

## **2018 Banquet Menus**

*Below you will find our banquet menus*

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

*Hors d' Oeuvres are butler passed or elegantly displayed by request*

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

- Jumbo Shrimp Cocktail \$230.00*
- \*California Style Sushi Rolls \$175.00*
- Gazpacho & Jumbo Lump Crab Shooter \$135.00*
- Hurricane Oysters on the ½ Shell Mignonette \$185.00*
- Charred Rare Spicy Tuna Tartar on Sesame Toast \$125.00*
- Lobster Salad Crostini \$135.00*
- Traditional Blini with Sour Cream & American Sturgeon Caviar \$135.00*
- Tea Sandwich Assortment (Consult Chef) \$135.00*
- Scottish Smoked Salmon Tea sandwich \$125.00*
- Grilled Asparagus Wrapped in Prosciutto \$130.00*
- Southwestern Style Chicken Wrap Canapé with Chipotle Cream \$125.00*
- Curry Chicken on Toasted Pita \$125.00*
- Grilled Artichoke Heart Wrapped in Parma \$125.00*
- Salami & Boursin Coronets \$115.00*
- \*Boursin & Pesto Filled Cherry Tomatoes on Manchego Wheel \$125.00*
- \*Bruschetta-Traditional with Tomato, Basil & Fresh Mozzarella \$115.00*
- \*CilieGINE Caprese Mini Mozzarella Ball & Marinated grape Tomato & Basil \$150.00*
- Jicama with Sundried Tomato & Basil \$105.00*
- Mini Antipasto Brochettes \$130.00*
- Crab or Shrimp Filled Deviled Eggs \$130.00*
- Moroccan Vegetarian Mini Antipasto Brochettes \$120.00*
- \*White Bean Hummus on Toasted Pita, Kalamata Olive Garnish \$105.00*
- \*Grilled Marinated Eggplant Crostini \$100.00*
- Traditional Deviled Eggs 110.00*
- Chilled English Pea Soup Shooter \$90.00*

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

- Applewood Peppered Bacon Strips \$80*
- Applewood Smoked Bacon Wrapped Shrimp \$150.00*
- Applewood Smoked Bacon Wrapped Sea Scallops \$150.00*
- Crabmeat Stuffed Mushroom Caps \$135.00*
- LGC Casino Style Clams \$135.00*
- Coconut Breaded Shrimp with Sweet Chili Sauce \$150.00*
- Grilled Shrimp Quesadilla with Pico de Gallo \$145.00*
- Lobster Corn Fritters with Lemon Aioli \$130.00*
- Lollypop Lamb Chops with Rosemary Cabernet Demi \$205.00 (N/A in Wedding Packages)*
- \*Parmesan Breaded Artichoke Hearts with Pesto Dipping Sauce \$125.00*
- Miniature Crab Cakes with Remoulade Sauce \$135.00*
- Boneless Buffalo Chicken Fritters with Bleu Cheese Dip \$135.00*
- \*Vegetable Spring Roll with Ginger Soy Dipping Sauce \$150.00*
- Smoked Chicken Quesadilla with Pico de Gallo \$150.00*
- Chicken Sate's, Spicy Peanut Sauce \$125.00*

- \*Spanakopita \$130.00*  
*Mini Beef Wellingtons with Roasted Shallot Demi \$145.00*  
*Asian Pork Pot Stickers with Sesame Soy Dipping Sauce \$155.00*  
*Oysters LGC Rockefeller Style \$155.00*  
*\*Roasted Crimini Mushroom Caps Stuffed with Walnuts & Gorgonzola Cheese \$130.00*  
*Dry Rubbed Grilled Mini Beef Brochettes \$140.00*  
*Dry Rub or Jerked Grilled Chicken Brochettes \$130.00*  
*Grilled Shrimp Brochettes with Pesto Drizzle \$140.00*  
*Seared Sea Scallops & Caramelized Onion Chutney \$155.00*  
*Country Style Slow raised Pork Belly, Chipotle BBQ Drizzle \$150.00*  
*Pacific Salmon Tetaki, Spicy Sea grass Tangle \$130.00*  
*\*Italian Style Parmesan Crusted Crispy Rice Balls w Tomato Coulis \$130.00*  
*Crispy Fried Cheese Tortellini with Roasted Tomato Dip \$135.00*  
*(Vegetarian Items \*)*

