

The Suburban Club



On behalf of The Suburban Club and its members, we would like to Thank you for your interest in allowing us to host your special event.

Our Event Planners will provide you with the highest quality of assistance in order to produce a memorable experience. We accommodate endless possibilities combined with our quality services.

We pride ourselves in our exemplary cuisine, fabulous staff and personal attention to detail with each and every event. We offer several different options for you to choose from. If you desire, our Executive Chef would happily work with you to develop the perfect menu, specifically for your event.

We look forward to hearing from you soon

**** *Contact Banquets & Catering for Pricing***

BRUNCH MENU

** per person (based on 30 guest minimum)

Breakfast Bar- Juices, & Sodas, Iced Tea, Lemonade

Deluxe Breakfast Bar ** per person

Bloody Mary, Mimosa, White Wine, Champagne, Juices & Sodas

Bartender Additional **

Omelets and Waffles prepared to order (egg whites and egg beaters available)

Onions, Grater Cheese, Mushrooms, Tomatoes, Peppers, Chopped Spinach

Spanish Sauce

Omelet Chef **

Crisp Bacon

Hash Brown Potatoes

Challah French Toast with Warm Maple Syrup

Cheese Blintzes with Sour Cream and Fruit Sauce

Sliced Nova Scotia Salmon and White Fish

Served with Capers, Chopped Onions & Chopped Egg

Assorted Sliced Cheeses

Assorted Cream Cheeses- Butter-Jam

Sliced Tomatoes and Onions

Assorted Fresh Bagels

Fresh Seasonal Fruit

Assorted Pastries

Freshly Ground and Brewed Coffee- Decaf- Assorted Hot Teas

Luncheon Additions

** per person (based on 30 guest minimum)

Caesar Salad with Grilled Chicken Strips

Tuna Fish Salad

Pasta Salad

Assorted Grilled Vegetables

A service charge of 20% and Maryland State Tax will be added to above prices.

Prices and items are subject to change without notice due to availability.

HAND PASSED HORS D'OEUVRES

Vegetable

1. Bruchettas, Roasted Tomato Tapenade, Goat Cheese
2. Idaho Potato Skins w/ Sour Cream & Cheddar Cheese
3. Vegetable Spring Roll w/ Duck Sauce
4. Black Bean Spring Roll w/ Yogurt Dip
5. Mushroom Beggars Purse
6. Boursin & Spinach in a Delicate Filo Pastry
7. Vegetable Egg Roll w/ Hot Mustard or Duck Sauce
8. Vegetable Quesadilla Cornucopia
9. Spinach & Artichoke Tart
10. Vegetarian Flatbread Pizza
11. California Roll & Vegetable Makki
12. Pear & Almond Brie Rolled in a Filo Pastry
13. Truffle Mousse Pate on a Crostini w/ Stone Ground Mustard
14. Brie with Raspberry & Red Onion Confit on a Crostini
15. Mascarpone, Blue Cheese & Caramelized Onion Tart
16. Tuscan Tri Colored Goat Cheese Tart
17. Sweet Potato Puffs
18. Baby Red Skin & New Potatoes w/ Sour Cream & Caviar

Beef

1. Beef Satay Served w/ a Thai Peanut Sauce
2. Beef Teriyaki on Skewers
3. Beef Wellington
4. Monte Cristo Served w/ a Melba Sauce
5. Franks in Blanket w/Spicy Mustard
6. Everything Franks in Blanket w/Spicy Mustard
7. Philly Cheese Steak Tart
8. Reuben Puff
9. Rosemary Marinated Baby Lamb Chops
10. Sliced Tenderloin on a Crostini w/ Horseradish Crème Fraiche
11. Spicy Beef Empanada
12. Steak Tataki w/ a Ginger Teriyaki Dipping Sauce
13. All Beef Sliders Prepared with Burger Sauce & Sautéed Onions
14. Truffle Mousse Pate on a Crostini w/Stone Ground Mustard
15. Lamb Medallion on a Crostini w/ Boursin Cheese & Port Gastrique

