



DINNER PARTY MENU

(10 or more people during regular club hours)

3 course Dinner choose 1 salad, 2 entrees & 1 dessert

\$52 + 20% admin fee + tax

Room fee may apply

Add-ons on following pages

Menu

Mixed Baby Greens with Garden Vegetables & Herb Vinaigrette

Caesar Salad with Shredded Parmesan & Sour Dough Croutons

Baby Arugula Salad with Roasted Peppers, Mozzarella, Grape Tomatoes & Basil

Vinaigrette \$4.00 surcharge

Salmon in Pistachio Nut Crust or Grilled served with Green Beans & Roasted Potatoes

Crab Stuffed Brook Trout served with Green Beans & Roasted Potatoes

Pan Roasted Chicken Breast with Wild Mushroom Sauce
served with Green Beans & Roasted Potatoes

Roasted New York Sirloin with Herb Red Wine Sauce
served with Green Beans & Roasted Potatoes

Farro Risotto with Vegetables & Wild Mushrooms

Spinach & Cheese Ravioli with Tomato Basil Sauce

Cake or Tiramisu

Served with coffee or tea

The Montauk Club, 25 Eighth Avenue, Brooklyn NY 11217



Make your dinner party something Extraordinary!

Add the following beautiful Hors d'oeuvres or Platters
for your guests to enjoy before dinner.

Assorted Hors D'oeuvres - \$ 12.00/pp per hour

Choice of 4

Wild boar sausage in pastry
Filet mignon crostini *
Aged cheddar cheese puffs
Sesame chicken skewers
Mini crab cakes*
Spicy Panko fried shrimp
Mini lamb meatballs
Smoked salmon mousse w/ caviar in endive
Walnut & Gruyere stuffed cremini mushrooms
Olive tapenade on crostini
Pigs in blankets
Mini shrimp & salmon cakes
Quesadillas w/ choice of fillings; cajun chicken, veg & black bean, chipotle chicken,
shrimp & chorizo, roasted peppers & herbs or bacon & egg
Baby lamb chops*
Potato pancakes w/ caviar
Crispy vegetable spring rolls
Zucchini, goat cheese & quinoa bites
Strawberries stuffed with almond mascarpone
Deviled Eggs with Bacon, Smoked Trout or Caviar

*additional \$4.00



PLATTERS

Country basket of sculptured crisp vegetables - zucchini, carrots, scallions, broccoli, radishes, celery, yellow squash and cauliflower.

Served with an assortment of dips \$ 8.00/pp

Assorted Empanada choice of 3: lamb, chicken & mango, chorizos & black bean, cheese & roasted pepper, shrimp, smoked pork or buffalo chicken.

Served with appropriate sauces \$ 8.00/pp

Antipasto Platters rich with imported salami, sopressata, roasted peppers, mushrooms marinated in virgin olive oil, fresh mozzarella with garden ripe tomatoes and fresh basil, artichoke hearts, Italian and Greek olives. \$ 10.00/pp

International Cheese Board & cured meats with a variety of imported and domestic cheeses with bread sticks, gourmet crackers and wafers. \$ 8.00/pp

DOUBLE DIPPED STRAWBERRIES \$5.00 per piece (order by the dozen)

Fresh Strawberries Double Dipped in both Dark & White Chocolate

CHOCOLATE TRUFFLES \$6.00 per piece (order by the dozen)

Dark Chocolate Truffles with Walnuts