



PASSED HORS D'OEUVRES

(To Be Passed Butler Style)

CAVIAR & OYSTERS

Goat Cheese Knish with Caviar
Miniature Potato Latkes Topped with Crème Fraiche and Caviar
Buckwheat Blini with Crème Fraiche and Caviar
Sweet Potato Blintzes with Caviar
Bite-Sized Oyster Po Boy with Tartar Sauce

MUSHROOM, TRUFFLES & VEGETABLES

Mozzarella, Plum Tomato and Basil Pesto on a Crostini
Mozzarella Fondue on Crostini with Sun Dried Tomato and Crispy Basil
Smoked Mozzarella and Sun-Dried Tomato Tartlets with Arugula
Spinach, Portobello and Cheese Bruschetta
Spinach and Cheese Stuffed Mushroom Caps
Roasted Portobello & Pesto Flatbread
Miniature Potato Latkes Topped with Apple Sauce & Sour Cream
Candy Cane Beet & Goat Cheese Napoleon
Deviled Quail Eggs with Smoked Paprika and Black Truffle

SHRIMP, LOBSTER & CRAB

Lobster and Vegetable Spring Rolls
Miniature Crab Cakes with Chipotle Tartar Sauce
Crab and Avocado Salad, Crisp Endive
Crispy Shrimp Cocktail, Crispy Shrimp with Thai Sauce
Phyllo Wrapped Shrimp, Sweet Yogurt Dip
Cold Shrimp Salad on Toasted Brioche Points
Fried Calamari with Marinara Sauce

HOUSE SMOKED FISH & OCEAN FISH

Smoked Salmon Tea Sandwich, Fresh Dill Cream
Sliced Seared Tuna on a Crostini with Wasabi Crème Fraiche
Tuna Tartar with Pickled Mango and Barbeque Chips
Bite-Sized Mahi Mahi Fish Tacos with Avocado

ORGANIC CHICKEN, DUCK & FOIE GRAS

Chicken and Monterey Jack Cheese Quesadillas with Salsa Verde
Chicken Sate with Honey Mustard Glaze
Truffle Roasted Chicken Salad on Herb Baguette
Duck a L'Orange Egg Rolls
Foie Gras Terrine, Pear Compote, Brioche*

BEEF, LAMB & PORK

Grilled Baby Lamb with Dijon Crust and Lamb Jus*
Beef Wellington with Foie Gras, Mushrooms, Horseradish Crème Fraiche*
Sirloin & White Asparagus Sushi Roll
Pulled Short Rib, Puff Pastry
Sesame Soy Glazed Beef Skewers
Seared Steak Tartare on Brioche Toast, Caper Aioli
Sliced Filet on Garlic Toast with Horseradish Cream and Watercress
Barbeque Pork on Cornbread, Queso Fresco
Honey Glazed Pork Belly BLT with Applesauce and Sour Cream

*Supplementary Charge



STATIONS & DISPLAYS

INTERNATIONAL FRUIT & CHEESE DISPLAY

A Wonderful Selection of Hard and Soft Cheese
Presented with Seasonal Fruits, Assorted Breads and Crackers

ANTIPASTO STATION

Sopressata, Cappicola, Prosciutto
Marinated Olives, Peppers, Artichokes
Sun-Dried Tomatoes, Mushrooms, Pepperoncini
Chunks of Aged Parmigiano, Provolone, Bocconcini
Parmesan Toast Points and Italian Bread Sticks

FRESH MOZZARELLA AND TOMATOES

Drizzled with Balsamic Vinaigrette

VEGETABLE CRUDITÉS BASKET

A Selection of the Seasons Best Picks
Served in a Wicker Basket with Herb Dip

SOUTH WEST STATION

Homemade Kettle Potato & Tortilla Chips
Served with Homemade Guacamole & Pico de Gallo

MEDITERRANEAN MEZZES

Hummus, Garlic White Bean Dip, Baba Ghanoush
Marinated Roasted Red Peppers, Mushrooms & Artichoke Hearts
Imported Olive & Feta Salad, Toasted Pitas

ROASTED SIRLOIN CARVING

With Horseradish Cream and Garlic Toast
(50 Person Minimum)

ARTISANAL PIZZA STATION (CHOOSE 3)

Classic Margherita
Sopressata
Goat Cheese and Caramelized Onions
White Clam and Mozzarella
Fennel Sausage and Roasted Bell Peppers



WATER CLUB SPECIALTY STATIONS

COLD SEAFOOD BAR

Jumbo Shrimp, Littleneck Clams and Oysters on the Half Shell
Served over Shaved Ice with Lemon Wedges and Cocktail Sauce
\$20.00 Per Person

ICED JUMBO SHRIMP

Served In a Silver Bowl, Over Shaved Ice, with Lemon Wedges and Horseradish Cocktail Sauce
\$15.00 Per Person

CHINESE TABLE

Served In Take-Out Containers With Chop Sticks
Chicken Lo Mein, Fried Rice, Pork with Bok Choy
Egg Rolls, Spring Rolls, Assorted Dim Sum
Duck Sauce, Hot Mustard, Lemon Soy
Minimum of 50 Guests at \$20.00 Per Person

INDIAN BUFFET

COLD SALADS & VEGETARIAN (CHOOSE TWO)
Green Salad (Romaine Heart Salad with Tomato, Cucumber & Onion- Lemon Poppy Vinaigrette)
Spicy Onion Salad (Marinated Thinly Shaved Onion with Parsley, Sumac Spice and Yogurt Dressing)
Black Lentils (Cooked in Ginger and Fenugreek)
Basmati Rice Pilaf