HAND PASSED HORS D'OEUVRES

Poultry

1. Coconut Chicken on Skewer w/Raspberry Dipping Sauce
2. Sesame Chicken on Skewer w/ Raspberry Dipping Sauce
3. Chicken Quesadilla
4. Southwestern Chicken Sonoran
5. Peking Duck Wraps
6. Chicken Dijon Puff
7. Chicken Adobe, Chicken Andouille & Rice with Fresh Herbs in Shredded Phyllo
8. Barbecued Chicken Biscuit
9. Succulent Duck Tartlet served w/ Caramelized Onions
10. Chicken Cashew Spring Roll
11. Fried Chicken Sliders Served w/Herb Mayonnaise
12. Duck Spring Roll

Seafood

1. Crispy Shrimp in a Wonton w/ a hint of Curry, presented w/Sweet & Sour Sauce
2. Scallops Wrapped in Bacon
3. Lobster Torte, a Creamy Blend of Lobster, Shrimp & Boursin Cheese
4. Traditional Oysters Rockefeller
5. Salmon Pinwheels presented on a Cornmeal Blini or Potato Latke
6. Crème Fraiche, Fresh Chives
7. Gravlox or Smoked Salmon on Pumpnickel Squares w/Capers, Onions & Dill
8. Miniature Salmon Cakes Served w/ Mustard Dill Sauce
9. Miniature Crab Cakes Served on a Bremner Wafer w/a splash of Cocktail Sauce
10. Crab Imperial in a Flaky Pastry Cup
11. Crisp Spider Crabs Served on Toast Points w/ Sauce Remoulade
12. Premium Sushi, Yellow Tail, Crab etc
13. Jumbo Steamed Shrimp Served w Cocktail Sauce
14. Gulf Shrimp Wrapped in Bacon & Flavored w/Homemade BBQ Sauce
15. Maui Shrimp Spring Roll (Asian Spiced)
16. Shrimp & Vegetable Shaomai Served w/ Sweet Chili Sauce
17. Crab Parfait Served w/ Remoulade Sauce
18. Seafood Louis Presented on a Ceramic Spoon
19. Seared Ahi Tuna Served on a Wonton w/Wasabi Sauce

SEASONAL SOUPS

Presented in Petite Mugs

Served Hot

Lobster Bisque
 Cream of Crab
 Roasted Tomato
 Curried Butternut Squash
 Black Bean
 Ginger Carrot
 Roasted Red Pepper
 Potato Leek
 Cream of Mushroom
 Roasted Pumpkin

Served Cold

Frosted Crab
 Gazpacho
 Strawberry Ginger
 Watermelon
 Vichyssoise

DISPLAYED HORS D'OEUVRES

Fondue & Dip Displays

1. Fresh Harvest Crudite w/ Dip
2. Mexican Seven Layer Dip; Layers of Refried Beans, Shredded Lettuce, Chopped Tomatoes Guacamole, Jalapeno Peppers, Sour Cream & Shredded Cheddar w/ Tortilla Chips
3. Hot Spinach & Artichoke Fondue w/ French Bread Slices for Dipping
4. Hummus, Baba Ghanoush, Tsatsiki, Served w/ Crisp Pita Chips
 OR Texas Caviar, Guacamole & Cilantro Salsa w/ Red White & Blue Chips
5. Hot Crab Dip w/ Sliced French Bread

Fruit & Cheese Displays

1. Carved Fresh Seasonal Fruits and Berries of the Season
2. International and Domestic Cheeses Garnished w/ Fresh Fruit
3. Antipasto w/ Assorted Cheeses, Marinated & Grilled Vegetables
4. Brie Cheese w/ Raspberry or Chutney Sauce served w/ Assorted Crackers
5. Brie Cheese Covered w/ Dried Fruits, Brown Sugar & Toasted Almonds Baked in Pastry
6. Italian Torta, Layers of Italian Soft Cheeses w/ Roasted Peppers, Basil & Sun Dried Tomato Pesto w/ Assorted Crostini

