

Village Club of Sands Point



Your Perfect Affair Awaits

At the Village Club of Sands Point, your menu will be designed to complement your personal taste, and will be one to remember for the rest of your lives. Our professional staff will attend to your every need throughout the affair to ensure a relaxing night for you and your guests.

Included Services & Amenities

Champagne Toast

Full Access to the Entire First Floor of the Mansion

Spacious Bridal Suite for Overnight Stay

Fully Handicapped Accessible

Direction Cards

Egyptian Cotton Linens

Access to our Beautiful Grounds for Pictures

Cocktail Hour with Passed Hors D'oeuvres

3 Course Meal

Passed Champagne & Signature Drinks

Five Hour Open Bar Service

Unlimited Premium Brands of Liquors
Imported & Domestic Wine and Beer Selection



Cocktail Hour

Choice of eight butler passed hors d'oeuvres, included in your Cocktail Hour

Hot Hors D'oeuvres

Empanadas Chicken and Cheese
Chicken or Vegetable Quesadilla
Chicken Sate, Peanut Sauce
Portobello Sate
Mini Sliders of Angus Beef with appropriate Condiments
Mini Crab Cakes, Mango Tartar Sauce
Potato Pancakes with Sour Cream & Apple Sauce
Pigs in a Blanket
Spanakopita
Sesame Chicken
Mini Rubeen
Swedish Meatballs
Marinated Skirt Steak
Selection of Chinese Dumplings: Vegetable, Chicken, Shrimp, or Pork
Scallops Wrapped in Bacon
Gazpacho Shooter
Clams Casino
Clams Oreganato
Assorted Mini Quiches
* Coconut Shrimp, Orange Chutney
*Baby Lamb Chops

Cold Hors D'oeuvres

Roasted Organic Chicken with Cashew Chipotle Mayo
Sundried Tomato and Mozzarella Crostini
Smoked Salmon with Sour Cream and Caviar on Cucumber Round
Crostini of Goat Cheese with Roasted Peppers, Chives, and Toasted Walnuts
*Mini Maine Lobster Sliders
*Shrimp Ceviche
*Tuna Tartar on Wonton Crisp
*Chilled Poached Shrimp with Lemon & Cocktail Sauce

**Additional Charge*

Crudité Basket

Assorted Fresh Garden Vegetables
and Dipping Sauce

Imported & Domestic Cheese Display

Assorted Cheeses accompanied by Artisan
Bread, English Crackers, Fresh Red Grapes



Enhancements

We would like to recommend additional display stations to enhance your
Cocktail Hour

Raw Bar \$20

Clams, Oysters on the Half Shell, Chilled Shrimp

Raw Bar Deluxe \$30

Clams, Oysters on the Half Shell, Chilled Shrimp, Chilled ½ Lobsters

Japanese Sushi Station \$20

(Minimum of 80 guests)

Assorted Sushi and Sashimi Selections, Soy Sauce, Wasabi, Pickled Ginger

Caviar Station (M. P.)

(Minimum of 80 guests)

American Sturgeon, Blini, Crème Fraiche, Chives, Onions,
Chopped Egg Whites and Egg Yolks

Antipasto Display \$12

Genoa Salami, Proscuitto, Soppressata, Capocollo, Assorted Cheeses, Imported
Olives, Roasted Peppers, Artichoke Hearts, Cherry Peppers, Marinated
Mushrooms, Assorted Breads, Olive Oils & Vinegars

Pasta Station \$12

Choice of Three Pastas:

Penne, Cheese Tortellini, Rigatoni, Fresh Ravioli, Orecchiette, Fusilli

Choice of Three Sauces:

Pomodoro, A la Vodka, Pesto, Bolognese, White Clam Sauce

Smoked Salmon Display \$8

Capers, Hard Boiled Eggs, Chopped Red Onion

Ceviche Station \$8

Authentic, Latin American Preparation,
Lime Marinated Shrimp, Scallops & Vegetables



Enhancements

We would like to recommend our Chef's action stations to enhance your
Cocktail Hour
(\$10)

Paella Station

Chicken, Chorizo, Shrimp, Saffron Rice, Mussels,
Clams, Peppers

Mediterranean Display

Hummus, Baba Ganoush, Grilled Vegetables, Dried Cured Olives, Roasted
Peppers, Greek Salad & Grilled Pita Bread

Peking Duck Station

Roasted Duck Rolled in Moo Shu Wrapper with Cucumber
Scallion, Hoisin Sauce

Mexican Fajita Station

Beef or Chicken Fajita, Sautéed Peppers, Onions, Monterey Jack Cheese,
Wrapped in Tortillas

Sliders Station

Choice of Beef or Turkey
Plum Tomatoes, Shredded Lettuce, Onions, Sliced Pickles,
Sliced American and Swiss Cheese, Mini Brioche Roll,
Ketchup, Mustard, Chipotle Mayonnaise
*Salmon Available Upon Request

Pizza Station

Served with an Assortment of Toppings:
Mushroom, Pepperoni, Onion, Broccoli, Peppers, Sausage,
Crispy Chicken, Fresh Mozzarella, Parmesan Cheese