### **RECEPTION DISPLAYS**

***Chilled Seafood Display on Ice \$20.00 pp unlimited***  
*Baha Stone Crab Claws, Hurricane Oysters on the 1/2 Shell,*  
*Fresh Shucked Little Neck Clams & Poached Shrimp*  
*Cracked Cold Water Lobster Claws*  
*Served with appropriate accompaniments & garniture*  
*50 pieces of each item or \$5.00 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, Assorted Crackers & French Bread*  
*Small (25-50 guests) \$255.00*  
*Medium (50-100 guests) \$345.00*  
*Large (100+ guests) \$415.00*

***Fresh Seasonal Vegetable Crudités***  
*Colorful Display of Assorted Fresh Cut Vegetables*  
*Served with Buttermilk Ranch Dip*  
*Small (25-50 guests) \$145.00*  
*Medium (50-100 guests) \$195.00*  
*Large (100+ guests) \$245.00*

### ***Antipasto***

*Display of Mediterranean Appetizers to include Italian Specialty Meats & Cheeses,*  
*Caprese Salad,*  
*Marinated & Roasted Vegetables, Crostini and Grissini Bread Sticks*  
*Small (25-50 guests) \$300.00*  
*Medium (50-100 guests) \$380.00*  
*Large (100+ guests) \$455.00*

**Middle Eastern Array**

*Two Types of Hummus and Pita, Tabbouleh, Baba Ganouch, Couscous Salad,  
Dolmades (Stuffed Grape Leaves) & Mini Lamb & Vegetable Kabobs*

*Chef's Accompaniments*

*Small (25-50 guests) \$295.00*

*Medium (50-100 guests) \$375.00*

*Large (100+ guests) \$450.00*

**Smoked Seafood Display**

*To include Local Farm Smoked Salmon as well as Smoked Trout,  
Scallops, Shrimp and Mussels.*

*Served with appropriate sauces, garniture, flat bread & crackers*

*Small (25-50 guests) \$265.00*

*Medium (50-100 guests) \$295.00*

*Large (100+ guests) \$375.00*

**Bruschetta 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 \$255.00*

**Baked Brie**

*2 Kilo Wheel Baked in Puff Pastry with Raspberry Jam.*

*Accompanied by Fresh Fruits & Berries*

*Each \$215.00*

**MERGER DISPLAYS**

**Artisan Cheeses & Crudités**

*Colorful Selection of Fresh Seasonal Vegetables & Dips  
Displayed Among a Mirage of International Cheeses & Fruits,*

*Warmed Fresh Bread, Crackers & Crostini*

*Small \$245.00, Medium \$340.00, Large \$420.00*

**Antipasto & Bruchetta Bar**

*A Flavorful Unification of Two Southern Italian Specialties*

*Imported Cheeses & Charcutiere*

*Marinated Grilled Vegetables with Assorted Tapenades & Crostini toppings*

*Small \$320.00*

*Medium \$380.00*

*Large \$445.00*

**Fresh Fruits & Berries**

*Vibrant Collection of Tropical & Regional Sliced Fruit & Berries*

*Displayed with Flavored Yogurt, Dips & Flat Breads*

*Small \$145.00 Medium \$195.00 Large \$255.00*

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

*A Wave of Smoked & Poached Fresh & Salt water Delicacies*

*A Bounty of Flavorful Accompaniments & Sauces*

*Small \$325.00*

*Medium \$365.00*

*Large \$475.00*

### ***Ultimate Merger Octagon Display***

*Abundant Anthology of Artisan Cheeses & Mediterranean Style Specialty Meats and Charcutiere Marinated Vegetables, Bruschetta Toppings, Assorted Warm Breads and Crackers, Domestic and tropical Dried & Fresh Fruits along with Chef's Exclusive Accompaniments*

