

2019 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 \$240.00*
- *California Style Sushi Rolls \$180.00*
- Brie & Strawberry Canape \$140.00*
- Hurricane Oysters on the ½ Shell Mignonette \$195.00*
- Charred Rare Spicy Tuna Tartar on Sesame Toast \$130.00*
- Lobster Salad Crostini \$140.00*
- Tea Sandwich Assortment (Consult Chef) \$140.00*
- Scottish Smoked Salmon Tea sandwich \$130.00*
- Grilled Asparagus Wrapped in Prosciutto \$135.00*
- Southwestern Style Chicken Wrap Canapé with Chipotle Cream \$130.00*
- Grilled Artichoke Heart Wrapped in Parma \$130.00*
- Salami & Boursin Coronets \$120.00*
- *Boursin & Pesto Filled Cherry Tomatoes on Manchego Wheel \$130.00*
- *Bruschetta-Traditional with Tomato, Basil & Fresh Mozzarella \$120.00*
- *CilieGINE Caprese Mini Mozzarella Ball & Marinated grape Tomato & Basil \$155.00*
- Mini Antipasto Brochettes \$135.00*
- Crab or Shrimp Filled Deviled Eggs \$135.00*
- *Grilled Marinated Eggplant Crostini \$110.00*
- Traditional Deviled Eggs 115.00*
- Chilled English Pea Soup Shooter \$95.00*

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

- Applewood Peppered Bacon Strips \$85*
- Applewood Smoked Bacon Wrapped Shrimp \$160.00*
- Applewood Smoked Bacon Wrapped Sea Scallops \$175.00*
- Crabmeat Stuffed Mushroom Caps \$140.00*
- LGC Casino Style Clams \$140.00*
- Coconut Breaded Shrimp with Sweet Chili Sauce \$160.00*
- Grilled Shrimp Quesadilla with Pico de Gallo \$150.00*
- Lobster Corn Fritters with Lemon Aioli \$130.00*
- Lollypop Lamb Chops with Rosemary Cabernet Demi \$250.00 (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 \$145.00*
- * Vegetable Spring Roll with Ginger Soy Dipping Sauce \$155.00*
- Smoked Chicken Quesadilla with Pico de Gallo \$155.00*
- Chicken Sate's, Spicy Peanut Sauce \$130.00*
- *Spanakopita \$135.00*
- Mini Beef Wellingtons with Roasted Shallot Demi \$155.00*
- Asian Pork Pot Stickers with Sesame Soy Dipping Sauce \$155.00*
- Oysters LGC Rockefeller Style \$165.00*
- *Roasted Crimini Mushroom Caps Stuffed with Walnuts & Gorgonzola Cheese \$135.00*

Dry Rubbed Grilled Mini Beef Brochettes \$150.00
Dry Rub or Jerked Grilled Chicken Brochettes \$135.00
Grilled Shrimp Brochettes with Pesto Drizzle \$150.00
Seared Sea Scallops & Caramelized Onion Chutney \$165.00
Country Style Slow raised Pork Belly, Chipotle BBQ Drizzle \$160.00
Pacific Salmon Tetaki, Spicy Sea grass Tangle \$135.00
**Italian Style Parmesan Crusted Crispy Rice Balls w Tomato Coulis \$135.00*
Crispy Fried Cheese Tortellini with Roasted Tomato Dip \$140.00
Mini Meatballs, Italian or Swedish \$135.00
Mini Nacho Bites \$95.00
*(Vegetarian Items *)*

RECEPTION DISPLAYS

Chilled Seafood Display on Ice \$22.00 pp unlimited
Baha Stone Crab Claws, Hurricane Oysters on the ½ Shell,
Fresh Shucked Little Neck Clams & Poached Shrimp
Cracked Cold Water Lobster
Served with appropriate accompaniments & garniture
50 pieces of each item or \$6.50 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, Assorted Crackers & French Bread
Small (25-50 guests) \$265.00
Medium (50-100 guests) \$355.00
Large (100+ guests) \$425.00

