

3 West Club Banquet Menu

Effective May 1, 2019
www.3westclub.com

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All Food and Beverage prices are subject to 22% Administration Fee and 8.875% Sales Tax. Prices and selections are subject to change without notice. Gratuity is not including in the menu pricing.

THE 3 WEST CLUB TEAM

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. We won't be happy until you are!

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START YOUR DAY

SMALL BITES BREAKFAST | *\$18.00 per person*

- Assorted Sweet Loaf Breads
 - Whole Fresh Fruit
- Freshly Brewed Coffee and Tea

CONTINENTAL | *\$38.00 per person*

- Croissants, Rolls, Danishes, and Muffins
 - Butter and Preserves
 - Fresh Fruit Display
- Assorted Chilled Fruit Juices
- Regular & Decaf Coffee, Assorted Hot Teas

DELUXE CONTINENTAL | *\$41.00 per person* *(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
- Regular & Decaf Coffee, Assorted Hot Teas

FIT & HEALTHY BREAKFAST | *\$49.00 per person*

- Sliced Fresh 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
 - Assorted Chilled Fruit Juices
- Regular & Decaf Coffee, Assorted Hot Teas

FULL AMERICAN | *\$50.00 per person*

- 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 & Skim Milk
 - Assorted Chilled Fruit Juices
- Regular & Decaf Coffee, Assorted Hot Teas

PLATED BREAKFAST | \$55.00 per person

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
- Regular & Decaf Coffee, Assorted Hot Teas

ENHANCEMENTS:

Add the following to any Breakfast:

- Steel Cut Oatmeal with Brown Sugar and Granola, \$8 per guest.
 - Whole Fresh Fruit, \$10 per guest
 - Selection of Greek Flavored and Plain Yogurts, \$8 per guest
- Breakfast Sandwiches with Bacon, Scrambled Eggs, Aged Cheddar on a Croissant, Biscuit, or Wrap, \$12 per guest
 - Vanilla Yogurt Parfaits with Granola, Mixed Berries and Honey, \$10 per guest
- Omelet and Egg Station, \$18 per person, plus chef attendant fee of \$150. Must be 25+ guest count.
 - Scrambled Egg Whites, \$10 per person
 - Selection of Cold Cereals, \$6 per guest

TAKE A BREAK

Choc O'clock | \$16 per person

Freshly brewed coffee, decaffeinated coffee, assorted herbal teas, water station
Hot chocolate with whipped cream and jumbo chocolate chip cookies
Housemade chocolate dipped banana bread

Cookie Monster | \$17 per person

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

Picnic Cookie Break | \$20.00 per person

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 | \$22.00 per person

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 | \$22.00 per person

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 | \$21.00 per person

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

Mediterranean Madness | \$24.00 per person

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

Something Salty | \$22.00 per person

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 | \$23.00 per person

Black and White Cookies, Crack Jack, Jumbo Warm Pretzels
Franks en Croute
Freshly Brewed Coffee and Tea
Assorted Soft Drinks

Dry Snacks | \$3.50 per person

Pretzels, Cheddar Goldfish and Luke's Organic White Truffle and Sea Salt Potato Chips

Heath Nut | \$24.00 per person

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

South of the Border | \$10 per person

Homemade Guacamole and Chips (15 guest minimum)

Slider Heaven | \$18 per person

Assorted Beef, Reuben, and Cuban Sliders

Coffee Service | \$6 per person | Replenished \$4 per person

Freshly Brewed Coffee and Tea

Beverage Service | \$15 per person

Soft Drinks and Mineral Waters, Fresh Brewed Coffee and Tea

COLD LUNCH BUFFET

Deli Platter Buffet | \$55.00 per person
(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

Also includes:

Fresh Chocolate Chip Cookies
Regular & Decaf Coffee, Assorted Hot Teas
Assorted Soft Drinks and Juices

Salad Buffet | \$58.00 per person
4 Salad Selections from the following list:

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

Also Includes:

Fresh Rolls and Butter
Assorted Cookies
Regular & Decaf Coffee, Assorted Hot Teas
Assorted Soft Drinks and Juices

Sandwich Buffet | \$59.00 per person
(Groups of 25-50 guests)

