

# *The Elm City Club*

*Breakfast, Lunch &  
Full Day Meeting*



*The Elm City Club*  
155 Elm Street  
New Haven, CT 06511  
[www.theelmcityclub.org](http://www.theelmcityclub.org)



Thank you for considering the Elm City Club for your special event.  
Please allow our staff to share their experience and expertise  
to make your special day a memorable one.

The Elm City Club offers dining and meeting rooms accommodating up to  
200 guests. We also offer overnight guest rooms.

### **Event Guidelines**

#### **Food & Beverage:**

Club policy prohibits food from being brought into or removed from the property,  
with the exception of Wedding / Birthday Cakes. Wine may be brought in and will be subject to a corkage fee.

#### **Guarantee Policy:**

Whenever possible, the Club requires a finalized menu and estimate of attendance two weeks in advance.

A confirmed attendance must be specified 72 hours prior to all functions.

Final charges will be based on this guarantee, unless the actual attendance is greater

#### **Taxes & Service Charges:**

A 21% service charge and 7.35% CT state tax will be added on all food, beverage & room charges.

A 6.35% CT state tax will be applied to equipment and labor charges.

#### **Dress Code:**

Business casual attire is required at all times. The host is responsible for communicating this to all of their guests

#### **Your Event Includes:**

Menu & Event Consultation with Planning, Personalized Menu Options

Linens, Select Colored Napkins, China, Flatware & Glassware



## Breakfast

### **Classic Continental Breakfast**

(\$15 per person)

A Selection of Seasonal Fresh Fruit, Freshly Baked Scones, Muffins & Bagels,  
Assorted Chilled Fruit Juices, Fresh Brewed Coffee, Decaf & Tea

### **Deluxe Continental Breakfast**

(\$18 per person)

A Selection of Seasonal Fresh Fruit, Freshly Baked Scones, Muffins & Bagels, Yogurt, Granola,  
Hot & Cold Cereal, Hard Boiled Eggs, Assorted Chilled Fruit Juices, Fresh Brewed Coffee, Decaf & Tea

### **Hot Breakfast Buffet**

(\$22 per person)

Sliced Seasonal Fruits, Scrambled Eggs, Applewood Bacon & Country Sausage, Home-Fried Potatoes,  
French Toast, Fresh Baked Scones, Muffins & Bagels, Assorted Chilled Fruit Juices,  
Freshly Brewed Coffee, Decaf & Gourmet Tea Selection

### **Buffet Additions**

(\$3 per additional item)

Pancakes (Plain, Blueberry or Buckwheat), Cheese or Blueberry Blintzes,  
Eggs Florentine, Strata, Greek Yogurt Station, Creme Brulé French Toast  
Eggs Benedict \$5, chicken or Seafood Crepes \$5, Corned Beef Hash, Belgium Waffle Station \$5  
Crepe Station \$6 & \$100 Chef Fee

### **Omelet Stations**

(\$7 per person & \$100 Chef Fee)

Omelet's made to order with all of your favorite fixings

### **Nova Scotia Salmon Platter**

\$275.00 each

Served with appropriate Condiments



## Plated Lunch Menu

### Plated Luncheon

Luncheons for up to 15 guests may be ordered from our ala carte menu, for 15 to 20 guests, a “limited ala carte” menu may be pre-chosen by the Host to present to guests, with menu choices from our ala carte menu

Above 20 guests, please choose from the menu below. Pricing for plated luncheons includes: A soup or salad, main course, dessert, popovers, coffee, decaf and tea selection. Please note, exact counts for each entrée item must be provided 4 days before the event.

### Main Course Lunch

All Entrees are served with Garden Salad, Popovers, Seasonal Vegetables/Starch, Dessert & Coffee