Stir Fry Station

Choice of Beef, Chicken, or *Shrimp
Vegetables, Fried Rice, Sauces

**Additional Charge*



Carving Stations

We would like to recommend our Chef's Carving Station to enhance your
Cocktail Hour

Roasted Certified Black Angus \$15

Fresh Horseradish Cream, House Steak Sauce

Prime Rib \$15

Authentic Cut, Served with Natural Au Jus, Fresh Horseradish

Filet Mignon \$15

Sliced to Order, Accompanied with Horseradish Cream,
House Steak Sauce

Rack of Lamb \$15

Oven Roasted, Served with Fresh Mint Jelly

Seared Sesame Tuna \$10

Served Rare, Accompanied with Soy Sauce, Wasabi, Pickled Ginger

Glazed Corned Beef \$10

Served with Dijon Mustard Glaze

Roasted Pork Loin \$10

Roasted, Served with Fresh Apple Chutney

Oven Roasted Turkey \$10

Tender Turkey Breast, Served with Cranberry Sauce
and Homemade Gravy

Herb Crusted Salmon Filet \$10

Chef's Garden Herbs, Reserve Olive Oil, Fresh Lemon,
Mustard Dill Sauce

Roasted Swordfish \$10

Fresh Loin Served with Citrus Sauce



First Course

Choice of one Salad or Appetizer included in your Dinner Reception
Salads

Caesar Salad

Crispy Romaine Lettuce, Classic Dressing, Grated Parmesan
Cheese, Herbed Croutons

Sands Point Salad

Mixed Greens, Endive, Candied Pecans, Tomatoes, Sundried Cranberries, Sliced
Asian Pears, Crumbled Ricotta Salata

Village Club Salad

Arcadia Mixed Greens, Baby Romaine Lettuce, Red Onions, Yellow & Red
Tomatoes, Cucumbers Red Wine Vinaigrette

Wedge Salad

Grilled Iceberg with Crispy Bacon, Vidalia Onions,
Gorgonzola Dressing

Appetizers

Wild Mushroom Ravioli

Fresh Asparagus, Garden Sage Sauce

Jumbo Lump Crab Cake

Wilted Baby Kale, Mango Tartar Sauce

Pan Seared Diver Scallops

Sesame Cucumber Salad, Ginger Glaze

Fresh Mozzarella & Vine Ripen Tomato

Fresh Basil Oil, Balsamic Glaze, Micro Greens

Grilled Vegetable Tower

Zucchini, Squash, Egg Plant, Red Peppers, Fresh Mozzarella, Basil Oil

Smoked Salmon Crostini

Sliced Gravlax, Smoked Salmon, Toast Points, Capers, Onion Hard Cooked Egg,
Lemon, Crème Fraiche



Enhancement

Add Pasta Course
(\$7)

Choice of One Pasta:

Penne, Cheese Tortellini, Rigatoni,
Fresh Ravioli, Orecchiette, Fusilli

Choice of One Sauce:

Pomodoro, A la Vodka,
Pesto, Bolognese, White Clam Sauce



Main Course

Your Guests choose from three Entrees, included in your Dinner Reception

Herb Crusted Salmon

Citrus - Dill Sauce

Oven Roasted Chilean Sea Bass

Soy - Ginger Glaze

Pan Seared Halibut

Lemon Grass Sauce

French Cut Honey Roasted Chicken

Garden Sage

Roasted Long Island Duck

Pomegranate - Ginger Glaze

Grilled Filet Mignon

Cabernet Sauce

Grilled Double Lamb Chops (\$7)

Roast Garlic - Rosemary Jus

Grilled Veal Chop (\$7)

Wild Mushroom Sauce

Vegetarian Dish Available Upon Request

All entrees are served with a choice of either potato or rice, and seasonal vegetables



Duets Available

Grilled Filet Mignon and French Breast Chicken

Cabernet Sauce

Grilled Filet Mignon and Colossal Shrimp

Basil Herb Butter Sauce

Grilled Filet Mignon and Brazilian Lobster Tail (M.P.)

Brushed with Herb Butter

Sides

All entrees are served with a choice of either potato or rice, and seasonal vegetables

Jasmine Rice

Cabernet Rice Blend

Roasted Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Lyonnais Potatoes

Asparagus

Baby Carrots

Haricot Vert

Baby Vegetable Medley



Passed Desserts

Choice of four passed desserts to end your night, included in your Dinner Reception

Mini Donuts Bites

Cheesecake Lollipops

Miniature Cupcakes

Fresh Fruit Skewers

Chocolate Brownie Sundaes

Mini Chocolate Chip Cookie Sandwiches

Ice Cream Cones

Assorted Truffles

Chocolate Dipped Strawberries



Dessert Enhancements

We would like to recommend additional dessert stations
to enhance your evening

Viennese Station (\$12)

Mini Pastries, Petits Fours, Cookies, Fruit,
Frozen Yogurt Sundae Bar with a variety of toppings

Or

Milk & Dark Chocolate Fondue Station with Fruit Skewers

Dessert Tray Served on Each Table (\$10)

Chocolate Covered Strawberries, Assortment of House Baked Cookies