4 Sandwich Selections from below:

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

Mediterranean Vegetable Sandwich

Tomato and Grilled Eggplant Sandwich

Select 2 Salad Options:

Simple Mixed Green Salad

Caprese Salad with Fresh Tomato and Mozzarella

Cole Slaw

Pasta Salad

Potato Salad

Also Includes:

Assorted Cookies

Regular & Decaf Coffee, Assorted Hot Teas | Assorted Soft Drinks and Juices

Gourmet Sandwich Buffet | \$65.00 per person

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 Sundried Tomato

Shrimp Salad or Tuna Salad

Smoked Turkey with Arugula, Sun Dried Tomato, and Honey Mustard

Southwest Chicken with Guacamole, and Salsa

Tomato and Grilled Eggplant with Basil Pesto

Tomato, Mozzarella with Portobello Mushroom

Mediterranean Veggie-Herb white bean dip, red onion, carrots and feta cheese.

Platter of Assorted Cookies included

HOT LUNCH BUFFET

\$69.00 per person | \$50.00 per child | \$45.00 per vendor

- Choice of (2) Appetizers and (1) Salad
 - Choice of (1) Pasta and (1) Sauce
- Choice of (2) Entrées | Choice of (4) Desserts | Coffee, Tea and Assorted Soft Drinks

APPETIZERS

- Avocado Salad with Red Onions, Cilantro, 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: Chicken, Lentil or Gazpacho
- Spicy Asian Noodle Salad
- Traditional Prosciutto and Melon (Seasonal)

SALADS

- Baby Spinach with Mushroom, Bacon, and Red Onions, with Vinaigrette
- Caesar Salad with Eggplant Croutons
- Field Greens with Choice of Two Classic Dressings
- Tri-colored Salad with Endive, Arugula, and Radicchio
- Arugula & Shaved Fennel Salad with Roasted Pear, Gorgonzola Cheese, Aged Sherry Vinaigrette, and Candied Walnuts

PASTA

- Cavatelli Penne
- Fusilli
- Farfalle
- Gemelli
- Penne

SAUCES

- Alfredo
- Marinara
- Pesto
- Primavera
- Vodka

ENTREES

Accompanied with Chef's Choice of Vegetables & 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 (+\$3.00 pp)
- Shrimp and Scallop Scampi Style (+\$3.00 pp)
- Veal Scaloppini Marsala (+\$3.00 per person)

DESSERTS

- 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 (Additional \$2.00 per person)

PLATED LUNCH

PLATED LUNCH INCLUDES:

- Choice of either (1) Appetizer or (1) Salad
- Choice of (1) Entrée | Choice of (1) Dessert
 - Coffee Service
- Priced by entrée selection. Add \$10 per person for 2nd entrée choice. Add \$15 per person for 3 entrees.
 - Add a second appetizer or salad, add \$7 additional per person.
 - Tableside Wine Service by person cost or bottle consumption is available for purchase.

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

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

ENTRÉES

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

- | | |
|--|---------|
| • Seared Bronzino | \$57.00 |
| • Day Boat Seared Scallops with Lobster Sauce | \$58.00 |
| • Vegetable Wellington | \$53.00 |
| • Sautéed Chicken Breast Française with Lemon | \$54.00 |
| • Grilled Salmon Fillet with Mango Salsa | \$57.00 |
| • Roasted Sliced Beef Tenderloin with Perigourdine Sauce | \$62.00 |
| • Sautéed Chicken Breast Piccata with Capers | \$54.00 |
| • Stuffed Chicken Breast with Arugula, Sundried Tomatoes, and Fontina Cheese | \$55.00 |
| • Chicken Marsala with Mushrooms | \$54.00 |
| • 12 oz Boneless Sirloin | \$67.00 |
| • Rack of Lamb with Roasted Garlic Thyme Jus | \$68.00 |
| • Filet Mignon with Perigourdine Sauce | \$68.00 |
| • Roast Chicken Breast, French Cut with Mushrooms | \$54.00 |
| • Baked Salmon Fillet with Lemon Dill Beurre Blanc | \$54.00 |
| • Veal Oscar with Crabmeat and Asparagus | \$58.00 |
| • Rack of Veal with Morrell Sauce | \$60.00 |
| • Medallions of Veal | \$60.00 |
| | \$60.00 |

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 (Additional \$2 per person)
- Assorted Italian Pasties (Additional \$2.00)

**Vegetarian choices and Gluten free choices are available for all of our menu selections.
Please notify us of any Dietary concerns.**

BUFFET DINNER

\$79.00 per person

- Choice of (2) Appetizers and (1) Salad
 - Choice of (1) Chef Stations*
 - Choice of (1) Pasta and (1) Sauce
- Choice of (2) Entrées | Choice of (3) Desserts
- Tableside Wine may be purchased by bottle consumption or by guest to accompany your dinner.

