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NORTH RITZ CLUB

*Guests Are Greeted by a Seasonal Opulent Floral Arrangement
And the Music of our Elegant Grand Piano*

Premium Open Bar

Including Spirits, Wine, Champagne,
Domestic and Imported Beer,
Frozen Drinks, Fruit Juices and Assorted Sodas

Butler Served Hors D' Oeuvres

*An Exquisite Selection of Delectable, Handmade Hors D' Oeuvres
Passed Butler Style on Silver Platters*

Grilled Lemon-Grass Beef Sate', Spinach and Feta Pie Triangles,
Baked Clam Oreganata, Grilled Chicken Teriyaki on a Skewer,
Champagne Shrimp Shooter, Coconut Crusted Shrimp with Orange Chili
Dipping Sauce, Asparagus Spears Wrapped with Smoked Salmon,
Hot Dogs en Croute, Baked Stuffed Mushroom Cap with Crabmeat, Melon
Wrapped in Prosciutto, Bruschetta made from Fresh Mozzarella,
Tomato, Fresh Basil, Onion, Imported Olive Oil Served on Garlic Crostini,
Baby Lamb Chops with Mint Jelly, Mediterranean Style Filet Mignon Skewers,
Gravlax with Philadelphia Cream Cheese Served on a Mini Bagel

Fresh Sliced Fruit Platter

Exotic and Local Fresh Sliced Fruit Platters Including Watermelon, Golden
Hawaiian Pineapple, Cantaloupe, Honeydew, Florida Oranges, Strawberries,
An Array of Grapes and Berries Accented with an Elegant Hand Carved
Watermelon Sculpture

Cold Antipasto

Imported Prosciutto di Parma, Sopressata, Mortadella, and Genoa
Salami, Homemade Fresh Mozzarella Stuffed with Prosciutto,
Roasted Red Peppers, Infused Oils and Fresh Basil
Imported Italian Mixed Giardiniera,
An Array of Marinated Green and Black Olives with Artichoke Salad



Tuscan Salad Display

Tortellini Salad

Tortellini, Broccoli, Sun Dried Tomatoes and Kalamata Olives
With Italian Vinaigrette

Chickpea Scallion and Tomato Salad

Chickpea, Cherry Tomato, Diced Celery, Carrot,
Red Onion and Fresh Scallion
Tossed with Extra Virgin Olive Oil and White Wine Balsamic Vinegar

Roasted Red Beet Salad

Sliced Roasted Red Beets, Garlic and Red Onion
In a Champagne Vinaigrette

Mediterranean Orzo Salad

Orzo, Spinach, Roasted Red Pepper and Black Olives
With Extra Virgin Olive Oil and Fresh Squeezed Lemon Juice

Village Style Greek Salad

Vine-Ripened Cherry Tomato, Sliced Crisp Cucumber, Bermuda onion
Hand Grated Feta Cheese with Imported Greek Vinaigrette

Gourmet Vegetable Display

A Harmonious Mix of Grilled Sliced Vegetables Including
Zucchini, Yellow Squash, Eggplant, Roasted Red Pepper, Asparagus Spears,
Portobello Mushroom, Artichoke & Bermuda Red Onion Gracefully
Marinated in a Balsamic Reduction.

Artisanal Cheese Board

Assorted Home-Baked Focaccia Breads
Fine Imported & Domestic Sliced Cheeses
Including Parmigiano-Reggiano
All-Natural Provolone
Soft Fontina Cheese
Aged Vermont Cheddar
Homemade Fresh Mozzarella
With Vine Ripened Tomatoes
Basil and Imported Extra Virgin Olive Oil



North Ritz Club Signature Stations

•Please Choose a Total of 7 Stations from the Following Suggestions•

Butcher's Block

•Please Choose 2•

Herb Roasted Turkey Breast with Homemade Cranberry Sauce

Roasted Cajun Loin of Pork with Creole Honey Butter Sauce

Grilled Marinated Sirloin Steak with Horseradish Cream Sauce

Oven-Braised Sweet and Savory Brisket with a Merlot Glaze

Oven-Braised Corned Beef with Spicy Mustard

Dry-Rubbed Pastrami with Deli Mustard

Fresh Ham with Spicy Mustard

Steak House Station

•In Place of Butcher's Block•

Mouthwatering Marinated NY Strip Steak, Grilled Cured Bacon Slab
Caramelized Onions, Creamed Spinach
And Garlic Mashed Potato