*One size – Recommended for Groups of 150 or More \$670.00*

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

*Tuscan Style Seven Onion Soup with Parmesan Crostini \$4.75 pp.*

*Manhattan Style Clam Chowder \$4.75 pp.*

*New England Style Traditional Clam Chowder \$4.75 pp.*

*Shrimp & Crab in Lobster, Fennel Broth \$4.75 pp.*

*Smoked Chicken & Roasted Corn Chowder \$4.75 pp.*

*Vegetarian Minestrone \$4.75 pp.*

*Wild Cream of Mushroom with Truffle Essence \$4.75 pp.*

*Tomato Basil \$4.75 pp.*

*Cream of Broccoli \$4.75 pp.*

*Lobster Bisque \$5.75 pp.*

*Clear Broth (Chicken or Vegetable) with Orzo \$4.75 pp.*

*Chilled Golden Gazpacho in the traditional Andalusian Style \$4.75 pp.*

*Chilled Gazpacho Avocado \$4.75 pp.*

*Chilled Potato Leek Vichysois with Cherryville Emulsion \$4.75 pp.*

*Consult with Chef for Chilled Soup Selections*

### ***SALADS***

***House Salad*** - Seasonal Mixed Baby Field Greens,

*Sliced Cucumber, Heirloom Tomatoes and Black Olives (Included*

*Autumn Option Available*

***LGC Classic*** - Wedge of Iceberg Lettuce with Smoked Almonds,  
*Gorgonzola Crumbles, Grape Tomatoes & Cracked Black Pepper \$6.75 pp.*

***Traditional Caesar*** - Crisp Romaine tossed with Garlic Croutons,  
*Fresh Grated Asiago Cheese, Caesar Style Dressing & Cracked Black Pepper \$6.75 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 \$6.75 pp.*

***Crisp Baby Spinach Salad*** - Bermuda Onion & Shitake Mushroom  
*Served with House Vinaigrette or Warm Bacon Dressing \$6.75 pp.*

**Adirondack Salad** - Red & Green Oak Leaf Lettuces with  
Port Poached Pear and Local Goat Cheese, Served with Hazelnut Vinaigrette \$6.75 pp.

**Traditional Salad of Caprese** – Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil  
\$6.75 pp

**Cucumber & Watercress Tangle** – Peppery Watercress & Cool Cucumber tossed with  
Thinly Shaved Bermuda Onion, Diced Tomato & Lemon Tarragon Vinaigrette \$6.75 pp.

**Strawberry Bibb Salad** – Fresh Strawberries tossed in a Toasted Celery Seed Vinaigrette  
w/ Roasted Almonds, over Crisp Vibrant Bibb Lettuce and Shaved Vidalia Onion  
\$6.75 pp.

**Baby Kale Salad with Savoy & Baby Spinach** - Dried Seasonal Fruit & Toasted Slivered  
Almond, Served with Chef's House Vinaigrette \$6.75 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,  
Assorted Artisanal Breads, 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.

### **POULTRY & FOWL ENTREES**

**Traditional Roast Chicken** - Semi Boneless Herb Roasted Half Chicken  
with Roasted Shallot pan jus \$55.00 pp

**Chicken Carbon** - Seasoned Statler Breast  
wrapped in thick Applewood Smoked Bacon with a Pomegranate Demi \$52.00 pp

**Chicken Breast Picatta Style**  
Ala Francaise with Fried Capers and Lemon Beurre Blanc \$52.00 pp

**Chicken Saltimbocca Style**  
Chicken Breast and Prosciutto Ham, topped w/ Provolone & Natural Sage Enhanced  
Chicken Jus \$52.00 pp

**Chicken Francaise**  
Egg Battered Chicken Breast Browned and topped with a Lemon Butter Parsley Sauce  
\$52.00 pp

**Chicken Parm Al Pesto** – Regiano Parmesan Breaded Chicken Breast, Topped with  
Leguian Style Basil Pesto & Diced Concasse Tomato \$52.00 pp

