



INN AT GREAT NECK
Long Island's Small Luxury Hotel

Cocktail Hour: Choose Eight

Hors d'oeuvres passed continuously throughout the cocktail hour by our professional staff

COCONUT CHICKEN

Chicken cubes dipped in shredded coconut served with a honey mustard sauce

DELAWARE MUSHROOM

Mushroom caps filled with bread and vegetable stuffing topped with butter and herbs

FRANKS EN CROUTE

Jumbo hot dogs rolled in puff pastry served with golden brown mustard

EQUADORIAN SHRIMP

Lightly breaded and fried. Served with cocktail sauce

BEEF SKEWER

Cubes of grilled Filet Mignon served with a teriyaki sauce

CHICKEN SKEWER

Cubes of grilled chicken served with a teriyaki sauce

STUFFED CHERRY TOMATO

With basil and topped with fresh buffalo mozzarella

KING DAVID KNISHES

Assorted knishes served with brown mustard

MARYLAND CRAB CAKES

Home made mini crab cakes fried to a golden brown served with a hot chipolte sauce

VEGETABLE OR POTATO PANCAKES

Our home made pancakes served with apple sauce

CAVIAR NEW POTATOES

Baby red potatoes, steamed and topped with sour cream and caviar

PARISIAN SHRIMP

Skewered grilled shrimp marinated in mali dijon mustard

DIM SUM

Fried or steamed home made dim sum served with sesame soy sauce

BRIE CHEESE

Served on pumpernickel bread and topped with blueberry sauce

BLUE CHEESE BRUSCHETTA

Served on french bread with walnuts

SMOKED CHICKEN SAUSAGE

Served in mushroom caps topped with diced red apple

SMOKED SALMON

Served on pumpernickel bread with capers and dill

SACHEL OF DUCK & APRICOT

Filo dough filled with duck, dried apricots, brandy, apricot jam and seasonings

SPINACH & FETA

Delicate pastry triangles filled with spinach, feta and ricotta cheese, herbs and spices

CHEESE PUFF PASTRY

Filo rolls with dried apricots, fennel, smoked gruyere, anise and sage

VEGETABLE SPRING ROLLS

Served with duck sauce

MINI QUICHES

An assortment of spinach & ham quiches

CHICKEN PINWHEELS

Chicken breast stuffed with spinach & cheese

GRILLED LAMB CHOPS OR SHRIMP COCKTAIL \$5 EXTRA PER PERSON

\$22 PER PERSON (HORS D'OEUVRES ONLY). \$16 PER PERSON (WITH DINNER SELECTION).

Hors d'oeuvres passed for 1 hour

Cold Displays

VEGETABLE CRUDITE

Celery, carrot sticks, cherry tomatoes, broccoli, cauliflower and assorted seasonal vegetables served with our famous dipping sauce

GOURMET CHEESE PLATTER

Assorted selection of the finest cheeses from around the world with crackers and flat bread

FRUIT PLATTER

A beautiful display of seasonal fresh fruit including berries, melons, pineapple and more

ASSORTED ANTIPASTO

An overflowing platter of Italian favorites including salami, provolone, roaster red peppers, hearts of palm, artichokes and more

EACH DISPLAY \$8 PER PERSON

Stations

SALMON EN CROUTE

Salmon in a light golden puff pastry

ROASTED LEG OF LAMB

Served with mint jelly

ROAST SIRLOIN OF BEEF

Grilled to perfection

ROAST TURKEY BREAST

Served with garlic & peppercorn gravy

HONEY GLAZED HAM

Served with brown sugar & orange juice glaze

BRISKET OF BEEF

Served with onion & garlic gravy

LONDON BROIL

Served with horseradish & grain mustard sauce

SUSHI STATION

Assortment of california rolls & sushi favorites

PEKING DUCK

Roasted duck hand wrapped with scallions, cucumber & hoisen sauce

PASTA STATION

Assorted pastas with choices of marinara, a la vodka & basil sauces

ISRAELI STATION

Kibbeh, babaganosh, falafel, vegetable & potato cigars, turkish salad, hoummos, eggplant salad, israeli salad, pita bread

ANY TWO—\$12 PER PERSON. EACH ADDITIONAL—\$5 PER PERSON. SUSHI—\$15 PER PERSON

Salads

MIXED GREEN SALAD

Tossed baby field greens with tomatoes, cucumbers and sliced red onion

CLASSIC CAESAR SALAD

Traditional caesar salad with croutons and parmesan cheese

DILL SALAD WITH FETA

Chopped salad with dill, feta cheese & balsamic vinaigrette

BLACK EYE BEAN SALAD

With bermuda onion, spanish onion, lemon sauce and olive oil

CHOOSE ONE

Side Dishes

Roasted Rosemary Potatoes, Grilled Vegetables, Rice with Almonds, Asparagus, String Beans

