

*Warwick Country Club*  
*Banquet Menu*  
*2022*



# *Breakfast & Brunch*

## **The Continental**

Freshly brewed coffee, decaf, and assorted teas  
Assorted breakfast pastries to include muffins, danish, and bagels  
Assorted jams, jellies, and marmalades  
Fresh cut seasonal fruit salad  
Assorted juices to include orange, apple, and cranberry  
**\$15 per person**

## **The Healthy Start**

Freshly brewed coffee, decaf, and assorted teas  
Yogurt, granola, blueberries, strawberries, assorted nuts  
Vegetable frittatas  
Multigrain and whole wheat toast  
Assorted jams, jellies, and marmalades  
Fresh cut seasonal fruit salad  
Assorted juices to include orange, apple, and cranberry  
**\$20 per person**

## **The Classic**

Scrambled eggs  
Home Fried Potatoes  
Applewood Bacon  
CHOOSE ONE OF THE FOLLOWING:  
Pancakes, French Toast, or Waffles  
Served with maple syrup and powdered sugar  
Assorted toast and bagels  
Cream cheese, butter, assorted jams, jellies, and marmalades  
Fresh cut seasonal fruit salad  
Freshly brewed coffee, decaf, and assorted teas  
Assorted juices to include orange, apple, and cranberry  
**\$25 per person**

*Warwick Country Club*

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items

# *Breakfast & Brunch*

## **The Country Club Brunch Buffet**

Scrambled eggs  
Crispy home fried potatoes  
Bacon strips  
Assorted toast and bagels  
Cream cheese, butter, assorted jams, jellies, and marmalades  
Fresh cut seasonal fruit  
Rolls and butter

**\*CHOOSE ONE ITEM EACH FROM THE FOUR UNDERLINED CATEGORIES BELOW**

### **Salads**

**Organic Field Greens with assorted dressings**

**Classic Caesar**

**Strawberry and Arugula**

Toasted almonds, goat cheese, zinfandel vinaigrette

### **Chicken**

Chicken Piccata

Chicken Marsala

Chicken Cordon Bleu

### **Fish**

**Pan Seared Salmon**

Orange butter sauce with chives

**New England Style Baked Cod**

Lemon butter sauce

**Seafood Stuffed Sole**

Newburg sauce

### **Starch/Vegetable**

Penne Marinara

Green Beans

Chef's Choice Seasonal Vegetable Medley

Honey and Herb Glazed Carrots

Cookies and Brownies

Freshly brewed coffee, decaf, and assorted teas

Assorted juices to include orange, apple, and cranberry

**\$52 per person**

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items

*Warwick Country Club*

# *Breakfast & Brunch*

## **Breakfast and Brunch Buffet Enhancements**

### **Omelet Station (GF)**

Fresh eggs, egg whites, bacon, sausage, ham, broccoli, zucchini, summer squash, peppers, onions, tomatoes, spinach, mushrooms, shredded cheese

**\$15 per person**

\$125 chef attendant fee per 50 guests

### **Eggs Benedict**

English muffin, poached egg, Canadian bacon, hollandaise

**\$6 per person**

### **Bagels and Smoked Salmon**

Assorted bagels, dill cream cheese, smoked salmon, red onions, capers, hard boiled eggs

**\$9 per person**

### **Carving Stations**

\$125 chef attendant fee per 50 guests

### **Boneless Prime Rib of Beef (GF)**

Au jus, horseradish cream sauce

**\$21 per person**

### **Honey Glazed Ham (GF)**

Whole grain mustard sauce

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A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items



# *Lunch & Dinner Buffet*

## **The Grand Buffet**

### **\*CHOOSE ONE SALAD**

Organic Field Greens with assorted dressings (GF)

Classic Caesar

Strawberry and Arugula (GF)

Toasted almonds, goat cheese, zinfandel vinaigrette

Rolls and butter

### **\*CHOOSE TWO PROTEINS FROM THE OPTIONS BELOW**

Chicken Cordon Bleu

Chicken Marsala

Chicken Piccata

Baked Stuffed Cod

Crab stuffed, buttered crackers, citrus beurre blanc

Pan Seared Salmon

Pesto encrusted, balsamic fig glaze

Sliced Sirloin of Beef (GF)

Braised Short Rib

Tomato, herb, red wine

### **\*CHOOSE ONE STARCH FROM THE OPTIONS BELOW**

Penne Marinara

Penne Primavera

Mashed or Roasted Yukon Gold Potatoes

### **\*CHOOSE ONE VEGETABLE FROM THE OPTIONS BELOW**

Green Beans (GF)

Chef's Choice Seasonal Vegetable Medley (GF)

Honey and Herb Glazed Carrots (GF)

Assorted Miniature Pastries to Include Chef's selection of assorted miniature cheesecakes, fruit tarts, chocolate cups and cream filled pastries