**Chicken Oscar Variation** – Seared Chicken Breast topped with Crab & Asparagus  
Fondue, Crispy Panko Topping \$52.00

**Almond Crusted Boneless Chicken Breast**  
Lemon Hazelnut Butter \$52.00pp

**Chicken Breast Caprese**

*Boneless Chicken Breast, Seared & Topped with Fresh Mozzarella, Tomato & Home Grown Basil, EVO Drizzle \$52.00 pp*

**Bacon Wrapped Turkey Tenderloin** \$52.00 pp

*Roasted & Drizzled with a Cranberry Enhanced Natural Turkey Jus*

**Oven Roasted Crispy Semi Boneless 1/2 Duckling**

*Served with Dark Blood Orange Cherry Balsamic Sauce \$62.00 pp*

**Whole Roasted Cornish Game Hen Filled**

*with Mandarin Wild Rice & Citrus Scented Natural Jus \$50.00 pp*

**Pheasant**

*All Natural Statler Pheasant Breast*

*Pan Roasted & Smothered with Sautéed Wild Mushrooms \$60.00 pp*

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

**Dry Rubbed Angus Roasted Prime Rib of Beef**

*Served with Fresh Baked Popover and Natural Horseradish Au jus \$62.00 pp*

**Filet Cut Top Sirloin**

*Pan Seared and topped w/ Roasted Shallot Pan Jus \$62.00 pp*

**Twin Filets**

*Two Petite Grilled Mignon's with Tomato Enhanced Béarnaise Sauce \$65.00 pp*

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

*Charbroiled choice Sirloin finished with LGC Special Steak Butter*

*Crisp Julienne Leeks \$65.00 pp*

**Center Cut Certified Black Angus Tenderloin Steak**

*Pan Roasted 8 oz. Filet*

*Served with White Truffle Infused Wild Mushroom Cabernet Demi \$66.00 pp*

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

*Sliced Thick & Finished with Sautéed Oyster Mushrooms \$62.00 pp*

**American Kobe (Wagyu) Beef (Filet or Sirloin)**

*Market Price... (Consult with Chef)*

**Veal Chop**

*Pan Roasted with Wild Mushroom Veal Jus \$60.00 pp*

**Veal Caprese**

*Tender Veal Scallops*

*Sautéed & Topped with Tomatoes, Fresh Mozzarella & Home Grown Basil,*

*Savory Veal Jus Drizzle \$62.00 pp*

**Roasted Rack of Lamb**

*Herb Crusted Whole Rack, Served in Two Double Chops with Fresh Mint Enhanced*

*Lamb Jus, Market Priced and Served Medium Rare – Medium Only*

*Consult with Chef for other Specifications \$65.00 pp*

**Venison Chop**

*Oven Roasted Double Loin Chop*

*Sweet Potato Gratin & Natural Pan jus \$65.00 pp*

**Premium Grilled Double Frenched Pork Chop**

Whole Grain Mustard Jus \$60.00 pp

**Filet & Lobster**

A 6 ounce Charbroiled Filet Mignon Paired

With a 6 ounce Cold Water Lobster Tail

Served with appropriate accompaniments

\$90.00 pp (not available in either Wedding Package)

**FRESH SEAFOOD ENTREES**

**Pan Seared Black Cod**

Crispy & Flaky, Topped with Lemon Grass Scallion Butter \$50.00 pp

**Northern New England Style Cold Water Blue Crab Cakes**

Topped with Lemon Aoli and Crisp Leeks \$50.00 pp

**Maple Glazed Fillet of Atlantic Salmon**

Baked with a Hint of Fresh Cherville & finished with Cider Scented Crème Fraiche

\$52.00 pp

**Wild Alaskan King Salmon**

Pan seared or Grilled Fillet w/ Lemon Beurre Blanc \$52.00 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 \$55.00 pp

