

Woman's National Democratic Club

Passed Hors D'oeuvres Menu

Hot Hors D'oeuvres

Minimum order 50 pieces

Priced per groups of 50

Vegetarian Hors D'oeuvres

Spinach Quiche	\$145.00
Raspberry and brie with almonds wrapped in filo	\$150.00
Spinach and Boursin wrapped in filo	\$145.00
Vegetarian Quesadilla	\$145.00
Wild Mushroom Tartlets	\$145.00
Sweet Potato Puffs with honey pecan sauce	\$140.00
Ratatouille Tartlets	\$145.00
Vegetable Egg rolls with Thai dipping sauce	\$145.00
Spinach and Artichoke tarts	\$150.00

Beef or Chicken Hors D'oeuvres

Beef Teriyaki with sesame seeds	\$150.00
Beef Tenderloin Wellington with horseradish dipping sauce	\$185.00
Shepherd's Pie Tarts	\$140.00
Chicken Teriyaki with sesame seeds	\$140.00
Chicken Saltimbocca with prosciutto and sage	\$145.00
Chicken Coconut Skewers with mango chutney	\$135.00
Chicken Quesadilla Cones with roasted tomato salsa	\$140.00

Seafood Hors D'oeuvres

Seafood Coquille Tarts	\$180.00
Crab Rangoon with orange ginger sauce	\$190.00
Jumbo Sea Scallops wrapped in smoked bacon	\$220.00
Lump Crab Cakes with remoulade dipping sauce	\$220.00
Potato Pancakes with sour cream and caviar	\$150.00
Jumbo Shrimp wrapped in smoked bacon	\$220.00

Rack of lamb: Buttered \$225 per 50. Stationed with attendant \$5.50 per guest



**Woman's National Democratic Club
Passed Hors D'oeuvres Menu**

Cold Hors D'oeuvres

Minimum order 50 pieces
Priced per groups of 50

Norwegian Smoked Salmon Canapés	
<i>Served on baguette slices with dill cream cheese, and chives</i>	\$195.00
Iced Shrimp Cocktail	
<i>Marinated with lemon and spices served with a tangy cocktail sauce</i>	\$220.00
Grilled Duck Breast Canapés	
<i>Served on baguette slices with Roquefort mousse, and candied pecans</i>	\$190.00
Marinated Stuffed Mushroom Bell	
<i>with roasted red peppers and chevre</i>	\$135.00
Grilled Vegetable Pinwheels	
<i>Flour tortilla with assorted grilled vegetables, dill cream cheese, mixed greens and hummus</i>	\$145.00
Mini Assorted sandwiches	\$170.00

Cocktail Reception Packages
(50 Guest Minimum)

1 Hour

Choice of 5 Hot Hors D'oeuvres \$18.00 per guest
Includes a Crudités Display

2 Hours

Choice of 5 hot Hors D'oeuvres \$28.00 per guest
Includes a Crudités Display

Our Packages will allow us to pass Hors D'oeuvres constantly regardless of the consummation. However, when making your selections, only one (1) of the following may be included: Crab cakes, Shrimp Cocktail, Bacon Wrapped Scallops, Bacon Wrapped Shrimp, Beef Wellington or Duck Breast.

The Rack of Lamb must be purchased separately.



Woman's National Democratic Club

Stationary Displays and Stations

- Fresh Seasonal Fruits Mirror** **\$5.50** per guest
An assortment of fresh, seasonal fruits and berries beautifully displayed
- Crudités Display** **\$5.00** per guest
An assortment of vegetables, beautifully displayed, and served with our house ranch dip
- Plateau de Fromages** **\$9.50** per guest
Assortment of domestic and imported cheeses served with fresh grapes and flat breads
- Crab and Spinach Dip** **\$9.75** per guest
Served Hot with toasted baguette slices and assorted crackers
- Grilled Vegetable Display** **\$5.75** per guest
An assortment of grilled vegetables with hummus and assorted breads and crackers
- Baked Brie Display** **\$ 170** serves 30
*Creamy Brie cheese stuffed with dried fruits, orange marmalade and wrapped in puff pastry
Served with assorted breads and crackers*
- Cheese Fondue** **\$6.50** per guest
Emmenthaler with kirsch. Served with assorted breads and crackers
- Assorted Wrap Display** **\$7.00** per guest
An assortment of meats, cheeses and vegetables wrapped in flour tortillas
- Whole Poached Salmon Display** **\$280**
Whole poached salmon served with cucumber yogurt sauce, and traditional accompaniments
- Smoked Salmon Display** **\$9.50** per guest
*Sliced smoked salmon with poached eggs, onions, capers and dill cream cheese.
Served with toasted baguette slices and assorted crackers*
- Caviar Fan (50 guest minimum)** **Market Price**
An assortment of caviars served with melba toasts, potato and the traditional accompaniments



