



BANQUET MENUS

3 West Club

We are delighted you are considering the 3 West Club to host your function.

At the 3 West Club you can expect:

- Friendly, Experienced Catering Staff
- Lots of Choices from Many Great Menus
- Fantastic Service
- Cost Effective Pricing.

The 3 West Club is a historical building, providing the classic feel of “Old New York”. Complete with crystal chandeliers, high ceilings, and art deco touches, the club is centrally located off 5th Avenue, just across from Rockefeller Center and Radio City Music Hall. A fabulous, cost effective location in midtown.

World-class cuisine and seamless service, together with diverse banquet spaces blend to create a unique and timeless setting. The Club can accommodate a wide range of events and offers versatile spaces, each with its own style. We are happy to customize a package for you to fit your budget and offer a personalized service experience for you.

Catering Department Contacts:

Louise Scrivines

Director of Catering, Marketing and Event Sales (corporate event sales)
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Social Catering Sales Manager (weddings and social event sales)
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Catering Sales Administrator (head counts, sales and general questions)
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BANQUET MENUS

We won't be happy until you are!

The 3 West Club's Executive Chef, Gary Eisenberg's world-class culinary creations will grace your event and astonish your guests. Trained at the CIA, Gary loves thinking outside the box and enjoys working with clients to perfect their menus to create a memorable event. Gary is also happy to customize menus. Please inquire. We offer plentiful breakfast, lunch and dinner buffets. If you prefer a more formal experience, you may choose tray-passed appetizers, elegantly plated meals or a station reception. Let our team handle the details in creating a memorable event. Inquire with your catering manager. We are happy to customize any catering menu package, just ask.

Contact the catering team with questions. Directorofcatering@3westclub.com or 212.582.5456.

AFTERNOON TEA

3 WEST AFTERNOON TEA

AFTERNOON TEA

Beverages

- Tea, Coffee, and Beverage Station or served at each table.
- Assorted Soft Drinks, Sodas, and Juices
- Sparkling Water

Warm Scones

- Warm Scones

- Served with Strawberry Jam and Cream

Assorted Finger Sandwiches

- Cucumber and Dill
- Salmon and Pumpnickel
- Ham and Apricot
- Turkey and Brie and Brie

Dessert

- Assorted Miniature French Pastries

BREAKFAST

BREAKFAST OPTIONS

CONTINENTAL

- Croissants, Rolls, Danishes, and Muffins
- Butter and Preserves
- Fresh Fruit Display
- Assorted Chilled Fruit Juices
- Coffee, Teas, and Decaffeinated Coffee

DELUXE CONTINENTAL

(Additional \$6.00 per person with Smoked Salmon)

- Bagels, Croissants, Rolls, Danishes, and Muffins
- Butter, Cream Cheese, and Preserves
- Display of Fresh Fruits
- Selection of Yogurts and Cold Cereals with Whole and Skim Milk
- Assorted Chilled Fruit Juices
- Coffee, Teas, and Decaffeinated Coffee

FULL AMERICAN

- Freshly Scrambled Eggs, French Toast, and Home Fries
- Rashers of Bacon and Link Sausages
- Hot Oatmeal
- Mini Bagels, Croissants, Rolls, Danishes, and Muffins
- Butter, Cream Cheese, and Preserves
- Sliced Fresh Fruits
- Assorted Yogurts and Cold Cereals with Whole and Skim Milk
- Assorted Chilled Fruit Juices
- Coffee, Tea, and Decaffeinated Coffee

THE CLUB'S PLATED BREAKFAST

PLATED BREAKFAST

Pre-Set At Each Place Setting

- Individual Yogurt and Granola Parfait
- Choice of (1) Quiche : Lorraine, Gruyere with Mushroom or Bacon and Spinach

French Service

- Smoked Salmon Platter with Sliced Tomato, Red Onion, Capers and Lemon Wedges
- Assorted Chilled Fruit Juices, Coffee, Tea and Decaf

THE CLUB'S DELUXE HOT BUFFET

DELUXE HOT BUFFET

Chef Attendant required

- Croissants, Mini Bagels, Danish, and Muffins
- Butter, Preserves, Plain and Flavored Cream Cheese
- Fresh Sliced Fruit, Assorted Yogurts and Cold Cereals with Whole and Skim Milk
- Hot Oatmeal
- Almond Studded French Toast
- Smoked Salmon Platter with Sliced Tomato, Red Onion, Capers and Lemon Wedges
- Rashers of Bacon and Link Sausages, and Home Fries
- Fresh Breakfast Burrito in a Soft Tortilla with Cheese and Salsa
- Buttermilk Pancakes with Traditional Maple Syrup
- Cheese Blintzes with Fresh Berry Confit
- Warm Crepes with Fresh Fruit

Omelet Station

- Ham, Peppers, Onions, Cheddar Cheese, Swiss Cheese, Mushrooms, Asparagus and Scallions
- Warm Crepes with Fresh Fruit
- Assorted Chilled Fruit Juices, Coffee, Tea and Decaf

