

Silver Lake Golf Club
The Veranda / Oak Room
Buffet Menu

(Up to 4 hours)

First Course

(Please Choose One)

Fresh Spinach Salad

tossed with Walnuts, cranberries and topped with lightly toasted medallions of goat cheese in a Raspberry Vinaigrette.

Traditional Caesar Salad

topped with croutons and sprinkled with freshly shaved Parmesan.

Mesclun Salad

of assorted baby greens, toasted pine nuts in a Balsamic Vinaigrette.

Veranda House Salad

of mixed greens with cherry tomatoes, croutons in a Herb Vinaigrette.

Second Course

(Please Choose One)

Penne Vodka:

Penne in a Vodka tomato cream sauce with Prosciutto

Baked Ziti:

Ziti Pasta in a thick Tomato Sauce with Melted Cheese throughout

Spinach or Butternut Squash or Cheese Ravioli

in a Tomato Cream Sauce

Rigatoni Filetto Di Pomodoro

Rigatoni pasta with fresh tomatoes

Spaghetti Aioli

(Garlic and Oil)

-Entrees-

(Please Choose Three)

Chicken Florentine:

Breast of Chicken stuffed with Spinach with a White Wine Sauce

Chicken Marsala

Sautéed Breast in a Marsala Wine Reduction

Chicken Parmigiana

Lightly breaded Breast topped with Parmigiana cheese and tomato sauce

Pan Seared Salmon

in a Beurre Blanc sauce

Tilapia Francaise

Sautéed Fillets in a Lemon Butter Sauce

Broiled or Roasted Tilapia

with cherry tomatoes and green olives

Flank Steak

Marinated in Herbs and Teriyaki Sauce

Roast Loin of Pork

with Red Wine Mushroom sauce

Sweet Italian Sausage and Peppers and Onions

in a light Tomato Sauce

Rigatoni Veranda:

Sautéed Shrimp, Sweet Italian Sausage, Spinach and Artichokes in a Sun Dried Tomato, Garlic and White Wine Sauce

Napoleon

*Layers of Grilled and Roasted Garden Fresh Vegetables
Including*

Eggplant, Zucchini, Tomato, Mushrooms

Eggplant Rollatini

*Lightly Breaded Thinly Sliced Eggplant
topped with Mozzarella and Tomato Sauce*

**Our Chef's selection of Vegetable and Starch Accompany all Entrees*

*Included assorted breads and condiments, pitchers of soda for each
table, freshly brewed Colombian coffee/Decaf-Coffee/Tea
(Dessert is additional)*

\$34.95

Plus NYC Sales Tax and 18% gratuity

(Specialty Linens are available for an additional charge)

Appetizers

(5 choices per 50 people)

Baked Clams Oreganata with Lemon wedges

Chicken Quesadilla with cheese and salsa

Fried Calamari served with Marinara Sauce

Shrimp and Artichokes in a red sauce topped with Baked Feta

Franks en Croute served with Dijon Mustard Sauce

Bruschetta, a garlic crostini topped with tomatoes, fresh basil, garlic and olive oil

Scallops wrapped in bacon

Shrimp cocktail with cocktail sauce

Flaky Phyllo triangles: they come in three different fillings:

- 1. spinach and parmesan and ricotta cheeses, lightly toasted*
- 2. three cheese filling of parmesan, ricotta, and mozzarella.*
- 3. mushroom and parmesan and mozzarella*

Mini-pizzas

Mozzarella Sticks

Wings either Hot or Honey Barbeque

Fried Zucchini

Appetizers \$7.00 per person

Beverages
Up to 4 Hours

*Includes Pitchers Of Soda For Each Table, Freshly Brewed
Colombian Coffee/Decaf-Coffee/Tea*

Additional Beverage Options

Domestic Tap Beer & Carafes' of House Wines 10/pp

*Imported & Domestic Bottled & Tap Beer &
Carafes of House Wine 14/pp*

Open Bar

*Includes Premium Top Shelf Liquor & Imported &
Domestic Bottled & Tap Beer & Carafes of House Wines
16/pp (2 hours) 18/pp (3 hours) 20/pp (4 hours)*

1.5 Liter Bottles of Wine on Tables 25/Ea Bottle

Includes:

Cavit Pinot Grigio

Cavit Chardonnay

Mondavi Cabernet Sauvignon

Bearefoot Merlot

Gallo Zinfandell

Gallo White Zinfandell