

DORAL  ARROWWOOD

*Rehearsal Dinner
Menus*

*Executive Chef
Michael Schmutzer*

THE COOKOUT

*All stations that require an attendant will be charged for
One attendant per 50 people at \$160 per attendant.*

*Tossed House Salad
Italian Vinaigrette, Ranch and Low-fat Dressings
Potato Salad
Cole Slaw
Garden Vegetables with Pasta, Basil and Olive Oil
Assorted Fresh Breads and Whipped Butter*

ON THE GRILL

*(One Grill attendant per Station at \$160 per attendant)
Black Angus Beef Burgers, American Cheeseburgers
Hebrew National Hot Dogs
Assorted Accompaniments: Sliced Garden Tomatoes, Shredded Lettuce, Sliced Red Onion,
Sour Pickles, Sauerkraut, Relish, Ketchup and Spicy Mustard
Ranch Style Barbeque Chicken
Steamed Ears of Corn on Cob*

DESSERT

*Fresh Shortcake with Marinated Berries and Whipped Cream
Assorted Cookies
Chocolate and Vanilla Ice Cream Bar with Assorted Toppings
Fresh Fruit Salad
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Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee*

***\$41.50 Per Person
(for two hours)***

Enhancements to your Cookout

*Grilled Veggie Burgers or Turkey Burgers **\$5.00 per person**
Grilled Lemon-Thyme Chicken Breasts **\$5.00 per person**
Grilled Italian Sausage with Peppers and Onions Baked in Tomato Sauce **\$5.00 per person**
Char-Broiled 6oz Sirloin Steaks **\$16.00 per person**
Fresh Grilled Yellow Fin Tuna Steaks **\$18.00 per person***

*The Cookout requires a minimum of 25 people.
If the guarantee is less than the minimum,
a charge for 25 people will be incurred.*

*All food and beverage is subject to a 23% service charge.
All charges are subject to N.Y.S. sales tax.*

***Menus can be customized upon request;
price is subject to change based on final Menu Selections.***

NEW ENGLAND CLAMBAKE

COLD BUFFET

*Seasonal Salad Bar
Italian Vinaigrette, Ranch and Low-fat Dressings
Penne Pasta with Roasted Summer Vegetables
Roasted Potato and Shallot Salad
Garden Green Bean Salad with Lemon Vinaigrette
Assorted Fresh Breads and Whipped Butter*

HOT BUFFET

*Pan Roasted Breast of Chicken with Tarragon Au Jus
Baked King Salmon in a Lemon Beurre Blanc
Steamed Littleneck Clams with Herbed Garlic Clam Broth
Buttered Ears Corn on the Cob
Baked Idaho Potato Bar
Sour Cream, Broccoli Florets, Cheddar Cheese and Bacon
Mussels in Garlic and White Wine Broth with Garlic Bread*

DESSERT

*Fresh Shortcake with Marinated Berries and Whipped Cream
Assorted Cookies
Chocolate and Vanilla Ice Cream Bar with Toppings
Fresh Fruit Salad*

Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

\$78.00 Per Person
(for two hours)

Enhancements to your New England Clambake

*Grilled Italian Sausage with Peppers and Onions Baked in Tomato Sauce **\$5.00 per person**
Dry-Cured Rack of Baby Back Ribs with Barbeque Sauce **\$8.00 per person**
Char-Broiled 6oz Sirloin Steaks **\$16.00 per person**
Fresh Grilled Yellow Fin Tuna Steaks **\$18.00 per person**
Boiled Maine Lobster with Drawn Butter and Lemon – **Market Price** (Attendant Required at \$150.00)*

*The New England Clambake requires a minimum of 25 people.
If the guarantee is less than the minimum,
a charge for 25 people will be incurred.*

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DINNER BUFFET MENU

*All stations that require an attendant will be charged for
One attendant per Station at \$160 per attendant*

Appetizers

*Seasonal Salad Bar with Assorted Toppings and Dressings
Couscous Salad with Edamame and Roasted Vegetables
Marinated Kale Salad with Cranberries and Walnuts
Sliced Tomato and Fresh Mozzarella with Balsamic Reduction*

Hot Pasta Entrees

*Cheese Tortellini with Sundried Tomato, Broccoli Rabe, Calamata Olives and Olive Oil
Parmesan Cheese and Crisp Garlic Bread*

Entrees

*Market Fresh Fish with Fruit Salsa
Grilled Breast of Chicken with Forest Mushrooms*

Carved Entree

(One Carving attendant per Station \$160 per attendant)

Roast Sirloin of Beef with Dijon Glaze in a Red Wine Sauce

Side Dishes

*Roasted Rosemary Potatoes
Seasonal Vegetable Medley*

Desserts

Chef Selection of Miniature Pastries and Desserts

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Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

***\$57.00 Per Person
(for two hours)***

*The Dinner Buffet requires a minimum of 25 people.
If the guarantee is less than the minimum, a charge for 25 will be incurred.*

*All food and beverage is subject to a 23% service charge.
All charges are subject to N.Y.S. sales tax.*

***Menus can be customized upon request;
Price is subject to change based on final Menu Selections***

***Vegetarian, vegan, gluten free and other special dietary options
are available upon request.***