

Sweet 16 Menu

THE HAMLET GOLF AND COUNTRY CLUB



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Welcome Table

Welcome Table (Host Choice of Three)

Display of International Cheeses and Crackers
Fresh Crudité with Seasonal Hummus
Tomato and Mozzarella Display with Fresh Basil and Balsamic
Vinaigrette
Italian Style Pasta Salad
Marinated Seasonal Grilled Vegetables
Steakhouse Style Baby Gem Wedge Salads

ELEVATE

Charcuterie - Imported Meats and Cheeses, Seafood Salad, Garlic
Bread, and Chef's Choice of Fruits, Nuts, and Jams +4
100pc Platter of Sushi for \$150

Complimentary Mocktail Station with LED Ice Cubes
Enhancement: Frozen Mocktail +5



Passed Hors d'Oeuvres

CHOICE OF SIX

HOT

Spanakopita with Feta Cheese
Coconut Shrimp Tempura
Franks En Crouete
Firecracker Shrimp with Sweet Chili Sauce
Mini Empanadas with Dipping Sauce
Vegetable & Cheese Stuffed Mushroom Caps
Sesame Chicken Lollipops
Poached pear and Brie Tart
Mini Grilled Cheese and Tomato Soup Shooter
Mini Reuben Sandwiches
Mini Mahi Fish Tacos
Souvlaki Skewers with Tzatziki
Steamed Shrimp Shumai
Chicken and Waffle Bite
Mini Cuban Sandwich
Mini Cheeseburger Sliders
Truffle Mushroom Arancini

ELEVATED HOT

Baby Lamb Chops +11
Oysters Rockefeller +6
Filet en crouete & Horseradish Cream +8
Scallops Wrapped in Bacon +6
Mini Maryland Crab Cakes +8
Short Rib with Garlic Mash in a Spoon +6

COLD

Shrimp Cocktail
Vietnamese Cold Summer Spring Roll
Beet & Crème Fraiche Baguette
Truffled Tomato Bruschetta Crostini
Tomato Mozzarella Skewer with Pesto
Mini Avocado Toast with Shaved Egg
Raspberry and Brie Tart
Deviled Eggs

ELEVATED COLD

Oyster Shooter w/ Bloody Mary & Celery
Lobster & Avocado Crostini
Mini Lobster Rolls
Seared Sesame Tuna on Crispy Rice
Spicy Tuna Tartare in a Sesame Cone
Smoked Salmon Mousse on a Cucumber Chip
Black or Baluga Caviar
Market price



Reception

Salad - (Choice of Two)

Hamlet Mixed Green Salad with Balsamic Vinaigrette
Traditional Caesar Salad with Shaved Parmesan and Croutons
Greek Salad
Steakhouse Salad
Tri Color Salad
Served with Breadbasket

Carving Station (Choice of Two)

Marinated and Grilled Sirloin Steak
Fresh Turkey with Pan Gravy and Cranberry Compote
Pork Loin with Seasonal Sauce
Corned Beef
Pastrami
Brisket
Whole Roasted Salmon

Garlic Mashed Potatoes and Seasonal Vegetable

Pasta Bar (Choice of Two Pastas)

Penne
Rigatoni
Orecchiette

Sauces (Choice of Two Sauces)

Ala Vodka
Pesto
Tomato Basil
Primavera - red or white
Garlic and oil



Chafing Dishes

Hot Chafing Dish Display (Choice of Three)

Chicken Piccata/Parmesan/Francaise/Milanese

Eggplant Rollatini/Parmesan

Swedish Meatballs

Shrimp Scampi over Rice

Beef/Chicken/Shrimp Teriyaki with Broccoli over Rice

General Tso's Chicken

Broccoli Rabe with Sweet Italian Sausage

Vegetable Lo Mein

Seafood Paella

House Smoked Baby Back Ribs

Honey Mustard and Pecan Crusted Salmon

Salmon with Lemon Beurre Blanc

Mussels with White Wine and Garlic or Marinara Sauce

Miso Cod

Short Rib Bourguignon





Desserts

CAKE

The Hamlet will provide a custom designed cake for you and your guests baked by our award-winning bakery, Alpine Bakery. Assorted cake flavors, fillings and lavish decor options included.

TABLE SIDE DESSERT

Pastries, Cookies and Chocolate Dipped Strawberries or, Sundae Bar

COFFEE & TEA SERVICE

Coffee, Tea, Espresso and Cappuccinos Served Table side

DESSERT ENHANCEMENT

Candy Bar, Donut Wall, Milk & Cookie Shooters, Cake Pops, and Cupcakes

Mandatory security guard for each 50 teens/children.

Pricing excludes service charge and applicable tax. MUST BE 21 TO CONSUME ALCOHOLIC BEVERAGES. All food and beverage purchases are subject to an automatic 22% and 8.75% taxable service charge, a portion of which may be, at the Club's discretion, distributed to certain food and beverage service employees. The service charge is not a tip or gratuity. Menus and prices are subject to change. Other restrictions apply. See Club for details. © Invited. All rights reserved.