipping Sauce \$120.00*
- Lollypop Lamb Chops with Rosemary Cabernet Demi \$170.00 (N/A in Wedding Packages)*
- Parmesan Breaded Artichoke Hearts \$95.00*
- Miniature Crab Cakes with Remoulade Sauce \$105.00*
- Boneless Buffalo Chicken Fritters with Bleu Cheese Dip \$105.00*
- Shrimp & Vegetable Spring Roll with Ginger Soy Dipping Sauce \$120.00*
- Smoked Chicken Quesadilla with Pico de Gallo \$120.00*
- Spanikopita \$90.00*
- Mini Beef Wellingtons with Roasted Shallot Demi \$105.00*
- Turkey Pot Stickers with Sesame Soy Dipping Sauce \$120.00*
- Oysters LGC Rockefeller Style \$120.00*
- Roasted Crimini Mushroom Caps Stuffed with Walnuts & Gorgonzola Cheese \$85.00*
- Grilled Mini Beef Brochettes \$105.00*
- Grilled Chicken Brochettes \$95.00*
- Grilled Shrimp Brochettes with Pesto Drizzle \$105.00*

### **RECEPTION DISPLAYS**

#### ***Chilled Seafood Display on Ice \$11.50 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 \$3.75 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) \$200.00  
Medium (50-100 guests) \$290.00  
Large (100+ guests) \$360.00*

#### ***Fresh Seasonal Vegetable Crudités***

*Colorful Display of Assorted Fresh Cut Vegetables  
Served w/ Roasted Shallot Buttermilk Dip  
Small (25-50 guests) \$105.00  
Medium (50-100 guests) \$150.00  
Large (100+ guests) \$200.00*

#### ***Antipasto***

*Display of Mediterranean Appetizers to include Italian Specialty Meats & Cheeses,  
Marinated & Roasted Vegetables, Crostinis and Gussini Bread Sticks  
Small (25-50 guests) \$240.00  
Medium (50-100 guests) \$320.00  
Large (100+ guests) \$395.00*

#### ***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) \$210.00  
Medium (50-100 guests) \$240.00  
Large (100+ guests) \$320.00*

#### ***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 \$200.00*

#### ***Baked Brie***

*2 Kilo Wheel Baked in Puff Pastry with Raspberry Jam.  
Accompanied by Poached Pears, Berries & Micro Greens  
Each \$165.00*

## **MERGER DISPLAYS**

### ***Artisan Cheeses & Crudités***

*A Colorful Selection of Fresh Seasonal Vegetables & Dips  
Displayed Among a Mirage of International Cheeses & Fruits,  
Warmed Fresh Bread Crackers & Crostinis*

*Small \$190.00*

*Medium \$285.00*

*Large \$365.00*

### ***Antipasto & Bruchetta Bar***

*A Flavorful Unification of Two Southern Italian Specialties  
Imported Cheeses & Charcutiere  
Marinated Grilled Vegetables with Assorted Tapenades & Crostini toppings*

*Small \$265.00*

*Medium \$325.00*

*Large \$390.00*

### ***Fresh Fruits & Berries***

*A Vibrant Collection of Tropical & Regional Sliced Fruit & Berries  
Displayed with Flavored Yogurt, Dips & Flat Breads*

*Small \$95.00*

*Medium \$145.00*

*Large \$205.00*

### ***Chilled Smoked Shellfish & Seafood***

*A Wave of Smoked & Poached Fresh & Salt water Delicacies  
A Bounty of Flavorful Accompaniments & Sauces*