FIT & HEALTHY BREAKFAST

FIT & HEALTHY BUFFET

Fresh squeezed OJ and Grapefruit Juice

Sliced Fruit and Berries

Whole Wheat Bagels with cream cheese

Pumpkin, Cranberry, Bran Muffins with Jams and Butter

Plain & Flavored Greek Yogurts

Steel Cut Oats with Toppings

Coffee, Tea and Decaffeinated Coffee

ENHANCEMENTS: Add to your Breakfast

- *Steel Cut Oatmeal*, with brown sugar and granola
- *Whole Fresh Fruit* |
- *Selection of Greek Flavored and Plain Yogurts* |
- *Breakfast Sandwiches* Bacon, Scrambled Egg, Aged Cheddar on a Croissant, Biscuit, or Wrap |
- *Vanilla Yogurt Parfaits* with granola, mixed berries and honey |
- *Omelet and Egg Station* | plus chef attendant fee. 25 guest minimum.
- *Scrambled Egg Whites* |
- *Selection of Cold Cereals* |

BRUNCH

3 WEST STANDARD BUFFET

STANDARD BUFFET Assorted Flavors of Yogurt (individually-packaged)

- Platters of Sliced Fresh Fruit
- Bowls of Granola
- Challah French Toast OR Buttermilk Pancakes
Served with Maple Syrup and Butter
- Sausage Links and Bacon Strips, and Home Fries
- Spinach and Mushroom Crepes
- Served with Roasted Potatoes and Mixed Vegetables
- Poached Salmon with Dill Sauce
- Chicken in a Cream Sauce with Peas and Pearl Onions
Served with Rice

Pre-Set At Each Table

- Assortment of Freshly Baked Muffins to Include:
Blueberry, Carrot Raisin, Cranberry Orange and Pistachio
- Croissants, Danishes and Rolls
- Butter and Preserves

Beverage Service (Served Tableside)

- Freshly Brewed Regular or Decaffeinated Coffee and Assorted Hot Teas
- Assorted Soft Drinks and Sparkling Water
- Freshly Squeezed Orange Juice

THE NYC BRUNCH BUFFET

NYC BRUNCH BUFFET

(Minimum of 40 Guests)

- Assorted Flavors of Yogurt (individually-packaged)
- Platters of Sliced Fresh Fruit
- Bowls of Granola
- Challah French Toast OR Buttermilk Pancakes
Served with Maple Syrup and Butter
- Sausage Links and Bacon Strips, and Home Fries
- Spinach and Mushroom Crepes
- Served with Roasted Potatoes and Mixed Vegetables
- Poached Salmon with Dill Sauce
- Chicken in a Cream Sauce with Peas and Pearl Onions
Served with Rice

Omelet Station

*****Chef Attendant Required*****

- Uniformed Chef to Prepare Omelet Station to include:
- Ham, Peppers, Onions, Cheddar Cheese, Swiss Cheese, Mushrooms, Asparagus and Scallions

Carving Station

*****Chef Attendant Required*****

- Carved Roast Turkey Breast and Carved Baked Ham
- Alongside French Bread
- Served with Dijon Mustard and Grain Mustard,
Gravy and Cranberry sauce

Pre-Set At Each Table

- Assortment of Freshly Baked Muffins to Include:
Blueberry, Carrot Raisin, Cranberry Orange and Pistachio

- Croissants, Danishes and Rolls

Beverage Service (Served Tableside)

- Butter and Preserves
- Freshly Brewed Regular or Decaffeinated Coffee and Assorted Hot Teas
- Assorted Soft Drinks and Sparkling Water
- Freshly Squeezed Orange Juice

LUNCH

STANDARD SANDWICH BUFFET

DELI PLATTER BUFFET

(Groups of 25 guests or less)

- Platters of Assorted Cold Cuts including:
- Sliced Roast Beef, Turkey Breast and Virginia Ham
- Served with American, Provolone or Swiss Cheeses
- Lettuce, Sliced Tomatoes, Bermuda Onions, Pickles
- Russian Dressing, Mayonnaise, Mustard
- Served with a Variety of Rolls and Breads
- Pasta Salad
- Fresh Chocolate Chip Cookies
- Coffee, Tea and Decaffeinated Coffee
- Assorted Soft Drinks and Juices

SANDWICH BUFFET

(Groups of 25-50 guests)

Select 4 Options:

- Roast Beef & Horseradish Mayo on Kaiser Roll
- Smoked Turkey & Brie on Baguette
- Chicken Salad Sandwich
- Shrimp Salad Sandwich
- Tuna Salad
- Southwest Chicken with Guacamole, and Salsa
- Tomato, Mozzarella with Portobello Mushroom
- Black Forest Ham with Swiss Cheese, Lettuce, Tomato, and Mayo
- Italian Tuna with Olive Oil, Capers and Sun-Dried Tomato
- Smoked Turkey with Arugula, Sun Dried Tomato, and Honey Mustard
- Mixed Greens
- **Choose 2 Additional Salad Options:**
- Tomato and Mozzarella Salad, Cole Slaw, Pasta Salad or Potato Salad
- Assorted Cookies
- Coffee, Tea and Decaffeinated Coffee

- Assorted Soft Drinks and Juices

GOURMET SALAD BUFFET

SALAD BUFFET

Select 4 Options

- Italian Panzanella
- Caesar Salad Served with Eggplant Croutons, Caesar Dressing, & Grilled Chicken
- Tuscan Kale Salad
- Quinoa Salad
- Roasted Portobello Mushroom with Tomato and Mozzarella, Served over Microgreens
- Baby Spinach Salad with Mushrooms, Bacon and Red Onions, Tossed with Vinaigrette Dressing
- Orzo Salad with Medley of Vegetables
- Penne Pasta Salad with Bocconcini, Olives, and Sundried Tomatoes
- Tri Colored Salad with Endive, Arugula, and Radicchio
- Field Greens, Choice of Two Dressings
- Spicy Asian Noodle Salad
- Haricot Vert Salad with Toasted Sliced Almonds
- Israeli Salad with Cucumber, Tomato, Red Onion, Lemon Juice, Olive Oil and Parsley
- Avocado Salad with Red Onions, Cilantro and Red and Yellow Peppers
- Butter and Rolls
- Assorted Cookies
- Coffee, Tea, and Decaffeinated Coffee
- Assorted Soft Drinks and Juices

