

## Cocktail Hour

### Passed Hors d'œuvres

Chicken Cordon Bleu  
Sausage in a Puff Pastry  
Crab Cakes  
Assorted Chicken Skewers  
Tartare or Ceviche of Ahi Tuna  
Escargot in Mini Phyllo Cups  
Langoustine & Avocado Crisps  
Carpaccio of Smoked Duck with Cranberry Coulis  
Shrimp Dumplings  
Wonton Chicken  
Teriyaki Beef Skewers  
Spicy Thai Shrimp Salad  
Smoked Salmon Roll with Asparagus and Avocado  
Bruschetta  
Crostoni of Roasted Peppers  
Supremes of Chicken  
Baked Brie Phyllo cups  
HoiSin or Herbed Vegetable Kabobs  
Buffalo Chicken Tenders  
Spring Rolls & Eggrolls  
Shumai of Shrimp  
Canapés of Smoked Salmon  
Melon and Prosciutto  
Canapés of Shrimp Salad  
Vegetable Samosas with Mint Chutney  
Galician Style Pinchos  
Tikka Masala Chicken Skewers  
Shrimp, Black Bean, and Corn Salsa Crisps  
Assorted Hand-Made Sushi  
New Zealand Mussels with Pancetta Bacon & Olive Tapenade  
Beef or Vegetable Miniature Burgers

### Stationed

Smoked Salmon Display  
International Cheese and Fruit- An elegant display of Berries, Grapes, Melons, and Domestic and Imported cheeses. Decorated with hand carved fruit sculptures.  
Antipasto Assortment  
Danish Meatballs  
Lamb Meatballs with Mint Jelly  
Baked Brie in Puff Pastry Dough with Candied Walnuts & Raspberry Coulis  
Assortment of Quiche  
Stuffed Mushrooms with Duxelles, Surimi or Sweet Italian Sausage

### Carving Station

Seafood Raw Bar  
Pasta Station  
Asian Stir-fry Station



Contact Larry Patton- [catering@lakemohawkcountryclub.com](mailto:catering@lakemohawkcountryclub.com)



## **Buffet Reception**

*A Five Hour Celebration with Open Bar  
and Champagne Toast*

### **Salad**

*(choice of one)*

Mixed Greens, Spinach, Caesar, or Wild Field Greens with Candied Walnuts  
and Dried or Fresh Fruit

### **Pasta**

*(choice of one)*

Pasta Per Forza, with Wild Mushrooms, Artichokes  
and Prosciutto in Tomato Cream Sauce  
Penne in Pink Sauce with Baby Shrimp & Black Olives (optional)  
Pasta with Vodka Cream Sauce  
Pasta with Fresh Spinach, Sundried Tomatoes and Roasted Garlic  
Pasta Carbonara with heavy cream and Parmesan Cheese  
Rigatoni Seafood Pasta- Clams, Mussels, Calamari, Shrimp  
Orecchiette Pasta, Sausage, Sundried Tomatoes, and Shitake Mushrooms

### **Entree**

*(choice of two)*

California Grilled Chicken Marinated in Citrus, Thyme & Garlic  
Chicken Normande (Apple Brandy Cream Sauce)  
Sautéed Chicken Danielle (Sherry Brown Sauce and Prosciutto)  
Chicken Sorrentino with Eggplant, Prosciutto, and Fresh Mozzarella  
Chicken Chasseur, Française, Piccata, Dijon or Marsala  
Chicken Per Forza with Mushrooms, Artichokes and Prosciutto in a Demi-Glace  
Chilean Sea Bass (Pesto Cream, Walnut Crust or Lemon)  
Escalopes of Pork Loin with a Brown Madeira Sauce  
Grilled Salmon with Dill Sauce or Fruit Display  
Paupiettes of Sole Florentine with Spinach or Veneziana (diced tomato & Lemon sauce)  
Pan Seared Tuna with Sesame Hoisin Sauce  
Coquilles St. Jacques Scallops and Mushrooms in a White Wine Cream Sauce  
Vegetarian Options Available by Request

### **Carving Station**

*(choice of one)*

Whole Roasted Tenderloin of Beef  
Top Round of Roast Beef  
Whole Roast Sirloin  
Steamship Round of Beef (125 or more)  
Roast Leg of Lamb, Ham or Turkey Breast  
Buffet Served With Your Choice of Vegetable, Rice, and Potato  
Assorted Rolls