#### **Beef, Pork and Veal**

- Filet Mignon served with Bordelaise, Béarnaise Sauce, Herbed Compound Butter, Red Wine Demi-Glace <sup>GF</sup> MP
- Prime New York Sirloin with Red Wine Demi Glaze, Sautéed Mushrooms or Onions <sup>GF</sup> \$32
- Braised Beef Short Ribs with Mushrooms & Red Wine Sauce <sup>GF</sup> \$30
- Roast Tenderloin of Beef with Béarnaise Sauce or Demi Glaze <sup>GF</sup> MP
- Balsamic, Garlic & Herb Marinated, Sliced Flank Steak <sup>GF</sup> \$30
- Sliced Flat Iron Steak with Chimichurri Sauce <sup>GF</sup> \$30
- Veal Melanzane with Eggplant, Fresh Mozzarella & Tomato Sauce <sup>GF</sup> \$28
- Veal Marsala in a Rich Marsala Wine Sauce with Sautéed Mushrooms <sup>GF</sup> \$28
- Veal Piccata in a Lemon, Wine & Capers <sup>GF</sup> \$28
- Veal Saltimbocca with Prosciutto, White Wine & Gruyere Cheese <sup>GF</sup> \$30
- Stuffed Pork Loin with Brioche, Apple & Cranberry with Apple Cider Demi Glaze \$22
- Cumin & Coriander Crusted Pork Tenderloin with Apple Gastrique \$24

#### **Poultry**

- Chicken Melanzane with Eggplant, Fresh Mozzarella & Tomato Sauce <sup>GF</sup> \$23
- Chicken Florentine on a Bed of Spinach with Lemon & White Wine Sauce \$23
- Spinach, Ricotta & Artichoke Stuffed Statler Breast of Chicken \$25
- Chicken Marsala in a rich Marsala Wine Sauce with Sautéed Mushrooms <sup>GF</sup> \$23
- Chicken Piccata with Lemon, Wine & Capers <sup>GF</sup> \$22
- Grilled or Parmesan Breaded Chicken with Fresh Tomato Bruschetta \$22
- Chicken Provencal with Oven Roasted Plum Tomatoes, Garlic & Basil <sup>GF</sup> \$22
- Sautéed Chicken Breast with Wild Mushrooms, Artichoke Hearts, Asparagus & Roasted Tomatoes <sup>GF</sup> \$23
- Chicken Carciofi sautéed with Baby Artichokes & Shallot Herb Champagne Sauce <sup>GF</sup> \$23
- Chicken Milanese with Herb & Parmesan Crusted with Arugula, Tomatoes, Red Onion & Lemon Vinaigrette <sup>GF</sup> \$23
- Chicken Shitake, Sautéed Chicken Breast with Shitake Mushrooms & Brandy, Cream Demi-Glace \$24
- Southern Fried Chicken \$22

## Seafood

- Almond Crusted Filet of Sole with Remoulade or Beurre Blanc  \$25
  - Sole Francaise with a Beurre Blanc Sauce \$25
  - Seafood Stuffed Filet of Sole with Lobster Sauce \$28
- Baked Boston Cod with Sour Cream, Lemon, Garlic, Shallot Crumb Topping \$24
  - Honey Miso Glazed Cod  \$24
  - Slow Roasted Cod & Cauliflower “Puttanesca” \$24
  - Baked Cod Oregano \$24
- Grilled Swordfish with Lemon Olive Oil & Oregano or Tarragon-Grapefruit Butter  \$26
  - Marinated Swordfish with Miso Mustard Sauce  \$26
- Sesame Crusted Tuna or Cumin Coriander Crusted Tuna with Wasabi Aioli  \$28
  - Slow Roasted Halibut with Tomato Truffle Leek Ragu  MP
  - Horseradish Crusted Salmon  \$24
  - Orange Soy Glazed Salmon \$24
  - Grilled Salmon with Fruit Salsa or Caramelized Leeks  \$24
    - Asian Salmon with Ginger Mirin Glaze \$24
  - Honey, Citrus Glazed Salmon with Cucumber-Grape Relish  \$24
  - Everything Crusted Salmon with Caper-Dill Crème Fraiche  \$24
  - Sesame Crusted Salmon with Teriyaki Glaze \$24
  - Blackened or Jerk Spiced Salmon with Tear Drop Pepper Relish \$24
  - Broiled Sea Scallops with Lemon, Shallots & Crumb Crust MP
  - Pan Seared Scallops Provencal MP
- Pan Seared Scallops with Celeriac Puree, Beetroot & Microgreen Salad  MP
- Pan Seared Branzino with Roasted Tomato, Garlic & Oregano  MP
  - Baked Stuffed Shrimp (4) \$29

