

# SILVER COCKTAIL HOUR

## BUTLER SERVICE

All hors'dourves are continuously passed throughout the cocktail hour by white-gloved attendants

### **Mozzarella In Corozza**

Lightly breaded with parmesan cheese, fried to a golden brown crust and served with tomato basil sauce

### **Mushrooms Casino**

Petite caps filled with a bread stuffing, topped with an herb butter

### **Beef Franks En Crouete**

An all-beef hot dog enrobed in a puff pastry

### **Baked Clams**

Chopped Little Neck Clams cooked with fresh herbs and seasoning

### **Coconut Shrimp**

Fresh shrimp coated with coconut crust, lightly fried with honey orange marmalade

### **Asian Chicken Teriyaki**

Asian inspired chicken on a bamboo skewer

### **Bruschetta**

Garlic crostini topped with fresh plum tomatoes, red onions and basil

### **Vegetable Quiche**

Garden fresh vegetable and imported cheeses in a delicious egg soufflé

## NORTH SHORE COLD DISPLAYS

All of these beautifully designed displays will be available for your guests' enjoyment throughout cocktail hour

### **Iced Vegetable Crudités**

Fresh celery, carrot sticks, cherry tomatoes, broccoli, cauliflower and assorted seasonal vegetables served with gourmet dipping sauce

### **Selection of Domestic and Imported Cheeses**

Served with select flatbread and crackers

### **Antipasto Platter**

An abundant platter of Italy's best. Guests will sample specialties such as: salami, provolone, roasted red peppers, hearts of palm, artichokes and olives among many others

### **Tropical Fruit Platter**

A beautiful array of fresh fruit selected by the Swan Club Garde Manger

## HOT CHAFING DISHES

### **Hawaiian Chicken**

Tender, diced chicken in a sweet and sour sauce, complimented by pineapple and vegetables

### **Buffalo Wings**

Free Range chicken wings topped with our delicious hot sauce

### **Chicken Francaise**

Egg battered chicken, sautéed in a light lemon, butter and white wine sauce

### **Chicken Rollatini**

Chicken cutlets rolled and stuffed with authentic Italian bread stuffing, baked in a Marsala sauce

### **Chicken Scarpiello**

Tender boneless pieces of chicken accompanied by red roasted potatoes, sausage and roasted peppers sautéed in scarpello sauce

### **Chicken Piccata**

Tender medallions of chicken with mushrooms and white wine, lemon and caper sauce

### **Chicken Cacciatore**

Tender braised bone-in chicken in a classic tomato, onion and herb sauce

### **Fried Calamari**

Lightly battered fried calamari, served with lemon wedges and pomodoro sauce

### **Eggplant Parmigiana**

Lightly breaded and fried eggplant, baked with a marinara sauce, topped with fresh mozzarella and parmesan cheese

### **Sausage and Peppers**

Italian sausage sautéed with red, yellow and green bell peppers and Spanish onions

### **Seafood Newberg**

Shrimp, scallops and crabmeat in a lobster cream sauce- a Swan Club special

### **Filet of Sole Florentine**

Broiled Sole filled with spinach in a champagne dill sauce

### **Seafood Penne Diavlo**

Fresh penne pasta with mixed seafood tossed with a spicy marinara sauce

### **Shrimp Creole**

A New Orleans' recipe of Gulf shrimp with onions, ripe tomatoes and select seasoning

### **Paella Valencia**

A combination of fresh shrimp, scallops, clams, sausage, chicken and mussels, in Jasmine rice

### **Mussels Marinara**

Mussels in an authentic spicy marinara sauce with fresh herbs and garlic

### **Beef and Broccoli**

Tender cuts of prime beef accompanied by crisp broccoli, in a light soy infused sauce

### **Braised Short Ribs**

Beef Short Ribs with bbq sauce

### **Veal Madeira**

Tender cuts of veal in a wine sauce with porcini mushrooms

### **Beef au Poivre**

Cuts of Filet in a brandy and creamy peppercorn sauce over egg noodles

### **Asian Noodle Stir Fry**

Lo Mein noodles with chicken and Asian style vegetables in a soy infused sauce

### **St. Louis Barbeque Ribs**

With our homemade Southern Style Sauce

### **Kielbasa and Sauerkraut**

A Polish classic from the Swan Club

### **Rice Pilaf**

Basmati rice tossed with sautéed vegetables and butter, a great accompaniment to any dish

## **CARVING STATION**

Host's choice of (2) to be freshly carved for your guests.  
All of the proper trimmings are included.

Choices are as follows:

Smoked Ham  
Turkey  
Sliced Steak  
Corned Beef  
Pastrami  
Loin of Pork

Trimmings can include: Sliced rye bread, mustard, cranberry sauce, apple sauce, steak sauce

## **PASTA STATION**

Host's choice of (2) pastas and (2) sauces to be served fresh from the skillet to your guests.  
All of the proper accompaniments to be included.

