



The Pinnacle Cocktail Party

The Pinnacle...when only the best will do. All will sample the finest cuisine & service the Lake Club has to offer while enjoying a "Super Premium" Open Bar" serving only the finest imported wines, premium liquors, and Imported Beers

To Begin

Your **Four Hour** Extravaganza begins with a sumptuous selection of hot & cold Hors- D' oeuvres. These platters will be passed continuously throughout the first **half hour** of your event.

Your Cocktail Buffet Presentation Will Include

Italian Station

- Rigatone with Broccoli Rabe, & Sausage in a Garlic Tomato Broth
- Cavatelli with Artichoke Hearts, Prosciutto & Roasted Peppers in a Light Cream Sauce
- Sauté of Veal "Piccata Style"
- Our authentic Salumeria featuring Imported Romano, Fontina, Locatelli & Tellegio, Parma Prosciutto, Sopressata, Salami, & Cappicola,
- Assorted Bread Display

Lake Club's Gourmet Station

- Chef's carving Rack of Lamb & Filet of Beef Wellington
- Chicken Tuscan with Mushrooms, Prosciutto & Peas
- Chef's Potato & Vegetable Medley

Tuscan Style Antipasto Table

- Grilled Vegetables with Extra Virgin Olive Oil
- Chef's Fresh Sliced Fruit, Marinated and Grilled Portabella Mushrooms
- Tuscan Style Antipasto Salad & Vine Ripe Tomatoes & Buffalo Mozzarella Herb Oil

Seafood Boat

The Lake Club's "Jumping Dolphin" Ice carving surrounded by a bountiful display of:

- Iced Bay Shrimp Cocktail, LI Little Neck Clams, Blue Point Oysters
- Platters of Oriental Sushi Rolls: Tuna Rolls, Crab Rolls, California Rolls with Ginger and Wasabi
- Silver Chafers of: Fried Calamari & Mahi Mahi Macadamia Nut Encrusted

For Your Dessert

- A Silver Samovar of Italian Espresso served with Anisette & Sambuca
- Assorted flavored Sorbets & Ice Cream, Miniature Italian Pastries & Assorted Butter Cookies
- Chocolate Fountain with assorted Fruit, Pretzels & Marshmallows
- International Cordial Table

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Valet Parking – Direction Cards – Seating Cards

\$100.00

(Plus NYC Sales Tax and Service Charge)

(Min of 75 Guests)