DISPLAYED HORS D'OEUVRES

Seafood Displays

1. Whole Poached Salmon & Salmon Darns w/ Cucumber Dill Sauce, Rye, Pumpnickel & Gourmet Crackers
2. Ginger Seared Salmon, Whole Fillet of Salmon Marinated w/ Fresh Ginger then Seared Presented on a Bed of Sesame Stir Fried Vegetables & Topped w/ Chinese Pesto Sauce & Crispy Rice Noodles
3. Thinly Sliced Smoked Salmon or Gravlax w/ Chopped Egg, Onions, Lemon, Crème Fraiche Capers & Cocktail Breads
4. Smoked Seafood Platter w/ Trout, Gravlax, Whitefish & Traditional Garnishes & Sauces w/ Gourmet Crackers
5. Jumbo Gulf Shrimp w/ Cocktail Sauce & Lemon Wedges (4 per person)

Gourmet Displays

1. Bruschettas w/ A Trio of Seasonal Toppings: Artichoke White Truffle, Grilled Forest Mushrooms, Olive Tapenade, Roasted Tomato Tapenade
2. Mini Mugs of Chili w/ Toppings of Cheddar Cheese, Scallions & Sour Cream
3. Assorted Sushi, Vegetable & California Roll w/ Soy Sauce, Pickled Ginger & Wasabi Premium Sushi (3 pieces per person)

STATIONS

All Stations Require an Attendant Fee @ ** per Attendant

Pasta Station

Hors D'oeuvres Station OR Dinner Stations

Penne or Tortellini

Sauce (Choose 2): Marinara, Puttanesca, Pesto, Pomodoro Roasted Garlic Cream or Vodka Cream Sauce
Artichoke Hearts, Mushrooms, Feta & Parmesan Olive Oil Sun-dried Tomatoes, Cracked Black Pepper

Chef's Salad & Garlic Bread

With Chicken - Additional

With Shrimp or Scallops - Additional

STATIONS

Caviar & Vodka Station

(** per bottle)

Ice Cold Imported Flavored Vodkas Served w/ Domestic Caviar,
Toast Points & Ukrainian Rye, Crème Fraiche, Chopped Egg, Onion, Lemon
(Imported Caviar at market price, upon request)

Oriental Stir Fry Station

Hors D'oeuvre Station with Beef, Chicken or Shrimp

Dinner Station with Beef or Chicken or Shrimp

Crisp Fresh Vegetables, Stir Fried to Order w/ Your Choice of Beef, Chicken or Shrimp

Served with Sticky Rice, Sweet Chili Sauce & Soy Sauce

Vegetable Egg roll Sliced on the Bias

Fortune Cookies

Peking Duck Station

Hors D'oeuvre Station OR Dinner Station

Roasted Duck with Pancakes, Scallion Flowers & Plum Sauce

Wild Mushroom Station

Hors D'oeuvre Station

Wild Mushrooms w/Leeks, Artichoke Hearts, Chives, Red Pepper Sauce w/Risotto

Topped w/ Reggiano Parmesan

Potato Martini Station

Hors d'oeuvre Station

(Select Two Potatoes)

Sweet Potato

White Truffle Yukon Gold Potato

New Potatoes w/Gorgonzola

Garlic Mashed Red Skin Potato

Toppings of Scallions, Shredded Cheddar, Chopped Bacon, Caramelized Onions, Spiced Sweet Butter & Domestic Caviar Served in a Martini Glass

STATIONS

Raw Bar Station

(Minimum 40 guests)