LUNCH

HOT LUNCH AND GOURMET SANDWICH BUFFET MENU CHOICES

APPETIZERS

- Avocado Salad with Red Onions, Cilantro and Red and Yellow Peppers
- Haricot Vert Salad with Toasted Sliced Almonds
- Hearts of Artichoke and Palm
- Orzo Salad with Medley of Vegetables
- Penne Pasta Salad with Bocconcini, Olives, and Sundried Tomatoes
- Roasted Vegetable Platter
- Sliced Tomato and Mozzarella, Vinaigrette with Basil
- Soup Du Jour-Chicken, Lentil or Gazpacho
- Spicy Asian Noodle Salad
- Traditional Prosciutto and Melon (Seasonal)

SALADS

- Baby Spinach with Mushroom, Bacon, and Red Onions, Tossed with Vinaigrette Dressing
- Caesar Salad with Eggplant Croutons
- Field Greens, with Choice of Two Dressings
- Tri Colored Salad with Endives, Arugula, and Radicchio
- Arugula and Salad with Roasted Pear, Gorgonzola Cheese, Aged Sherry Vinaigrette, and Candy Walnuts (Excluded from Gourmet Sandwich Buffet)

PASTA

- Cavatelli Penne
- Fusilli
- Farfalle
- Gemelli
- Penne

SAUCES

- Alfredo
- Marinara
- Pesto
- Primavera
- Vodka

HOT LUNCH BUFFET

- Choice of (2) Appetizers and (1) Salad
- Choice of (1) Pasta and (1) Sauce
- Choice of (2) Entrées

Accompanied with Chef's Choice of Vegetables and Rice or Potatoes

- Baked Salmon Filet, Lemon Beurre Blanc
- Braised Boneless Short Rib, Slow Cooked with Root Vegetables and Saffron Cous Cous
- Chicken Milanese with Diced Tomato, Basil, and Onion
- Grilled Filet of Salmon, Mango Salsa
- Pepper Steak with Red and Yellow Holland Peppers and Chipotle Onions
- Sautéed Chicken Breast Française with Lemon
- Sautéed Breast of Chicken Piccata with Lemon and Capers
- Sautéed Breast of Chicken with Arugula, Sundried Tomatoes, and Fontina Cheese
- Jack Daniels Steak Tips
- Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes
- Mignonette of Beef with Onion Jam (Supplemental \$3.00 per person)
- Shrimp and Scallop Scampi Style (Supplemental \$3.00 per person)
- Veal Scaloppini Marsala (Supplemental \$3.00 per person)
- Choice of (4) Desserts

GOURMET SANDWICH BUFFET

GOURMET SANDWICH BUFFET |

- Choice of (2) Appetizers and (1) Salad
- Choice of:
 - (3) Sandwiches for groups of 25 or less
 - (4) Sandwiches for groups of 25 to 50
 - (5) Sandwiches for groups of 50 or less
 - Black Forest Ham with Swiss Cheese, Lettuce, Tomato, and Mayo
 - Roast Beef & Horseradish Mayo on Kaiser Roll
 - Smoked Turkey and Brie on Baguette
 - Chicken Salad Sandwich
 - Italian Tuna with Olive Oil, Capers and Sun Dried Tomato
 - Shrimp Salad or Tuna Salad
 - Smoked Turkey with Arugula, Sun Dried Tomato, and Honey Mustard
 - Southwest Chicken with Guacamole, and Salsa
 - Tomato, Mozzarella with Portobello Mushroom

HOT LUNCH BUFFET DESSERT MENU

- Chocolate Truffle Cake
- Freshly Baked Assorted Cookies
- Seasonal Fruit Tartlets
- Sliced Fresh Fruit
- Strawberry Shortcake
- The Club's New York Cheesecake
- Lemon Tart
- Tiramisu
- Assorted Italian Pastries

PLATED LUNCH

PLATED LUNCH MENU ITEMS

APPETIZERS

- Beggar's Purse Baked with Spinach, Mushrooms, and Fontina Cheese
- Burrata with Heirloom Tomato
- Scottish Smoked Salmon and Grilled Asparagus Chilled with a Vinaigrette Dressing
- Roast Tomatoes and Arugula Sala over Crostini
- Soup du Jour with a selection of either Lentil, Chicken or Gazpacho

ENTRÉES

Accompanied with Chef's Choice of Vegetable and Rice or Potatoes

- Seared Bronzino
- Day Boat Seared Scallops with Lobster Sauce
- Vegetable Wellington
- Sautéed Chicken Breast Française with Lemon
- Grilled Salmon Fillet with Mango Salsa
- Roasted Sliced Beef Tenderloin with Perigourdine Sauce
- Sautéed Chicken Breast Piccata with Capers
- Stuffed Chicken Breast with Arugula, Sundried Tomatoes, and Fontina Cheese
- Chicken Marsala with Mushrooms
- 12 oz Boneless Sirloin
- Rack of Lamb with Roasted Garlic Thyme Jus
- Filet Mignon with Perigourdine Sauce
- Roast Chicken Breast, French Cut with Mélange of Wild Mushrooms
- Baked Salmon Fillet with Lemon Dill Beurre Blanc