Woman's National Democratic Club

Stationary Displays and Stations

Carving Stations

All served with Mini rolls, mayonnaise, horseradish aioli, and honey dijonnaise

<i>Slow-Roasted Top Round</i>	\$ 9.50 per guest
<i>Roasted Tenderloin</i>	\$ 17.50 per guest
<i>Oven Roasted Turkey</i>	\$ 8.50 per guest
<i>Brown Sugar-Glazed Ham</i>	\$ 8.50 per guest
<i>Apple-Glazed Roasted Pork Loin</i>	\$ 9.50 per guest
<i>Rack of Lamb</i>	\$ 15.50 per guest

Taste of Italy

\$13.95 per guest

Vegetable lasagna, penne pasta Bolognese, and pesto tortellini accompanied with garlic bread and hot rolls, Caesar salad and mixed greens with balsamic vinaigrette

Tour of the Orient

\$14.95 per guest

Mongolian Orange Beef, Shrimp and broccoli, and General Tso's Chicken, accompanied by steamed and fried rice, Szechwan green beans, and fortune cookies.

Texas Barbeque

\$15.95 per guest

Smoked Beef Brisket, Pulled Pork, and grilled chicken. Served with baked beans, honey cornbread, potato salad and mixed greens with balsamic vinaigrette.

The Garden Corner

\$ 7.95 per guest

Fresh mixed greens, romaine lettuce and baby spinach with an array of salad toppings. Served with your choice of 3 dressings and hot baked rolls



Woman's National Democratic Club
Salads A la Carte

Garden Salad **\$4.00** per guest
Garden spring mix with cucumbers, grape tomatoes, carrots, red onions and croutons. Served with your choice of dressings or house balsamic vinaigrette

The Caesar **\$4.50** per guest
Crisp romaine hearts with parmesan and croutons, garnished with roasted red peppers

Arlene Salad **\$5.50** per guest
Crisp baby lettuces with macerated Raspberries, poached Bartlett pears
Warm goat cheese philloToasted Almonds, served with a raspberry vinaigrette

Plum Tomato Carpaccio **\$4.75** per guest
Thinly sliced plum tomatoes with fresh mozzarella, fresh basil drizzled with balsamic vinegar and olive oil

Spinach Salad **\$4.75** per guest
Fresh baby spinach with strawberries, red onion, and boursin cheese served with a roasted garlic vinaigrette.

House Salad **\$5.00**per guest
Mixed Greens, Point Reyes blue, Grapes, Grape tomatoes, Carrots, Sour Cherries with balsamic vinaigrette.

President's Salad
Corn Flake crusted brie with jicama slaw, saffron poached granny smith apples, baby greens and strawberry vinaigrette. **\$5.00** per guest

The Northern Atlantic
Black peppered smoked salmon with tomato caper relish, marinated cucumbers, fingerling potato salad, baby greens, goat cheese, lemon dill vinaigrette **\$6.00** per guest

Soups available by special requests only
Market price



***Woman's National Democratic Club
Plated Entrée Selections***

Poultry Selections

Chicken Piccata

*Sautéed with plum tomatoes, fresh basil, capers, garlic and feta cheese in a white wine sauce
served with Chef's starches and vegetables*
\$29.00

Chicken Marsala

With button and portobello mushrooms, roasted red bell peppers, and a marsala demi-glaze
\$29.00

Bourbon Chicken

*Especially marinated, lightly breaded and pan seared, served
With sautéed greens, sweet potato puree and honey pecan sauce*
\$29.00

Chicken Chesapeake

Stuffed with imperial crab served with a creamy lemon béchamel sauce
\$34.00

Cyprus Chicken

*Marinated in olive oil and basil, seared and laced in a beurre rouge with sun dried tomatoes, calamata olives,
atop linguine dressed with feta cheese*
\$31.00

Pesto Turkey Cutlet

Served with butternut squash ravioli laced in Basil cream sauce
\$30.00

All entrée's are served with Chef's selection of fresh vegetables and starch,
freshly baked rolls and butter.