Clams, Oysters on the Half Shell & Cocktail Claws

With Horseradish, Cocktail Sauce & Lemon

Crepe Flambé Station

Hors D'oeuvre Station OR Dinner Station

(Select Two Fillings)

Wild Mushrooms (Portabella, Shiitake, Oyster & Crimini) Flamed in French Brandy

Leeks & Baby Spinach w/ Gruyere Cheese & Sweet Butter

Bay Scallops w/Parmesan Cream Sauce

Ravioli Station

Hors D'oeuvre Station

(Select one)

Porcini Mushroom Ravioli OR Lobster Ravioli

Presented over Leeks, Caramelized Onion & Red Pepper

Drizzled with a Red Pepper Sauce, Served w/Garlic Crostini

Greek Dinner Station

Chopped Greek Salad, Carving of Leg of Lamb

Served with Charred Rosemary Sauce & Mint Jelly,

Spanikopita, Whole Grain Cous Cous Medley Terrine

Caribbean Dinner Stations

Sautéing of Lobster and Crab Lumps

, Orange Sections, Red Pepper and Scallions,

Presented on a Plantain Tostone,

Laced with Vanilla Rum Butter, Conch Fritters

STATIONS

Carving Breast of Capon

Mango Curry Chutney & Cilantro Pesto, Mojito Mashed Sweet Potatoes
Stir Fry Jicama, Squash, Carrots, Red & Yellow Peppers, Corn, Red Onion and Cilantro

Black Bean Soup

With Chopped Onion, Sour Cream and Sherry

Callaloo Crab Soup

Papaya Avocado Salad

Hearts of Palm Salad

Caribbean Chayoto

Tossed Salad with Mangos & Papaya

Sushi Station

Traditional Sushi with Chef Displaying, Preparing & Serving

Nigiri, Maki, Sashimmi & Temaki, w/ appropriate Sauces

Seaweed Salad, Cellophane Noodles, Crispy Wonton Chips,

Wasabi Ginger, Light Soy & Gingered Teriyaki Sauce

Quesadilla Station

Hors D'oeuvre Station OR Dinner Station

Marinated Grilled Chicken and Fajita Beef,

Prepared with Sautéed Vegetables, Chopped Tomatoes, Pico de Gallo, Shredded Cheddar,

Warm Tortillas, Refried Beans, Spanish rice, Sour Cream & Guacamole

Chili Station

Hors D'oeuvre Station

Beef Chili

Grated Cheddar Cheese, Sour Cream, Chopped Onions

Sliced Jalapenos, Corn Chips, Cornbread Muffins & Butter

CARVING STATIONS

All Stations Require an Attendant @ ** per Attendant

Chef Carved to Order Tenderloin of Beef

Hors D'oeuvre Station OR Dinner Station (with Two Accompaniments)

Roasted Medium Rare, Accompanied by Sliced Petite Baguettes,

Suburban Steak Sauce, Horseradish Sauce, Crumbled Bleu Cheese, Caramelized Onions & Garlic
Mushrooms

Carved to Order Tenderloin of Beef Stuffed w/Balsamic Portabella Mushrooms

Hors D'oeuvre Station OR Dinner Station (Two Accompaniments)

Served with a Rich Demi Glace and Dinner Rolls

Deli Meat Carvings

Hors D'oeuvre Station OR Dinner Station (2 Salad, Pickles and Olives)

Choice of Two: Glazed Corned Beef, Turkey Pastrami, Glazed Country Ham or Smoked Turkey Breast
Served w/Honey Mustard, Dijon & Horseradish Sauces w/Rye, Biscuits or Dinner Rolls

Baby Rack of Lamb with Mint Jelly

Hors D'oeuvre Station OR Dinner Station (Two Accompaniments)

Breast of Turkey with Cranberry Relish & Petite Croissants

Hors D'oeuvre Station OR Dinner Station (Two Accompaniments)

Top Round of Provimi Veal with Chipotle Mayonnaise

Hors D'oeuvre Station OR Dinner Station (Two Accompaniments)