### **Pasta choices:**

Penne  
Rigatoni  
Stuffed Rigatoni  
Tortellini  
Orchette  
Fettuccini  
Farfalle (Bow Tie)  
Fusilli

### **Sauces Choices:**

Fileto Pomodoro  
Alfredo  
Garlic and Oil  
Pesto  
Ala Vodka  
Bolognese  
Primavera

\*Other items available upon request\*

# **DINNER RECEPTION**

Enjoy all white-glove service from your dedicated staff  
After your cocktail hour, kick off the evening with a champagne toast

## **CHOICE APPETIZERS**

### **Fresh Fruit Medley**

A hand-carved pineapple filled with pineapple, apples, grapes, melon balls and fresh berries

### **Penne Pasta**

Host's choice of ala Vodka or Pomodoro sauce

## **SALAD CHOICES**

### **Caesar Salad**

A traditional blend of Romaine lettuce and homemade croutons tossed  
with our homemade Caesar dressing and parmesan cheese

### **Garden Salad**

A bouquet of tri-color salad served with our house vinaigrette

### **Greek Salad**

A blend of mixed greens served with Feta cheese and Greek olives in a vinaigrette dressing

-OR-

## **APPETIZER DUETS**

### **Fresh Mozzarella and Beef Steak Tomatoes**

Accompanied by homemade marinated peppers, basil pesto sauce and an herb crostini

### **Chilled Shrimp Cocktail**

Accompanied by marinated lentil vegetable salad, fresh asparagus and a sundried tomato aioli

### **Maryland Crab Cakes**

Accompanied by Asian coleslaw and dijon vinaigrette

### **Prosciutto Di Parma with Citrus Salad**

Wrapped Italian prosciutto served with shredded greens, apples, tangerines and grapefruit,  
served with tangy citrus vinaigrette

### **Vegetable Strudel**

Sautéed spring vegetables baked in crisp pastry with sundried tomato aioli

## **ENTRÉES**

All of our entrées come with host's choice of vegetable and potato  
Please choose (4) of the following for your guests:

### **Roast Prime Rib of Beef au Jus**

A generous cut of Prime Rib seared to perfection served with a light au jus

### **Châteaubriand with Port Wine Demi**

A beautifully displayed portion of sliced filet mignon served to your guests with a touch of Port Wine Demi

### **Chicken Cordon Bleu**

Lightly breaded chicken rolled and stuffed with Swiss cheese and prosciutto topped with a classic hollandaise sauce

### **Chicken Wellington**

Chicken breast wrapped in a delicate puffed pastry with mushrooms served over a madeira sauce

### **Chicken Sorrentino**

A classic Italian chicken dish layered with eggplant, prosciutto di parma and mozzarella cheese served over an espagnole sauce

### **Chicken Francaise**

A lightly fried chicken breast served with a traditional lemon and white wine sauce

### **Herb Chicken with Fire Roasted Vegetables**

A grilled chicken breast served with freshly fire roasted vegetables

### **Grilled Caribbean Jerk Chicken**

Authentically jerk seasoned grilled chicken served with a fresh pineapple and mango salsa

### **Roast Duck a l'Orange**

A classic French dish, duck roasted to perfection finished in a fresh orange glaze

### **Filet of Sole Oreganata**

Fresh filet of sole served with breadcrumbs over a light lemon wine sauce

### **Filet of Sole Almondine**

Fresh filet of sole topped with toasted almonds

### **Filet of Sole Stuffed with Seafood Newberg**

A generous portion of shrimp, scallops and crabmeat in a lobster cream sauce served in a grilled filet of sole

### **Grilled Tuna with Asian Teriyaki Glaze**

Fresh tuna, grilled to perfection served with a light Asian inspired glaze

### **Broiled Filet of Norwegian Salmon**

Fresh salmon seared and served with a light creamy dill sauce, a wedding classic

### **Jumbo Shrimp Scampi**

Classic shrimp scampi served in a lemon butter sauce over rice pilaf

### **Roasted Vegetable Ravioli**

Jumbo fresh vegetable ravioli

### **Eggplant Rollatini**

Friend eggplant rolled and stuffed with mozzarella and ricotta cheese served with a fresh pomodoro sauce

## **DESSERT**

### **Peach Melba**

Vanilla ice cream served over a fresh peach drizzled with a raspberry sauce and topped with whip cream

### **Ice Cream Éclair**

A fresh Éclair stuffed with vanilla ice cream and covered with chocolate sauce and whipped cream

### **Almondine Royal**

Vanilla ice cream served over Amaretto with a chocolate drizzle topped with whipped cream and almonds

### **Ice Cream Sundaes**

A classic sundae with a cherry on top

### **Sorbet**

Hosts choice of Raspberry or Lemon

### **Chocolate Mousse**

A wedding classic

## **CAKE**

We will provide an occasion cake for your affair with a selection of styles, flavors and fillings

## **BEVERAGES**

Your affair features unlimited name brand liquors, beer and wine.  
Soft drinks and juices are also included.

We offer the following selection for your guest's enjoyment:

Johnnie Walker Red, Tanqueray, Dewars Scotch, Svedka Vodka,  
Seagrams V.O. Rye, Absolut Vodka, Jack Daniels and Bacardi Rum  
Some brands may be substituted which conform to the same price structure

Budweiser, Bud Light, Heineken, Heineken Light, & Coors Light  
and Imported Red, White & White Zinfandel wines

Also Included Coffee, Tea, Decaf, Cappuccino and Espresso

## **OTHER SERVICES**

White Glove Service  
Professional Maitre'd  
Bridal Attendant  
Tuxedoed Staff  
Bridal Suite  
Valet Parking  
Coat Check  
Manicured grounds  
Choice of colored linen and napkins  
Wedding coordinator available on site  
Indoor & Outdoor photo options



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CLUB

*Silver Package*