

SIGNATURE HORS D'OEUVRES

Assorted Cheeses and Pepperoni,  
Fresh Seasonal Vegetables + Dip,  
Tomato + Basil Bruschetta With Baguette Crostini Breads,  
Club 86 Famous Triscuits,  
Creamy Artichoke Dip + Pita Wedges  
Breaded Shrimp, Potato Rounds, Cocktail Meatballs and Mini Ravioli's  
*Priced as a Package, Please Inquire*

DINNER MENU  
2023

TRAY PASSED HORS D' OEUVRES

*\$170 per tray ~ serves 50*

Arancini	Mini Pizza Roll ups	Bacon Wrapped Scallop
Buffalo Boneless Chicken	Sausage Stuffed Mushroom Caps	Bacon Wrapped Dates

TABLE TRAY STATIONED HORS D' OEUVRES

Antipasto+Charcuterie Display

*great a la carte or upgrade the signature package. \$10 per guest. | \$5 with Signature Package per guest*  
Imported + Domestic Cheeses. Cured Assorted Meats. House Roasted Peppers. Assorted Olives. Beets.  
Marinated Artichokes. 86 Italian Bean Salad. Caprese Salad. Olive Oil. Garlic. Crusted Breads.

Mediterranean Tray

*\$350 ~ serves 50*

Pita Wedges & Crostini's. Roasted Peppers. Tapenade. Roasted Red Pepper Hummus.  
House-made whipped Ricotta

Gnocchi Bar

*\$300 ~ serves 50*

house rolled gnocchi's + classic red sauce

Mashed Potato Bar

*\$600 ~ serves 75*

House-made Whipped Potatoes  
Included Toppings: Bacon, Cheddar Cheese, Chives, Sour cream

Baked Brie Wheel wrapped in Puff Pastry + Seasonal Fruit *\$200 ~ serves 75+*

Whole Roasted Salmon, pumpernickel breads & fresh dill aioli *\$190*

Shrimp Cocktail, ice berg, cocktail sauce, lemon *\$300 ~ per 100 pcs*

Artichoke French, lemon, sherry wine sauce *\$170 ~ per 50 pcs*

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## PLATED DINNER STYLES

30 Person Minimum or Venue Fee May Apply

### ITALIAN STYLE

#### **Starter Course - *Optional***

Individual Antipasto ... +5 per Guest

Family Style Antipasto ... +3.5 per Guest

#### **First Course**

Rigatoni's Served With Club 86 Red Sauce.

#### **Entrées**

Choose Up To Four Entrées

Entrées Are Served With Seasonal Vegetable, Mixed Green Salad or Classic Caesar Salad as a Side.

#### **Bread Service *Select One***

Freshly Baked Rolls + Butter

House Made Garlic & Tomato Oil Focaccia Bread [+ \$2 per Guest]

... **Please Add Additional \$1.99 to Menu Prices for This Style Menu**

### AMERICAN STYLE

#### **Starter Course - *Optional***

Individual Antipasto ... +5 per Guest

Family Style Antipasto ... +3.5 per Guest

Seasonal Fruit Cup ... +2.00 per Guest

Chicken Bow Tie Soup ... +2.00 per Guest

#### **First Course *Select One***

Tossed Mixed Greens + House Dressing

Classic Caesar Salad

#### **Entrées**

Choose Up To Four Entrées

Entrées Are Served With Seasonal Vegetable + Choice of Starch

#### **Bread Service *Select One***

Freshly Baked Rolls + Butter

House Made Garlic & Tomato Oil Focaccia Bread [+ \$2 per Guest]

## DINNER ENTRÉES

Club 86 Baked Chicken

*Seasoned, Roasted and Falling off the Bone*

Chicken Parmesan

*Lightly Breaded and Fried, Topped With Mozzarella and Club 86 Red Sauce*

Chicken French

*Sautéed Chicken With Lemon Sherry Wine Sauce*

Eggplant Parmesan

*Breaded and Lightly Fried. Topped With Mozzarella and Club 86 Red Sauce*

Stuffed Pepper

*Spinach, Farro + Feta. Vegetarian or Vegan Friendly*

Vegetarian Lasagna

*Zucchini, Peppers, Onions, Spinach, Mozzarella Cheese & Classic Red Sauce.*

Broiled White Fish

*Club 86 Staple ~ Broiled Haddock With Club 86 Aioli Sauce and Lemon*

Grilled Salmon

*Pan Seared Faroe Island Salmon*

New York Strip Steak

Mrk

*Choice, 12oz Strip & Chargrilled*

Filet Mignon

Mrk

*Choice, 10oz & Charbroiled*

Roast Prime Rib of Beef

Mrk

*Choices Aged, 12 Oz, Served With Au Jus & Mushrooms*

Pork Tenderloin

Mrk

*Marinated & Chargrilled*

**\$28** per guest | please select a menu style on previous page

( **\$29.99** for Italian Style Menu )

# BUFFET DINNER STYLES

30 Person Minimum or Venue Fee May Apply



## GRAND BUFFET MENU

### *Starter Course - Optional*

Homemade Soup or Individual Antipasto  
\$2.00 per guest

### *First Course*

Mary Angelina Mixed Green Salad  
House Baked Rolls & Butter

### *Second Course, Buffet (Choose One From Each Category)*

#### **PASTA**

Rigatoni with Sauce  
Rigatoni with Vodka Sauce

#### **SIDES**

Cheese Stuffed Shells  
Greens + Beans  
Eggplant Parmesan

#### **MEAT SIDE**

Meatballs + Sauce  
Italian Sausage with peppers +  
onions [+\$1.79]

#### **VEGETABLE**

Asparagus [+\$3]  
Mixed Vegetable Medley  
Roasted Vegetable Platter [+\$5]

#### **STARCH**

Roasted Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf

#### **FISH**

Broiled Haddock [ +\$1.5]  
Grilled Salmon [+2]

#### **CHICKEN**

Baked Chicken 86 Style  
Chicken (Parmesan or French) [+2]

#### **CARVING ( CHOOSE 2)**

Herbed Rubbed Roast Beef & Baked Ham  
Herbed Rubbed Roast Beef & Carved Turkey  
Prime Rib Of Beef with Au jus and Mushrooms [+\$5] t  
Cracked Peppercorn Tenderloin [+\$5]

\$30 per guest

Coffee and Tea are Included  
You can choose to provide your own dessert. No cutting fee.

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## BUFFET DINNER STYLES

30 Person Minimum or Venue Fee May Apply

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### CLUB 86 CLASSIC

*Started Course*

Homemade Soup or Individual Antipasto  
\$2.00 per guest

*Main Course, Buffet*

Mixed Greens - Dressings & Accompaniments - Rolls & Butter

Italian Bean Salad - Marinated Beets

Rigatoni's - Meatballs

Rice Pilaf **OR** Roasted Potatoes

Green Bean Vegetable

Club 86 Baked Chicken

Carving Station, Included

\$28 per guest

Coffee and Tea are Included with all menus  
You can choose to provide your own dessert. No cutting fee.

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