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 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 accompanies with ho rosemary jus. Served with silver dollar rolls.

• **Ham Station**

Carved baked ham served with Dijon and Gain 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 (1)

Cavatelli
Fusilli
Farfalle
Gemelli
Penne

SAUCES (1)

Alfredo
Marinara
Pesto
Primavera
Vodka

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) (3rd entrée \$4 pp extra)

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

- Beef Stew with a Red Wine Reduction
- Baked Salmon Filet, Lemon Beurré 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)

DESSERTS

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

Assorted Italian Pastries (Additional \$2.00 PP)

COCKTAIL RECEPTION

Hors d'oeuvres Packages

Passed Hors d'oeuvres Only

\$35.00 per person for the first hour
\$14.00 per person for each additional hour

Passed Hors d'oeuvres & One Standard Station

\$45.00 per person for the first hour
\$14.00 per person for each additional hour

Hors d'oeuvres Selections (selection of 6 per package)

Artichoke Cigars with Parmesan Cheese, and Chive	Buffalo Mozzarella with Tomatoes and Basil
Asian Wild Mushroom Spring Roll	Waffle Chips with Caviar and Crème Fraiche
Brie En Croute with Raspberries	Lobster Salad with Tarragon and Mango in Bouchee
Coconut Shrimp with Orange Marmalade	Stuffed Devil Egg with Caviar
Mini Crabcake with Remoulade	Mini Lobster Rolls
Mini Beef Wellington	Napa Cabbage and Julienned Vegetable Roll
Mini Cuban Sandwiches	Ceviche Served on Edible Spoon
Crostini with Gorgonzola Cheese and Pear	Crabmeat in a Phyllo Cup with Lime and Cilantro
New Zealand Lamb Chop with Rosemary Garlic Sauce	Smoke Salmon Canape
Grilled Chicken Satay, Roasted Peanut Sauce	Beef Tenderloin on French Bread with Dijonnaise
Sea Scallops Wrapped in Bacon	Crabmeat Salad in Puff Pastry Cup
Spicy Mushroom Empanada	Short Rib Taco with Tomato Jam
Pigs in a Blanket	Dilled Crab on Plantain Chip
Mini Beef Sliders	Tomato and Feta Bruschetta

STANDARD STATIONS

50 Guests: 2 Stations Recommended | 51+ Guests: 3 Stations Recommended

ASIAN STATION | \$18.00 per person, per hour

- Spicy Lo Mein Noodles
- Sesame Soy Slaw
- Spring Rolls
- Dumplings

CHEESE AND CRUDITE | \$18.00 per person, per hour

- Large display of International and Domestic Cheeses
 - Fresh Fruit and Fresh Vegetables
- Served with French Baguette and Assorted Crackers

PASTA STATION | \$18.00 per person, per hour

- Penne and Tortellini Pastas
- Choice of 2 Sauces from: Marinara, Puttanesca, Vodka, Pesto, or Olive Oil
- Served with Garlic Bread

ANTIPASTA DISPLAY | *\$18.00 per person, per hour*

- Charcuterie: Salami, Prosciutto, Pepperoni
- Cheeses: Mozzarella, Provolone, Fontina
- Accoutrements: Marcona Almonds, Olives, Bruschetta, & Pickled Red Peppers, Assorted Breads & Crackers

MEDITERRANEAN STATION | *\$18.00 per person, per hour*

- 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 | *\$80.00 per wheel (Serves 20)*

- Baked Brie Wheel
- Served with Caramelized Walnuts and Honey and Raspberry Sauce

SHRIMP COCKTAIL PASSED | *\$8.00 per person, per hour*
30 guest minimum

CHEF-ATTENDED STATIONS

Additional \$150 per Chef; 1 Chef per 60 guests

PASTA ACTION STATION | *\$18.00 per person, per hour*

Prepared to order with options of:

