



## **Classic Buffet**

**Type of Event:** Your Special Event

**Date:**

**Time** 4 Hours

**Number of guests:** minimum 50 people

**Location:** banquet room

### ***Buffet Dinner Choices***

#### ***Choice of Two Specialty Stations***

#### **Carving Station**

Choice of Two, Chef Manned

Herb Encrusted Roasted Loin of Pork accompanied with applesauce

Virginia Ham with French dijonaise and honey mustards

\*Prime Rib with freshly made horseradish dressing

Roasted Turkey Breast with cranberry sauce

#### **Pasta Station**

Chef Manned

Two types of pasta, (Penne, Bowtie, Orchetta, Rotini or Rigatoni)

Choice of two sauces (Alfredo, Alla Vodka, Marinara, Bolognese, Roasted Garlic and Olive Oil)

Grated Parmigiano - Reggiano cheese, Oregano and Red Pepper Flakes

Fine assorted rolls with sweet butter

### **Mexican Taco Station**

Seasoned Ground Beef, Hard and Soft Tortillas, Shredded Lettuce, Diced tomatoes, Shredded Cheddar Cheese Red Onions, Salsa and Sour Cream  
Corn Tortilla Chips

### **Asian Station**

Chicken and Broccoli with Garlic Sauce  
Teriyaki Shrimp with Stir Fried Vegetables  
Steamed White Rice  
Fried Noodles, Duck Sauce and Fortune Cookies

### **Greek Station**

Sliced Gyro Meat  
Chicken Souvlaki  
Shredded Lettuce, Diced Red Tomato and Sliced Red Onion  
Tzaziki Sauce  
Grilled Pita Bread and Assorted Greek Olives

### ***Main Buffet table***

#### **Hot Dishes: please choose four**

Chicken Marsala with wild mushroom demi glace  
Classic Chicken Francese with lemon butter and wine sauce  
Chicken Fingers  
Eggplant Rollatini

Pecan Crusted Tilapia over wilted spinach

\*Cedar Plank Salmon Filet served with dijonaise sauce on the side

\*Mussels with white wine and garlic or red tomato, fresh basil and sliced garlic

Stir fried Beef with sesame garlic sauce tossed with straw mushrooms, baby corn, bamboo shoot, carrot, pepper and onion

Sliced Herb Crusted Roast Loin of Pork with caramelized apples and onions

Marinated Roast Pork with Traditional Spanish Sazon Seasoning of garlic, oregano, Spanish sweet paprika, black cracked pepper, onion and sea salt, served with yellow rice and green peas

## **Cold Salads: please choose three**

Greek Salad

Classic Caesar Salad

Red Plum Tomato, Cucumber and Celery blended with Lemon Olive Oil

Farmers Salad Bar: Grape Tomatoes, Cucumbers, Croutons, Red Onion and Carrots; Two Dressings of Choice

Celigene Mozzarella, Red Grape Tomatoes, Roasted Yellow Peppers and Fresh Basil  
Tossed with a White Balsamic Vinaigrette Glaze

Mediterranean Pasta Salad consisting of Israeli Cous Cous, Red Tomato, Black Olives, Cucumber, Red Onion, toasted Pine Nuts, Fresh Dill and Lemon Herb Vinaigrette

Herb Roasted Red Potatoes with Sugar Snap Peas tossed with Herb Vinaigrette

## **Dessert**

Sundae station (chocolate and vanilla) toppings of chocolate syrup, whipped cream, chocolate chips, rainbow sprinkles, oreo cookie crumbs and chopped walnuts

## **Plus a Cake in celebration of your event!!**

Coffee, tea, lemonade, iced tea and soda are all included in price

## **Bar Options**

**Cash Bar** – bartender fee

**Champagne Punch Bowl** – Serves 40 people

**Bottles of wine on the table** -

**Running tab billed on per drink basis** - A running tab will be kept and added to the final bill for all alcoholic drinks served from the bar

**Full Open 4 Hour Bar** - All the beer, wine and mixed drinks your guests would like or Open bar of only beer and wine

**Only available for adults over the age of 21.**

Cash gratuity is optional and left to the discretion of the guest and is not included in the price.

Vendor meals will be billed at a rate of \$ 20.00 per vendor plus tax and service charge

NYS Law Prohibits Smoking in all Indoor Areas

Island Hills Golf Club does not assume responsibility for any and all losses, damages and bodily injury caused by them or any of their guests, invitees, or any other person attending

Island Hills Golf Club is not liable for any damages or loss to parked cars

\*\* All tables will be set to seat between 10 – 12 people. If tables require fewer or more table settings other arrangements need to be made prior to the event and additional charges will be incurred.

Initials\_\_\_\_\_

If everything is to your satisfaction please mail in a \$250.00 deposit made out to Island Hills Golf and Country Club.

Running over the time frame specified above will be at a rate of \$ 500.00 per half hour.

Children 10 years of age or under will be billed at a rate of \$ 16.95 per child plus tax and service charge and will be offered a special meal to be determined.

Children 3 years old and under are Free

Final Payment of party is due immediately upon completion of event with *cash, personal, certified check or Credit Card (Visa, M/C or American Express)*. *If you would like to take advantage of this convenient way of paying (with credit card) you may do so, please be advised that Island Hills Golf Club will be charging a 4% convenience fee.* Any other arrangements for payment must be made in advance and agreed upon by Island Hills Country Club.

Please call 631 – 589 – 2200 ext. 120 at anytime if you have any questions. We are here to help and thank you for the opportunity to be of service to you on your special event.

Sincerely,

Charles Marcus

Manager Island Hill Golf and Country Club

Accepted By \_\_\_\_\_(Host)

Name (Please Print)\_\_\_\_\_

Date\_\_\_\_\_