

ROCKRIMMON COUNTRY CLUB

Banquet Menu

Cold Butler Passed Hors D'oeuvres

Roasted Red Pepper Crostini

Asparagus Wrapped Prosciutto

Artichoke Bruschetta

Seared Pepper Crusted Tuna on a Seaweed Rice Cracker

Shrimp Ceviche on Tortilla

Salmon Sate, Herb Yogurt Sauce

Smoked Chicken Crostini

Smoked Salmon Mousse

Spicy Lobster & Mango Salad on Cucumber Round

Sundried Tomato & Mozzarella Crostini

Tomato Bruschetta

Tuna Tartare Served in a Savory Cone or
on Wonton Crisp with Avocado Puree

Chilled Poached Shrimp with Lemon Cocktail Sauce

Tuna & Crab Rolls

Hot Butler Passed Hors D'oeuvres

Bonita Crusted Asparagus

Thai Beef Lettuce Wrap

Blini with Crème Fraiche & Caviar

Potato Pancakes with Sour Cream & Apple Sauce

Sweet Potato Pancakes with Crème Fraîche

Coconut Shrimp with Honey Mustard Sauce

Chicken or Vegetable Quesadillas

Chicken Sate, Peanut Sauce

Beef Sate

Duck Confit on Sweet Potato Gaufrette

Fig & Mascarpone in Phyllo

Grilled Thai Shrimp Skewers

Mini Sliders

*Beef, Chicken, Salmon, Pastrami, Meatball, Tuna
with Appropriate Condiments*

Mini Crab Cakes, Curry Remoulade Sauce

Pigs in a Blanket

Spanakopita (Spinach in Phyllo)

Vegetable Spring Rolls

Selection of Chinese Dumplings

Vegetable, Chicken, Shrimp, Turkey, Pork

Summer Rolls

Shrimp & Vegetables in Rice Paper Rolls

Avocado Wonton Rolls

Assorted Mini Quiches

Scallops Wrapped in Bacon

Vegetable Tempura, Soy Ginger Sauce

Swedish Meatballs

Vegetable Stuffed Mushrooms

New Zealand Lamb Chops

Potato & Chorizo Croquette with Smoked Paprika Aioli

Cocktail Reception

Cold Displays

Crudités Basket

Assorted Fresh Raw Vegetables & Two Dipping

Brie on Croûte

International Cheese Display

Shrimp Cocktail

Lemon, Cocktail Sauce & Horseradish

Raw Bar

Clams, Oysters on the Half Shell, Chilled Lobster Tails

Chilled Poached Salmon, Cucumber Dill Sauce

Caviar Station:

American or Osetra or Beluga, Blini, Crème Fraîche

Chives, Onions, Chopped Egg Whites, Chopped Egg Yolks

Japanese Sushi

Smoked Fish Platter

Choose from:

Salmon, Gravlox, Pastrami, Smoked Salmon, White Fish

Herring in Cream (Whole or Salad)

Antipasto Display

Genoa Salami, Prosciutto, Suprisata, Capicola, Assorted Cheeses

Imported Olives, Roasted Peppers, Artichoke Hearts

Sundried Tomatoes, Cherry Peppers, Marinated Mushrooms

Assorted Breads, Olive Oils & Vinegar

Ceviche Station

Three Styles – Caribbean, Española, Ecuadorian

Cocktail Reception

Hot Stations

Paella Station

Chicken, Chorizo, Shrimp, Saffron Rice, Mussels
Clams, Piquillo Peppers, Calamari & Peas

Peking Duck Station

Hand Rolled Duck Prepared in the Traditional Way
Cucumber, Scallions, Hoisin Sauce, Moo Shu Wrap

Pasta Station

Choice of 3 Pastas & 3 Sauces - Prepared to Order

Mexican Station

Beef & Chicken Fajita – Sautéed Peppers, Onions Wrapped in Tortilla
Chicken or Vegetable Quesadilla – Salsa, Guacamole, Sour Cream