- Penne and Tortellini Pastas
- Choice of 2 Sauces from: Marinara, Puttanesca, Vodka, Pesto, or Olive Oil
 - Fresh Vegetables
- Served with Garlic Bread

SLIDER STATION | *\$18.00 per person, per hour*

Prepared to order with options of:

- Beef, Chicken, and Vegetarian Burgers
- Served with Lettuce, Tomato, Pickles, Condiments and Assorted Buns

MEXICAN STATION | *\$18.00 per person, per hour*

Prepared to order with quesadilla and taco options of:

- Chicken or Beef
- Sautéed Onions and Bell Peppers
- Served with Guacamole, Sour Cream, Shredded Cheddar Cheese, Lettuce, and Salsa

MAC & CHEESE STATION | *\$18.00 per person, per hour*

Prepared to order with options of:

- Cheesy Pasta with Cheddar and Pepper Jack Cheeses
- Smoked Ham, Chives, Onions, Sweet Peas, and Panko
- Topped with Grated Pecorino or Crumbled Feta Cheese

RISOTTO STATION | *\$18.00 per person, per hour*

Prepared to order with options of:

- Fresh Herbed Risotto, prepared a-la-minute
- Mushrooms, Grilled Asparagus, Onion, Garlic, Roasted Chicken, Assorted Cheeses

SMOKED SALMON STATION | *\$22.00 per person, per hour*

- Cold Gravlox Display
- Served with Capers, Hard Boiled Eggs, Onion, and Lemon

SALMON STATION | *\$22.00 per person, per hour*

- Hot Baked Salmon
- Served with Mango Salsa and Lemon Beurre Blanc

HAM STATION | *\$18.00 per person, per hour*

- Baked Ham, carved to order
- Served with Dijon and Whole Grain Mustard
 - Rye Bread

BEEF STATION | *\$21.00 per person, per hour*

- Beef Tenderloin, carved to order
- Served with Ground Horseradish and Au Jus
 - Silver Dollar Rolls

TURKEY STATION | *\$18.00 per person, per hour*

- Roasted Turkey Breast, carved to order
- Served with Gravy and Cranberry Sauce
 - Silver Dollar Rolls

LAMB STATION | *\$24.00 per person, per hour*

- New Zealand Lamb, carved to order
- Served with Rosemary Au Jus
 - Silver Dollar Rolls

FLANK STEAK STATION | *\$18.00 per person, per hour*

- Marinated Flank Steak, carved to order
- Hearty Portobello Mushrooms
 - Parmesan Garlic Bread

SUSHI STATION | *\$28.00 per person, per hour*

\$250 Sushi Chef fee required

- Salmon Roll, California Roll, Spicy Tuna Roll plus Sashimi
 - Custom Sushi made-to-order
- Served with Soy Sauce, Ginger, and Wasabi

RAW SEAFOOD BAR | *\$29.00 per person, per hour*

- Oysters, Jumbo Shrimp, Snow Crabs, Mussels
- Clams on the Half Shell, with Cocktail Sauces

DESSERT STATIONS

MINI DESSERTS \$11.00 *per person*

- Assorted Cookies
 - Lemon Bars
 - Brownies
- Chocolate Mousse

CHEF'S SELECTION OF DESSERTS | \$14.00 *per person, per hour*

- An Assortment of Chef's Choice Desserts, such as
 - Assorted Italian Pastries
 - Cake Pops
 - Chocolate Dipped Strawberries
 - Petit Fours

A LA CARTE DESSERTS | \$25.00 *per dozen, minimum of one dozen*

- Lemon Bars
- Assortment of Cookies
- Chocolate Chip Blondies
 - Pecan Bars
- Chocolate Brownies

THE VIENESSE AND COFFEE TABLE | \$17.00 *per person, per hour* COMPLIMENTARY WITH ANY PREMIUM BAR PACKAGE

Beautiful full spread of desserts, such as:

- 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

Recommendations:

25 Guests: Select 3 Items

26-75: Select 4 Items

More than 76: Select 5 Items

LIBATIONS-BAR SELECTIONS

OPEN BAR PACKAGES

**\$150 Bartender Fee Required; 1 Bartender per 60 guests.
\$150 Cashier Fee Required with any cash bar package.**

LIMITED OPEN BAR | \$26.00 per person, \$15 pp each additional hour

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, Goose Island IPA, and Blue Moon, O'Doul's

STANDARD OPEN BAR | \$28.00 per person, \$16 pp each additional hour.