**Pan Roasted Red Snapper Fillet**

Tangy Grilled with a Pineapple Salsa \$52.00 pp

**Pecan Coated Rainbow Trout Fillet**

with Lemon Hazelnut Butter \$50.00 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 \$52.00 pp

**Pan Roasted Halibut Filet**

Served with a Lemon Soy Butter Sauce \$52.00 pp

**New England Style Baked Haddock**

Browned Lemon Butter & Cracker Crumbs \$50.00 pp

**Grilled or Pan seared Center Cut Swordfish Loin Steak**

Lemon Cherville Butter Sauce \$50.00 pp

**Mahi Mahi Fillet**

Served with Grilled Pineapple Salsa \$50.00

**Cold Water Lobster Tail**

Choice of Preparation \$85.00 pp

**Seafood Duet**

Pair of NE Style Cold Water Crab Cake with any other Seafood Listed (Except the

Lobster Tail) \$60.00 pp

### **DUETS**

*Pair a 4 ounce Center Cut Pan Seared Beef Tenderloin Medallion  
with a Cabernet Demi Glace with any Seafood or Item listed Below:  
\$80.00 pp*

**Chicken Carbon** - 4 ounce Chicken Breast wrapped in Applewood Smoked Bacon  
with Sage jus

**Marinated Grilled Boneless Chicken Breast** with LGC Herb Butter

**Chicken Breast Caprese** – 4oz. Boneless Chicken Breast seared & topped w/ Fresh  
Mozzarella, Tomato and Home Grown Basil, EVO Drizzle

**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 Melon Salsa

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

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

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

Consult Chef for other desired pairings not listed

### **VEGETARIAN OPTIONS**

\$40.00 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

**Grilled Eggplant** with Four Cheese filling & Roasted Tomatoes, Basil Emulsion

**Chef's Choice of Pasta**

with Sautéed Broccoli Rabe, Garlic & Parmesan

### **BUFFETS**

**Buffet #1 –Italian Buffet-** (minimum of 100guests) \$80.00 pp

**Cold Items to Include:**

Antipasto

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  
& Garlic Crisps  
Roasted Fingerling Potato Salad with Vinaigrette*

***Hot Items to Include:***

*Pan Seared Chicken Breast with White Bean Ragout & Roasted  
Red Bell Pepper Pesto*

*Scampi Style Haddock with Toasted Orzo & Tomato Confit*

*Roast Strip Loin of Beef with Yukon Gold & Celerak Mash*

*Chef's Choice of Pasta Station*

*Ratatouille - Braised Eggplant & Summer Squashes in a  
Tomato, Pepper Sauce with Garlic*

***Buffet #2- LGC BUFFET- (minimum of 100 guests) \$85.00 pp***

*Choice of Plated Soup or House Salad*

***Beef Choice: (choice of 1 selection)***

*Roasted Strip Loin with Toasted Shallots &*

*Red Skin Potato Mash, Natural Jus*

*Sliced Roast Tenderloin of Beef with Wild Mushroom Cabernet Demi & Crisp Leeks -  
Root Vegetable Gratin*

*Grilled Petit N.Y. Strip Loin Steak with LGC Steak Butter &  
Red Onion Compote, Oven Herb Roasted Fingerling Potatoes*

***Chicken & Poultry Choice: (choice of 1 selection)***

*Euro Chicken - Semi boneless Chicken Quarters, Herb Rubbed  
& Roasted, with Natural Pan Jus & Toasted Moroccan Cous Cous*

*Chicken Breast Carbone - Airline Chicken Breast Wrapped in  
Applewood Smoked Bacon with Pomegranate Drizzle & Toasted Tri Color Orzo*

***Seafood Choice: (choice of 1 selection)***

*Oven Roasted Cod- w/ Lemon Grass Cherville Butter &*

*New Potato Medley*

*Crabmeat Stuffed Fillet of Sole – w/ Lemon Beurre Blanc & Coconut Scent Jasmine Rice*

