



THE WATERVIEW
AT PORT JEFFERSON COUNTRY CLUB
A DANFORDS COLLECTION

BUFFET MENU



SALADS

(Selection of Three)

Satur Farm Field Greens

Prosecco Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan, Herbed Croutons, Creamy Caesar Dressing

Tomato-Mozzarella Caprese Salad

A Bouquet of Baby Greens with a Balsamic Reduction, Pesto

Baby Spinach Salad

Raspberry-Walnut Vinaigrette, Seasonal Berries, Crumbled Goat Cheese, Spicy Pecans

Grilled Farm Stand Salad

Seasonal Vegetables, Basil, EVOO, Aged Balsamic

Black Caviar Lentil Salad

Brunoise Vegetables, Sherry Wine Vinaigrette, Fresh Herbs

Grilled Artichoke & Baby Carrot Salad

Tomato Confit & Parmesan

Roasted Cauliflower Salad

Olives, Arugula, Shaved Fennel, Wine Vinaigrette



ENTRÉES

(Selection of Three)

Sliced NY Shell of Beef

Port Wine & Mushroom Demi-Glace

Fresh Herb Roasted Chicken

Charred Tomatoes, Olives, Rosemary

Chicken Francaise

Boneless Chicken sautéed in a Lemon White Wine Butter Sauce

ENTRÉES continued

Chicken Fino

Sautéed Boneless Chicken, Mushroom, Plum Tomato, Sherry Wine, Demi-Glace

Blackened Pork Chops

Oven Roasted Tomatoes, Pistachios, Bacon, Sherry Wine Reduction

Scaloppini of Pork

Delicate White Wine & Lemon Butter Sauce, Vegetable Israeli Couscous

Herb-Crusted Boston Scrod

Delicate Whitefish, Panko, Fresh Herbs, Parmesan Garlic Butter

Pan Roasted Atlantic Salmon

Cauliflower Puree, Wilted Field Greens & Radicchio, Roasted Garlic, Fig- Balsamic Reduction

Penne a la Vodka

Shaved Parmesan

Pasta Margarita

Angel-Hair Pasta, Fresh Basil, White Wine Pomodoro Sauce, Ricotta Salata

Chef's Selection of Seasonal Vegetables & Potato

Rolls & Butter

DESSERT

(Select One)

Personalized Occasion Cake

or

Assorted Cakes, Pastries & Cookies



BEVERAGES

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas

Assorted Diet & Regular Sodas

Upgraded Entrée Selections are Available. Please ask your Catering Sales Manager for details.

BAR Options

(Please see Banquet Beverage Menu for Details & Pricing)

Limited Open Bar (Beer & Wine)

House Brand Open Bar

Premium Open Bar

Ultra-Premium Open Bar

Hosted Consumption Bar

Cash Bar

++ Prices are subject to a 20% Administrative Fee and a NYS Sales Tax.

The Administrative Fee is used to offset the administration of the Event.

The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such.

Staff Gratuities are not include and are at your discretion.

BUFFET MENU ADDITIONS/UPGRADES



Enhancement Selections

BEEF

Cabernet-Braised Short Ribs of Beef
With Caramelized Onions

Roasted Prime Rib of Beef*

*Available to parties of 50 or more

SEAFOOD

Coconut-Glazed Grilled Mahi-Mahi
With a Pineapple-Jalapeño Salsa

Seafood-Stuffed Sole
Lemon Butter-White Wine Sauce

Pistachio Crusted Atlantic Cod
Citrus Beurre Blanc

Red Snapper
With Mango Pico de Gallo

OTHER MEATS

Confit Duck
Orange Glaze

Stuffed Loin of Pork
Spinach, Roasted Peppers, Mozzarella, Garlic, Pan Gravy

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