## Pasta & Vegetarian

- Penne with Artichoke, Sundried Tomato & Vegetables in Garlic, Olive Oil & Fresh Tomato Sauce  \$20 Penne
  - Pasta & Wild Mushroom and Tomato in Basil Herb Sauce  \$20
  - Pappardelle with Vegetarian Bolognese  \$20
  - Bucatini Cacio e Pepe  \$20
  - Cauliflower “Steak” with Beluga Lentils & Sautéed Greens  \$20
  - Cheese Tortellini with Creamy Garlic Herb Sauce \$20
  - Stuffed Shells with Marinara Sauce \$20
- Vegetable Lasagna with Layers of Pasta, Garden Vegetables, Ricotta Cheese & Rich Marinara Sauce \$20
  - Goat Cheese Polenta, Roasted Garden Vegetables, White Beans & Garlic tossed Spinach  \$20
  - Lasagna Roll Ups with Spinach, Mushrooms, Ricotta Cheese & Tomato Sauce \$22
  - Roasted Vegetable & Linguini with an Olive Oil & Herb-Garlic Sauce  \$20
  - Curried Eggplant with Tomato, Basil, Curry & Chickpeas over Basmati Rice   \$20
- Tower of Polenta, Grilled Portabella Mushrooms, Roasted Red Peppers & Balsamic Glaze   \$22
  - Grilled Portobello “Steak” with Avocado Chimichurri sauce   \$20
  - Zucchini Linguini with Grilled Artichoke, white Bean, Fennel & Tomato sauce   \$20
    - Wild Mushroom Risotto with Crispy Leeks  \$20
    - Spinach & Garlic Ravioli with Roasted Tomato & Garlic Broth \$20
    - Vegetable Stir Fry with Sesame-Scallion Rice   \$20
    - Eggplant Parmesan  \$22
    - Stuffed Eggplant Caponata   \$20

Gluten Free Pasta Available Upon Request

## A “Light” Lunch

### Salads

(Select 1, \$13 per person)

Classic Caesar Salad with Garlic Croutons & Parmesan Cheese

Greek Diner Salad with Romaine with Feta, Kalamata Olives, Pepperoncini, Grape Tomatoes, Cucumber, Red Onion & Lemon Vinaigrette

Asian Salad with Bibb Lettuce, Napa Cabbage, Carrot, Noodles and Sesame-Soy Vinaigrette

QC Salad with Chopped Lettuce, Red Cabbage, Carrots, Cheddar Cheese, Croutons & Creamy QC Dressing

Roasted Vegetable on Mesclun Greens

Mixed Greens with Feta or Goat Cheese, Grapes, Berries & Citrus Vinaigrette

Pecan, Apple, Cranberry & Mixed Green Salad

### Proteins

6 oz Blackened or Grilled Chicken Breast \$6; Grilled or Poached Chilled Extra-Large Shrimp (4) \$8

Sea Scallops (4) MP; 6 oz Flat Iron Steak \$10; 4 oz Seared Salmon \$8; Grilled Tuna \$10

# Lunch Buffet Options

## **Mini Sandwiches & Premium Market Soup & Salad Bar**

(\$25 per person)

Includes Coffee/Tea and Homestyle Cookies, Brownies & Fruit

### **Sandwich Assortment:** (Select 4)

Ham & Cheese on Croissant; Turkey, Avocado & Tomato on Multigrain;  
Roast Turkey, Lettuce & Tomato on Club Roll; Almond Chicken Salad on Ciabatta Bread;  
Grilled Vegetables & Mozzarella on Focaccia; Roast Beef with Horseradish Cream on Roll;  
Turkey, Asian Pear, Pistachio, Dried Cranberries, Arugula & Lemon Vinaigrette; Tuna Salad Wrap;  
Chicken Caesar Wrap

### **Select 3 Market Salads/Soup:**

Soup of the Day; Classic Cole Slaw or Asian Slaw; Potato Salad; Grilled Vegetable Salad;  
Garden Salad with choice of Dressing; Classic Caesar Salad; QC Salad; Greek Salad; Antipasto Pasta Salad  
Tomato, Mozzarella & Basil Salad; Israeli Cous Cous Salad with Dried Fruits & Almonds