Carving Station

Rack of Lamb – Mint Jelly

Roasted Turkey - Cranberry Sauce & Gravy

Corned Beef

Pastrami

Brisket

Filet Mignon – Horseradish Sauce

Prime Rib – Au Jus

NY Prime Strip Steak – Red Wine Sauce

Loin of Tuna – Soy Sauce, Wasabi, Pickled Ginger

Stir Fry Station

Oriental Vegetables, Chicken and/or Beef, Lo Mein Noodles

Hot Appetizers

Seafood Risotto

Shrimp, Scallops, Peas, Lemon Zest, Parmesan Cheese

Jumbo Lump Crab Cake

Tequila Lime Horseradish Sauce

Wild Mushroom Ravioli

Asparagus Tips & Mushroom Veloute

Cold Appetizers

Red & Golden Beet Napoleon

Goat Cheese, Horseradish Vinaigrette

Tomato & Mozzarella
Extra Virgin Olive Oil, Cracked Black Pepper
& Baby Arugula Garnish

Grilled Vegetables Tower
Goat Cheese, Micro Greens & Balsamic Reduction

Salads

Bib Lettuce Salad

Hydroponic Bib Lettuce, Shallots, Herbs
& Red Wine Dijon Vinaigrette

Romaine, Frisee & Radicchio

Orange Segments, Cherry Tomatoes & Maple Vinaigrette

Mixed Baby Greens

Brie, Roasted Shiitake Mushrooms, Tomatoes, Pine Nuts
& Vanilla Vinaigrette

Artisan Greens

Grapefruit Segments, Avocado, Almonds
& Extra Virgin Olive Oil

Classic Caesar Salad

Hearts of Romaine Lettuce, Shaved Parmigiano Reggiano Cheese-
Homemade Croutons & Garlic Caesar Dressing

Entrees

Sautéed Dover Sole

Potato Puree, Haricot Vert & Sauce Meuniere

Roasted Chilean Sea Bass

Sautéed Baby Bok Choy, Red & Yellow Roasted Peppers
Julienne Cucumber & Curry Beurre Blanc

Miso-Glazed Halibut

Asparagus & Basmati Rice

Herb Crusted Salmon

Port Wine Butter, Asparagus & Polenta

Pan Seared Arctic Char

Red Wine Reduction, White Bean Puree, Caramelized Pearl Onions

Roast Five Spice Half Cornish Hen

Soy Lime Dipping Sauce, Cucumber Salad

Honey Roasted Chicken

Natural Jus

Grilled Prime 12 oz N.Y. Strip Steak

Chimichurri Sauce

Grilled Filet Mignon

Red Wine Reduction

Grilled Veal Chop

Fig Almond Cream Sauce

Paella

Chicken, Shrimp, Clams, Mussels, Calamari, Chorizo
Piquillo Peppers, Peas & Saffron Rice

Wild Mushroom Lasagna

Arugula Pesto, Shaved Parmesan & Extra Virgin Olive Oil

Sliced Beef Tenderloin

Mashed Potato, Vegetable Medley & Pinot Noir Reduction

Additional Sauces

Fig Port Wine
Cognac Cream
Wild Mushroom
Roasted Shallot

Sides

Mashed Potato
Potato Pave
Herb Roasted Potato
Roast Fingerling Potato
Potato Ecrase
Truffle Mac & Cheese
Basmati Rice
Saffron Rice
Sofrito Rice

Vegetables

Asparagus
Haricot Vert
Pickled Red Onions
Vegetable Medley

Desserts

Blueberry or Apple, Peach, Pear & Mixed Berry Cobbler

Granola, Brown Sugar, Topping Served with Vanilla Ice Cream

Chocolate Banana Tart

Chocolate Pastry Shell Filled with Sliced Banana, Chocolate Mousse &
Chocolate Ganache Dome

Tasting Plate

Mini Lemon Tart – Pineapple Coconut Strawberry Shooter
& Flourless Chocolate Cake

Warm Chocolate Molten Lava Cake

Moist Warm Chocolate Cake with Rich Molten Chocolate Filling

Trio of Sorbet

Raspberry, Mango, Mixed Berries