SALADS

- Field Greens with Dried Cranberries, Sugared Pecans, Orange Segments and Gorgonzola Cheese
- Classic Caesar Salad with Eggplant Croutons and Caesar Dressing
- Baby Beet Salad with Field Greens and Goat Cheese Croutons
- Arugula and Shaved Fennel Salad with Roasted Pear, Gorgonzola Cheese, Sherry Vinaigrette and Walnuts
- Maryland Curry Infused Salad with Roasted Beets and Mandarin Vinaigrette

DESSERTS

- Apple Pie
- Lemon Tart
- Apple Tart
- Pecan Tart
- Seasonal Fruit Tartlets
- Strawberry Shortcake
- The Club's NY Cheesecake
- Strawberry Shortcake
- Chocolate Lava Cake
- Duo of Sorbets Garnished with Fresh Whipped Cream and Mint
- Pear, Peach, Apple or Mixed Berry Cobbler
- Ice Cream
- Assorted Italian Pasties

PLATED LUNCH MENU

PLATED LUNCH

- Choice of either (1) Appetizer or (1) Salad
- Choice of (1) Entrée
- Choice of (1) Dessert
- Coffee Service
- Priced per entrée selection. Add \$10 pp for 2nd entrée choice.

DINNER

DINNER BUFFET MENU ITEMS

APPETIZERS (selection of 2)

- Avocado Salad with Red Onions, Cilantro and Red and Yellow Peppers
- Haricot Vert Salad with Toasted Sliced Almonds
- Hearts of Artichoke and Palm
- Orzo Salad with Medley of Vegetables
- Penne Pasta Salad with Bocconcini, Olives, and Sundried Tomatoes
- Roasted Vegetable Platter
- Sliced Tomato and Mozzarella, Vinaigrette with Basil
- Soup Du Jour-Chicken, Lentil or Gazpacho
- Spicy Asian Noodle Salad
- Traditional Prosciutto and Melon (Seasonal)

CHEF STATION (selection of 1)

- Beef Station
Carved tenderloin of beef accompanied with Au Jus, Ground Horseradish and Condiment. Served with silver dollar rolls
- Lamb Station
New Zealand lamb chops accompanied with ho rosemary jus. Served with silver dollar rolls.
- Ham Station
Carved baked ham served with Dijon and Grain Mustard. Served with sliced French bread
- Turkey Station
Carved roast turkey breast served with gravy and cranberry sauce. Served with sliced French bread
- Risotto Station
Prepared "a-la-minute". Risotto with mushrooms, three cheese risotto with grilled asparagus, and fresh herb roasted chicken and garlic

PASTA STATION (1 pasta & 1 sauce)

PASTA

- Cavatelli Penne
- Fusilli
- Farfalle
- Gemelli
- Penne

SAUCES

- Alfredo
- Marinara
- Pesto
- Primavera
- Vodka
- Bolognese

DESSERT

- Chocolate Truffle Cake
- Freshly Baked Assorted Cookies
- Seasonal Fruit Tartlets
- Sliced Fresh Fruit
- The Chef's Chocolate Mousse
- The Club's New York Cheesecake
- Coffee, Tea and Decaffeinated Coffee and Assorted Soft Drinks
- Assorted Italian Pastries (Additional \$2.00 per person)

SALADS (selection of 1)

- Baby Spinach with Mushroom, Bacon, and Red Onions, Tossed with Vinaigrette Dressing
- Caesar Salad with Eggplant Croutons
- Field Greens, with Choice of Two Dressings
- Tri Colored Salad with Endives, Arugula, and Radicchio
- Arugula and Salad with Roasted Pear, Gorgonzola Cheese, Aged Sherry Vinaigrette, and Candy Walnuts

ENTRÉES (selection of 2)

Accompanied with Chef's Choice of Vegetable and Rice or Potatoes

- Beef Stew with a Red Wine Reduction
- Baked Salmon Filet, Lemon Beurre Blanc
- Braised Boneless Short Rib, Slow Cooked with Root Vegetables and Saffron Cous Cous
- Chicken Milanese with Diced Tomato, Basil, and Onion
- Grilled Filet of Salmon, Mango Salsa
- Pepper Steak with Red and Yellow Holland Peppers and Chipotle Onions
- Sautéed Chicken Breast Française with Lemon
- Sautéed Breast of Chicken Piccata with Lemon and Capers
- Sautéed Breast of Chicken with Arugula, Sundried Tomatoes, and Fontina Cheese
- Sliced Pork Loin with an Apricot Soy Reduction
- Jack Daniels Steak Tips
- Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes
- Curried Lamb Stew, Mango Chutney (Supplemental \$2.00 per person)
- Mignonette of Beef with Onion Jam (Supplemental \$3.00 per person)
- Osso Buco served with Slow Cooked Root Vegetables (Supplemental \$3.00 per person)
- Shrimp and Scallop Scampi Style (Supplemental \$3.00 per person)
- Veal Scaloppini Marsala (Supplemental \$3.00 per person)

PRICING

DINNER BUFFET

- Choice of (2) Appetizers and (1) Salad
- Choice of (1) Chef Stations*
- Choice of (1) Pasta and (1) Sauce
- Choice of (2) Entrée
- Choice of (3) Desserts

Additional Charges for Dinner Buffet

Above pricing is for one entrée only. For an additional entrée, it is an additional \$4 per person. Higher priced entrée prevails.