*Condiments Include: Steak Sauce, Horseradish Cream Sauce
Or Argentinean Chimichurri Sauce*

The New York Deli

•In Place of Butcher's Block•

Delightful Mini Corned Beef & Mini Pastrami Sandwiches on Deli-Style Rye
Bread with Choice of Deli and Dijon Mustard, Pickles,
Potato Knish Wedges and Russian Dressing.



Splash of Seafood

•Please Choose 3•

Tender Calamari Seasoned with Fresh Lemon Juice and Celtic Sea Salt

Seafood Paella - Spanish rice Cooked with Calamari, Shrimp, Chicken, Chorizo Sausage, P.E.I Mussels, Little Neck Clams and Mixed Vegetables

Flavorful Shrimp Risotto Prepared with Arborio Rice

P.E.I (Prince Edward Island) Mussels in White Wine & Garlic Sauce
Mild Marinara or Zesty Fra Diavolo

Tasty Shrimp Limoncello Prepared in a Rich Lemon Butter Sauce

Oven Baked Clams Oreganata

Pasta Station

•Please Choose 2•

Penne Ala Vodka

Rigatoni Bolognese

Gemelli with Fresh Italian Pesto

Farfalle with Roasted Garlic & Oil

Orecchiette with White Clam Sauce

Orzo with Wild Mushroom Cream Sauce

All Pasta Options are Prepared Al Dente and Freshly Sautéed to Order

Mashed Potato Bar

Sweet Potato Whipped with Butter, Honey and a Hint of Cinnamon.

Yukon Gold Potato Mashed with Buttermilk

Condiments Include: Steamed Broccoli, Bacon Bits, Grated Sharp Cheddar Cheese, Sour Cream & Chives, Crispy Fried Onions, and Diced Bell Peppers.

Served to Order in a Martini Glass

French Fry Station

•Please Choose 2•

Select from Waffle Fries - Shoestring Fries - Hearty Steak Fries

Sweet Potato Fries - or Tater Tots

Condiments Include: Garlic Parmesan Powder, Sea Salt, Old Bay Seasoning, Lemon Pepper, Ketchup, and BBQ Sauce.

Please Note All Options are Prepared in Peanut-Free Oil



Traditional Homestyle Classics

•Please Choose 3•

Delicious Meat Lasagna - Vegetable Lasagna - Cheese Ravioli
Eggplant Rollatini - Baked Manicotti - Beef Béchamel

Oven Baked Meatball Station

•Please Choose 3 Sauces•

Our Very Own Classic Blend
Marinara - Pesto - Garlic Parmesan - Teriyaki,
Swedish - Sweet and Tangy Barbecue

The All-American

Grilled Sirloin Sliders, Bourbon Pulled Pork Sliders,
With Your Choice of Tomato, American cheese, Lettuce or Onions
Baked Macaroni and Cheese
With Your Choice of Bacon, Broccoli, Chive or Shrimp

Taste of the Orient

•Please Choose 3•

Enjoy a selection of Dim Sum - Spring Rolls - Pot Stickers
Beef or Chicken with Broccoli Stir-fry, Vegetable Fried Rice
Pan-Fried Vegetable Dumplings with Thai Sweet Chili Sauce

Crepe' Station

•Please Choose 2•

Hand Rolled for Your Guests
Spinach and Wild mushroom - Garden Vegetable
Smoked Chicken & Peppers - Seafood Newburg

Italian Delights

•Please Choose 3•

Broccoli Rabe and Sweet Italian Sausage - Sausage and Pepper Medley
Italian Tripe Stew - Lemon Chicken Piccata - Chicken Scarpariello
Chicken Saltimbocca - Chicken Parmigiana