Name Brand Liquors to include:

Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, and Jose Cuervo Silver Tequila.

House White and Red Wines to include:

Ca'donini Pinot Grigio, Raeburn Chardonnay, Coastal Ridge Cabernet Sauvignon, Michel Torino Malbec

Domestic and Imported Beers to include:

Heineken, Stella Artois, Corona, Amstel Light, Sam Adams, Coors Light, Goose Island IPA, and Blue Moon, O'Doul's

PREMIUM OPEN BAR | \$30.00 per person, \$20 pp each additional hour. Premium Bar receives complimentary Viennese Dessert Table

Premium and Name Brand Liquors to include:

Grey Goose, Ketel One, Bombay Sapphire, Johnny Walker Black of Chivas, Crown Royal, Patron, Maker's Mark Bourbon and Patron Tequila

The Club's House White and Red Wines to include:

Santi Pinot Grigio, Raeburn Chardonnay, Hanging Vine Pinot Noir and Leese Fitch Merlot

Domestic and Imported Beers to include:

Heineken, Stella Artois, Corona, Amstel Light, Sam Adams, Coors Light, Goose Island IPA, and Blue Moon, O'Doul's

All bar packages can also be ordered on consumption pricing or cash bar options.

TABLESIDE WINE SERVICE PACKAGE

The Club's House White and Red Wines served to your guests with any lunch or dinner service to include:

Ca'donini Pinot Grigio and Coastal Ridge Cabernet Sauvignon

*\$33.00 per person for the duration of your meal OR
\$43.00 per bottle, billed on consumption*

PLATED DINNER

- Choice of either (1) Appetizer or (1) Salad
 - Additional (1) Salad (\$7.00 Additional Per Person)
- Choice of (1) Entrée | Add a second entrée selection, \$10 per person additional
 - Choice of (1) Dessert and Coffee Service
- Tableside Wine Service served to your guests can be added to your dinner.

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)

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

ENTRÉES

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

- | | |
|--|---------|
| • Seared Bronzino | \$70.00 |
| • Braised Beef Short Ribs | \$73.00 |
| • Sautéed Chicken Breast Française with Lemon | \$65.00 |
| • Grilled Salmon Fillet with Mango Salsa | \$70.00 |
| • Roasted Sliced Beef Tenderloin with Perigourdine Sauce | \$73.00 |
| • Sautéed Chicken Breast Piccata with Lemon & Capers | \$65.00 |
| • Stuffed Chicken Breast with Arugula, Sundried Tomatoes, and Fontina Cheese | \$65.00 |
| • Chicken Marsala with Mushrooms | \$70.00 |
| • 12 Oz Boneless Sirloin | \$79.00 |
| • Rack of Lamb with Roasted Garlic Thyme Jus | \$79.00 |
| • Filet Mignon with Perigourdine Sauce | \$78.00 |
| • Roast Chicken Breast, French Cut with Wild Mushrooms | \$70.00 |
| • Baked Salmon with Lemon Dill Beurre Blanc | \$67.00 |
| • Grilled Halibut Filet with Chardonnay Sauce | \$70.00 |
| • Sautéed Veal Medallions | \$65.00 |
| • Veal Oscar, with Crabmeat and Asparagus | \$73.00 |
| • Day Boat Seared Scallops with Lobster Sauce | \$69.00 |
| • Vegetable Wellington with Spinach | \$58.00 |
| • Rack of Veal with Morrell Sauce | \$58.00 |
| | \$75.00 |

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 (Additional \$2.00)

Vegetarian choices and Gluten free choices are available for all of our menu selections. Please notify us of any Dietary concerns.

WINE ENHANCEMENTS

All of the below wines are available as upgrades to bar package and tableside luncheons and dinners.
Billed per bottle, on consumption, added to event invoice post event.

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

Special Order Upgrade | \$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

Special Order Upgrade | \$55

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

RAEBURN CHARDONNAY (2015) | California

Included with Standard and Premium Bar Package | \$70

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

FOLEY ESTATE CHARDONNAY (2016) | California

Special Order Upgrade | \$59

Aromas of honeydew melon, brioche, green apple and spices, toasted oak and honey.