PLATED DINNER

PLATED DINNER MENU ITEMS

APPETIZERS

- Beggar's Purse Baked with Spinach, Mushrooms, and Fontina Cheese
- Porcini Mushroom Risotto
- Soup du Jour
- Burrata with Heirloom Tomato
- Tomato and Mozzarella with Portobello Mushrooms
- Scottish Smoked Salmon and Grilled Asparagus, Chilled with a Vinaigrette Dressing (Additional \$3.00 per person)
- Chesapeake Bay Jumbo Lump Crab Cake, Served over Avocado Cilantro Salsa (Additional \$4.00 per person)

ENTRÉES

Accompanied with Chef's Choice of Vegetable and Rice or Potatoes

- Seared Bronzino
- Braised Beef Short Ribs
- Sautéed Chicken Breast Française with Lemon
- Grilled Salmon Fillet with Mango Salsa
- Roasted Sliced Beef Tenderloin with Perigourdine Sauce
- Sautéed Chicken Breast Piccata with Lemon and Capers
- Stuffed Chicken Breast with Arugula, Sundried Tomatoes, and Fontina Cheese
- Chicken Marsala with Mushrooms
- 12 Oz Boneless Sirloin
- Rack of Lamb with Roasted Garlic Thyme Jus
- Filet Mignon with Perigourdine Sauce
- Roast Chicken Breast, French Cut with Mélange of Wild Mushrooms
- Baked Salmon Fillet with Lemon Dill Beurré Blanc
- Wild Mushroom and Stuffed Branzino
- Sautéed Veal Medallions
- Day Boat Seared Scallops with Lobster Sauce
- Vegetable Wellington with Spinach And Vegetables

SALADS

- Field Greens with Dried Cranberries, Sugared Pecans, Orange Segments and Gorgonzola Cheese
- Classic Caesar Salad with Eggplant Croutons and Caesar Dressing (Add Grilled Chicken, Salmon, or Shrimp \$4.00)
- Mixed Field Greens and Fresh Garden Vegetables, Dressing of Choice
- Roasted Tomatoes and Arugula Salad, Over a Crostini
- Baby Beet Salad with Field Greens and Goat Cheese Croutons
- Arugula and Shaved Fennel Salad with Roasted Pear, Gorgonzola Cheese, Aged Sherry Vinaigrette and Candy Walnuts
- Maryland Curry Infused Salad with Roasted Beets and Mandarin Vinaigrette

DESSERTS

- Apple Pie
- Lemon Tart
- Apple Tart
- Pecan Tart
- Seasonal Fruit Tartlets
- Chocolate Mousse
- The Club's NY Cheesecake
- Chocolate Lava Cake
- Strawberry Shortcake
- Duo of Sorbets, Garnished with Fresh Whipped Cream and Mint
- Pear, Peach, Apple or Mixed Berry Cobbler
- Assorted Italian Pasties

PLATED DINNER INCLUDES:

- Choice of either (1) Appetizer or (1) Salad
 - Additional (1) Salad (\$7.00 Additional Per Person)
- Choice of (1) Entrée
- Choice of (1) Dessert
- Coffee Service

Additional Charges for Plated Dinner

Above pricing is for one entrée only. For an additional entrée, it is an additional \$10 per person. Higher priced entrée prevails.

COCKTAIL RECEPTION

Hors d'oeuvres

Select 1 Item

Passed Hors d'oeuvres (Selection of 6 hot and cold dishes)	Passed Hors d'oeuvres with One Standard Station
Standard Reception Stations	Attended Reception Stations

Hors d'oeuvres

Select 6 options

- | | |
|---|---|
| <ul style="list-style-type: none"> Artichoke Cigars with Parmesan Cheese, and Chive Asian Wild Mushroom Spring Roll Brie En Croute with Raspberries Coconut Shrimp with Orange Marmalade Mini Crabcake with Remoulade Mini Beef Wellington Mini Cuban Sandwiches Mozzarella and Chive Risotto Fritelle New Zealand Lamb Chop with Rosemary Garlic Sauce Peking Duck Spring Roll Sea Scallops Wrapped in Bacon Spicy Mushroom Empanada Pigs in a Blanket Mini Beef Sliders | <ul style="list-style-type: none"> Buffalo Mozzarella with Tomatoes and Basil Waffle Chips with Caviar and Crème Fraiche Lobster Salad with Tarragon and Mango in Bouchee Melon Ball with Prosciutto Mini Lobster Rolls Napa Cabbage and Julienned Vegetable Roll Ceviche Served on Edible Spoon Crabmeat in a Phyllo Cup with Lime and Cilantro Smoke Salmon Canape Beef Tenderloin on French Bread with Dijonnaise Crabmeat Salad in Puff Pastry Cup Short Rib Taco with Tomato Jam Blackened Tuna on Plantain Chips Tomato and Feta Bruschetta |
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Recommendations

50 Guests: 2 Stations

51+ Guests: 3 Stations

Special Passed Hors d'oeuvres: Shrimp Cocktail Passed to Guests

\$8.00 per person, per hour

STANDARD RECEPTION STATIONS

ASIAN STATION

- Dumpling with Dipping Sauce
- Asian Slaw
- Spring Rolls

CHEESE AND CRUDITE/ BREADBASKET

- International and Domestic Cheeses
- Crackers
- French Baguettes
- Fresh and Dried Fruits
- Large Basket of Assorted Crudite and Dips

