

Surf Club Extravaganza

Nothing Is Impossible! Customize Your Menu In Concert With Our Special Event Planners And Our Award Winning Executive Chef Antonio Ciolino To Create An Unforgettable Affair That Will Be Remembered For Many Years To Come!

“The Cocktail Hour”

WHITE GLOVE BUTLER STYLE HORS’DUERVES

(Host choice of 8)

Tuna Martini

Diced Yellow Fin Tuna, Marinated In With Fresh Lime, Cilantro with Mango-Ginger Teriyaki Sauce Served In Martini Glass with Crispy Wont Ton Skin

Spiedini Di Filetto

Pinwheel of Beef Filet, Provolone and Parma Prosciutto Dipped In Creamy Gorgonzola Fondue

Brochette Di Mozzarella

Skewered Mozzarella Pearls Rolled In Over-Roasted Tomato, Basil & Drizzled With Basil Infused White Aged Balsamic & E.V.O.

Assaggini di Zuppa

Variety of Seasonal Soups Served In Petit Espresso Cup
Spring / Summer- Mixed Berry Mint Yogurt, Cantaloupe Mojito,
Fall / Winter- Lobster Bisque, Butternut Squash, Spiced Pumpkin W/ Crème Freche

Gamberoni Cocco

Coconut Crusted Jumbo Gulf Shrimp, Mandarin Orange & Sesame Marmalade

Capesante al Forno

Traditional Scallop Wrapped In Bacon

Crostino di Melanzana

Old World Sicilian Caponata Smearred On Toasted Garlic Crustini

Arancini di Riso

Grandma’s Mini Rice Balls Served with Fresh Pomodoro...Good Things Come in Small Packages!

Cetrioli di Aragosta

Cucumber Wring Filled With Lobster & Lump Crabmeat Salad

Stuzzichino Di Polenta Ed Salsicce

Bite-Sized Crostino of Parmesan, Polenta and Spicy Homemade Sausage

Palline Di Prosciutto Ed Melone

Refreshing Min Golf Balls of Cantaloupe Melon Wrapped In Prosciutto

Hickory Smoked Chicken Quesadilla

Little Toasted Tortillas Topped With Monterey Jack Cheese, Avocado, Sour Cream and Fresh Salsa

Carne Orientale

Tender Beef Strips Marinated In Thai Curry Peanut Sauce

Pollo al Limone

Marinated Chicken Beats Strips, Deep Fried and Served With Lime – Tequila-Pineapple Chutney

Polpettine D’Agnello

Parmesan Crusted Rice Balls with Gorgonzola Fondue

Salsiccia in Camicia

Cheese and Parsley Sausage with Broccoli Rabe in Flakey Puff Pastry

MARTINI ICE BAR

A Splash Of Metro Lounge Night Life Shaken & Stirring A Variety Of Your Favorite Martini's Chilled To Perfection And Finished Off With Their Appropriate Garnish

L'ENOTECA DEL SURF CLUB

A Selection of Fine Imported and Domestic Bottled Wine for Your Guest's Wine Drinking Pleasure...
Decanted Table Side
Cabernet Sauvignon, Merlot, Chianti, Shiraz, Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel

ANGOLO VEGETARIANO

Vegetarian Corner Includes A Garden Of Fresh Vegetable Crudités With Maytag Blue Cheese Dip
Grilled Zucchini, Eggplant, Winter Squash, Peppers and Asparagus Drizzled With Olive Oil
Fire Roasted Red Peppers Tossed With Garlic And E.V.O., Crudités And Much More...
Fresh Seasonal Fruit Display

LA BARCA DEL SURF CLUB(RAW BAR)

Nautically Decorated And Continuously Replenished Display Overflowing With Split Steamed Maine Lobster Accompanied By Drawn Butter And The House Cocktail Sauce, Iced Snow Crab Claws, Shrimp Cocktail, Freshly Shucked Blue Point Oysters & Littleneck Clams On The Half Shell, Cold Seafood Salad Accompanied By Your Choice Of An Ice Sculpture

