

# Jericho National Golf Club

## *Dinner Plated*

*35 Person Minimum*

*Events under the minimum subject to a Room Charge*

*\$42.00 Per Person plus 6% Tax and 22% Service Charge*

### *Salad*

#### *Choice of One Salad*

##### **Field Green Salad GF**

*Fresh Field Greens, Cucumber, Grape Tomatoes, Carrots,  
with Balsamic Vinaigrette*

##### **Traditional Caesar Salad**

*Crispy Romaine, Caesar Dressing, Shaved Romano,  
Homemade Garlic Croutons*

### *Choice of Two Entrées*

*Chef Recommends Jericho Mash Potatoes*

##### **Chicken Marsala GF**

*Tender Boneless Chicken Breast  
Sautéed in a Brown Sauce with  
Tomatoes, Onions and Mushrooms*

##### **Chicken Margherita GF**

*Tender Chicken Breast with  
Fresh Mozzarella Cheese, Plum  
Tomatoes, Fresh Basil, and a  
Blush Rosa Sauce*

##### **Chicken Francaise GF**

*Egg Battered and Pan-Fried Boneless  
Chicken Breast with a Lemon-Butter and  
White Wine Sauce*

##### **Salmon Bruschetta GF**

*Center-Cut Atlantic Salmon with  
Diced tomatoes, red onion, garlic and Balsamic*

##### **Caramelized Salmon GF**

*Center-Cut Atlantic Salmon with  
Whole Grain Mustard Sauce*

### *London Broil*

*Marinated Beef Sirloin, Broiled until Med-Rare, Served with Onion and Mushroom Sauce*

##### **Chateaubriand GF**

*\$5.00 upgrade  
\$7.00 as a third entree*

##### **Jericho Short Ribs GF**

*\$3.00 upgrade  
\$5.00 as a third entree*

# Jericho National Golf Club

## Vegetable Selections

*Choice of One*

### **Haricots Verts and Roasted Red Pepper**

*Steamed Haricots Verts, Tossed in Olive Oil Kosher Salt, and Fresh Black Pepper with Roasted Red Peppers*

### **Seasonal Mixed Vegetables**

*Steamed Yellow and Green Squash, Red Pepper, Carrots and Edamame*

### **Fresh Asparagus & Baby Carrots**

*Steamed Asparagus and Carrots  
Seasoned with Olive, Kosher Salt, and Fresh Black Pepper  
\$2 per person*

## Starch Selections

*Choice of One*

### **Wild Rice Pilaf**

*Slow Cooked Long Grain and Wild Rice with Fresh Herbs and Aromatics*

### **Scallop Potatoes Au Gratin**

*Thinly sliced Potatoes simmered in Cream, Garlic and Fresh Herbs with Parmesan*

### **Roasted Fingerling**

*Tossed in Olive Oil and Fresh Herbs*

### **Jericho Mashed Potatoes**

*Made with Cream and Butter*

***Includes Rolls, Iced Tea, Coffee and Tea.***

*A Plate of Assorted Mini Pastries, Cookies, Brownies & Lemon Squares One per Table*

# Jericho National Golf Club

## Dessert

*Choice of One \$ 4.00*

**New York Style  
Creamy Cheesecake**

**Triple Layer  
Dark Chocolate Cake**

**Chocolate Mousse**  
*Whipped Cream and Raspberries*

**Carrot Cake**  
*With Cream Cheese Frosting*

OR

## Dessert Station

### **Ice Cream Sundae Bar**

*Vanilla and Chocolate Ice Cream • Rainbow Sprinkles • Chocolate Syrup  
Whipped Cream • Oreo Crumbles • Plain M&Ms • Maraschino Cherries  
Butterscotch Topping • Caramel Topping • Chocolate Sprinkles  
add \$9.00*

### **Sweet Table**

*Napoleons • Assorted Cookies • Brownies • Lemon Bars  
Chocolate Covered Strawberries • Profiteroles • Cannoli • Fruit Tarts  
add \$12.00 Per Person*

## Additional Options

### **Soft Drink Beverage Station**

*Pepsi, Diet Pepsi, Sierra Mist, Iced Tea and Lemonade  
\$3.00 Per person*

### **Additional 3rd Entrée**

*Optional*