HUGEL PINOT BLANC (2014) | France

Special Order Upgrade | \$70

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

CHATEAU GASSIER ROSE (2015) | France

| \$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.

HANGING VINE PINOT NOIR (2017) | France

Included with Premium Bar Package | \$60

Deep garnet red in color and features cherry fruit with hint of cedar, clove and spice.

LEESE FITCH MERLOT (2014) | CALIFORNIA

Included with Premium Bar Package | \$48

Dark ruby in color this Merlot showcases complex aromas of raspberry, dark cherry, dried thyme, and hints of cedar and spearmint.

MICHAEL TORINO MALBEC (2016) | Argentina

Included with Standard and Premium Bar Package | \$55

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

STOLLER PINOT NOIR RESERVE (2016) | Oregon

Special Order Upgrade | \$62

Wine Spectator 91 points. Pale to medium ruby purple in color with hints of blackberry, brambleberry jam and cinnamon

EL COTO RIOJA CRIANZA (2013) | Spain

Special Order Upgrade | \$75

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

3 WEST AFTERNOON TEA

AFTERNOON TEA | *\$48.00 per person*

Scones

Assorted Warm Scones
Served with Strawberry Jam and Cream

Assorted Finger Sandwiches

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

Dessert

- Assorted Miniature French Pastries

Beverages

- Assorted Hot Teas, Regular & Decaf
Coffee served table side
- Beverage station with Soft Drinks,
Juices, and Sparkling Water

BRUNCH

3 WEST STANDARD BUFFET

STANDARD BUFFET | \$60.00 per person

- 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)

- Regular & Decaf Coffee, Assorted Hot Teas
- Assorted Soft Drinks and Sparkling Water
- Freshly Squeezed Orange Juice

THE NYC BRUNCH BUFFET

NYC BRUNCH BUFFET | \$87.00 per person (Minimum of 40 Guests)

- Assorted Flavors of Yogurt (individually-packaged)
-
- 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, Swish Cheese,
Mushrooms, Asparagus and Scallions

Carving Station

****Chef Attendant Required****

- Carved Roast Turkey Breast and Baked Ham
- Served with French Bread, Dijon & Whole 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 with Butter and Preserves

Beverage Service (Served Tableside)

- Regular & Decaf Coffee, Assorted Hot Teas
- Assorted Soft Drinks and Sparkling Water
- Freshly Squeezed Orange Juice

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/ Dietary Needs	Can be ordered. Pricing varies depending on meal. Please allow minimum 10 days' notice. Gluten Free and Vegan can be accommodated; please speak to catering.
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 gratuity post event. You may give any gratuities to our banquet manager and they will be distributed post event. You may also charge a gratuity to your final bill. Please speak with your catering director.
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 required 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.

AV OPTIONS

Conference Phone: (\$130.00) each

Connection to Sound System: (\$35.00) each

DVD player: (\$35.00) each

Easel: (\$5.00) each

Extension Cord (taped-down): (\$5.00) each

Flipchart: (\$15.00) each

Internet Connection: (\$35.00) each

iPod Connection: (\$35.00) each

Laptop: (\$130.00) each

LCD Projector: (\$150.00) each

Podium with Microphone: One at no charge ***Microphones:*** (\$35.00) each

Riser: (\$50.00) (4x6) four available

Screen: (\$35.00) each

3 large in house projection screens, 120''' and 3 small 6 foot screens available)

TV: (\$125.00) each (2-55 inch flat screen tv's available)

Spotlight: \$200 (Grand Ballroom only)

**We do not include a tech person, but will set up and make sure it's working. Refer to our preferred vendors list at www.3westclub.com for additional AV needs. We are not able to run any presentations for your event; please consider hiring an outside AV company for your technology needs. We will provide a microphone technician (\$250) when 5 or more microphones are in use.*

CATERING CONTACTS

Louise Scrivines | Director of Catering, Events and Marketing
212.582.5456

Lauren Carbonneau | Social Catering Sales
212.582.5459

Laura McMahan | Catering Sales Administrator
212.582.5289

Email: Directorofcatering@3westclub.com