SAPORE DI TOSCANA

Featuring The World Famous Berkel Slicing Machine On Which We Slice Parma Prosciutto Before Your Guests Eyes Accompanied By Homemade Fiore Di Latte Mozzarella, A Bountiful Assortment Of Genoa Salami, Mortadella, Dried Sausage, Hot & Sweet Soprasatta, A Variety Of Regional Italian Cheeses, Assorted Cured Olives, Panzanella Salad, Mellanzane, Carciofi, Garbanzo Beans, Marinated Mushrooms

TAVOLO MACELLAIO

Slow Roasted Suckling Pig Stuffed With Our Savory Italian Porkette Stuffing Accompanied By Fresh Cinnamon Spiced Apple Sauce
Fresh Maple Glazed Vermont Turkey Breast & Cranberry Orange Compote
Marinated Grilled Hanger Steak with Peppercorn Sauce

SAPORE DI SPANGNA

Tradional Saffron Paella with Chorizo Sausage, Seppie and Pernil Perfectly Spiced and Cooked to perfection

TAVOLA DEL PASTAIO

Pasta prepared to order

Select Two

Orechiette Con Rape Ed Salsicce

Ear – Shaped Pasta Sautéed with Broccoli Rape, Hot Sausage, Garlic, Crushed Red Pepper,
Grated Parmesan and Extra Virgin Olive Oil

Rigatoni Filetto Di Pomodoro

Tossed With Fresh Tomato, Pancetta and Onion

Pennette Al Salmone

Little Penne Tossed With Fresh Salmon and A Drop Of Cream

Farfalle Al Pesto

Bowties With Fresh Pesto, Sun-Dried Tomato, Broccoli And Cured Olive

Penne Alla Vodka

Light Tomato Cream Sauce

Tortellini All Carbonara

Cheese - Filled Pasta With Pancetta, Peas, Parmigiano And Cream

Risotto Ai Funghi

Arborio Rice, Wild Mushroom and Parmigianino

Risotto Con Gamberi

Arborio Rice, Grape Tomato, Baby Shrimp and Asparagus Tips

OSTERIA ANTICA

Our famous parade of ancient copper pans filled with

Select Eight

Girello Di Manzo Al Funghi

Braised tender medallions of beef in wild mushroom sauce

Maiale Alla Pizziaola

Scaloppini of pork in savory onion, pepper & tomato broth

Pollo Con Broccoli

Bite size chicken tenders, scallions and broccoli florets tossed in General Tso's sauce

Calamari Fritti

Tender rings of squid marinated dipped in milk and flour and delicately fried to perfection served with
our spicy Fra Diavolo sauce

Trippa All Napoletana

Stewed strips of honeycomb beef tripe with potato and marinara sauce

Vongole Al Forno

Littleneck clams baked with seasoned breadcrumbs drizzled with lemon-white wine sauce

Pollo Scarpariello

Boneless chicken sautéed with garlic white wine sauce, rosemary,
Crispy Lainese potatoes & hot cherry peppers

Zuppa Di Pesce

Succulent assortment of fresh seafood in herbaceous tomato-wine broth

Cozze Di Posillipo

Farm raised Prince Edward Island mussel's sautéed in garlic, white wine, fresh herbs and tomato sauce

Polpette Di Agnello

Mint flavored homemade lamb croquettes braised with onion, Tuscan beans and Rosemary sweet and sour sauce

Funghi Al Forno

Stuffed silver dollar mushrooms with seasoned breadcrumbs and melted mozzarella

Melenzane Farcita

Eggplant Rollatini stuffed with fresh ricotta cheese topped with pomodoro

Polpette Decca Nonna

Italian Meatballs

Melanzine Ripiene

Stuffed Baby Eggplant with Rice and Seasoned Beef Finished with Marinara Couli

Fagioli Borcotti Escarole E Pancetta

Giant Butter Beans with Garlic, Escarole, and Pancetta

DINNER RECEPTION

**Crusty Hearth Baked Dinner Roll
Butter Rosette**

Chilled Champagne Toast

Primo Piatto

Wedding Cake

Choice of Style of Cake, Flavor of Cake
Filling and Decoration

APPETIZER

Host's Choice of One

Bufala Mozzarella Tower

With Vine Ripened Beefsteak Tomatoes, wrapped with Di Parma Prosciutto
Roasted Baby Bell Peppers, Olives, Pesto and Aged Balsamic Syrup

