

*Bar / Bat Mitzvah Package
Cocktail Hour*

*8-Butler Passed Hors D'oeuvres
Hot*

*Moroccan Spiced Chicken Brochettes
Vegetable Wontons with Sweet & Sour Sauce
Sweet Potato Pancakes, Tangy Maple Glaze
Duck Spring Rolls with Plum Sauce
Chicken Dumplings, Ginger Soy Dipping Sauce
Salmon Cakes with Sweet Corn Salsa
Spiced Pecan Chicken Strips
Coconut Fried Shrimp
Wild Mushroom Beggars Purse
Cocktail Franks En Croute
Spanikopita*

Cold

*Bouchees with Whipped Chevre
Tomato & Mozzarella Crostini
Blue Corn Cup with Chunky Avocado & Green Salsa
Rosettes of Salmon on Pumpernickel Rounds
Smoked Salmon Tartar with Vodka & Dill
Asparagus wrapped in Pyllo
Endive with Walnut & Blue Cheese
Gravlox on Seven Grain Points
Cucumber Rondelle with Roasted Beets & Goat Cheese
Gaufrette Potato Chip with Smoked Salmon & Dill*

Elaborate Cold Displays

All Displays are artistically designed and hand created by our Garde Manger

Homemade Mozzarella Display

*Fresh sliced Buffalo Mozzarella and Plum Tomatoes
Drizzled with Extra Virgin Olive Oil and finished with Fresh Basil
and Sun-Dried Tomatoes*

~

European Marinade

*Baby Artichoke Hearts and Roasted Sweet Red Peppers
in balsamic vinaigrette*

~

Tuscan Grilled Vegetables

*An assortment of herb marinated vegetables including
Eggplant, Zucchini, Yellow Squash and Assorted Peppers*

~

Imported Cheeseboard and Wine Display

*Gouda Camembert, Vermont Cheddar & Brie
served with English water crackers and sweet seedless grapes
Accompanied by Imported Red & White Wines*

Elaborate Cold Displays

All items are prepared on premises and custom designed for your event

Santa Fe

*Grilled Portobello Mushrooms marinated in Balsamic Vinaigrette
Corn and Bean Salsa with Red & Green Peppers, Cilantro and Olive Oil*

~

Garden Basket of Crudite

*Presentation of Julienne Carrots, Pencil Asparagus, Bell Peppers, Florets of Broccoli,
Cauliflower,
Cherry Tomatoes and Black Olives. Served with Chef's tangy dressing*

~

Cornucopia of Seasonal Ripened Fruit

*Sliced Watermelon, Honeydew, Cantaloupe, Strawberries and Pineapple
Garnished with Raspberries, Blackberries, Kiwi and carved Melons*

~

House Baked Breads

*Assorted Bruschetta, Brick Oven Semolina, Garlic Bread, Whole Wheat, Rye and Pumpernickel
Baked Fresh Daily and served with infused olive oils*

❧ Roslyn Claremont Hotel ❧

Teen Hot Chafing Dishes

(Select Four)

*Mini Egg Rolls
Jalapeño Poppers
Mozzarella Sticks*

*Cocktail Franks
Fish Sticks
Mexican Empanadas
Sliders*

Teen Bar

*Non alcoholic frozen pina coladas, daiquiris,
Assorted sodas, Shirley temples and sparkling fruit punch.
Garnished with fresh fruit and maraschino cherries*

Adult Captains Stations

(Select Three)

Pasta Station

*Pasta dishes are pan sautéed before your guests and accompanied by
freshly grated Parmigiano & Romano cheeses and crushed red pepper.*

*Fusilli Primavera
Rigatoni Bolognese
Orecchiette Pesto
Tri-Color Cheese Tortellini Alfredo
Farfalle a la Vodka
Penne Filetto di Pomodoro
(Select Two)*

Fajita Station

Sizzling and prepared before your guests

*Grilled Herb Marinated Chicken served into warm tortilla shells
And accompanied by diced ripe tomatoes, shredded lettuce, jalapenos, minced onion,*

❧ Roslyn Claremont Hotel ❧

sour cream, guacamole, and zesty salsa

Butcher Block Carving Board

*All Carvings are Displayed and Carved by uniformed Chefs,
served with Cocktail Rye and Pumpernickel Breads.*