Freshly brewed coffee, decaf, and assorted teas

**\$44 per person for lunch/\$58 per person for dinner**

**\*Custom buffet options available. Ask your Sales representative for details.**

A 20% house charge, 3% capital fee, and 8% tax will be added to all food and beverage items

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# *Stationary Hors d'oeuvres*

## **Seasonal Fruit (GF)**

Chef's selection of fresh fruit, berries, vanilla yogurt sauce  
\$7 per person

## **Mediterranean**

Zucchini, squash, carrots, broccoli, cauliflower, celery sticks, Greek olives,  
chickpeas, pita chips, hummus, tzatziki, tabbouleh  
\$9 per person

## **Artisan Cheese (GF)**

Selection of hand-crafted cheeses to include brie, goat, smoked gouda, cheddar,  
pepper jack, seasonal fruit and berry garnish, assorted crackers  
\$10 per person

## **Antipasto (GF)**

Imported cured meats and cheeses, Mediterranean olives,  
roasted red peppers, artichoke hearts, crostini  
\$12 per person

## **Shoreline Station**

Clamcakes, stuffed littlenecks, fried popcorn shrimp, New England Clam Chowder  
\$23 per person

## **Raw Bar (GF)**

Priced per piece

Littleneck clams \$3

Oysters \$4

Shrimp cocktail \$4

Cocktail sauce, lemon wedges, hot sauce, mignonette

## **Deluxe Pasta Station**

(Made to Order)

Pastas Included

Farfalle, penne, cheese tortellini

Sauces Included

Marinara, alfredo, basil & garlic pesto

Assorted accompaniments to include mushrooms, peas, onions, peppers, broccoli,  
grape tomatoes, minced garlic, Italian sausage, sliced chicken breast, shrimp, fresh herbs,  
extra virgin olive oil, Italian garlic bread

\$18 per person

\$125 chef attendant fee per 50 guests

## **Pre-Made Pasta Station**

2 Pastas & 2 Sauces, served in chaffing dishes, grated cheese

\$10 per person

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# *Passed Hors d'oeuvres*

## ~Chilled~

### **Avocado Toast**

Mexican corn salsa

\$3 per piece

### **Miniature Tuna Tacos**

Sesame seared Ahi, wakame salad, wasabi aioli

\$4 per piece

### **Miniature Lobster Rolls**

Dill aioli

\$7 per piece

### **Shrimp Cocktail (GF)**

Cocktail sauce

\$4 per piece

### **Beef Tenderloin**

Onion jam, goat cheese, crostini

\$5.00 per piece

### **Prosciutto and Melon (GF)**

Balsamic glaze

\$3.50 per piece

### **Bruschetta**

Plum tomatoes, mozzarella, basil, balsamic glaze, crostini

\$3.50 per piece

### **Individual Crudites (GF)**

Carrot, celery, summer squash, creamy dill sauce

\$3.50 per piece

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# *Passed Hors d'oeuvres*

## ~Hot~

### **Vegetable Stuffed Mushrooms**

\$3.50 per piece

### **Vegetable Spring Rolls**

Sweet Thai chili sauce

\$3.50 per piece

### **Spanakopita**

\$3.50 per piece

### **Fontina Cheese Arancini**

Basil pesto

\$3.50 per piece

### **Asparagus Wraps**

Asiago, phyllo dough

\$4 per piece

### **Chipotle Chicken Cups**

Grilled southwest chicken salad, phyllo cup

\$3.50 per piece

### **Beer Battered Chicken Skewer**

Apricot horseradish

\$4.50 per piece

### **Italian Flatbreads**

Topping selections :

#### **4 Cheese**

\$3 per piece

#### **Pepperoni, Bacon, Sausage**

\$3.50 per piece

### **Prosciutto, Arugula, Fig Spread, Goat Cheese, Balsamic Glaze**

\$3.50 per piece

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# *Passed Hors d'oeuvres*

## **Philly Steak and Cheese Eggrolls**

Spicy aioli  
\$5 per piece

## **Miniature Italian Meatballs**

Veal, pork, beef meatball, marinara, parmesan cheese, basil  
\$3.50 per piece

## **Prosciutto Wrapped Figs (GF)**

Goat cheese, balsamic glaze  
\$4 per piece

## **Miniature Beef Wellingtons**

\$5 per piece

## **Popsicle Lamb Chops (GF)**

Garlic herb marinade  
\$6 per piece

## **Traditional Fish and Chips**

Tartar sauce  
\$5 per piece

## **Shrimp Tempura**

Ginger mango glaze  
\$5 per piece

## **Crab Cakes**

Spicy aioli  
\$4 per piece

## **Bacon Wrapped Scallops (GF)**

\$4 per piece

## **Clam Cake & Chowder Shooter**

\$5 per piece

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# *Soups & Salads*

## ~Soup Selections~

**New England Clam Chowder (GF)**

\$6

**Chicken Escarole**

\$6

## ~Salad Selections~

**Organic Field Greens (GF)**

Medley of grape tomatoes, English cucumbers, carrots,  
onions, Italian vinaigrette