## **Executive Deli Buffet Lunch**

Minimum of 15 people (\$22 per person)

Freshly Baked Breads, Deli Meats, Cheeses, Grilled Vegetables, Tuna & Egg Salad with Sandwich Fixings & Soup  
Selection of 2 Premium Market Salads (See above for selections)  
Cookies, Brownies, Fruit, Coffee & Tea

## **Hot Lunch Buffet**

**25 persons minimum**

**Includes Salad, Popovers, Entrees, Vegetable/Starch, Plated Dessert & Coffee/Tea**

## **Please Select Entrée choices from the Lunch Menu Above**

Choice of Two \$25 / Choice of Three \$27 / Choice of Four \$29

Please note there is an additional charge for Prime Rib Tenderloin of Beef,  
as well as some Seafood Entrees.

## **Starches**

Baked Potato or Sweet Potato / Oven Roasted Potatoes  
Baked Stuffed Potato / Duchess Whipped Potato  
Risotto / Wild Rice / Rice Pilaf / Farro / Basmati Rice  
Saffron Rice with Vegetables / Cous Cous  
Whipped Garlic or Parmesan Potatoes  
Au Gratin Potato  
Creamy Polenta / Roasted Sweet Potatoes  
Mashed Sweet Potatoes / Yukon Gold Potato Swirl

## **Vegetables**

Fresh Asparagus (in Season) / Green Beans Almondine  
Broccoli / Glazed Carrots / Roasted Cauliflower  
Sautéed Yellow & Green Squash / Sautéed Zucchini  
Snow Peas / Vegetable Medley / Haricot Vert / Soy Braised Bok Choy  
Spinach / Roasted Brussel Sprouts / Sautéed Broccolini

# Dessert

(Select 1)

Cheesecake with Berries / Ice Cream with Chocolate Chip Cookie / Brownie Sundae  
Fresh Fruit Salad with Sorbet / Lemon Mousse with Fresh Berries / Lemon Mascarpone Cake  
Warm Apple Strudel with French Vanilla Ice Cream / Plate of Homemade Cookies & Brownies (1 per table)  
Chocolate Mousse Cake / Chocolate Fudge Cake / Carrot Cake / Key Lime Pie / Apple Crisp  
Flourless Chocolate Cake / Tiramisu / Ricotta Cheese Cake / Toasted Almond Cake / Peach Melba  
Apple Pie / Blueberry Pie / Cherry Pie / Pecan Pie / Pumpkin Pie

## Other Dessert Options

### **Dessert Station**

Assorted Cake, Pies, Mousses, Flans, Cookies, Fresh Fruit \$6 per person  
Ice Cream Sundae Bar add \$2 per person

### **Bite Size Dessert Station**

Assortment of Mini Desserts, Individual Mousse & Fresh Fruit \$8 per person  
Add Ice Cream \$2 per person

### **Ice Cream Sundae Bar Station**

Make Your Own Sundae with Three Sauces, Assorted Topping, Cookies & Brownies \$5 per person



# Full Day Meeting Options

## Full Day Meeting Plan

Minimum of 10 people (\$42 per person)

**Classic Continental Breakfast:** Chilled Assorted Juices, Granola, Yogurt, Fresh Baked Scones, Muffins & bagels, Fresh Seasonal Sliced Fruit, Freshly Brewed Coffee, Decaf and Gourmet Tea Selection

**Executive Deli Buffet Lunch:** Freshly Baked Breads, Deli Meats, Cheeses, Grilled Vegetables, Tuna & Egg Salad with all of the Sandwich Fixings & Soup of the Day.  
A Selection of 3 Premium Market Salads & Cookies & Brownies

**AM & PM Break:** Assorted Cookies, Fresh Season Fruit, Granola bars, Coffee & Tea

## AM or PM Break

(\$7.00 per person)

Assorted Cookies, Fresh Season Fruit, Granola Bars, Coffee & Tea  
Add Foxon & Park Sodas by consumption \$4 per soda

# Bar Service Options

(Tax & Service are Additional):