Greek Station

•Please Choose 3•

Pastichio - Moussaka - Spinach Pie - Yuvetsi with Filet Mignon Tips

Gyro / Souvlaki Station

Deliciously Seasoned Sliced Lamb Gyro along
With Succulent Chicken and Pork Souvlaki
*Served with Tzatziki Sauce, Lettuce, Tomato, Onions,
And Char-Grilled Pita Points*

Latin Station

Tasty Empanadas, Fried Sweet Plantains, and Authentic Arroz Con Pollo

Caribbean Specialties

•Please Choose 3•

Haitian Pork Griot - Jamaican Rice & Peas -
Caramelized Fried Sweet Plantains - Dry Rubbed Jerk Chicken

Mediterranean Dips

A Delightful Display of Taramosalata (Fish Roe), Hummus (Chickpeas),
Melitzanosalata (Eggplant), along with Kalamata Olives
Stuffed Grape Leaves (Rice and Herbs) and Char-Grilled Pita Points

Polish Station

Grilled Kielbasa with Sauerkraut, Potato Perogies, and
Haluski (Soft Noodles with Cabbage)

South of the Border

Guest's choice of Hard-Shell Tacos or Soft Flour Tortillas, Chicken and Carne
*Toppings Include: Pico de Gallo, Lettuce,
Shredded Cheese Guacamole*



*Enhancements**

Raw Seafood Bar

Custom Aquatic Themed Ice Carving Accompanied by Jumbo Shrimp, Freshly Shucked Clams on the Half Shell, and Freshly Shucked Oysters on the Half Shell. With Lemon Wedges and Classic Cocktail Sauce

Raw Bar Spectacular

Custom Aquatic Themed Ice Carving Accompanied by Jumbo Shrimp, Clams on the Half Shell, Oysters on the Half Shell, Whole Steamed Quartered Maine Lobsters & Snow Crab Legs. With Lemon Wedges and Classic Cocktail Sauce

Fresh and Smoked Fish Station

Samplings of an Assortment of Delicacies Consisting of Smoked Yellow Fin Tuna, Smoked Rainbow Trout, Smoked White Fish, Pastrami Salmon, Smoked Salmon, Cold Poached Salmon, Brook Trout and House Cured Gravlax

Enhanced Butcher's Block

Whole Roast Suckling Pig
Roasted Leg of Lamb
Whole Striped Bass
Whole Red Snapper
Slow-Roasted Prime Rib Au Jus

Sushi and Sashimi Station

Elaborate Display of Sushi Sashimi & Maki Rolls Prepared to order by our Sushi Chef. Garnished with Pickled Ginger, Wasabi and Soy Sauce

Vodka & Caviar

Enjoy Imported & Domestic Caviar along with Infused Grey Goose Vodkas on a Sculptured Ice Shelf. Accompanied with Chopped onion, Egg White, Egg Yolk, Blini, Potato Pancake and Sour Cream

Martini Luge

Assorted Infused Vodka Martinis Including Green & Red Apple, Cosmopolitan, Peach Raspberry, Cheesecake, Blueberry, and Espresso. They are Served Chilled as it's poured through a Martini Glass Ice Sculpture.

*Denotes additional fee may apply

Consuming raw or undercooked meats, poultry, **seafood**, shellfish or eggs may increase your **risk** of foodborne illness.



Salad Course

•Please Choose One•

North Ritz Signature Salad

Radicchio, Arugula, Baby Lettuces and Fresh Cut Tomatoes
With Balsamic Vinaigrette Dressing

Greek Salad

Field Greens, Crispy Romaine Lettuce, Kalamata Olives
Vine-Ripened Tomatoes, Cucumbers & feta Cheese
With Red Wine Vinegar and Extra Virgin Olive Oil Dressing

Classic Caesar

Crispy Romaine lettuce Tossed in our homemade Caesar Dressing
With a Shaved Parmesan Crusted Crostini

Garden Mixed Pear Salad

Radicchio, Arugula, Baby Lettuces, Sliced Pears, Fresh Crumbled Goat
Cheese, With a Light Raspberry Vinaigrette Dressing