Fresh Seasonal Vegetable Crudités
Colorful Display of Assorted Fresh Cut Vegetables
Served with Buttermilk Ranch Dip
Small (25-50 guests) \$150.00
Medium (50-100 guests) \$200.00
Large (100+ guests) \$250.00

Antipasto

Display of Mediterranean Appetizers to include Italian Specialty Meats & Cheeses,
Caprese Salad,
Marinated & Roasted Vegetables, Crostini and Warm French bread
Small (25-50 guests) \$310.00
Medium (50-100 guests) \$390.00
Large (100+ guests) \$470.00

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) \$275.00

Medium (50-100 guests) \$305.00

Large (100+ guests) \$390.00

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 \$265.00

Baked Brie

2 Kilo Wheel Baked in Puff Pastry with Raspberry Jam.

Accompanied by Fresh Fruits & Berries

Each \$225.00

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 \$255.00, Medium \$350.00, Large \$435.00

Antipasto & Bruchetta Bar

A Flavorful Unification of Two Southern Italian Specialties

Imported Cheeses & Charcutiere

Marinated Grilled Vegetables with Assorted Tapenades & Crostini toppings

Small \$330.00

Medium \$390.00

Large \$460.00

Fresh Fruits & Berries

Vibrant Collection of Tropical & Regional Sliced Fruit & Berries

Displayed with Flavored Yogurt, Dips & Flat Breads

Small \$150.00 Medium \$200.00 Large \$265.00

Chilled & Smoked Shellfish & Seafood

A Wave of Smoked & Poached Fresh & Salt water Delicacies

A Bounty of Flavorful Accompaniments & Sauces

Small \$335.00

Medium \$375.00

Large \$490.00

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 \$690.00

SOUPS (Hot and chilled)

Tuscan Style Seven Onion Soup with Parmesan Crostini \$5.00 pp.

Manhattan Style Clam Chowder \$5.00 pp.

New England Style Traditional Clam Chowder \$5.00 pp.

Shrimp & Crab in Lobster, Fennel Broth \$5.00 pp.

Smoked Chicken & Roasted Corn Chowder \$5.00 pp.

Vegetarian Minestrone \$5.00 pp.

Wild Cream of Mushroom with Truffle Essence \$5.00 pp.

Tomato Basil \$5.00 pp.

Cream of Broccoflower \$5.00 pp.

Lobster Bisque \$6.00 pp.

Clear Broth (Chicken or Vegetable) with Orzo \$5.00 pp.

Chilled Golden Gazpacho in the traditional Andoluse Style \$5.00 pp.

Chilled Gazpacho Avocado \$5.00 pp.

Chilled Potato Leek Vichysois with Cherryville Emulsion \$5.00 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 \$7.00 pp.*

***Traditional Caesar** - Crisp Romaine tossed with Garlic Croutons,
Fresh Grated Asiago Cheese, Caesar Style Dressing & Cracked Black Pepper \$7.00 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 \$7.00 pp.*

***Crisp Baby Spinach Salad** -Bermuda Onion & Shitake Mushroom
Served with House Vinaigrette or Warm Bacon Dressing \$7.00 pp.*

***Adirondack Salad** - Red & Green Oak Leaf Lettuces with
Port Poached Pear and Local Goat Cheese, Served with Hazelnut Vinaigrette \$7.00 pp.*

***Traditional Salad of Caprese** – Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil
\$7.00 pp.*

***Cucumber & Watercress Tangle** – Peppery Watercress & Cool Cucumber tossed with
Thinly Shaved Bermuda Onion, Diced Tomato & Lemon Tarragon Vinaigrette \$7.00 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
\$7.00 pp.*

Baby Kale Salad with Savoy & Baby Spinach - Dried Seasonal Fruit & Toasted Slivered Almond, Served with Chef's House Vinaigrette \$7.00 pp.

