



**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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