



JANUARY 7, 2016

WEDDING PROPOSAL

BUTLER PASSED HORS D'OEUVRES
(Please Select 8 Items)

COLD

Toasted Crostini

strawberry, basil, honey & ricotta

Burrata

artichoke, pine nuts, currants & mint pesto

Parmesan Crisps

truffle scented goat cheese

Lobster Spring Roll

mango, mint & cucumber

Grilled Octopus

white bean, preserved lemon

Tuna Taco

radish slaw, wasabi aioli

Crab BLT

lollo rosso, tomato & bacon

Scottish Smoked Salmon

crème fraîche, hackleback caviar & potato straw cake

Foie Gras Mousse

mountain huckleberry marmalade

HOT

Aged Jack Cheese Profiteroles

Parmesan Phyllo Roll

asparagus, prosciutto

Pizzette with Roast Pears

maytag blue, wild flower honey & balsamic

Barbecue Shrimp

Bacon, cider glaze

Wasabi Shumai

Fish and Match Sticks

black truffle remoulade

Petit Crabcake

creole sauce

Lobster and Vanilla Cappuccino

Crispy Pork Belly Sliders

asian barbecue sauce and apple jicama slaw

Korean Barbecue Beef Short Rib

pickled cucumber on steamed rice bun

Tandoori Chicken

mango-mint chutney

Petit Vegetable Spring Rolls

Sweet Thai Chili Sauce

BUFFET SELECTIONS
(Please Select 3 Stations)

Taste of Italy

Roast Fennel, Orange, Red Onion Salad

Fire Roasted Peppers, Black Olives, Garlic, Anchovies, and Capers

Grilled Radicchio, White Beans Alla Toscana with Extra Virgin Olive Oil & Vin Cotto

Grape Tomato, Ciliegine, Basil, and Sea Salt

Rosemary Roasted Portabello Mushroom,
Shaved Parmeggiano Reggiano,
White Truffle Oil

Mountain Gorgonzola

Parmeggiano Reggiano

Bel Paese

Prosciutto Di Parma, Soppresata

Grilled Mortadella La Rovagnattela

Italian Artisan Breads

Marinated Cracked Olives

Parmesan Toast, Bread Sticks and Focaccia

Mediterranean Specialties

Roasted Peppers in Extra Virgin Garlic Oil
Basil Marinated Cherry Tomato and Baby Mozzarella
Shaved Fennel, Orange, Red Onion, Black Olives, Drizzled with Orange Extra Virgin Olive Oil
Stuffed Dolma, Imported Olives
Grilled and Marinated Vegetables, Tabouleh, Hummus, Babba Ganoush
Baby Octopus, Poached in Lemon Olive Oil

Selection Of Artisan Breads

Toasted Naan and Pita Chips, Grilled Focaccia, White Truffle Oil, Assorted Baguettes
Fruits Display with Red & Green Grapes

Tapas

Confit of Wild Mushroom, Aged Sherry Vinegar
Roast Watermelon, Shaved Jamon Serrano
Fire Roasted Tomato and Peppers with Idiazabal Cheese
Petite Green Romaine, Orange, Black Olive, Pomegranate with Olive Oil and Sherry Vinegar
Almond, Garlic and Grape Gazpacho Shooter
Roast Vidalia Onion, Pine Nuts, Spring Onions with Cabrales Cheese
Marinated and Grilled Octopus, Shrimp and Squid, Piquillo Peppers, Olives & Grape Tomatoes
Spanish Olives Marinated With Orange and Thyme
Slow Roasted Eggplant, Tomato, Garlic and Parsley
Basket of Toasted Crostini, and Grilled Flat Breads

Pasta Station

Please Choose 2

Orecchiette with Fennel Sausage and Swiss Chard
Garganelli with Ragu Bolognese
Sweet Pea Ravioli, Forest Mushrooms, Peas and Goat Cheese Cream Sauce
Risotto, Rock Shrimp, Butternut Squash and Sage

Carving Stations

Please Choose 1

Roast Cider Brined Organic Turkey
Pickled Cranberries, Orchard Fruit Chutney, Fine Herbs
Pan Gravy, with Chive Buttermilk Biscuit