Note: Entrée's served over pasta will not be accompanied by an additional starch.



***Woman's National Democratic Club
Plated Entrée Selections***

Red Meat Entrées

Filet Mignon

Perfectly cooked to your desired temperature, and served with tomato caper salsa, fried onion straws, and a truffle-laced chasseur sauce.

\$40.00

Roasted Prime Rib

Served in its natural juices with freshly grated horseradish

\$39.00

Pork loin Tournedos

Thick cut loin, in an oriental marinade, pan seared, served with citrus salsa

\$34.00

Veal Chop Forestiere

Pan Seared topped with wild mushrooms, creamy brown sauce

\$39.00

Duck Breast Oliver

Honey and soy glazed with tart cherry demi-glace

\$ 38.00

Veal Osso Bucco

Slow cooked and served with a oven-dried tomato demi-glace

\$ 38.00

All entrées are served with Chef's selection of fresh vegetables and starch, freshly baked rolls and butter.

Note: Entrées served over pasta will not be accompanied by a starch.



***Woman's National Democratic Club
Plated Entrée Selections***

Vegetarian Entrées

Vegan preparations available upon request

Asparagus and Goat cheese in Phillo Raft

Grilled asparagus, roasted red peppers, wilted fresh spinach, marinated artichokes
Grilled tomatoes and goat cheese cream,
finished with pot wine reduction and basil oil
\$28.00

Primavera Pasta

Sautéed fresh vegetables with pasta in a pesto butter or a marinara sauce
\$24.00

Portabello Napoleon

Similar preparation as Mr. Portabello and layered in puff pastry
Laced in red pepper and tomato coulis
\$28.00

Other Entrées

Surf and Turf

Crab cake and Chicken	\$39.00
Crab cake and Filet Mignon	\$46.00

Upon your requests other preparation may be available.

All entrée's are served with Chef's selection of fresh vegetables and starch,
freshly baked rolls and butter.

Note: Entrée's served over pasta will not be accompanied by a starch.



***Woman's National Democratic Club
Plated Entrée Selections***

Seafood Entrées

Oven Roasted & Glazed Salmon Filet

In an Orange Teriyaki Sauce served with Cucumber Slaw

\$32.00

Maryland Crab Cakes

Lump crab meat blended with a delicate traditional sauce, served
with tartar sauce

\$45.00

Potato Crusted Fresh Rockfish

Served with a mango salsa and beurre rouge

\$39.00

Cyprus Shrimp

Lime and basil marinated jumbo shrimp sautéed in olive oil with calamata olives and
sun dried tomatoes finished in a red wine butter sauce served over linguine

\$39.00

Lemon Thyme scented Sea Bass

With white bean ragout, roasted baby carrots, and tomato petals,

Finished with a spring pea coulis and parmesan crisp

\$39.00

Additional Seafood available at your request at market price

All entrées are served with Chef's selection of fresh vegetables and starch,
freshly baked rolls and butter.

Note: Entrées served over pasta will not be accompanied by a starch.



Woman's National Democratic Club

Hot Buffet Menu

Served with Rolls and Butter

\$39.95

Not including Taxes and Gratuity

(Choose 3 of each course)

Salads:

Tomato and Fresh Mozzarella
Caesar Salad
Roasted Red Pepper Cole Slaw
Fresh Fruit Salad
House Salad
Moroccan Couscous

German Potato
American Potato Salad
Southwestern Bean Salad
Japanese Cucumber Salad
Italian Pasta Salad
Thai Slaw

Entrée:

Jamaican Salmon with Mango Salsa
Chicken Scaloppini Forestiere
Curry Chicken with Coconut Cream
Roasted Pork Loin Horseradish
Braised Beef and Roasted Pear Onions
Chicken Saltimbocca

