

Stewart Manor Country Club

51 Salisbury Avenue, Stewart Manor, New York, 11530

(516) 328-7540

www.StewartManor.com

Wedding Package

Butler Service

Hot Hors d'oeuvres

Select Six

*Potato Pancake w/ sour cream * Steamed Vegetable Dumplings w/ ponzu sauce*

*Chicken Satay w/ sesame sauce * Coconut Shrimp*

*Bacon Wrapped Scallop * Mini Quiche*

*Spanakopita * Miniature Beef Wellington*

*Pigs in a Blanket * South West Eggrolls*

Vegetable Kebobs Buffalo Chicken Flatbread*

Feta and Watermelon Kebobs w/ balsamic glaze

Bocconcini & Cherry Tomato Skewers w/ balsamic glaze

Cucumber Cup w/crabmeat salad

Additional Items

\$3.00 per person

*Jumbo Shrimp Cocktail * New Zealand Lamb Chops*

Chilled Display

*Fire Roasted Grilled Vegetables * Imported & Domestic Cheese Display*

Sliced Italian Meats

Prosciutto, Capiccolo, Sopressata

*Mozzarella & Tomato Salad * Marinated Mushrooms * Imported olives*

*Pepperoncini Peppers * Bruschetta * Hummus w/ grilled Pita Points*

Assorted Breads

Cocktail Hour Stations

Choose Three Stations

Carving Station

Select Two

*Sliced London Broil w/ merlot demi * Glazed Spiral Ham w/pineapple glaze
Roasted Turkey Breast w/cranberry sauce * Pork Tenderloin w/ BBQ demi
Mustard Crusted Corn Beef * Glazed Romanian Pastrami,
Roast Leg of Lamb*

Pasta Station

Select Two Pastas & Two Sauces

*Penne * Farfalle * Rigatoni * Cheese Tortellini * Cheese Ravioli*

Sauces

*Pomodoro * Bolognese * Pesto * Alfredo * Vodka * Garlic & Oil*

Taste of Italy Station

Select Three

*Chicken Scarpariello * Chicken Marsala * Chicken Piccata
Meatballs Pomodoro * Chicken Parmigiano * Eggplant Rollatini
Mussels white wine & garlic * Fried Calamari
All served with garlic bread*

BBQ Station

*Slowed Roasted Pulled Pork * Smoked BBQ Chicken * BBQ Ribs
Corn Bread * Cole Slaw*

South of the Border

Quesadilla

Select One

*Beef * Chicken * Shrimp * Vegetable*

Soft Taco Bar

Select One

Beef Chicken* Fish*

Guacamole Sour cream* Salsa* Shredded cheese, Tortilla chips
Spanish Rice & Beans*

Mashed Potato Bar

*Roasted Garlic Mashed * Sweet Potato Mashed*

*Toppings- Bacon * Sour cream * Scallions * Cheddar cheese * Fried onions
Maple Syrup * Mini Marshmallows*

All-American Station

*All Beef sliders * Turkey sliders on mini rolls*

*Mini Grilled Cheese * Tater Tots * Macaroni & Cheese * Hot Dogs
Fixings-Onions * Relish * Cheese * Bacon * Tomato*

Asian Wok & Dim Sum Station

Wok

Select Two

*Chicken & Broccoli * Vegetable Fried Rice*

*Chinese Beef * Stir Fry Shrimp*

Lo Mein vegetable noodles

Steaming Baskets

Select Two

*Vegetable Dumplings * Chicken Dumplings*

*Shrimp Shumai * Pork Dumplings * Shrimp Dumplings*

Mediterranean Delights

*Lemon Chicken Oregano * Gyro*

*Cous Cous Salad * Sliced Feta & Tomato Salad * Stuffed Grape Leafs * Falafel Balls*

*Pita Bread * Tzatziki Sauce * Tomatoes * Lettuce * Red Onion*

Coney Island Station

*Glazed Romanian Pastrami * Glazed Corn Beef,*

*Kielbasa or Hot dogs * Knish*

*Served with Mustard * Pickles * Onions * Relish * Coleslaw*

*Rye Bread * Dr. Browns Soda*

Cocktail Hour Enhancements

Norwegian Seafood Station

\$10 per person

*Shrimp Cocktail * Oysters on the Half Shell * Little Neck Clams*

Marinated Mussels

** Split lobsters \$3.00 extra per person*

Steak House Station

\$300 Additional

Roasted Prime Rib

*Mashed Potato * Creamed Spinach * Fried Onions*

*Horseradish Sauce * Peter Luger Sauce*

Sushi Platters

\$100 each platter

Assorted Traditional & Vegetable Sushi Rolls

Dinner

Champagne Toast

Appetizer Plate

Select One

Apple Walnut Salad

Mixed greens, Glazed Pecans, Apples, Grapes, Gorgonzola Cheese, Raspberry Vinaigrette

Mozzarella & Tomato Basil Salad

Ciliegine, Grape Tomatoes, Fresh Basil, Balsamic Glaze, Olive Oil

Jumbo Lump Crab Cake

Roasted Corn Relish, Roasted Red Pepper Aioli

Pear Salad

Quartered Pears, Glazed Pecans, Goat Cheese, Orange segments, Champagne vinaigrette

Spinach Ravioli Genovese

Light Cream Sauce, Sweet Peas & Shrimp

Stuffed Rigatoni a la Vodka

Ricotta Stuffing

(Additional Pasta or Soup Course \$5.00 per person)

Entrée

Select One Poultry, Fish, Beef

Poultry

Pan Seared Chicken Breast

Marsala Wine Demi Glaze or Francaise Sauce

Chicken Cordon Blue

Honey Dijon Cream Sauce

Parmesan Crusted Chicken Breast

Mozzarella, Basil Cream Sauce

Grilled Tequila Lime Chicken

Lemon Lime Beurre Blanc

Fish

Pan Seared Salmon

Mango Pineapple salsa or lemon Butter

Pistachio Crusted Swordfish

Grand Marnier Sauce

Stuffed Sole

Spinach & Feta or Crabmeat w/ Lemon Butter

Grilled Salmon

Teriyaki Glaze

Beef

Grilled Filet Mignon

Choice of Wild Mushroom or Béarnaise Sauce

Prime Rib

Choice of Horseradish Cream or Demi Sauce

Braised Short Ribs

Merlot Reduction

New York Steak au Poivre

Merlot Demi

(Additional \$4.00 per person)

Panko Crusted Chilean Sea Bass

w/ Lobster Cream Sauce

(Additional \$10.00 per person)

Surf & Turf

Filet Mignon & Lobster tail w/drawn Butter

Vegetarian/Vegan option & special dietary meals available at no additional cost

*Garlic Mash Potatoes * Horseradish Mashed Potatoes*

Roasted Yukon Gold or Red Bliss Roasted

*Wild Rice * Jasmine Rice Pilaf*

*Israeli Cous Cous * Lemon Dill Orzo*

Vegetables

*Green Beans Almondine * Sautéed Spinach * Roasted Brussel Sprouts*

*Oven Roasted Garlic Asparagus * Sautéed Spring Vegetables*

Glazed Ginger Carrots

Dessert

Select One

*NY Cheese Cake * Ice Cream Tartuffo * Warm Apple Cobbler * Chocolate Torte*