Provence Herb Crusted Rack of Lamb
Eggplant Caviar, Rosemary Sauce
\$7.00 EXTRA PER PERSON

Roast Pave of Black Angus Sirloin (Steak House Style)
Mini Farmhouse Cheddar twice baked Yukon Potatoes, classic creamed spinach, frizzled shallots
with red wine sauce and whole grain mustard, horseradish sauce

Salmon And Tuna Station

Please Choose 2

A Side of Catskill Smoked Salmon with Sliced Onions and Capers

Smoked Salmon and Tuna Tartar

Rare Roasted Loin of Tuna in Peppercorn Crust,
Served with Mango, Tomato and Avocado Salsas

New England Clam Bake Station

Lobster and Corn Chowder
Fish and Chips-Crispy Sole, Potato Straw and Black Truffle Remoulade
Samuel Adams Steamed Littleneck Clam, Mussels and Marbled Potatoes
Chatham Clam Fritters with Lemon, Caper Tartar Sauce

Asian Station

Peking Duck Prepared to Order
Sticky Bun, Scallion, with Hoisin Sauce
Steamed & Fried Dumplings with Assorted Fillings and Dipping Sauces
Your Choice of:
Stir Fried Chicken with Oriental Vegetables and Peanut Sauce
or
Stir Fried Shrimp in Mild Garlic Sauce

Spanish Station

Paella
Mussels, Clams, Shrimp, Chicken and Chorizo

Choice of One:
Roast Pork Tenderloins Marinated in Cilantro, Tequila, and Lime Juice
Grilled Chicken Breast, Tomato Salsa
Grilled Skirt Steak with Garlic

Accompanied By:
Fried Plantains and Baskets of Tri-Color Tortilla Chips, Assorted Salsas, Fresh Guacamole and Sour Cream

Seafood and Raw Bar

East Coast Oyster
West Coast Oyster
Littleneck Clams
Poached Shrimp
Fire Roasted Cocktail Sauce
Champagne Mignonette Sauce
EXTRA \$25.00 PER PERSON
(Shucker(s) Required at \$150.00 (each))

Sushi Bar

Prepared by Sushi Chef Seangboonwattana

Sushi

Tuna, Maki, Salmon & Yellow Tail

Rolls

*Spicy Tuna, Yellow Tail, Eel-Avocado, Salmon,
California Roll & Cucumber*

EXTRA \$25.00 PER PERSON
(Sushi Chef(s) Required at \$200.00 (each))

DINNER MENUS

Appetizers

White and Green Asparagus with Vine Ripe Tomatoes and Black Truffle Dressing

Or

Jumbo Shrimp with Avocado - Tomato Salsa and Chili Spiked Cocktail Sauce

Or

Roasted Heirloom Beets, Citrus Segments, Wild Cress, Pistachio, Goat Cheese Fondue
Pomegranate Vinaigrette

Or

Artichokes with White Asparagus, Truffle, Wild Mushroom and Endive

Or

Smoked Salmon and Jumbo Lump Crabmeat with Orange-Mustard Dressing and Mangoes

Or

Frisée, Baby Arugula, Stilton Cheese and Port Poached Pears, Walnut Vinaigrette

\$7.00 per person surcharge for the following

Harvard Club Crab Cake

Jicama Slaw, Mango Cilantro Salsa and Mango Lime Aioli

Or

Maine Diver Scallops

Forest Mushrooms, Leeks, Lobster and Vanilla Lobster Sauce

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Entrées

Seared Porcini Dusted Chicken Breast
Madeira Wild Mushroom Sauce

Or

Boneless Chicken Breast with Arugula, Prosciutto, Tomato, Pine nuts and Asiago Cheese

Or

Scottish Salmon Filet, Cider Beurre Blanc
Shaved Apples, Fennel, & Apple Cider Bacon Vinaigrette