Insalata Caprese

Fresh Mozzarella & Sliced Tomato with Field Greens
Drizzled with a Balsamic Reduction

Second Course

•Please Choose One•

Intermezzo

Cleanse the Palate of Your Guests with a Lemon Sorbet
Served in a Martini Glass with a Berry Garnish

or

Penne Filetto di Pomodoro

Penne Pasta Cooked Al Dente with San Marazano Plum Tomatoes
Onions, Garlic and Fresh Basil

Gemelli Pesto

Gemelli Pasta Cooked Al Dente with House Pesto Sauce

Farfalle Florets

Farfalle Pasta Cooked Al Dente
Tossed with Extra Virgin Olive Oil, Roasted Garlic & Broccoli Florets

Penne Alla Vodka

Penne Pasta Cooked Al Dente. In a Rich Cream and Tomato Sauce



Main Course

•Please Choose 5•

Chateaubriand

Sliced Beef Tenderloin in a Cabernet Bordelaise Sauce
Served with Roasted Yukon Gold Potatoes and Vegetables Du Jour

New York Strip Steak

Well-Marbled and Grilled to Perfection
Served with Roasted Yukon Gold Potatoes and Vegetables Du Jour

Chicken Pinot Grigio

Roasted Boneless Chicken Breast
In a Honey Citrus Glaze
Served with Rice Pilaf and Vegetables Du Jour

Chicken Valdostana

Scaloppini-Style Sautéed Chicken Breast
With Prosciutto, Spinach, Wild Mushroom, Fontina & Parmesan Cheese
In a Garlic White Wine Sauce
Served with Rice Pilaf and Vegetable Du Jour

Shrimp Scampi

Jumbo Shrimp in Garlic Infused Herb Lemon Sauce
Served with Rice Pilaf and Vegetables Du Jour

Chardonnay Seared Salmon

In a Lemon Truffle Dill Sauce
Served with Rice Pilaf and Vegetables Du Jour

Red Snapper Oreganata

In a Citrus Butter Caper Sauce
Served with Rice Pilaf and Vegetables Du Jour



Main Course Continued

Vegetarian Options

Three Cheese Baked Eggplant

Breaded Eggplant
Served with Pomodoro Sauce

Spinach and Feta Cheese Lasagna

Served with Marinara Sauce

Pasta Primavera

Classic Italian-American Pasta
Served with Seasonal Vegetables, Garlic & Oil

*Entrée Upgrades**

**Market Price*

Please Inquire with Your Banquet Manager

Surf & Turf

Chateaubriand with Rock Lobster Tail
Served with Roasted Yukon Gold Potatoes and Vegetables Du Jour

Rack of Lamb

With Rosemary au Jus
Served with Roasted Yukon Gold Potatoes and Vegetables Du Jour

Rack of Veal

Wild Mushrooms & Onion in a Demi Glaze
Served with Roasted Yukon Gold Potatoes and Vegetables Du Jour

Chilean Sea Bass

With a Champagne and Chive Buerre Blanc
Served with Rice Pilaf

Gluten, Dairy and Nut Free Entrees are Available Upon Request

Children's Meal of Fried Chicken Tenders and French Fries

Glatt Kosher Meals Available at an Additional Cost

Custom Entrees Available at an Additional Cost



Dessert

Cake

*Elegant Custom Designed Wedding Cake
Displayed on a Silver or Gold Embossed Plateau*

Frosting & Design

Whipped Cream - Butter Cream - Cream Cheese
Pearl Drops - Draping - Smooth - Damask
Naked

Layer

Yellow Sponge - Devils Food Chocolate
Marble - Red Velvet
Carrot - Funfetti

Filling

Fruit Strawberry - Raspberry - Blueberry
Cherry - Pineapple - Banana
Pudding Chocolate - Vanilla - Banana - Lemon
Mousse Chocolate - White Chocolate - Mocha
French Vanilla - Strawberry - Raspberry
Custard Classic Custard - Strawberries - Bananas - Raspberry
Cannoli Regular - Chocolate