PASTA STATION

- Penne and Tortellini
- Choice of 2 Sauces:
- Puttanesca, Olive Oil
- Vodka or Pesto Sauce, served with Garlic Bread

ANTIPASTA DISPLAY

- Salami
- Prosciutto
- Mozzarella
- Red Pepper in Vinegar
- Bruschetta with Crostini served with Italian Bread

STANDARD RECEPTION STATIONS CONT'D

MEDITERRANEAN STATION

- Roasted Vegetables to include:
- Asparagus, Zucchini, Yellow Squash, Baby Carrots
- And Eggplant with Balsamic Vinaigrette
- Assorted Olives, Artichokes, Baba Ghanoush,
- Hummus with Warmed Pita and French Bread

CHEESE WHEEL

- Baked Brie Wheel
- Caramelized Walnuts and Honey
- With Raspberry Sauce

ATTENDED CARVING STATIONS

***Chef Attendant Required For All \$150*

HAM STATION

- Carved Baked Ham
- Dijon and Grain Mustard
- Rye Bread Slices

BEEF STATION

- Carved Beef Tenderloin with Au Jus
- Ground Horseradish and Condiments
- Silver Dollar Rolls

PASTA ACTION STATION

- Penne and Tortellini
- Vegetables Primavera
- Choice of (2) Sauces:
- Puttanesca, Olive Oil
- Vodka or Pesto
- Garlic Bread with Fresh Parmesan and Black Pepper

SLIDER STATION

- Cheeseburger, Hamburger
- Chicken and Vegetable Hamburgers
- Lettuce, Tomato, and Pickles
- Assorted Buns, Sauces and Condiments

MEXICAN STATION Flour Tortillas with Chicken or Beef

- Chicken Quesadillas
- Guacamole and our Cream
- Sautéed Onions and Peppers
- Shredded Cheddar, Lettuce, and Salsa

SALMON STATION

- Sliced Salmon
- Gralox Display
- Capers, Eggs, Onion, and Lemon

SUSHI STATION

\$250 Attendant Fee Required*

- Assortment of sushi rolls to include:
- Salmon, California, Spicy tuna
- Seattle rolls with Soy Sauce, Ginger, and Wasabi
- Uniformed Chef to handroll and customize for guests

TURKEY STATION

- Carved Roast Turkey Breast
- Gravy and Cranberry Sauce
- Silver Dollar Rolls

LAMB STATION

- New Zealand Lamb Chops
- Hot Rosemary Sauce
- Silver Dollar Rolls

FLANK STEAK STATION

- Marinated Flank Steak
- Portobello Mushrooms
- Steak House Sauce
- Parmesan Garlic Bread

MAC & CHEESE STATION

- Cheddar and Pepper Jack Pasta
- Service Bar of Smoked Ham, Chives, Onions
- Sweet Peas, Panko, Grated Pecorino, Crumbled Feta Cheese

RISOTTO STATION

- Prepared 'a-la-minute'
- Risotto with mushrooms
- Roasted Chicken and Garlic
- Three Cheese Risotto with Grilled Asparagus
- Fresh Herb Risotto

RAW SEAFOOD BAR Oysters, Jumbo Shrimp, Snow Crabs, Mussels

- Clams on the Half Shell, with Cocktail Sauces

DESSERTS

DESSERT STATIONS

THE QUAD PLATE

Four Mini Desserts of the Chef's Choice

CHEF'S SELECTION OF DESSERTS

- An Assortment of Desserts, at Chef's Choice, which may include:
- Assorted Italian Pastries
- Cake Pops
- Chocolate Dipped Strawberries
- Petit Fours

THE VIENESSE AND COFFEE TABLE

25 Guests: Select 3 Items

26-75: Select 4 Items

More than 76: Select 5 Items

***Complimentary with any premium bar package*

- Apple Strudel
- Crème Anglaise
- Assorted French and Italian Mini Pastries
- Chocolate Layer Cake
- Chocolate Mousse
- Sliced Fresh Fruit
- Display of International and Domestic Cheeses, Served with Crackers
- Coffee, Tea, Herbal Teas, and Decaffeinated Coffee
- Cognac, Anisette, Frangelico, and Whipped Cream
- *Viennese is complimentary with purchase of Premium Open Bar**

BREAKS

BREAKS PACKAGES

COOKIE MONSTER

- Club's Homemade Cookies
- Freshly Brewed Coffee and Tea
- Assorted Soft Drinks

PICNIC COOKIE BREAK

- Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies
- Chocolate Nut Brownies and Blondies
- Carafes of Whole and Skim Milk
- Freshly Brewed Coffee and Tea
- Assorted Soft Drinks

THE SWEET TOOTH

- Fancy Cookies and Fudge Brownies
- Assorted Mini French Pastries
- Chocolate Covered Strawberries
- Bowls of Assorted Candies
- Bags of M & M's
- Carafes of Whole and Nonfat Milk
- Freshly Brewed Coffee and Tea

AT THE SPA

- Freshly Sliced Fruit and Berries with Greek Yogurt and Honey Dip
- Unsalted Almonds
- Herbal Teas, Iced Tea, Iced Green Tea
- Vitamin Water and Coconut Water

SMOOTHLY WONDER

- Smoothly station preparing specialty fruit smoothies
- Fresh fruit kabobs with chocolate drizzle
- Chef attendant required, \$150

SMALL BITES BREAKFAST

- Assorted Loaf Breads, Bowl of Fresh Whole Fruit
- Freshly Brewed Coffee and Tea