*Small \$270.00*

*Medium \$310.00*

*Large \$400.00*

### ***SOUPS (Hot and chilled)***

- Tuscan Style Seven Onion Soup with Parmesan Crostini \$2.25 pp*  
*Manhattan Style Clam Chowder \$2.25 pp*  
*New England Style Traditional Clam Chowder \$2.25 pp*  
*Shrimp & Crab in Lobster, Fennel Broth \$2.25 pp*  
*Smoked Chicken & Roasted Corn Chowder \$2.25 pp*  
*Vegetarian Minestrone \$2.25 pp*  
*Wild Cream of Mushroom with Truffle Essence \$2.25 pp*  
*Creamy Tomato Basil \$2.25 pp*  
*Cream of Broccoflower \$2.25 pp*  
*Lobster Bisque \$3.25 pp*  
*Clear Broth (Chicken or Vegetable) with Orzo \$2.25 pp*  
*Chilled Golden Gazpacho in the traditional Andoluse Style \$2.25 pp*  
*Chilled Gazpacho Avocado \$2.25 pp*  
*Chilled Potato Leek Vichysois with Cherville Emulsion \$2.25 pp*  
*Chilled Minted Cucumber Bisque \$2.25 pp*  
*Chilled Fruit Soups by request \$2.25 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 \$4.25 pp
- Traditional Caesar*** - Crisp Romaine tossed with Garlic Croutons,  
Fresh Grated Asiago Cheese, Caesar Style Dressing & Cracked Black Pepper \$4.25 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 \$4.25 pp
- Crisp Baby Spinach Salad*** -Bermuda Onion & Shitake Mushroom  
Served with House Vinaigrette or Warm Bacon Dressing \$4.25 pp
- Adirondack Salad*** - Red & Green Oak Leaf Lettuces with  
Port Poached Pear and Local Goat Cheese  
Served with Hazelnut Vinaigrette \$4.25 pp
- Traditional Salad of Caprese*** – Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil  
Served over Wild Greens with extra virgin olive oil drizzle & aged balsamic \$4.25 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 be presented.

### **FOWL ENTREES**

**Euro Chicken** - Semi Boneless Herb Roasted Half Chicken  
with Roasted Shallot pan jus  
\$45.00 pp

**Chicken Carbon** - Seasoned Airline Breast  
wrapped in thick Applewood Smoked Bacon with a Pomegranate Demi  
\$42.00 pp

**Chicken Cordon Blue** - Flattened Chicken Breast  
filled with Smoked Ham & Gruyere, finished with Sauce Mornay  
\$42.00 pp

**Oscar Style Chicken** - Grilled Breast topped with fresh  
Asparagus Tips and Jumbo Lump Crab Meat, Served with Garlic Aioli  
\$42.00 pp

**Rotisserie Style Semi Boneless Half Chicken**  
With Natural Chicken Jus and Chef's Accompaniments  
\$46.00 pp

**Chicken Breast Picatta Style**  
Ala Francaise with Fried Capers and Lemon Beurre Blanc  
\$41.00 pp

**Turkey Scaloppini**  
Turkey Breast Filets, Lightly Breaded and topped with a Mushroom,  
Garlic Herbed Cream Sauce  
\$41.00 pp

**Oven Roasted Crispy Semi Boneless 1/2 Duckling**  
Served with Dark Blood Orange Cherry Balsamic Sauce  
\$52.00

**BEEF, VEAL, LAMB, PORK & VENISON ENTREES**

***LGC Private Reserve Roasted Prime Rib of Beef***

*Served with Fresh Baked Popover and Natural Horseradish Au jus*  
\$52.00 pp

***N.Y. Style 12 ounce Strip Steak***

*Charbroiled choice Sirloin finished with LGC Special Steak Butter*  
*Crisp Julienne Leeks*  
\$55.00 pp

***Center Cut Private Reserve Tenderloin Steak***

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

***Roast Château of Certified Black Angus Beef Tenderloin***

*Sliced Thick & Finished with Sautéed Oyster Mushrooms*  
\$55.00 pp

***Veal Tenderloin***

*Herb Crusted Veal Tenderloin, Pan seared and Roasted*  
*Served over Savory Celery Root & Yukon Gold Gratin with a Sweet Onion Demi*  
\$50.00 pp

***Braised Veal, Pork or Lamb Osso Bucco***

*Tender Braised Hind Shank, served with Gremolata & Natural jus*  
\$46.00 pp

***Venison Chop***

*Oven Roasted Double Loin Chop*  
*Sweet Potato Gratin & Natural Pan jus*  
\$55.00 pp

***Seared Elk Medallion***

*Sautéed with Wild Mushrooms & White Truffle Enhanced Game Glace*  
\$50.00 pp

***Filet & Lobster***

*A 6 ounce Charbroiled Filet Mignon Paired*  
*with a 6 ounce Cold Water Lobster Tail*  
*Served with appropriate accompaniments*  
\$75.00 pp

