



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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