

WEDDING PACKAGED DINNER

Three Course Dinner Menu

April 30, 2015

Custom Prepared Items are available upon request.
Please inquire for availability and pricing.

House-Made Soups

Smoked Tomato Bisque

*Delicate Tomato Puree with a smoky Finish, Goat Cheese,
Club Pancetta*

Butternut Squash

*Scented with Orange and Cinnamon,
and garnished with Chive Crème Fraîche*

Mushroom

*A Rich Mushroom Cream
With chunks of Field Mushrooms
and garnished with Fried Leeks*

Roasted Beet

*Puréed Roasted Purple Beets
scented with Red Wine, Orange, and Vanilla;
topped with Herbed Cream*

Fire-Roasted Red Pepper

*A rich and velvety soup
enriched with Mascarpone Cheese*

Loaded Potato Soup

*Creamy Potato, Roasted Garlic, Cheddar Cheese, Bacon Bits,
Chives and Sour Cream*

Vegetarian Chili Soup

*Fresh Vegetables and herbs, mildly
spiced tomato broth*

Salads

Cobb Salad (Add \$ 2.00 per person)

*Mixed baby greens topped with grilled chicken, sherry
tomatoes, avocado, boiled egg, Benedictine blue cheese
and blue cheese dressing*

Baby Spinach

*with Sliced Strawberries, Roasted Red
Pepper,
and Goat Cheese drizzled with
Tangy Orange Vinaigrette*

London Club Caesar

*Chopped Hearts of Romaine Lettuce
tossed in our House-Made Caesar Dressing
and topped with Parmesan Reggiano
Cheese, Metzger's Award Winning Bacon,
Croutons, and a Fresh Lemon Wedge*

Baby Spinach Salad

*with Sliced Strawberries, Roasted Red Pepper, Heirloom
Tomatoes, and Goat Cheese
served with Tangy Orange Vinaigrette*

London Club Caesar Salad

*Chopped Hearts of Romaine Lettuce tossed in our House-
Made Caesar Dressing and topped with Parmesan
Reggiano Cheese, Metzger's
Award Winning Bacon, Croutons*

Thai Vegetable Salad

*Crisp Vegetables Marinated in Sour Lime Vinaigrette,
Topped with Garlic Chips, Peanuts and Aromatic Herbs*

Caprese

*Sliced Hot-House Tomatoes,
Fresh Mozzarella Cheese, Belgian Endive,
Shaved Red Onion, and Kalamata Olives
drizzled with Basil Vinaigrette*

Panzanella Salad (Add 2.00 per person)

*Tomatoes, Arugula and Toasted Bread with Red Onions, Basil,
Fresh Mozzarella,
Drizzled with Red Wine Vinaigrette*

Entrées

Garden

Seasonal Risotto 44

*Topped with Reggiano Parmesan Cheese
and served with a Medley of Market Vegetables*

*Spring – Spring Pea and Pea Tendril
Summer – Lemon and Basil
Autumn – Butternut Squash
Winter – Porcini Mushroom*

Ratatouille Sauté 44 (vegan)

*Tender Bell Peppers, Zucchini, Eggplant,
Hot-House Tomato, and Onion scented with
Fresh Basil and Thyme and served on a bed
of Braised Lentils and Leek*

Quinoa Croquette 40

*Breaded and Fried Quinoa Cake
served on a Provençale Style Sauce with
Fresh Buttered Market Vegetables*

Grilled Tofu Steak 48 (vegan)

*Herb Marinated Extra-Firm Tofu grilled and served
with Oven-Dried Tomatoes, Green Vegetables,
and a Spicy Soy Reduction*

Water

Baked Atlantic Salmon 44

Finished with a roasted pineapple salsa

North-Atlantic Halibut 48

*Crusted with Buttered Panko and Herbs,
baked until perfectly golden, and
served over a Roasted Red Pepper Coulis*