*Pecan Crusted Rainbow Trout – w/ Maple Butter & Adirondack Grain Medley*

***Buffet #3 - Mediterranean Buffet: (minimum of 100 guests) \$90.00 pp***

*Choice of Pasta Fagioli, Vegetable Minestrone or Tuscan Style Onion Soup Parmesan*

*Caesar Salad Tossed Live - Crisp Romaine, Garlic Croutons, Traditional Caesar*

*Dressing & Aged Pecorino Parmesan*

*Antipasto Display to Include Tapas & Bruschetta, Specialties,  
Imported Charcutiere Artisan Style Farmer Cheeses, Tapenades,*

*Marinated Grilled & Roasted Mediterranean Vegetables,*

*Crostini & Foccotia Breads & Imported Olives*

**Hot Items to Include:**

*Authentic Ciopino - Shrimp, Scallops, Mussels, Littleneck  
Clams & 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 & Fresh Provinciale Herbs, Slowly braised & Finished in a Rich Tomato Demi  
Served with Milan Style Risotto with Porcini Mushrooms  
Chicken Valdostana - Boneless Breast, Pan Seared & Topped with Thinly Sliced  
Prosciutto & Aged Provolone, a Hint of Sage & Finished with a Portobello Marsala  
Sauce, Served with Roasted Red Bell Pepper Polenta  
Eggplant & Zucchini Provencal  
Dessert: Choice of Tiramisu or Espresso Cheesecake*

**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 \$30.00 pp*

**Roast Sirloin of Beef**

*with wild mushroom demi & LGC steak butter \$30.00 pp*

**Roasted Angus Beef Ribeye \$30.00 pp**

**Herb Crusted, Slow Roasted Steamship of Veal \$30.00 pp**

**Semi Boneless, Rosemary Roasted Colorado Leg of Lamb**

*with garlic & fresh mint infused natural jus \$30.00 pp*

**Roast Pork Loin**

*with natural pan jus & mango papaya chutney \$27.00 pp*

**Baked Maple Glazed Virginia Ham**

*with whole grain honey mustard \$27.00 pp*

**Atlantic Salmon**

*Served in puff pastry with mushroom duxcell & fresh boursin spinach \$27.00 pp*

**Poached Filet of Atlantic Salmon Sauce Americane \$27.00 pp**

**Herb Encrusted, Seared & Roasted Swordfish Loin**

*with lemon curd crème fraiche \$27.00 pp*

**Slow Braised Beef Brisket**

*Traditional or Texas Style, Chef's Accompaniments \$30.00 pp*

**Churrasco (Brazilian Barbeque)**

*Sabors of Beef, Pork & Chicken Marinated & Chargrilled Over Flame,*

*Carved From the Sword to the Plate*

*\$30.00 pp*

**LIVE COOKING STATIONS (minimum of 75 guests)**

**Mac n Cheese Table - Elbow & Cavatapi Macaroni Tossed Live With Two Cheese  
Sauces; Lobster, Shrimp, Crab, Smoked Salmon, Pulled Pork, Bacon, Mushrooms,**

**Assorted Cheeses & Chefs Accompaniments \$27.00 pp**

**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; Crostini's & Garlic Bread  
Accompanied by other Favorite Pasta Toppings \$30.00 pp*

**Live Chowder Station**

*New England, Manhattan or Lobster  
Array of Fresh Seafood Choices; Potato, Bacon,  
Mushrooms, Sliced Ham, Smoked Chicken & Roasted Corn \$30.00 pp*

**Mash Potato Martini Station**

*Yukon Gold or Sweet Potatoes, Assorted Accompaniments Including Sour  
Cream, Applewood Smoked Bacon, Scallions, Assorted Cheeses,  
Smoked Salmon, Mushrooms, Salsa & More \$27.00 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 \$30.00 pp*

**BLT Bacon Bar**

*Crispy Pork Belly & Bacon from Around the World  
Peppered, Bourbon Cured, Fruitwood Smoked, Duck & Turkey  
Slider Rolls, Seasoned Mayo, Sliced Tomatoes & Lettuce \$30.00 pp*