Silver Viennese Platters

Hand Served to Each Table

Your Guests Will Enjoy an Elegant Display of
Miniature French Pastries, Italian Delicacies & Fresh Baked Cookies
Including Chocolate Éclair, Cannoli, Napoleon
Rainbow Cookies, Chocolate Covered Strawberries
Glazed Fruit Custard Tartlet, White Chocolate Cream Puffs
Sprinkled Raspberry Butter Cookies & Chocolate Mousse Mocha Tartlet

Cordials & Coffee

Assorted Cordials Including Amaretto, Irish Cream, Port Wine
Raspberry Liqueur, Crème de Cassis, Grappa
Sambuca, Ouzo, Frangelica, Drambuie and Digestifs
Fresh Brewed Regular and Decaffeinated Coffee
Espresso and Cappuccino with Fresh Whipped Cream
Regular and Decaffeinated Lipton Tea



Viennese Flour*

Petit fours

Rainbow Cookies, Fruit Custard
Tartlets, Chocolate
Eclairs, Napoleon, White Chocolate
Cream Puffs
and Mocha Tartlets

Chocolate Fondue Fountains

Fresh Fruits, Pretzel Rods,
Marshmallows
Strawberries, Cubed Pineapples,
Rice Crispy Treats
Graham Crackers and
Sliced Bananas
Glazed By Our Cascading
Dark Chocolate Fountain

Homemade Waffles

Belgian Waffles Ala Mode with
Ice Cream and Toppings
Including Rainbow Sprinkles,
Chocolate Sauce
Walnuts, Coconut and Caramel

Martini Sweets

Assorted Cheesecakes,
Fresh Fruit Gelatin
Chocolate Mousse, Tiramisu
Pana Cotta and Rice Pudding
With Whipped Cream
Presented in Martini Glasses

Banana Flambe Flare

Sliced Bananas & Brown Sugar
Set Ablaze With Cognac
Served Over Choice of Ice Cream
And Optional Belgian Waffle

Cake Carnival

Featuring Our Carrot Cake
Red Velvet, Strawberry Shortcake
And Chocolate Layer Cake

Ice Cream Sundae Bar

Chocolate, Vanilla and
Strawberry Ice Cream
With Chocolate Sauce, Sprinkles
M&M s, Chocolate Chips
Crushed Oreo Cookies, Coconut Flakes
And Reese's Pieces

Fresh Sliced Seasonal Fruits

Exotic and Local Fruit Platters
Including
Watermelon, Golden
Hawaiian Pineapple
Cantaloupe and Honeydew

Zeppole Station

Freshly Prepared With
Powdered Sugar

Hot Apple Crumble

Topped with Choice of Ice Cream

Cannoli Station

Freshly Filled to Order
In a Cannoli Shell

Greek Yogurt Station

Authentic Greek Yogurt Displayed
With Assorted Fresh-Cut Fruits
And Wild Flower Honey

*Denotes additional fee may apply.



Exit Station

Bagels On-The-Run

Bagels with Cream Cheese and Coffee
Additional \$5.00 Per Person

Pretzel Station

Warm Pretzels with Mustard and a Bottle of Water
Additional \$5.00 Per Person

The Crave Station

White Castle Burgers and Cheeseburgers Served with Fries
Additional \$7.00 Per Person

That's Amore

Individual Slices of Pizza...Regular & w/Pepperoni
Additional \$6.00 Per Person

Dunkin' Donuts Delights

Munchkins and Assorted Donuts
Additional \$6.00 Per Person

Ralph's Italian Ices

Choice of 3 Flavors
Additional \$6.00 Per Person



*Your Exclusive Affair
Includes The Following:*

Champagne Greeting Upon Guest Arrival

Full Tuxedo/White Glove Service

Indoor / Outdoor Chapel Areas*

Maitre D' and Bridal Attendant

One Server per Guest Table

Decorated Cocktail Room

Personalized Menu Cards

Unlimited Premium Liquor

Private Use of Garden

Handicap Accessible

Choice of Linens

Valet Parking

Bridal Suite

Coat Room Attendant

On-Site Power Generator

Customizable Color LED Lighting

Directional Cards and Place Cards

* Ceremony Fee May Apply