Or

Black Cod Fish Cilantro, Scallion, Pepper Salad and Miso Soy Sauce

Roast Prime Rib of Black Angus Beef Au Jus & Horseradish

Or

Grilled Filet Mignon with Shallot Wholegrain Mustard Sauce

Or

12 oz Grilled Dry Aged Black Angus Sirloin Steak - \$8.00 per person surcharge

Or

Roast Tenderloin of Beef, Sauce Perigourdine

Or

Roast Rack of Veal with Artichokes, Oven-Dry Tomatoes and Mediterranean Olives - \$8.00 per person surcharge

Or

Sautéed Loin of Veal Medallions with Chanterelle Mushrooms - \$8.00 per person surcharge

Or

Pistachio Crusted Rack of Lamb with Rosemary Sauce - \$8.00 per person surcharge

Or

Grilled French Double Rib Lamb Chops with Mint Sauce - \$8.00 per person surcharge

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Entrée Accompaniments
(Select One Vegetable and One Starch)

Steamed Asparagus Bundle
Haricots Verts and Baby Carrots Bundle
Baby Gold, Chioggia Beets and Baby Carrots with Ginger Butter
Sugar Snap Peas and Carrots
Potato William
Rosemary Roasted Yukon Potatoes
Red Pepper and Scallion Risotto Cake

Desserts

Chocolate Delice

Or

Pear Crème Brûlée Dome

Or

Warm Apple Charlotte

Or

Individual Key Lime Pie with Mango Coulis

Or

Fresh Berries in Tokai Sabayon

Or

Florentine Cookie Cup with Mango, Blood Orange & Lemon Sorbet

Or

Frozen Soufflés: Lemon, Cappuccino, Raspberry or Praline in Chocolate Cup

Or

Vanilla Ice Cream Profiteroles with Hot Chocolate Sauce

Coffee and Tea

Assorted passed Gelato in Mini Cones

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Wedding Cake by Harvard Club Executive Pastry Chef

NOTE: All of our menus are customized to your exact specifications.
Additional menu suggestions are available on request.

ADDITIONAL ITEMS AND ARRANGEMENTS:

BEVERAGES: Pre-ceremony we will pass on silver trays Fruit Juices and Mineral Waters

Bar: During the reception we will have several bars set-up for the following: Kettle One, Grey Goose, Tanqueray, Bombay Sapphire, Bacardi, Meyers Dark, Jack Daniels, Famous Grouse, Johnny Walker Black, Bushmills, Harvey's Bristol Crème, Campari, Bailey's, Vermouth, Heineken, Amstel Light, Brooklyn Lager, Sam Adams, House Red & White Wine, Coke, Diet Coke, Ginger Ale, Club Soda, Tonic Water, Sparkling Water, Fruit Juices, & Mixers

Stationary bar during dinner

Wines during dinner:

White

Guenoc Chardonnay

Red

Guenoc Cabernet Sauvignon

Champagne Toast

LINEN: Ivory with gold sheer overlay

CHAIRS: Harvard Club gold chairs

CHECKROOM: Included

BARTENDERS: Included

CHEFS/CARVERS: Included

SUSHI CHEF/SHUCKER Not Included

LOUNGE ATTENDANTS: Included

BRIDAL SUITE: Complimentary overnight suite for the Bride and Groom

MENU TASTING: Complimentary

ANNIVERSARY DINNER: Complimentary one-year anniversary dinner in the Harvard Club Main Dining Room

VENUE FEE: \$2,000.00

CITY SALES TAX: 8.875%

GUARANTEE: Not later than 72 business hours in advance of function, we are to be advised of the exact number of guests to be set up and served. This figure will then be your guarantee for which you will be charged, even though a lesser number attends. Should a greater number than the guarantee or set up attend, the charge will be based on the number of guests attending.

SERVICE CHARGE: An amount equal to eighteen percent (18%) of the charge to Patron hereunder for food & beverages will be added to the account as a service and gratuity charge and shall be payable in accordance with the terms thereof.

OVERTIME: After 5 hours from start of contracted reception time, overtime of \$20.00 per person plus 18% service charge per half hour or fraction thereof will be charged based on guaranteed attendance or actual number of guests attending the function, whichever is greater.

COST: \$ per guest plus 18% service fee and 8.875% NYC sales tax

APPROXIMATE ATTENDANCE:

MINIMUM GUARANTEE: 150