**Fry Table**

*Natural cut French Fries or Sweet Potato Fries w/ Choice of Two Select Items:  
Lightly Battered Shrimp, Scallops, Cod, Calamari, Chicken or Clams, Breaded String  
Beans or Tempura Vegetables, Onion Rings or Vegetable Spring Rolls  
Each served w/ appropriate accompaniments, Consult Chef for items not listed \$27.00 pp*

**Ultimate Dining Experience**

**Live Station Experience**

*Choose 4 Live Tables including Proteins, Sides & Starches  
Served House Salad or House Salad Station Included \$90.00 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, and imported olives with a  
peppermill  
Anchovies are also available  
\$10.00 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*

*\$10.00 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*

*\$10.00 pp*

***LGC Chop Salad***

*Crisp Iceberg, Romaine & Radicchio tossed with crisp Bacon Crumbles, Chopped Eggs, Imported Blue Cheese & Toasted Slivered Almonds, and Standard Salad bar Toppings & House Vinaigrette*

*\$10.00 pp*

***Grilled Hearts of Romaine***

*Roasted red peppers, artichoke hearts, grilled onions, heirloom tomatoes, imported olives Asiago & Chef's dressings*

*\$11.00 pp*

***Heart Healthy Seasonal Toss***

*Baby Kale & Savoy tossed with baby spinach, seasonal dry fruit & toasted almonds, crisp garden vegetables. Served with Chef's house made vinaigrette*

*10.50 pp*

***Themed Dinner Options***

*Consult with Chef to Create your Own Authentic Themed Menu (Priced Accordingly)*

*Mediterranean Seaport*

*French Country Side Market Place*

*Spanish Street Food*

*Tropical Island Experience*

*Adirondack Hunt Camp*

*New Orleans Mardi Gras*

*Southern Low Country Cuisine*

*Oktoberfest*

*Irish Pub Experience*

*Flavors of India.*

*Asian Fusion*

*Eastern European*

*New England Shore Dinner.*

*South of the Border, El Mexicana Cantina*

*Christmas in July*

*Over the Top, Italian Sunday Family Dinner*

**Children's Menu Options - \$12.00 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**

**Late Night Menu**

**Pizza Party \$12.00 per person**

*Sheet Pan Pizzas*

*Cheese & Tomato*

*Pepperoni*

*Meat Ball & Sausage*

*Vegetarian*

*Chef's Accompaniments*

**Taco Bar \$12.00 per person**

*Flour & Crisp Corn Tortillas*

*Taco Meat: Beef & Chicken*

*Shredded Lettuce*

*Diced Onion & Tomato*

*Salsa & Sour Cream*

*Guacamole & Jalapenos*

*Shredded Cheddar Jack*

*Chef's Accompaniments*

**Fry Table \$12.00 per person (Limit 4 Choices)**

**Chef Attended Fry Table with:**

*Sweet Potato Fries*

*Natural Cut French Fries*

*Portobello Fries*

*Battered Green Beans*

*Battered or Breaded Shrimp*

*Clam Strips*

*Chicken Fingers*

*Chicken Wings*

*Chef's Accompaniments*

**Hot Dog Cart \$12.00 per person**

*All Beef Hotdogs, New England or Pretzel Style Rolls*

*Chili & Cheese*

*Mustards & relish*

*Dirty dog Sauce*

*Diced Onion & Chef's Accompaniments*

***Late Night BBQ Sliders \$12.00 per person***

*Pulled Pork & Chicken on Slider Rolls*

*Smoked & Cheddar Cheeses*

*Creamy Cole Slaw*

*Potato Salad, Pickles*

*Kettle Chips*

*Assorted BBQ Sauces & Hot Sauce*

*Chef's Accompaniments*

***Red Neck Table \$12.00 per person***

*Pulled Pork, Chili, Wings, Hot Dogs, Mac n Cheese , Chips & Dip,*

*Cans of Mountain Dew*

***\*Please add 7% Tax and 20% Gratuity to all prices listed above\****