Land and Air

Suprême of Chicken 40

Served with herbed citrus Hollandaise Sauce

Chicken Breast Saltimbocca

Stuffed with sage and Prosciutto

Stuffed Suprême of Chicken 46

*Chicken Breast stuffed with Spinach,
Dried Apricot, Sundried Tomato, and Goat Cheese;
served with a Portabella and Port Reduction Sauce*

*Duo of Beef and Chicken** 52*

*4oz of grilled Aged AAA Beef Tenderloin cooked to
Medium-Rare and half of a Roasted Chicken Breast
served with a Red Wine and Mushroom Sauce*

*Prime Rib** 48*

*8oz of Salt-Crusted and Slow-Cooked to
Medium-Rare Aged AAA Corn Fed Prime Rib of Beef
finished with Roasting Pan Jus and
accompanied by Prepared Horseradish*

Filet Mignon 52

*7oz Hand-Cut Aged AAA Corn Fed Beef Tenderloin
that has been Dry-Rubbed and grilled to
Medium-Rare; finished with a
Port Wine Reduction Sauce*

Veal Striploin Steak 52

*7oz of Hand-Cut Provençale Veal Striploin
that has been Dry-Rubbed and grilled to
Medium-Rare; finished with a
Grainy Mustard and Mushroom Demi-Glace*

**** Please note, these items are not available for Wedding Tastings**

Accompaniments

Each of the above entrées is garnished with your choice of Starch and Vegetables. Please choose one of the Starch Options listed below and up to three of the Vegetable Options or, if you can't decide, let the Chef choose for you based on seasonal availability and quality.

Starch Options

Herb Roasted Fingerling Potatoes
Mashed Yukon Gold Potatoes
Double-Stuffed Baked Potato with Cheddar Cheese
Scalloped Potatoes
Spiced Baked Wedge Potatoes
Duchess Potatoes
Rice Pilaf with Vegetables

Vegetable Options

Roasted Red Peppers
Roasted Yellow Peppers
Roasted Green Zucchini
Roasted Yellow Zucchini
Buttered Green Beans
Steamed Broccoli

Steamed Bok Choy
Carrots Vichy

Especially for Children

Chicken Fingers 20
with French Fries, Ketchup, and Plum Sauce

Grilled Cheese 20
on Whole-Wheat Bread with French Fries and Ketchup

Pasta and Meatballs 20
in Tomato Sauce served with Garlic Bread

*All Children's Meals are served with Carrot and Celery Sticks,
And Vanilla Ice Cream with Chocolate Syrup for dessert*

Desserts

Orange Scented Crème Brulee

Rich Custard with a Crisp Caramel layer on top served with Fresh Berries

Apple and Caramel Mille-Feuille

Caramelized Apple Compote and Spiced Apple Mousse with White Chocolate between Three Layers of Flakey All-Butter Puff Pastry; served with Fresh Berries and Coulis

Death by Chocolate

Layered Decadent Chocolate Brownie, Milk Chocolate Mousse, Dark Chocolate Frosting, and Golden Chocolate Lattice served with Fresh Berries and Coulis

New York Cheesecake

Served with Fresh Berries and Coulis

Boston Cream Cake

Delicate White Cake and Vanilla Cream with a Dark Chocolate Glaze served with Chocolate Sauce and Fresh Fruit Garnish

Strawberry Shortcake

Light White Cake, Strawberry Mousse and Compote served with Fresh Berries and Coulis

Triple Chocolate Mousse Cake

Chocolate Cake Base with Dark, Milk, and White Chocolate Mousses served with Chocolate Sauce and Fresh Berries

Bailey's Cheesecake

Served with Chantilly Cream, Mini Biscotti, Fresh Berries, and Coulis

Cappuccino Cake

Espresso Soaked Ladyfinger Biscuits covered with Mascarpone Mousse, Dusted with Cocoa Powder, and served with Chocolate Sauce and Fresh Fruit Garnish

All prices are guaranteed for 90 days, are per person unless otherwise stated, and are subject to applicable taxes and a service charge