SLIDER HEAVEN

- Assorted Beef, Reuben and Cuban Sliders

MEDITERRAEAN MADNESS

- International and Domestic Cheeses
- Tzazki and Hummus
- Dried Fruit, Assorted Nuts, Assorted Flatbreads
- Freshly Brewed Coffee and Tea
- Sparkling Waters

SOMETHING SALTY

- Kettle Chips, Popcorn, Potato Chips, Tri-Colored Nachos
- Assorted Dips of French Onion, Ranch, and Salsa
- Freshly Brewed Coffee and Tea
- Assorted Soft Drinks

THE NEW YORKER

- Black and White Cookies, Crack Jack, Jumbo Warm Pretzels
- Franks en Croute
- Soft Drinks and Mineral Waters
- Freshly Brewed Coffee and Teas

HEALTH NUT

- Trail Mix Bar with mixed nut blend, raisins, dried cranberries
- Chocolate chips and Granola
- Nutra Grain Bars, Vegetable Crudit  with Hummus
- Selection of Odwalla Juices including Orange, Blueberry Monster
- Mango Tango, and Strawberry Banana

SOUTH OF THE BORDER

- Homemade Guacamole and Chips (15 guest minimum)

COFFEE SERVICE

- Replenished \$4.00 per person
- Freshly Brewed Coffee and Tea

BEVERAGE SERVICE

- Soft Drinks and Mineral Waters
- Freshly Brewed Coffee and Tea

BAR PACKAGES

OPEN BAR PACKAGES

STANDARD OPEN BAR

Name Brand Liquors to include:
Svedka Vodka, Beefeater or Tanqueray Gin, Dewar's Scotch, Seagram's 7 Whiskey, and Dorado Tequila

The Club's House White and Red Wines to include:
Ca'donini Pinot Grigio and Coastal Ridge Cabernet Sauvignon

Domestic and Imported Beers to include:
Heineken, Stella Artois, Corona, Amstel Light, Sam Adams, Coors Light, Gooseneck IPA, and Blue Moon, O'Doul's

LIMITED OPEN BAR

The Club's House White and Red Wines to include:
Ca'donini Pinot Grigio and Coastal Ridge Cabernet Sauvignon

Domestic and Imported Beers to include:
Heineken, Stella Artois, Corona, Amstel Light, Sam Adams, Coors Light, Gooseneck IPA, and Blue Moon, O'Doul's

DELUXE OPEN BAR

Premium and Name Brand Liquors to include:
Grey Goose, Ketel One, Bombay Sapphire, Johnny Walker Black of Chivas, Crown Royal, Patron, and Don Julio Tequila

The Club's House White and Red Wines to include:
Santi Pinot Grigio and Laurent Miguel Solas Pinot Noir.

Domestic and Imported Beers to include:
Heineken, Stella Artois, Corona, Amstel Light, Sam Adams, Coors Light, Gooseneck IPA, and Blue Moon, O'Doul's

TABLESIDE WINE SERVICE FOR LUNCHEON AND DINNERS

Based on by the bottle charge consumption or by person charge.

The Club's House White and Red Wines to include:
Ca'donini Pinot Grigio and Coastal Ridge Cabernet Sauvignon

Available for service either by a per person charge or by bottle consumption charge

BAR PACKAGE INFORMATION AND CHARGES	
All Bar Packages listed on this page are also available in consumption or cash bar options. Consumption Bar Packages are charged based on our Cash Bar Rates below:	
Cordials and Cognacs	\$17.00 per glass
Premium Liquors	\$16.00 per glass
House Liquors	\$14.00 per glass
The Club's White and Red Wine	\$12.00 per glass
Imported Beer	\$10.00 per bottle
Domestic Beer	\$9.00 per bottle
Assorted Soft Drinks	\$4.00 per glass
Assorted Juices	\$4.00 per glass
Perrier Water	\$4.00 per bottle

**Deluxe open bar receives Vienesse Table Desserts complimentary.

Additional Charges for Bar Packages

All Bar Packages require a Bartender | Bartender Fee: \$150 (One required per 60 guests)

WINE ENHANCEMENTS

All of the below wines are available as upgrades to bar package and tableside luncheons and dinners.
Based on consumption and billed per bottle.

SPARKLING

VEUVE AMBAL CUVÉE BRUT | France

House Sparkling

Included with Both Bar Packages | \$40

Dry and medium-bodied with a light yellow color. Aromas of apple, citrus, and brioche with a lightly yeasty finish.

LAMBERTI PROSECCO VENETO | Italy

+\$3 per person | \$50

Elegant and agreeable flavor. From Verona's oldest family wineries with peach and tropical fruit notes and a crisp finish.

WHITE & ROSE

CA'DONINI PINOT GRIGIO | Italy

House White

Included with Standard Bar Package | \$43

Bright notes of honey, apple, and wildflowers with a clean finish create a well-rounded white wine.

SANTI PINOT GRIGIO (2015) | Italy

Included with Premium Bar Package | \$52

Well balanced with melon, peach, and slightly savory spices

KATO SAUVIGNON BLANC (2015) | New Zealand

+\$4 per guest | \$55

Lifted tropical notes of guava and stone fruit, crispy and fruity finish

RAEBURN CHARDONNAY (2015) | California

+\$7 per guest | \$70

Fresh layers of green apple and pear, accented by creamy richness

HUGEL PINOT BLANC (2014) | France

+\$7 per guest | \$70

A crisp, stony white, with hints of pear, lemon zest, spring blossom

CHATEAU GASSIER ROSE (2015) | France

+\$10 per guest | \$75

Hints of watermelon, honeydew, and white peach

RED

COASTAL RIDGE CABERNET SAUVIGNON | California

Included with Standard Bar Package | \$43

Fruit-forward with notes of black cherry and blackberries with hints of cedar, anise, and vanilla.