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## Dinner Reception

*A Five Hour Celebration with Open Bar  
and Champagne Toast*

### **Appetizers**

*(choice of one)*

Pasta Per Forza, with Wild Mushrooms, Artichokes and Prosciutto in Tomato Cream  
Penne in Pink Sauce with Baby Shrimp and Black Olives (optional)

Fusilli with Vodka Cream Sauce

Penne with Spinach, Sundried Tomatoes and Roasted Garlic

Rigatoni with Sausage and Wild Mushrooms

Penne Carbonara with Bacon, Parmesan and a Cream Sauce

Rigatoni Seafood Pasta- Clams, Mussels, Shrimp, Calamari

Orecchiette Pasta, Sausage, Sundried Tomatoes, and Shitake Mushrooms

Other Options Are: Sorbet or Freshly Made Soup

### **Salad**

*(choice of one)*

Mixed Greens, Spinach, Caesar or Wild Field Greens with Candied Walnuts and Dried or Fresh Fruit

### **Entree Combinations**

Grilled Filet Mignon and Shrimp Scampi or Lobster Tail (Surf & Turf)

Grilled Filet Mignon and Chicken Normande (Beef & Poultry)

### **Single Entree Dinners**

Grilled Filet Mignon with Demi-Glace or Herbed Butter

Grilled Sirloin Steak with Demi-Glace or Herbed Butter

Black Angus Roast Prime Rib

Stuffed Veal Chop with Prosciutto, Fontina Cheese and Basil

Pan Seared Tuna with Sesame Hoisin Sauce

Chilean Sea Bass, Pesto Cream, Walnut Crust, Lemon Sauce

Grilled Salmon with dill sauce or fruit chutney

Sole Florentine (with spinach) or Veneziana (diced tomato & lemon sauce)

Escalopes of Veal Marsala, Piccata, or Française

Chicken Forestiere with Wild Mushrooms and Brown Sauce

Chicken Française, Piccata, Chasseur or Dijonnaise or Marsala

Chicken Danielle sautéed with Prosciutto in a brown sherry sauce

Chicken Normande with Brandy Cream Sauce and sliced apple

Vegetarian Options Available by Request

Entrees Served with your choice of potato or rice, Vegetable and fresh baked rolls

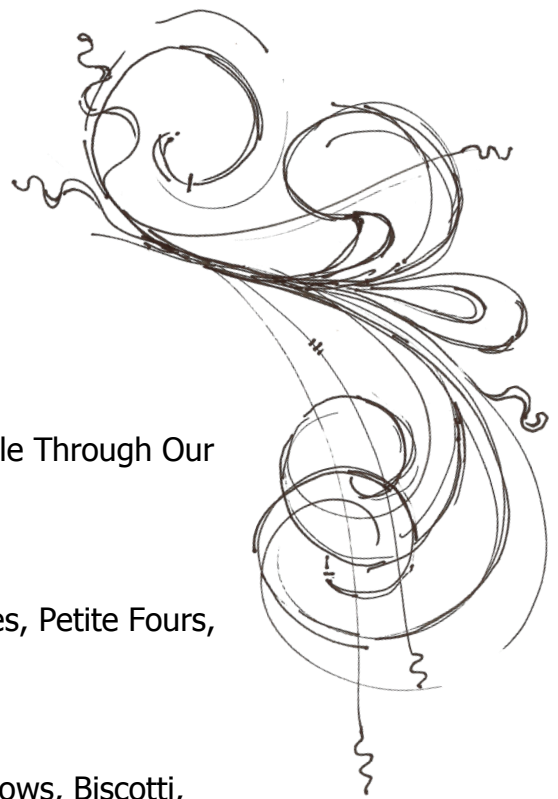
And Must Be Pre-Selected Via the RSVP System

### **Wedding Cakes**

Designs Available Through Our Own Bakery Professionals



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**Desert Extravaganza**

**Personalized Cakes**

Wedding Cake and Sheet Cake Designs Available Through Our Own Bakery Professionals

**Assorted Viennese Display**

Mini Cannolies, Cream Puffs, Éclairs, Fruit Tortes, Petite Fours, Pies, Cakes & Cordial Bar

**Chocolate Fountain Display**

Strawberries, Bananas, Pineapple, Marshmallows, Biscotti, Pretzels

**Ice Cream Bar**

Full Selection of Condiments  
Wide Variety of Flavors Available



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