Sugar Frosted Starburst Fresh Fruit Martini

Seasonally Ripe Melons, Succulent Berries, Kiwi, Grapes
Mango and Raspberry Puree Starburst with Fresh Mint and Edible Orchid

In Salada Aglio Gamberetti Alla Griglia

Garlic Marinated Shrimp
Baby Arugula with Radicchio, Poached Pear, Baby Tomatoes, Dried Cranberry and
Fresh Herb Vinaigrette

Beggars Purse and Risotto (Seasonal)

Fresh Puff Pastry stuffed With Wild Mushroom Medley Served on A Bed of
Creamy Risotto and Finished with Truffle Cream Sauce

Lobster Bisque in Bread Bowl (Seasonal)

Succulent lobster pieces in Rich Lobster Cream Finished with a hint of Sherry
In a Crust Hearth Bake Pana Di Casa Bread Bowl

Trio Delle Meraviglie

Trio Sampler
Created By our Executive Chef

PASTA COURSE

Select One

Garganelli Amatricana

Fresh Penne with Pancetta, Onions, Fresh Baby Tomatoes, Basil

Chitarra

Fresh Thin Homemade Pasta with Our Traditional Amatricana Sauce

Tuxedo Angolotti

Homemade Black and White

Tortellaci

Homemade Porcini Tortelloni W/ Speck & Parmesan Fonduta

Pennoni Al La Siciliana

Oversized Penne Pasta with Fresh Pomodorini, Basil, Eggplant & Fresh Ricotta

Scialatelli Napoletana

Twin Pasta with Sausage Ragu, Peas & Caciovallo Cheese

Mezze Maniche Buongustaio

Mini Rigatoni Sautéed with Savory Meat Sauce, Touch Of Cream And Peas Topped
With Fresh Ricotta Rosette

Rigatoni Filetto Di Pomodoro

Fresh Tomato, Pancetta and Onion

Penne Alla Vodka

Light Tomato and Cream Sauce

Linguini Di Vongole

Tender Clams in a Garlic White Wine Sauce

Fusilli Primavera with Garlic Cream Sauce

Rich Cream Sauce with Butter, Garlic and Garden Fresh Vegetables

SECOND PIATI

Barrel Cut Filet Mignon

Angus Filet of Beef in Barolo Wine Reduction or Wild Mushroom Sauce

Filet of Beef Au Poive

Pepper Crusted Filet Mignon with Brandy Demi Glace

Rollatinie Di Pollo

Chicken Stuffed and Wrapped With Parma Prosciutto, Sautéed Spinach, Portobello Mushroom, Fontina
Cheese and Roasted Pepper, Breaded In A Panko Crust Topped with Black Truffle Cognac Sauce

Pollo Contadina

Baby Chicken Breast of Chicken Stuffed With Broccoli Rabe, Sausage and Primo Sale Cheese

Pollo Farcito

Young Chicken Breast Rolled with Spinach, Prosciutto and Fontina Cheese

Harvest Style Baby Poussin (Fall / Winter)

Petite Boneless Baby Chicken Breast Stuffed With Apples, Walnuts, Cranberries, Golden Raisins And
Corn Bread, Served In Pumpkin Veloute

Orata Di Sicilia

Mediterranean Snapper Herb Crusted, Sun-Dried Tomato and Mint Sauce

Pesce Spada

Swordfish in Breaded Herb Crust Topped With Sicilian Salad

Miso Glazed Chilean Sea Bass

Rubbed With Sesame Seeds in Pineapple – Coconut Buerre Blanc

Branzino alla Riminese

Italian Sea Bass Marinated in Extra Virgin Olive Oil, Garlic, Thyme and Lemon Juice