LAURENT MIGUEL SOLAS PINOT NOIR (2017) | France

Included with Premium Bar Package | \$60

Scents of red and black berries mixed with floral notes

PKNT MERLOT | Chile

+\$3 per guest | \$48

Dark berry fruit with hints of cocoa, herb, and a touch of tannin

MICHAEL TORINO MALBEC (2016) | Argentina

+\$4 per guest | \$55

Blueberry and plum flavors with spicy rosemary notes and little oak.

EL COTO RIOJA CRIANZA (2013) | Spain

+\$7 per guest | \$75

Medium intensity with fresh strawberry and subtle vanilla flavors with licorice aromas for a clean, juicy finish

INFORMATION

Menu Changes	Menu selections will be due no later than 10 days prior to your function. Dietary needs, allergies, gluten free, and Kosher meals can all be accommodated, please also allow for 10 days. Any menu changes within 10 days of function will incur a \$100 late menu charge.
Sales and Administration Tax and Fees	All food and beverage are subject to 8.875% NYS Sales Tax and 22% Administration Fee. Gratuity is not included in this fee. All events are subject to a 22% administration charge and appropriate 8.875% New York sales tax on all food and beverages. Events with alcohol are subject to New York liquor tax of 8.875%. Prices are current and subject to change. A valid ST119 form issued in the state of NY is required pre-contract for any non-profit wishing to receive non taxable status.
Bartender Fee	A bartender fee of \$150 (1 bartender per 60 guests) is required on all parties requesting a bar service.
Room Charges	A room rental fee applies to all event spaces and varies based on the room and time needed. We do not require a food and beverage minimum. Rental fee includes tables and chairs, table linens and napkins, stemware, glassware, china, silverware and staffing. Votive candles will be placed throughout your event spaces if requested. Additional décor is also welcomed. Candelabra, charger plates, menu cards may be available for an additional rental fee. Please inquire with the catering department. We provide pads and pens for your guests during your meeting for an additional \$1 charge per person. We are happy to work with you on a floor diagram for your event. Please inquire no later than 3 weeks prior to event.
Labor Charges	Labor fee of \$150.00 is charged but is only applicable for groups of 30 guests or less.
Coat Check	Coat Check is required for all parties. One is required for every 150 guests present. Only for January – May and October – December. \$150 charge.
Guest Number	Guaranteed guest attendance is required 3 business days prior to the event. Final attendance cannot be lowered after the guarantee day. Chef anticipates an additional 5% in attendance. If more than 5% over your guarantee attend your function; we cannot guarantee the menu selection for these guests. If you do not give us a guarantee, you will be charged on estimated number given at time of contracting and will be verified on day of event.
Shipments	Shipments to and from the venue are the client’s responsibility. The 3 West Club assumes no responsibility on shipments. Please make arrangements accordingly. In bound shipments can be received within 2 days of a scheduled function. Client is responsible for all pickups of outbound shipments. Please refer to contract for shipping address and details for box labeling.
Set Up Times	Room rentals are based on 5 and 10 hour rentals. Clients receive one hour pre event and one hour post event for set up and breakdown. Any additional time

	needed for set up will be charged accordingly. If you need to set up the night before a 5 hour room rate will be applied to the bill. Advance notice is required and is based on availability. Contact catering with questions.
Linens	Basic color linens are included with your rental. If a color is not specified, champagne color will be used. Please inquire with catering on colors available.
Bar Wine Upgrades	Please see wine enhancements menu for wine upgrade options. Please allow 10 days notice for special orders.
Chef Attendants	Required with any attended station or carving station. \$150 per attendant, we require 1 per 60 guests. Sushi Chef Attendant is required with any sushi station, \$250.
Kosher Meals	Can be ordered. Pricing varies depending on meal. Please allow minimum 10 days notice.
Corkage Fee	If you are bringing in sponsored wine or liquor, we do charge a corkage fee. \$30 per bottle for wine and \$75 per bottle for liquor. Please inquire with catering. A bartender is required; \$150 fee.
AV	Basic AV services are available. They are charged ala carte based on needs. Please note the 3 West Club does not provide a technician for your event. We are happy to set up the equipment and show your staff how to run a presentation. Please contact an outside AV company if you'd like to hire a technician. There is no extra charge should you wish to bring in an outside AV company other than additional set up time should it be needed. Please inquire on our website or with catering for the full list of AV providers.
Gratuity	Gratuity is not included in the pricing for your event. We appreciate you considering our hard working staff with a cash gratuity post event. You may give any gratuities to our banquet manager and they will be distributed post event.
Room Set Up	We require final room set up arrangements for your banquet order no later than 7 days prior to function. If the room set changes on the day of the event, client will be charged a \$250 room reset fee
Payment Schedule	30% deposit is require within 10 days of contract receipt. 75% of the balance is due 10 days prior to function. Balance is due the day after the function. Failure to pay the 2 nd payment may result in event cancellation. Balances not paid the day after the event will be charged interest.
Staffing of Event	Each event is staffed with a banquet manager and a captain. Please let them be of service during your event should you need anything. We cannot help with a problem via an email post event. It's important that you have a fantastic event; please let them assist you with any needs on the day of event.