



TO HAVE AND TO HOLD



NORTH SHORE COUNTRY CLUB

500 SHORE ROAD · GLEN HEAD, NEW YORK
516-676-0500 · EVENTSBYNORTHSHORECC.COM



COCKTAIL HOUR

HOT HORS D'OEUVRES

BBQ Brisket Sliders with Frizzled Onion
Mini Reuben
Beef Empanadas with Tomato Salsa
Mini Burgers with American Cheese, Pickle Slice & Ketchup
Chorizo & Cipolline Onion Skewer with Balsamic Glaze
Chicken & Cheese Quesadilla Cornucopia
Philly Pretzel Dog
Sausage Stuffed Mushroom Cap
Firecracker Shrimp with Sweet Chili Sauce
Coconut Fried Shrimp with Sweet Chili Sauce
Cajun Style Seared Shrimp
Conch or Crab & Corn Fritters with Spicy Remoulade
Vegetable Spring Roll with Spicy Orange Glaze
Thin Crust Mediterranean Mini Pizza with Tapenade, Goat Cheese, Pancetta & Onion
Shrimp Tempura with Soy Wasabi Dip
Mini Maryland Crab Cakes
Baked Brie in Phyllo with Honey Mustard or Raspberry
Beef Short Ribs Over Creamy Polenta on a Asian Spoon



COLD HORS D'OEUVRES

Thinly Sliced Beef on a Roasted Crouton with Horseradish Cream
Prosciutto di Parma & Seasonal Melon
Antipasto Skewer of Provolone, Salami, Olives & Roasted Pepper
Smoked Muscovy Duck Crostini over Arugula
Shrimp & Caviar Canapé
Smoked Salmon Lollipop or Rosette
Tuna Tartare with Avocado & Wasabi Soy Dressing
Seared Rare Tuna on a Crispy Wonton Chip with Cusabi Cream
Jumbo Lump Crabmeat with Guacamole Served on an Asian Spoon
Mini Mozzarella & Grape Tomato Skewers
Red Bliss Potatoes with Sour Cream Pesto
Foie Gras Canape with Red Onion Marmalade
Assorted Cornets with your choice of filled served on a Painter's Pallet
Seafood Ceviche
Crab & Avocado
Asian-Style Tuna Tartare
Smoked Salmon Mousse
Caponata
Goat Cheese & Truffle Oil
Caviar with Crème



COLD DISPLAY

MEZZE DISPLAY

Our Homemade Hummus, Baba Ganoush served with Assorted Pita Chips

ARTISANAL CHEESE & GARDEN DISPLAY

A selection of Cheese, Fresh Fruit, Water Crackers, Cut Seasonal Vegetables & Assorted Dips



STATION STYLE DINNER



PLATED APPETIZER

PLEASE SELECT ONE

MEDITERRANEAN MEZZE

Baba Ganoush, Oven Roasted Tomato Hummus, Tzatziki, Pita Chips

TOMATO TRIO

Gazpacho Shooter, Grape Tomato & Ciliegine Skewer, Stuffed Tomato with Herbs & Goat Cheese

NORTH SHORE HOUSE SALAD

Mesclun Greens, Dried Cranberries, Cherry Tomato, Crumbled Gorgonzola,
Champagne Vinaigrette

TRADITIONAL CAESAR SALAD

Hearts of Romaine, Parmesan- Reggiano, Garlic Croutons,
Homemade Caesar Dressing

TRI- COLORED SALAD

Raddicchio Cup, Mesclun Green, Belgium Endive, Grape Tomato,
Balsamic Vinaigrette

ARUGULA SALAD

Baby Arugula, Roasted Beets, Goat Cheese, Grape Tomato,
Candied Walnuts, Balsamic Ranch