Topped with Baby Tomato, Red Onion, and Chopped Olive Relish

OR

SURF & TURF

Filet Mignon Topped With Portobello Crown & Skewered With Jumbo Gulf Shrimp Scampi Style

**All Entrees Are Accompanied With Chefs Seasonal Selection Of
Potato and Vegetable**

BEVERAGE SERVICE

Passed champagne upon arrival

Red and White wine on the reception tables

PREMIUM OPEN BAR

La Tavola Del Dolci

Surf Club's Fabulous Viennese Hour

How Sweet it is.....

Have the last memory of your special day be that of our International Culinary Team's dazzling of your guests with Desserts done perfect.

Our unique display starts with your guest being invited to the patio with Strobing kinetic lighting and Firework Sparklers

QUITE THE CHILL

Customized Ice Sculpture

Gelato Bar

Vanilla, Chocolate and Strawberry Gelato
Sprinkles, Chocolate Syrup, Cherries, Cookies Crumbles, Chocolate Chips
Strawberry and Pineapple Topping

Italian Ices

Lemon, Cherry, Chocolate, Rainbow

Good Humor Novelties

King Cone, Chocolate Éclair, Ice Cream Sandwich, Toasted Almond
Strawberry Shortcake, Original Ice Cream Bar

CAKES

Italian Ricotta Cheesecake, Carrot Cake, Triple Chocolate Layer, Tiramisu,
Pandozzio Cioccolato, Torta Caprese, Passion Fruit Mousse Cake, Chocolate Mouse Raspberry Cake, New
York Style Cheesecake, Canolli Cake, Oreo Mousse Cake

PIES and Tortes

Lemon Meringue, Key Lime, Fresh Fruit Torte with Vanilla Custard , Torta Della Nova
Apple Carmel

MINIATURE PASTRIES

Canolli, Napoleon, Vanilla and Chocolate Cream Puffs, Sfogliatelle, Pasticciote
Red Velvet Squares, Mini Fruit Tarts,

COOKIE CUPBOARD

Displayed in Old Fashioned Glass Cookie Jars, Just like your Kitchen
Italian Butter, Rainbow, Pignoli , Linzer Tart
Old Fashioned Chocolate Chip and Oatmeal Raisin
Triple Chocolate Chunk, Macadamia Nut, Peanut Butter, Sugar

SURF CLUB SWEET SHOP

Jelly Beans, Swedish Fish, Lolly Pops, Gummy Bears, Licorice, Cherry Sour Balls, Chocolate , Candy Corn,
Jordan Almonds , M&Ms, Chocolate Cherry Drops

FARMERS FRUIT BASKET

A display of Sliced Seasonal Melons, Hand Fruits
Succulent Grapes, Fresh Berries

HOT CHAFING DISHES

Apple Cobbler with Almond Sugar Crust
Chocolate Bread Pudding and Crème Carmel

CREPES, CREPES, CREPES.....

Perfect Sweet Dessert Crepes filled with your choice of
Orange Suzette, Bananas Foster, Brandied Strawberries
Powder Sugar

ZEPPOLIES

Cooked to order in front of your guests so it's right out of the oil and dusted with Powdered Sugar

COTTON CANDY

No matter how old someone is, there is always a little child still left.

POPCORN

Our Old Fashioned Machine filling the Air with the smell of fresh popped corn

CORDIAL BAR

Amaretto, Sambuca, Port, Courvoisier, Hennessy, Irish Cream,
Frangelico, Galliano, Campari, Chambord, Grand Marnier, Godiva Chocolate
Kahlua, Tia Maria, Opal Nero, Flavored Whipped Vodkas, Grappa
Served in Traditional Snifters, Cordial Pony or Chocolate Cups

COFFEE BAR

Freshly Brewed Regular and DeCaf Coffee
International Herbal Teas
Rock Candy Swizzle Sticks

Traditional

Irish, Mexican and Italian Coffees

Butler Passed
Espresso and Cappuccino