Heart of Romaine Provencale

Crisp Romaine Heart with Roasted Peppers, Heirloom Tomato, Shaved Reggiano, Chef's Accompaniments & Crispy Crostini, House Vinaigrette \$7.00 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, 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 \$58.00 pp

Chicken Carbon - Seasoned Statler Breast wrapped in thick Applewood Smoked Bacon with a Pomegranate Demi \$55.00 pp

Chicken Breast Picatta Style

Ala Francaise with Fried Capers and Lemon Beurre Blanc \$55.00 pp

Chicken Saltimbocca Style

Chicken Breast and Prosciutto Ham, topped w/ Provolone & Natural Sage Enhanced Chicken Jus \$55.00 pp

Chicken Francaise

Egg Battered Chicken Breast Browned and topped with a Lemon Butter Parsley Sauce \$55.00 pp

Chicken Parm Al Pesto – Regiano Parmesan Breaded Chicken Breast, Topped with Leguian Style Basil Pesto & Diced Concasse Tomato \$55.00 pp

Chicken Oscar Variation – Seared Chicken Breast topped with Crab & Asparagus Fondue, Crispy Panko Topping \$55.00

Almond Crusted Boneless Chicken Breast

Lemon Hazelnut Butter \$55.00pp

Chicken Breast Caprese

Boneless Chicken Breast, Seared & Topped with Fresh Mozzarella, Tomato & Home Grown Basil, EVO Drizzle \$55.00 pp

Bacon Wrapped Turkey Tenderloin \$55.00 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 \$65.00 pp

Whole Roasted Cornish Game Hen Filled

with Mandarin Wild Rice & Citrus Scented Natural Jus \$53.00 pp

Pheasant

*All Natural Statler Pheasant Breast
Pan Roasted & Smothered with Sautéed Wild Mushrooms \$63.00 pp*

BEEF, VEAL, LAMB, PORK & VENISON ENTREES

Bacon Wrapped Prime Rib Eye Filet

Balsamic Scented Natural Jus \$65.00 pp

Dry Rubbed Angus Roasted Prime Rib of Beef

Served with Natural Horseradish Au jus \$65.00 pp

Filet Cut Top Sirloin

Pan Seared and topped w/ Roasted Shallot Pan Jus \$65.00 pp

Twin Filets

Two Petite Grilled Mignon's with Tomato Enhanced Béarnaise Sauce \$68.00 pp

N.Y. Style 12 ounce Strip Steak

Charbroiled choice Sirloin finished with LGC Special Steak Butter

Crisp Julienne Leeks \$68.00 pp

Center Cut Certified Black Angus Tenderloin Steak

Pan Roasted 8 oz. Filet

Served with White Truffle Infused Wild Mushroom Cabernet Demi \$70.00 pp

Roast Château of Certified Black Angus Beef Tenderloin

Sliced Thick & Finished with Sautéed Oyster Mushrooms \$65.00 pp

American Kobe (Wagyu) Beef (Filet or Sirloin)

Market Price... (Consult with Chef)

Veal Chop

Pan Roasted with Wild Mushroom Veal Jus \$63.00 pp

Veal Caprese

Tender Veal Scallops

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

Savory Veal Jus Drizzle \$65.00 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 \$70.00 pp

Venison Chop

Oven Roasted Double Loin Chop

Sweet Potato Gratin & Natural Pan jus \$70.00 pp

Premium Grilled Double Frenched Pork Chop

Whole Grain Mustard Jus \$63.00 pp

Filet & Lobster

A 6 ounce Charbroiled Filet Mignon Paired

With a 6 ounce Cold Water Lobster Tail

Served with appropriate accompaniments

\$95.00 pp (not available in either Wedding Package)

FRESH SEAFOOD ENTREES

Pan Seared North Atlantic Cod

Crispy & Flaky, Topped with Lemon Grass Scallion Butter \$53.00 pp

Northern New England Style Cold Water Blue Crab Cakes

Topped with Lemon Aoli and Crisp Leeks \$53.00 pp

Maple Glazed Fillet of Atlantic Salmon

*Baked with a Hint of Fresh Cherville & finished with Cider Scented Crème Fraiche
\$55.00 pp*

