



**THE WATERVIEW**  
AT PORT JEFFERSON COUNTRY CLUB  
A DANFORDS COLLECTION

## PLATTERS & STATIONS

(May only be added to our Plated, Buffet, or Cocktail Reception Menus)



### INTERNATIONAL FRUIT & CHEESE PLATTER

An Array of Sliced Fruit with Imported & Domestic Cheeses  
Served with Sliced, Crusty French Bread & Crackers  
(Based on your final guest count – This item is not replenished.)

### VEGETABLE CRUDITE PLATTER

Assorted Vegetables with buttermilk Chive & Blue Cheese Dips  
(Based on your final guest count – This item is not replenished.)

### ANTIPASTO DISPLAY

Marinated Olives & Pickled Vegetables, Sliced Air-Dried Beef & Salami, Grilled Artichokes in Extra Virgin Olive Oil, Selection of Italian Cheeses & Sun-Dried Tomatoes with Roasted Red Peppers  
(Based on your final guest count – This item is not replenished.)

### PASTA STATION

Attendant fee  
(1 hour of Service - Select 2)

Penne a la Vodka  
Rigatoni with Classic Bolognese  
Farfalle Pesto Alfredo

Baked Eggplant Parmesan  
Chicken Margarita  
Cheese Ravioli with Marinara

**++ 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.**

## CARVING STATION

Attendant fee (1 hour of Service)

Apple-Cider Brined Breast of Turkey  
Chicago Round of Beef  
Apple-Glazed Loin of Pork  
Bone-In, Honey Glazed Ham

Prime Rib of Beef  
Herb-Crusted New York Strip  
Carved BBQ Baby Back Ribs  
Roasted Beef Tenderloin

Accompanied by Zinfandel Reduction, Dijon Mustard, Tarragon Mayonnaise, & Orange Marmalade  
Silver Dollar Rolls & Whipped Butter

## MASHED POTATO MARTINI STATION

Attendant fee (1 hour of Service)

Mashed Yukon Potatoes served in Martini Glasses

Accompanied by toppings such as:

Crisp Bacon, Cheddar Cheeses, Sour Cream & Chives, Sweet Corn Pepper Succotash

## “MAC ‘N CHEESE” MARTINI STATION

Attendant fee (1 hour of Service)

Our Chef's Traditional Mac ‘n Cheese served in Martini Glasses

Accompanied by toppings such as:

Crisp Bacon, Cheddar Cheeses, Sour Cream & Chives, Sweet Corn Pepper Succotash

## MARKET SALAD STATION

Attendant fee (1 hour of Service)

Spinach & Prosciutto Salad  
Baby Spinach Leaves & Prisée,  
Crispy Prosciutto, Pine Nuts,  
Mushrooms & Roasted Peppers  
with Champagne Dressing

Chicken Caesar Salad  
Romaine Lettuce, Grilled Marinated  
Chicken, Herbed-Garlic Croutons  
& Shaved Parmesan  
with Creamy Caesar Dressing

Chinese Chicken Salad  
Napa Cabbage,  
Ponzu Roasted Chicken  
& Crispy Noodles  
with a Lime Peanut Dressing

Select 2

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## ORIENTAL WOK STATION

Attendant fee (1 hour of Service)

### THAI STYLE

Shrimp Pad Thai  
Chicken Panang  
Spicy Thai-Basil Pork Stir Fry

Select 2

### CANTONESE STYLE

Beef and Broccoli  
Chicken Chow Mein  
Sweet & Hot Pepper Shrimp with Pineapple & Cashews

Select 2

Served with White Rice & Traditional Condiments

## SOUTH OF THE BORDER

Attendant fee (1 hour of Service)

Adobe-Grilled Flank Steak

Chipotle-Marinaded Breast of Chicken

Rolled in Warm Flour Tortillas with BBQ Black Beans, Saffron Rice, Fresh Cilantro,  
Pico de Gallo, Guacamole & Sour Cream, Grated Cheddar & Jack Cheeses, Selection of Salsas & Hot Sauces

## SEAFOOD BAR

(1 Hour of Service - This Item is Not Replenished)

Jumbo Gulf Shrimp  
(3 per person)

Oysters on the Half-Shell  
(2 per person)

Littleneck Clams  
(2 per person)

Served on Ice & accented with Vodka Cocktail Sauce, Horseradish,  
Tabasco, Lemon & Lime Wedges

## SHRIMP BUFFET

(1 Hour of Service – This Item is Not Replenished)

Jumbo Gulf Shrimp  
(4 per person)

Served on Ice & accented with Vodka Cocktail Sauce, Horseradish,  
Tabasco, Lemon & Lime Wedges

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## CUSTOMIZED SEAFOOD BAR

(1 Hour of Service – This Item is Not Replenished)

Jumbo Gulf Shrimp  
per dozen

Champagne Poached U-12 Prawns  
per dozen

Long Island's Finest Oysters on the Half Shell  
per dozen

Littleneck Clams  
per dozen

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