Beef Stroganoff
Vegetable or Beef Lasagna
Ziti and Italian Sausage Marinara
Orange Roughy Provencal
Salmon a L'Orange

Vegetable and Starches:

Steamed Broccoli
Summer Vegetable Medley
Sautéed Green Beans with caramelized shallots
Sugar Snap Peas
Creamed Spinach
Buttered Corn with tarragon
Sautéed Sweet Peas with pearl onions

Garlic Mashed Potatoes
Roasted Red Bliss potatoes
Rice Pilaf with thyme
Buttered Pastas
Baked Potatoes
Potatoes Gratin
Roasted Vegetable Cous Cous



***Woman's National Democratic Club
Desserts, Pastries and Tarts***

(Individual) \$6.00 per

We offer a large selection of fine desserts. With you we will work on one or more specific specialty to compliment your menu.

Cakes For Parties

Please let our managers present you with an exceptional selections of cake flavors and Designs

Full Sheet cake **\$300-\$350** (may be additional costs for specific designs requests)
1/2 Sheet **\$200-\$250**
Round 16 cut cakes **\$90**

Ultimate Chocolate or happy Hour	\$14.00 per guest
Time Square Mini pastries	\$8.00 per guests
FineTea Cookies Assortment	\$30.00 per pound
Home baked cookies	\$14.00 per pound
Holiday packages	Market Price

Two lines of wedding cake are available:

The Love Story:	8.50 per person
The Honeymoon	9.75 per person

A custom package of Wedding cake and desserts can be arranged with the management.



Woman's National Democratic Club

Meetings, Seminars and Retreats

Continental Breakfast

\$15.95

*Including: Assorted Breakfast breads, Danishes, Croissants, Muffins, Bagels
Yogurts, fresh fruits, juices, Coffees, teas and accompaniments.*

Plated lunch 2 courses

\$26.00

*Entrée and Desserts served and includes Coffee or Iced Tea
Fresh baked Bread and Butter*

OR

House Buffet

\$19.95

*(Wednesdays or Fridays only)
Served with Coffees or Iced tea.*

Afternoon Cookies

\$5.50

Refreshments All day

\$9.50

Assorted sodas and water, coffee and teas.

Prices do not include taxes, gratuity and room charges.

Must provide a Certificate of Tax Exemption for eligibility.

These items can be packaged for \$39.95 per person with plated lunch

Or \$35.95 per person with the House Buffet.



Woman's National Democratic Club

Afternoon Teas

\$33.95

*Includes Assorted mini sandwiches
Roasted Vegetables Wrap
Fresh Fruits, Potato or Pasta salad
Mixed baby greens salad
Tea Cookies, Lemon squares, Brownies and Blondies
Coffee, Teas, Soft drinks Wines and Champagne.*

Holiday Selections

Plated Selections

Roasted Bone In Pork loin with Chef's Choucroute and Butternut squash Gravy

\$26.95

Seared Duck breast with Candied Chestnuts and Natural Juices

\$34.00

Sautéed Turkey breast Escalope Cranberry Chutney and Pan Gravy

\$28.00

Grilled Veal Chop with a wild mushrooms roasted figs and rosemary
in a red wine reduction

\$39.00

Customize our Buffet for the Holidays with these alternate choices:

Roasted carved Turkey Breast, Sliced Pork loin Butternut squash Gravy, Honey glazed Ham
with apple compote, Sweet and Savory Sausages with braised Red cabbage and Apples.

Priced as our regular buffet.



Woman's National Democratic Club

Equipment Rental

All equipment includes setup.

Audio system		\$60.00 per hour
Video Recording of event 1 tape		\$60.00 Per hour
Stage/Dais		\$25.00
Microphones	Each	\$15.00
Microphones wireless	Each	\$15.00
Podium		\$30.00
Slide Projector		\$25.00
Easels (without markers)		\$5.00
Projection screens		\$18.00
Overhead Projector		\$25.00
TV		\$25.00
TV/VCR		\$35.00
TV/DVD		\$35.00
LCD Projector		\$65.00
Wireless Access		\$12.00 per day per PC
Tables chairs and linens		\$5.00 per person
		\$10.00 <i>When Food and Beverages are served</i>

All equipment is rented tax and gratuity free.