Wild Alaskan King Salmon

Pan seared or Grilled Fillet w/ Lemon Beurre Blanc \$55.00 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 \$58.00 pp*

Pan Roasted Red Snapper Fillet

Tangy Grilled with a Pineapple Salsa \$55.00 pp

Pecan Coated Rainbow Trout Fillet

with Lemon Hazelnut Butter \$53.00 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 \$55.00 pp*

Pan Roasted Halibut Filet

Served with a Lemon Soy Butter Sauce \$58.00 pp

New England Style Baked Haddock

Browned Lemon Butter & Cracker Crumbs \$53.00 pp

Grilled or Pan seared Center Cut Swordfish Loin Steak

Lemon Cherville Butter Sauce \$53.00 pp

Mahi Mahi Fillet

Served with Grilled Pineapple Salsa \$53.00

Cold Water Lobster Tail

Choice of Preparation \$90.00 pp

Seafood Duet

*Pair of NE Style Cold Water Crab Cake with any other Seafood Listed (Except the
Lobster Tail) \$65.00 pp*

Consult with Chef for desired proteins not listed.

DUETS

*Pair a 4 ounce Center Cut Pan Seared Beef Tenderloin Medallion
with a Cabernet Demi Glace with any Seafood or Item listed Below:
\$85.00 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 North Atlantic Cod with Lemon Grass, Scallion Butter

Jumbo Grilled Prawn with Plum Tomato Confit

Maple Glazed Fillet of Atlantic Salmon

Lemon Scented Crème Fraiche

Wild Alaskan King Salmon Fillet, Pan seared or Grilled, Lemon Beurre Blanc

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

\$45.00 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) **\$85.00 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) \$90.00 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) \$95.00 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 & Focotia 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 \$32.00 pp

Roast Sirloin of Beef

with wild mushroom demi & LGC steak butter \$32.00 pp

Roasted Angus Beef Ribeye \$32.00 pp

Herb Crusted, Slow Roasted Steamship of Veal \$32.00 pp

Semi Boneless, Rosemary Roasted Colorado Leg of Lamb

with garlic & fresh mint infused natural jus \$32.00 pp

Roast Pork Loin

with natural pan jus & mango papaya chutney \$29.00 pp

Baked Maple Glazed Virginia Ham

with whole grain honey mustard \$29.00 pp

Atlantic Salmon

Served in puff pastry with mushroom duxcell & fresh boursin spinach \$29.00 pp

Poached Filet of Atlantic Salmon Sauce Americane \$29.00 pp

Herb Encrusted, Seared & Roasted Swordfish Loin

with lemon curd crème fraiche \$29.00 pp

Slow Braised Beef Brisket

Traditional or Texas Style, Chef's Accompaniments \$32.00 pp

Churrasco (Brazilian Barbeque)

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

Carved From the Sword to the Plate

\$32.00 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 \$29.00 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 \$32.00 pp*

Live Chowder Station

*New England, Manhattan or Lobster
Array of Fresh Seafood Choices; Potato, Bacon,
Mushrooms, Sliced Ham, Smoked Chicken & Roasted Corn \$32.00 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 \$29.00 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 \$32.00 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 \$32.00 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 \$29.00 pp*

Ultimate Dining Experience

Live Station Experience

*Choose 4 Live Tables including Proteins, Sides & Starches
Served House Salad or House Salad Station Included \$95.00 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
\$12.00 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

\$12.00 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

\$12.00 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

\$12.00 pp

Grilled Hearts of Romaine

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

\$13.00 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

\$13.00 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 - \$14.00 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 - \$27.00 pp Chef's Choice

Late Night Menu

Pizza Party \$14.00 per person

Sheet Pan Pizzas

Cheese & Tomato

Pepperoni

Meat Ball & Sausage

Vegetarian

Chef's Accompaniments

Taco Bar \$14.00 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 \$14.00 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 \$14.00 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 \$14.00 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 \$14.00 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****

