



Prom Menu

The unrivaled cuisine of The Surf Club is prepared on premises by our award winning team of international chefs. We are a family business happy to serve your family on your most special occasion..

White Glove Butler Style Hors d'oeuvres

Hosts choice of eight

Asparagus wrapped in Parma prosciutto and shaved parmesan

Seared Ahi Tuna on Wasabi pancake glazed with honey BBQ sauce

Goat Cheese smeared on Belgian endive with toasted Cajun walnuts

Sesame crusted Chicken with tangy honey Dijon mustard

Lightly breaded chicken cutlet placed over crisp garlic baguette with arugula

Shaved parmesan and pesto oil

Filet Mignon Brochettes skewered with cherry tomato, Spanish onion and green bell pepper marinated in BBQ sauce

Blackened Chicken placed on fried plantain with spicy mango chutney

Filet Mignon Carpaccio over garlic toast with shaved parmesan, truffle oil

Cracked black pepper

Chocolade Italian sausage & broccoli rabe wrapped in puff pastry

Spananikopita – Spinach & Feta Cheese wrapped in Phyllo crust

Coconut Shrimp with orange ginger marmalade

Scallop wrapped in bacon

Plum tomato Bruchetta

Eggplant Companata & ricotta salata over crispy garlic baguette



An Abundance of Elegant Cold Displays

Iced fresh Vegetable Crudités with Gorgonzola Dipping Sauce

Fire Roasted Red Peppers tossed with Garlic & Olive oil

Garbanzo Beans with Red Onion Salsa

Grilled Vegetables drizzled with olive oil

Marinated Button Mushrooms

Marinated Artichoke Hearts

Sautéed Hot Italian peppers

Assorted Imported olives

Peperonchini

Cold Antipasto

A meat lovers dream come true offering only the finest in Italian meats consisting of Parma proscuitto, homemade hot & sweet soprasatta sliced to order, Genoa Salami, dry sausage, mortadella, hot cappacolla, Reggiano Parmesan wheel and Imported provolone

Bakers Bread Basket

A Bakers Selection of Freshly Baked French Breads and Stuffed Italian Loaves served with Imported Flat Breads Italian Bread Sticks and Semolina Rolls Presented with a Basil Infused Olive Oil and Garlic & sun-dried tomato whipped butter



Choice of Gourmet Stations for your Guests pleasure

Gourmet Pasta Station

*Our Chef prepares your Choice
Of Two Pastas sautéed to Order*

Cavatelli sautéed with broccoli rabe, hot sausage oil & garlic

Fussilli Primavera in Garlic Cream sauce

Rigatoni Filetto di pomodoro

Farfalle a la Pesto

Penne a la Vodka

Wild Mushroom Risotto

Chefs Butcher Block

*Your Choice of 2 Meats carved to order and Served with all
Complimenting Condiments and Mashed Potato*

Vermont Turkey with Cranberry Orange Compote

Fresh Smoked Ham with Three Mustard Sauce

London Broil with Cracked Peppercorn Sauce

Roasted Loin of Pork with Fresh Cinnamon Apple Sauce

Grilled Mushroom Sauté

*An Elaborate Selection of Portabello, Shitaki, Crimini and Oyster
Mushrooms Grilled by Our Chef Then Sautéed Before your Guests Eyes in a
Aged Balsamic Reduction*



Taste of Spain

Traditional Paella Valenciana- Saffron rice cooked in a cast iron pot with chorizo, chunks of chicken, little neck clams, price Edward mussels and Gulf shrimp

Seppi numido piseelli- Italian cuttlefish braised with tomato, white wine and peas and accompanied by Orzo pasta

Aros con pollo

Plantains fried to order

Carved to order

Traditional Pernil

Roasted Baby Suckling Pig

Taste of the Orient

Your Choice of Two Stir Fry Prepared to Order

Peanut Chicken, Beef and Broccoli with Hoisen Sauce,

Sweet and Sour Pork or Vegetable Lo Main

Our Oriental tasting is Complete with petite Egg Rolls,

Steamed Vegetable Dumplings, Chopsticks and Fortune Cookies with

All the traditional Sauces and Condiments

Pizza Station

Serving a variety of homemade pizza

Tex Mex South of the border

A colorful fiesta presenting Spicy beef & chicken fajitas made to order

Quesadillas

Hard shell tacos with all the toppings

Traditional rice and beans

This station is completed with rainbow tortillas, peco di gallo,

Sliced jalapeño, sour cream, homemade Guacamole & Monterey jack cheese



Dinner

Appetizer

Insalata

Tri-color baby field greens tossed with sun-dried cranberries, toasted walnuts, port wine pouched pears and Gorgonzola cheese
Hosts Choice of Vinaigrette- Fresh Herbed Italian, Honey Balsamic, Fresh Raspberry Champagne, or Orange Citrus

Hosts Choice of Pasta

Orichette with broccoli rabe, hot sausage Olive Oil & garlic
Rigatoni Filetto di pomodoro
Fussilli Primavera or Carbonara
Farfalla a la Pesto
Penne a la Vodka



Main Course

Duet Entrée offering

*Rib eye of Beef
Roasted in natural au jus topped with frizzled onions
&
Chicken Marsala*

All Entrée Served with Your Choice of Vegetable and Starch

Dessert

Ice Cream Bar

Offering Vinnala, Chocolate and Strawberry Gelato with all the toppings

*Surf Club's Towering Chocolate Fountain Fondue Station
Overflowing warmed Belgian Milk Chocolate
Accompanied by an artistic variety of dipping fruits and
Sweet treats for dipping
Additional \$4.00pp*

Beverage Service

*Unlimited soda, juice and Frozen drinks
Espresso & Cappuccino
American Coffee & Herbal tea*

*The Surf Club prides itself on creating customized menus for all occasions.
Feel free to discuss any special requests you may have.*



This 100 year old estate, formally The Colony Club, boasted to be the retreat of the elite throughout the 20th Century has been reborn under the watchful eye of the Gizzo family in a new decade of great taste.

We are pleased to be a part of your celebration and will settle for nothing less than perfection for your Special Event..

Your guests arrive to our waterfall-lined driveway followed by a Champagne and Strawberry greeting in our Grand Lobby.

White gloved attendants direct your guests to a lavish Cocktail Hour on your private patio, which is available to your guests for the entire evening, with its breathtaking views of the Long Island Sound.

Our beachfront property as well as our grand staircase and the entire facility and property are available for photography.

Coat Check, as well as Ladies and Men's Room attendants are provided for your convenience.

Our entire staff is trained in Ala Carte style dining and will service your guests from the time they enter the main ballroom to the end of your spectacular event for a truly personal level

Direction Cards from all points in the Tri-State area are provided with pleasure.

We extend to you, our warmest thanks for considering the Surf Club.

We would be honored to participate in your very special day.

Your uncompromising good taste shall be richly rewarded.

Your celebration will graciously unfold in the most beautiful elegant facility in New York. You and your guests will be catered to with attentiveness fit for royalty. You will feast on the award winning cuisine that is the pinnacle of expertise in the industry.

Grazie & Buona Fortuna

The Gizzo Family