Hot Chafing Dishes

PENNE POMADORA

Penne pasta sauteed with fresh tomato and basil

PASTA PRIMAVERA

Penne pasta tossed with steamed garden vegetables in a garlic and olive oil sauce

EGGPLANT TOWER

Medallions of eggplant breaded and fried, topped with fresh mozzarella and basil

NORTH ATLANTIC SALMON

Broiled salmon topped with caramelized onions

MIXED SEAFOOD

Shrimp, scallops and calamari sauteed in a light olive oil and hot sauce

SEAFOOD & PASTA

Penne pasta with shrimp, scallops and crab meat with garlic and olive oil

GRILLED PESTO

Angel hair pasta sauteed with red onion and hot crushed pepper

BEEF BOURGUIGNON

Sirloin steak cubes with shallots and bacon in a beef gravy

CHICKEN FRANCAISE

Chicken breast in a lemon butter and white wine sauce

CAJUN CHICKEN

Chicken breast marinated with basil, oregano, garlic and hot spices

VEAL MARSALA

Tender cutlets of veal with button mushrooms sauteed in a wine sauce

BASMATI RICE

Mixed with diced carrots, scallions and zucchini

WILD RICE

Black and white rice mixed with red and green pepper topped with toasted walnuts

GRILLED VEGETABLES

Seasonal vegetables marinated in garlic, olive oil and oregano

PENNE A LA VODKA

FETTUCINI ALFREDO

LINGUINI WITH CLAM SAUCE

SPAGHETTI MARINARA

CHOOSE 1 STARCH, 1 VEGETABLE & 3 MAIN DISHES \$45 PER PERSON

Desserts

FRUIT PLATTER • ASSORTED CAKES

FRESH BAKED HOMEMADE COOKIE PLATTER

CHOOSE TWO

Dinner Reception

APPETIZERS

Crab Cake or Jumbo Shrimp
Mixed Green Salad with Mandarin Oranges and Oriental Seasoned Dressing
Caesar Salad
Portobello Mushroom Topped with Carmelized Onions

ENTREES

Chicken Breast in a Mali Dijon Mustard Sauce
Chicken Marsala • Chicken Francaise
Cornish Hen • Duck A L' Orange
Free Range Chicken • Chicken Cordon Bleu
Baked North Atlantic Salmon
Baked Sea Bass in a Ginger Sauce
Grilled Tuna • Chilean Sea Bass
Grilled Filet Mignon in Mushroom Sauce
Roast Prime Rib of Beef

SIDE DISHES

Roasted Rosemary Potatoes,
Rice with Almonds,
Grilled Vegetables,
Asparagus, String Beans

DESSERT

NY Cheesecake with Raspberry Sauce
Trio of Sorbet Topped with Assorted Berries
Apple Tart
Lemon Charlotte Individual Cake
Chocolate Boule Individual Cake

BEVERAGES

Soda, Coffee, Decaf, Tea

When selecting items for your event, please choose from 1 appetizer, 3 entrees,
2 side dishes (1 vegetable & 1 starch) and 1 dessert

\$55 PER PERSON

BAR OPTIONS

Open bar option will apply for minimum of 30 people

5 hour open bar serving premium brand liquors, a variety of imported beers,
house red and white wine
\$30++ per person

1 hour open bar—\$14.00++ per person

2 hour open bar—\$18.00++ per person

3 hour open bar—\$21.00++ per person

4 hour open bar—\$24.00++ per person

CONSUMPTION BAR OPTION

Mimosas & Bloody Marys—\$6.00 per drink

Premium Brand Liquors—\$7.00 per drink

Imported Bottled Beer—\$6.00 per bottle

Domestic Bottled Beer—\$5.00 per bottle

House Wine (by the glass)—\$6.00 per glass

House Champagne (by the glass)—\$7.00 per glass

House Wine (by the bottle)—\$25.00 per bottle

House Champagne (by the bottle)—\$30.00 per bottle

Cordials (price varies) Start from—\$8.25 per pour

KIDS BAR—\$5.50++ PER CHILD

A 19% service charge and 8.625% sales tax will be applied to the above prices

A \$100 bartender fee will be applied to either bar option
(rule of thumb: one bar per 75 guests)