CURRIES & MASALA (CHOOSE TWO)

Tandoori Style Chicken Curry
Vegan Potato Curry
Tender Chicken Masala
Spicy Lamb with Cucumber Raita
Lamb or Chicken Bhuna
Minimum of 50 Guests at \$20.00 Per Person

CAVIAR STATION

Blue Cornmeal Blini Prepared to Order
Served with Crème Fraiche, Chopped Egg and Minced Onions
Beluga Osetra Sevruga American Sturgeon
Priced Accordingly

HESTER STREET

Smoked Salmon, Trout and Pastrami
Served with Pickles, Coleslaw, Mustard, Bagel Chips and Marble Rye
\$11.00 Per Person

PASTA STATION

Farfalle With Asparagus & Mushroom Cream
& Orecchiette With Puttanesca, Vodka, or Marinara Sauce
\$200.00 added to total

AUTHENTIC SUSHI BAR PREPARED BY SUSHI CHEF

Selection of Sushi Sashimi & Sushi Rolls Prepared to Order by Sushi Chef
Priced Accordingly



APPETIZERS

JUMBO LUMP CRAB CAKE*
With Waldorf Salad a la Minute

YELLOWFIN TUNA TARTAR*
Wasabi Caviar, Golden Wonton Skins

RICOTTA RAVIOLI
Pomodoro Sauce or Short Rib Gravy

ORECCHIETTE PASTA WITH PUTTANESCA SAUCE

HOUSE MADE FIELD MUSHROOM RAVIOLI
Porcini Cream, Shaved Scallion

PENNE A LA VODKA

POACHED MAINE LOBSTER*
Watercress, Roasted Sweet Corn, Citrus Vinaigrette

ROASTED PORTOBELLO MUSHROOMS
Goat Cheese Fritter and Arugula

STUFFED ARTICHOKE HEARTS
Whipped Goat Cheese, Shoestring Onions

POACHED LOBSTER COCKTAIL*
Vodka Spiked Aioli



SALADS

ARUGULA, ENDIVE & RADICCHIO

Balsamic Vinaigrette

FIELD GREENS

Roasted Plum Tomato

Mustard Vinaigrette

CLASSIC CAESAR SALAD

Herb Croutons

CHILLED ASPARAGUS

Baby Greens, Sweet Orange

Aged Balsamic

BOSTON LETTUCE

Crisp Apple, Toasted Walnuts

Buttermilk Dressing

HEARTS OF PALM

Cashew Nuts, Shredded Chicken

Tangerine Segments

FIELD GREEN SALAD

Lemon Dijon Vinaigrette

Rosemary Toast Point

TRICOLOR SALAD

Arugula, Radicchio, Endive

Tomatoes, Red Onion, Radish, Candied Almonds

Maple Vinaigrette



ENTRÉE PRESENTATIONS

CHOOSE TWO/THREE FROM LIST
(Guest's Choice of One)

GRILLED ATLANTIC SALMON

Roasted New Potatoes
Haricot Vert, Baby Carrots
Lemon Ginger Sauce

ROASTED YELLOWFIN TUNA

Scallion Risotto
Cipollini Onions
Aged Balsamic and Soy

FLORIDA RED SNAPPER

Roasted New Potatoes
Market Vegetables
Lemon Soy Broth

ROASTED MAHI MAHI

Three Grain Stir Fry
Creamy Brown Butter

PAN SEARED SEA SCALLOPS

Three Grain Stir Fry
Creamy Brown Butter

CRISP FRENCH BISTRO CHICKEN

Golden Potato Wedges
Cipollini Onions
Lemon Garlic Jus

STUFFED CHICKEN BREAST

Spinach, Mozzarella, Sundried Tomatoes
Roasted Yukon Potatoes & Market Vegetables
Marsala Mushroom Sauce

SLICED FILET MIGNON

Potato Gratin
Asparagus, Baby Carrots
Au Poivre Sauce

JUMBO SHRIMP SCAMPI*

Seasonal Vegetables
Jasmine Rice

STEAMED MAINE LOBSTER*

Roasted New Potatoes
Market Vegetables

14 OZ. GRILLED NEW YORK STRIP STEAK*

Portobello Potato Tart
Haricot Vert
Pinot Noir Reduction

*Supplementary Charge



DESSERTS

MOLTEN CHOCOLATE CAKE
Fresh Berries, Whipped Cream

MIXED BERRY TART
Grand Marnier Pastry Cream, Raspberry Sauce

THE WATER CLUB CHEESECAKE
Strawberry Sauce, Whipped Cream

RUSTIC APPLE TART
Candied Pecans, Butter Pecan Ice Cream

POACHED PEAR TART
Rich Chocolate Sauce, Whipped Cream

TRADITIONAL CRÈME BRÛLÉE
Strawberries

CRÈME CARAMEL
Navel Oranges, Candied Orange Peel

COCONUT PANNA COTTA
Mango Sauce, Exotic Fruit

BANANA FOSTER CAKE
Rum Roasted Bananas, Whipped Cream

RASPBERRY FINANCIER
Raspberry Orange Compote, Whipped Cream

OUR STRAWBERRY “SHORTCAKE”
Vanilla Bean Pound Cake, Chantilly Cream

MIRROR DISPLAY
Assorted Cookies, Brownies, Blondies,
Cannolis and Chocolate Dipped Strawberries