CUT SEASONAL FRUIT

Chilled in a Martini Glass, Sprig of Mint



STATION STYLE DINNER



SELECT FOUR STATIONS

CARVING STATION

Please Select One

Whole Roasted Turkey, Pan Gravy, Cranberry Sauce or
Roasted Beef Tenderloin, Wild Mushroom Sauce or Red Wine Demi Glaze, Frizzled Onions
Both Accompanied by Herb Roasted Red Bliss Potatoes & Vegetable Medley
(Additional Carving Options Available)

ITALIAN STATION

Your choice of three pastas; Penne, Farfalle, Tri-Colored Fusilli & Cheese Ravioli with your choice of three sauces, Tomato & Basil Marinara, Vodka, Alfredo, Pesto Cream or Garlic & Olive Oil. Guests then select their ingredients, Grilled Chicken, Sweet & Hot Italian Sausage, Peppers, Onions, Mushrooms, Sun Dried Tomatoes, Olives & Broccoli accompanied by thick sliced Cibbatta Garlic Bread & Parmesan Cheese (Upgrade & add Chef's Homemade Italian Stromboli or Artisan Stuffed Pasta)

SMASHED & MASHED STATION

Begin with Buttermilk Mashed Potatoes or Fried Smashed New Potatoes then add Your Favorite Toppings; Bacon, Cajun-Style Maine Pink Shrimp, Roasted Chicken, Goat Cheese, Sautéed Sweet Red Peppers, Onions, Mushrooms, Roasted Corn & Black Beans, Scallions, Chives, Pesto Sauce, Roasted Garlic Puree, Cheddar Cheese, Crumbled Gorgonzola & Sour Cream

FALAFEL STATION

Falafel Patties served in a Mini Pita Pocket with Tzatziki, Babaganoush,
Roasted Red Pepper Hummus & Spicy Pepper Spread

BBQ STATION

Pulled Pork Sliders with Sautéed Sweet Onions & BBQ Slow Smoked Pork Back Ribs
with Smoky & Spicy BBQ Sauces, Baby Corn on the Cob & Italian Cole Slaw

SOUTHWEST STATION

Chicken & Cheese Quesadillas, Homemade Tortilla Chips, Pico de Gallo,
Guacamole, Sour Cream with Refried Beans & Spanish Rice

PIZZA STATION

A Selection of Chef Made-to- Order Margarita, Grilled Vegetable, Mushroom,
Traditional, White, Pepperoni, Sausage & Pepper Pizzas with Hot Pepper Flakes &
Infused Extra Virgin Olive Oil

SAVORY CREPE STATION

Prepared to Order with Chicken Filling & Accompanied by Long Grain & Wild Rice
(Upgrade to Seafood Filling)

STIR FRY STATION

Chicken, Beef or Pork with Assorted Vegetables to Include Peppers, Onions, Carrots, Snow Peas, Baby
Corn, Bamboo Shoots, Water Chestnuts served with Fried Rice,
Low Mein Noodles & Fortune Cookies



DESSERT

PRADA CAKE

Chocolate Mousse Cake, Coffee Zabayon, Vanilla Ice Cream, Raspberry Coulis

WARM APPLE TART

Vanilla Ice Cream, Caramel Sauce

TRIO OF SORBET

Fresh Fruit Confetti



BEVERAGE

OPEN BAR FOR FIVE HOURS

Premium Selection of Liquor

A Selection of House Wines Including Chardonnay, Sauvignon Blanc,
Pinot Grigio, Pinot Noir, Merlot & Cabernet Sauvignon

Domestic & Imported Beers

Soda, Juice, Ice tea, Coffee



TO HAVE AND TO HOLD

INCLUDED IN PRICE:

Complimentary Planning Service

Valet Parking

Five Hour Open Bar

Personalized Menu Planning

Cocktail Hour with 10 Butler Passed Hors D'oeuvres & Cold Displays

Station Style Dinner & Plated Dessert

Dance Floor Set Up

Linens

Table Numbers

Personalized Dinner Menus

Price \$ 165 pp

All prices do not include Service Charge and Sales Tax