*Herb Roasted Breast of Turkey
Clover Honey Baked Spiral Ham
Roast Sirloin of Beef,
Sugar Cured Corned Beef
Sesame Crusted Loin of Tuna
Ginger Glazed Pork Loin
(Select two)*

A Touch of the Orient

*Stir-fried before your guests and Decorated with Oriental screens, fans,
Fortune cookies and chopsticks.*

*Ginger Beef or Teriyaki Chicken
Served with Water Chestnuts, Pea Pods, Bak choy, Bean Sprouts, Mushrooms, Cashews
And sautéed in a hoi sin sauce*

Risotto Station

Prepared before your guests

*Wild Mushroom Risotto
Butternut Squash Risotto*

South of the Border

*Hard shelled corn tacos warmed and filled with ground Angus Beef and served with your choice
of
shredded lettuce, diced tomato, jalapenos,
minced red onion, guacamole, sliced black olives and zesty salsa*

Dim Sum Station

*Authentic Chinese Dumplings served with Dipping Sauces,
Oriental Consomme and Fried Wontons*

Mashed Potato Bar

*Chef Sergio's special Homemade Mashed Potatoes
Served "sundae style" out of an Old Fashion Crock Pot
Condiments include Fried Onions, Garlic, Horseradish, Wasabi, Mushrooms,
Peppers, Broccoli and Baco Bits*

Crepe Station

(Select One)

French crepes made to order

*Oven roasted chicken with mushroom, spinach, sautéed onion, broccoli, snow peas,
peppers with a béchamel sauce*

Peking Duck with julienne of cucumber and scallions in a hoi sin sauce

Hawaiian Grill

*Tropical Display with Grass Skirting
Served with Polnesian Style rice*

(Select Two)

*Macaadimia Chicken with Honey & Lime Dipping sauce
Teriyaki Beef & Pineapple Kebobs
Tropical Fruit Skewers*

Adult Hot Chafing Dishes

(Select Three)

Eggplant Rollatini

Rolled and stuffed with ricotta cheese

Chicken Scarparelli

Lemon, garlic, olive oil and fresh bell peppers.

Chicken Cacciatore

Peppers and onions in a marinara sauce.

Clams, Mussels & Scallops Posillipo

*Crushed plum tomatoes, white wine basil and
garlic.*

Filet of Sole Oreganato

In a lemon white wine sauce.

Chicken Marsala

Mushrooms in a Marsala wine sauce.

Sausage and Peppers

*Sweet, hot sausage, tri color peppers in a light
tomato sauce.*

Stuffed Cabbage.

Adult Appetizers

(Select One)

Wild Mushroom Purse with Porcini Oil

Grilled Portabella Mushrooms with Roasted Peppers, Crisp Parmesan Tuile

Vine Ripe Tomato, Buffalo Mozzarella & Prosciutto di Parma, Basil Oil

Chilled Asparagus (In Season) & Grilled Yellow Tomato with Flavored Oils

*Smoked Salmon Rose with Crème Fraiche, Capers, Onions, Chives and Gaufrette
Potato*

*Home Made Raviolis: Porcini Mushroom, Lobster, Shrimp & Corn or Goat Cheese &
Black Pepper with choice of Pomodoro, Pesto, Alfredo or Putnaesca Sauce*

Chicken & Vegetable Vol au vent with Tarragon Velouté

Grilled Vegetable Timbale with Goat Cheese and Balsamic Glaze

Teen Appetizer

Hawaiian Pineapple Basket filled With Fresh Fruit

Adult Salads
(Select One)

Baby Arugala Salad with Shaved Parmigiano Reggiano Cheese and Cherry Tomatoes

Lolla Rosa, Red Oak & Frisee with Cherry Tomatoes

Vinaigrette Choice: Walnut, Raspberry, Red Wine Herb, Balsamic, Lemon Oil, Roast Shallot, Pesto

Classic Caesar Salad with Garlic Croutons & Topped with Asiago Cheese

Claremont Baby Spinach Salad with Miso Dressing & Frizzled Wonton Strips

Or

Adult Duo Appetizer Plate
(Select One in Lieu of Appetizer & Salad Course)

Grilled Portabella Mushrooms with Roasted Peppers and a Crisp Parmesan Tuile served with

❧ Roslyn Claremont Hotel ❧

Baby Arugala and Cherry Tomatoes

*Romaine Leaves with Vine Ripe Tomato, Buffalo Mozzarella & Prosciutto di Parma.
Basil Oil and Balsamic Glaze*