## **FRESH SEAFOOD ENTREES**

### ***Pan Seared Black Cod***

*Crispy & Flaky, Topped with Lemon Grass Scallion Butter*  
\$41.00 pp

### ***Maple Glazed Fillet of Atlantic Salmon***

*Baked with a Hint of Fresh Cherville & finished with Cider Scented Crème Fraiche*  
\$44.00 pp

### ***Wild Alaskan King Salmon***

*Pan seared or Grilled Fillet*  
\$44.00 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*  
\$46.00 pp

### ***Pan Roasted Red Snapper Fillet***

*Tangy Grilled Pineapple & Papaya Salsa*  
\$44.00 pp

### ***Pecan Coated Rainbow Trout Fillet***

*with Lemon Hazelnut Butter*  
\$41.00 pp

### ***Crab Stuffed Fillet of Sole***

*Sole Fillets Rolled around Lump Crab and Herb Filling*  
*Baked with a Hint of Chardonnay and finished with Lemon Beurre Blanc*  
\$44.00 pp

### ***Mahi Mahi Fillet***

*Flame Grilled served with Soy Butter & Fresh Pineapple Salsa*  
\$44.00 pp

### ***Cold Water Lobster Tail***

*Choice of Preparation*  
\$55.00 pp

## **DUETS**

*Pair a 4 ounce Center Cut Pan Seared Beef Tenderloin Medallion  
with a Cabernet Demi Glace with any one of the following:*

*\$56.00 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*

**Jumbo Grilled Prawn**

*with Plum Tomato Confit*

**Maple Glazed Fillet of Atlantic Salmon**

*Lemon Scented Crème Fraiche*

**Crab Stuffed Fillet of Sole** - *Baked with a Hint of Chardonnay & finished with  
Lemon Beurre Blanc*

**Mahi Mahi Fillet** - *served with Soy Butter & Fresh Pineapple Salsa*

**Red Snapper Fillet** - *Tangy Grilled Pineapple & Papaya Salsa*

**Rainbow Trout Fillet** - *with Lemon Hazelnut Butter*

**Sesame Crusted Ahi** - *with a Ginger Infused Mandarin Relish*

*Consult Chef for other desired pairings not listed*

## **VEGETARIAN OPTIONS**

*\$30.00 pp*

**Marinated Grilled Vegetable Stack** with *Grilled Saffron Polenta, Roasted Red Bell  
Pepper Coulis & Basil Oil*

**Roasted Portobello** with *White Bean Ragout*

**Wild Mushroom Risotto** with *Roasted Shallots & White Truffle Essence*

**Mushroom Strudel** with *Goat Cheese & Pepper Coulis*

**Chef's Choice of Pasta**

## **BUFFETS**

### **Buffet #1 –Italian Buffet- (minimum of 100guests) \$65.00 pp**

#### *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) \$70.00 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) \$75.00 pp**

*Choice of Pasta Fagioli, Vegetable minestrone or Tuscan style onion soup 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) \$90.00 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*  
*\$21.00 pp*

*Roast Sirloin of Beef*  
*with wild mushroom demi & LGC steak butter*  
*\$20.00 pp*

*Herb Crusted, Slow Roasted Steamship of Veal*  
*\$21.00 pp*

*Semi Boneless, Rosemary Roasted Colorado Leg of Lamb*  
*with garlic & fresh mint infused natural jus*  
*\$18.00 pp*

*Roast Pork Loin*  
*with natural pan jus & mango papaya chutney*  
*\$16.00 pp*

*Baked Maple Glazed Virginia Ham*  
*with whole grain honey mustard*  
*\$16.00 pp*

*Atlantic Salmon*  
*Served in puff pastry with mushroom duxcell*  
*and fresh boursin spinach*  
*\$16.00 pp*

*Sauce Americane*  
*\$16.00 pp*

*Herb Encrusted, Seared & Roasted Swordfish Loin*  
*with lemon curd crème fraiche*  
*\$16.00 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  
\$19.00 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  
\$19.00 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  
\$17.00 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.  
\$20.00 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  
\$5.00 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  
\$5.00 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  
\$5.00 pp*

**Children's Menu Options - \$11.50 pp**

*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 - \$25.00 pp**

*Chef's Choice*