## Option 1 - All Beverages will be billed on a consumption basis

Premium Liquor	\$160.00 per liter
Standard Liquor	\$120.00 per liter
Standard Beer	\$5.00
Premium Beer	\$6.50
IPA	\$7.50
House Wine	\$32.00-\$34.00 per bottle
Champagne	\$34.00 per bottle
Prosecco	\$36.00 per bottle
Soft Drinks/Juice	\$4.00 per glass
Pellegrino	\$5.00 per bottle

## Option 2 – On Tab for Groups Under 30 People

Premium Cocktail	\$9.00-\$13.00
Standard Cocktail	\$7.00-\$9.00
Cordials	\$10.00
Standard Beer	\$5.00
Premium Beer	\$6.50-\$7.50
House Wine (glass)	\$9.00-\$11.00
Soft Drinks/Juice	\$4.00
Pellegrino/Canned Soda	\$5.00
Champagne Punch	\$120.00 per bowl
Spiked Punch	\$100.00 per bowl
Non-Alcoholic Punch	\$ 75.00 per bowl

## Option 3 - Hourly Full Bar Service

Hourly Full Bar includes Liquor, Wine, Sodas & Mixers

Per Person	Standard Bar	Premium Bar
One Hour	\$18.00	\$23.00
Two Hour	\$23.00	\$28.00
Three Hour	\$28.00	\$32.00
Four Hour	\$32.00	\$37.00
Five Hour	\$37.00	\$42.00

## Option 4 - Hourly Beer, Soda & Wine Bar Service

Per Person	Beer/Wine
One Hour	\$15.00
Two Hour	\$22.00
Three Hour	\$27.00
Four Hour	\$30.00
Five Hour	\$34.00

## Option 4 – Cash Bar

## Room Charges

Dutch Treat Room \$50 Member - \$100 Non-Member

**Library** \$200 Member - \$300 Non-Member / **Gold Room** \$75 Member - \$150 Non-Member

**Great Hall** \$150 Member - \$300 Non-Member / **Main Dining Room** \$150 Member - \$300 Non-Member

**Board of Governors** \$75 Member - \$125 Non-Member

Weekend functions at the Club are subject to the following additional opening fee charges:

Saturday \$300 Member - \$400 Non-Member / Sunday \$400 Member \$550 Non-Member

## Other Services

### Audio Visual Equipment

Flip Chart with Markers \$10 each

DVD with Screen \$100

LCD Projector & Screen \$150

We can also arrange for any special A/V needs you may have

### Flowers

The Club can arrange for flowers for your functions at reasonable rates, please check with your event planner for further details

### Linens

The Club provides linens for your tables. Color samples are available upon request. Special floor length linen may be ordered at an additional charge.

# Directions to The Elm City Club on Elm Street

## Directions with Footnote

**From North, Hartford Area:** Take 91 South – Once in New Haven, take Exit 3, Trumbull Street Exit

**From North, New London Area:** Take 95 South (West) to New Haven – then follow signs to 91 North and Hartford & Springfield – once on 91 North take Exit 3, the Trumbull Street Exit

**From South, New York, Stamford Area:** Take 95 North (East) to New Haven – then follow signs to 91 North and Hartford & Springfield – once on 91 North take Exit 3, the Trumbull Street Exit

Footnote for All of the Above Directions:

At end of Exit 3 count the traffic light you are faced with as #1 – proceed straight ahead on Trumbull Street total of 5 traffic lights. At 5th light turn left onto College/Prospect Street. Go 2 traffic lights, take a left onto Elm Street.

The Club is 150 ft down on your left.

Parking available behind Club in Yale Lot #51 after 4:30 p.m. Monday through Friday & all day on Saturday & Sunday.

See Parking Directions below.

## Parking

Meter Weekday on Street Parking

Breakfast - Ample street parking on Elm Street / Lunch - Meter parking for 2 hrs on Elm, Grove, College or Temple Streets

Evening (after 4:30 PM) & Weekend Parking

Yale Lot #51 – Entrance on Temple Street. At end of Exit 3, count the traffic light you are faced with as #1, then proceed straight ahead on Trumbull Street a total of 3 traffic lights. At the third traffic light, take a left onto Temple Street, go two blocks (past Grove and Wall Streets). First driveway on right past Wall Street.

Additional Parking is available Evenings & Weekends in the Courthouse Lot on Church Street 1 Block from the Club