*Lolla Rosa, Endive and Smoked Salmon Bouquet Served with Crème Fraiche, Capers, Onions,
Chives and Gaufrette Potato*

*Chilled Asparagus (In Season) served with Grilled Tomato, Cucumber and Red Onion Salad
Tossed with Red Vinegar with Flavored Oils*

*Lolla Rosa, Red Oak & Frisee. Topped with Grilled Vegetables, Goat Cheese & Cherry
Tomatoes. Finished with a Balsamic Glaze*

Adult Entrées

(Select Three)

*Roast Prime Rib of Beef with Horseradish Sauce
Aged Sirloin Steak*

*Pistachio or Herb Crusted Roast Filet of Beef
Grilled Filet Mignon*

*Free Range Chicken Breast Stuffed with Prosciutto, Fontina Cheese and Spinach
Woodland Mushroom Stuffed Chicken Breast Sauce Natural
French Cut Chicken Breast topped with Maryland Crab Cake and a Grilled Artichoke
Roulade of Chicken, Basil & Goat Cheese*

Poached Atlantic Salmon Filet, Cucumber Dill Sauce

RCH

❧ Roslyn Claremont Hotel ❧

*Grilled Dorne of Salmon, Dijonaise
Horseradish Crusted Filet of Salmon, Ginger Oil
Pan Roasted Salmon Filet with Lemon Grass Buerre Blanc*

*Sesame Marinated Swordfish Steak in a Soy Ginger Sauce with Sweet Red Onion Marmalade
Grilled Swordfish Steak with Pommery Mustard Sauce*

*Black Pepper Seared Ahi Tuna Steak with Citrus Buerre Blanc
Macadamia Crusted Red Snapper Filet, Vanilla Oil
Maryland Crabmeat Stuffed Filet of Sole*

Vegetables

(Select One)

*Julienne of Vegetables
Sugar Snap Peas with Roasted Water Chestnuts
Petit Carrots (Glazed of Dilled)
Haricot Vert with Teardrop Tomato
Stir Fry Vegetables
Sweet Fennel & Sundried Tomato
Grilled Asparagus*

Starch

(Select One)

*Herb Roasted Red Bliss Potatoes
Whipped Potato with Rosemary, Dill or Chives
Gratinee Potato
Lemon Thyme Polenta Timbale
Twice Baked Potato*

❧ Roslyn Claremont Hotel ❧

*Potato Pie Rosti
Yukon Gold Puree
Risotto & Wild Mushroom Galette
Wild Rice Pilaf
Coconut Basmati Rice with Apricot & Raisins*

*Wine Service with Dinner
Unlimited premium brand name liquors, champagne, beer and imported wine
are included throughout your affair*

Teen Plated Entrée

(Select One)

*Chicken Fingers & French Fries
Chicken Parmesan & Pasta*

Or

Teen Buffet Dinner

(Select Four)

*Macaroni & Cheese
French Dip Station
Penne ala Vodka
Chicken Fingers
Beef w. Broccoli
Pizza
Chicken Parmesan*

Side Dishes

(Select two)

Mashed Potatoes

RCH

❧ Roslyn Claremont Hotel ❧

French Fries (or cheese fries)

Onion Rings

Mixed Vegetables

Rice Pilaf

Adult Desserts

(Select One)

Frozen Soufflés – Melon, Pineapple or Raspberry

(Selection of Sauces)

Mixed Seasonal Berries with Fresh Whipped Cream in an Almond Tuile

Fresh Seasonal Fruit Platter with Mint Syrup

Chocolate Pistachio Torte with Sesame Ginger Twist

Framboise Sauce

Vanilla & Clove Poached Pear with Caramel Macadamia Nut Sauce

Banana & Coconut Spring Roll with Lemongrass Crème Anglaise

Teen Dessert

“Make Your Own Sundae Bar”

Vanilla & Chocolate Ice Cream With

Peanut Butter Chips

Chocolate Syrup

Walnuts

Chocolate Sprinkles

Shaved Coconut

Rainbow Sprinkles

Whipped Cream

Crushed Oreo's

Chocolate Chips

M & M's

Reese's Pieces

Hot Fudge

Also Included:

Torah or Custom made Cake

with your choice of filling

Freshly Brewed Regular & Decaffeinated Starbucks Coffee and Tazo Tea

Roslyn Claremont Hotel