\$7

**Classic Caesar**

Crisp romaine, creamy Caesar dressing, croutons, shaved parmesan,  
cracked black pepper

\$7

**Caprese (GF)**

Medley of grape tomatoes, ciliegine mozzarella, basil,  
extra virgin olive oil, balsamic vinegar

\$9

**Strawberry and Arugula**

Toasted almonds, goat cheese, pickled red onions, zinfandel vinaigrette

\$9

**Baby Spinach**

Dried cranberries, candied pecans, shredded Romano, raspberry vinaigrette

\$9

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## *Entrees*

*Kindly select 2 proteins plus 1 vegetarian*

*\$10 additional per person to select 3 proteins plus vegetarian*

*All proteins are complimented with your choice of starch,  
vegetable, rolls and butter, and include freshly brewed coffee,  
decaffeinated coffee & herbal teas.*

### **Baked Stuffed Cod**

Crab stuffed, buttered crackers, citrus beurre blanc  
\$27 Lunch/\$34 Dinner

### **Pan Seared Salmon (GF)**

Pesto encrusted, balsamic fig glaze  
\$28 Lunch/\$36 Dinner

### **Grilled Swordfish (GF)**

Lobster ginger mango sauce  
\$38 \$29 Lunch/\$38 Dinner

### **Filet of Beef paired with 2 Baked Stuffed Shrimp**

\$55 Lunch/\$62 Dinner

### **Lemon and Herb Marinated Chicken paired with Seared Salmon (GF)**

Citrus glaze  
\$40 Lunch/\$47 Dinner

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# Entrees

## **Chicken Cordon Bleu**

Sage gravy

\$27 Lunch/\$32 Dinner

## **Chicken Roulade**

Prosciutto, gouda, & sage gravy

\$27 Lunch/\$32 Dinner

## **Chicken Piccata**

Capers, lemon, white wine, butter sauce

\$27 Lunch/\$32 Dinner

## **Tenderloin of Beef (GF)**

\$51 Lunch/\$57 Dinner

## **Grilled Beef Ribeye (GF)**

\$45 Lunch/\$50 Dinner

## **Sliced Sirloin of Beef (GF)**

\$39 Lunch/\$44 Dinner

## **Braised Short Rib (GF)**

Tomato, herb, red wine

\$32 Lunch/\$38 Dinner

## **Available Sauce Options for Beef Entrees**

**Port Wine Demi**

**Bearnaise Sauce (GF)**

**Wild Mushroom Sauce**

**Herbed Compound Butter Medallions (GF)**

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# *Vegetarian, Starch & Vegetable*

## **Portobello Florentine**

Grilled portobello mushroom, spinach, onions, tomatoes, garlic,  
marinara sauce, creamy polenta  
\$22 Lunch/\$25 Dinner

## **Mediterranean Plate**

Falafel, tzatziki sauce, white rice, marinated vegetable salad  
\$22 Lunch/\$25 Dinner

## **Grilled Vegetable Ravioli**

Asparagus, yellow squash, grape tomatoes, pink vodka sauce  
\$22 Lunch/\$25 Dinner

## **Starch**

(Kindly select one to be served with all proteins)

**Tri-colored Fingerling Potatoes, Caramelized Onions, Herbs (GF)**

**Mashed or Roasted Yukon Gold Potatoes (GF)**

**Parmesan Risotto Cake**

**Chef's Signature Mashed Potato (GF)**

Smoked gouda, pancetta, scallions  
Additional \$3 per person

## **Vegetable**

(Kindly select one to be served with all proteins)

**Haricot Verts (GF)**

**Grilled Asparagus (GF)**

**Honey and Herb Glazed Carrots (GF)**

**Roasted Broccolini (GF)**

**Chef's Choice Seasonal Vegetable Medley (GF)**

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# Desserts

## Plated

### **Fresh Seasonal Fruit Sorbet**

Lemon, peach, or orange sorbet, assorted berries

\$7

### **Seasonal Fruit Tartan**

Chocolate pudding, assorted berries, whipped cream, mint

\$7

### **Cheesecake**

Plain, cherry glazed, or blueberry glazed

\$7

### **Triple Layer Chocolate Cake**

Whipped cream, chocolate sauce

\$7

### **Traditional Crème Brule**

Creamy vanilla custard, sugar crust

\$7

### **Client Provided Celebratory Cake**

Sliced and presented with raspberry coulis & assorted berries

\$3

## Stationed

Assorted Miniature Pastries to Include Chef's selection of assorted miniature cheesecakes, fruit tarts, chocolate cups and cream filled pastries

\$10

For other outside vendor provided desserts, a fee of \$2 per person will be charged for Warwick Country Club plates & utensils set on a station

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