Back Grille London Broil Steak

Served with Sherried wild Mushrooms
Crispy Terra Chips, Ginger Teriyaki Sauce

Yellow Fin Ahi Tuna

Seared & Carved Rare Served with Seaweed Salad, Tobiko,
Wasabi Ponzu & Wonton Chips

LUNCHEON SALAD ENTREES

Entrées Include Rolls & Butter, Chef's Selection of Dessert
Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Teas

Trio Salad Sampler

Chicken, Tuna & Shrimp Salads served on Green Leaf Lettuce
With Vine Ripened Tomatoes Tri Colored Pepper Rings, Egg Wedges, Olives,
New York Flat Breads & Mini Croissants

Flank Steak Salad

Grilled Flank Steak Served over Field Greens & Romaine,
Diced Tomatoes, Diced Red Onion, Gorgonzola Cheese Topped with Thinly Sliced Onion Ring Nest
Drizzled with a Balsamic Vinaigrette

Oriental Chicken Salad

Marinated & Grilled Chicken Strips, Mixed Greens,
Shredded Carrots, Snow Peas, Mandarin Oranges Toasted Almonds,
Tossed with Sesame Seeds and Topped with Cellophane Noodles
Presented with an Asian Dressing

Traditional Cobb Salad

Marinated Chicken Breast, Tomatoes, Avocado, Hard Cooked Eggs, Bacon & Crumbled Bleu Cheese
Served on a Bed of Fresh Greens & Served with a Vinaigrette Dressing

Nicoise Salad

White Albacore Tuna, Marinated Artichoke Hearts & Capers on a Bed of Fresh Greens,
French Green Beans, Sliced Potatoes, Black Olives, Grape Tomatoes,
Served with Paris Dressing

Traditional Chef Salad

Fresh Salad Greens Topped with Roasted Turkey, Ham, Swiss & American Cheeses
Tomatoes and Hard Cooked Eggs, Choice of Dressings

LUNCHEON SALAD ENTREES

Chesapeake Bay Salad

Sea Scallops, Gulf Shrimp & Jumbo Lump Crabmeat Served on a Bed of Crisp Salad Greens
Presented with Fresh Asparagus, Sliced Egg, Vine-ripened Tomatoes & Paris Dressing

Grilled Chicken Salad

Grilled Strips of Chicken Served over a Bed of Baby Field Greens
With Roasted Seasonal Vegetables and Drizzled with Red Balsamic Vinaigrette

Lobster Cobb Salad

Lobster, Avocado, Hard Cooked Egg, Crisp Bacon, Diced Tomato, Mixed Greens
Crumbled Blue Cheese, Tarragon, with a Creamy Balsamic Dressing

Grilled Salmon Salad

Grilled Salmon Garnished with Dill and Lemon
Served over a Bed of Field Greens & Romaine
with Fresh Strawberries, Candied Pecans, Chopped Bell Peppers Served w/Balsamic Vinaigrette

LUNCHEON ENTREES

Entrées Include Rolls & Butter, Chef's Selection of Dessert
Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Teas

Shoyu Salmon

Fresh Salmon fillets grilled to perfection with a sweet Red Miso sauce
Served over wilted Bok Choy, Green Onions and Cilantro

Grilled Salmon Wrapped in Phyllo

Boursin Cheese and Spinach with Chef's Selection of Seasonal Accompaniments

Thunder Ridge Turkey

Tender Turkey lightly floured, pan & seared,
Served over wild Tarragon Mushroom Cream Sauce

LUNCHEON ENTREES

Chicken Florentine

Boneless Breast of Chicken
Stuffed with Sautéed Spinach, Wild Mushrooms & Asiago Cheese
Pan Seared & Sliced on the Bias,
Drizzled with Supreme Sauce
With Chef's Selection of Seasonal Accompaniments

Chicken Piccata

Boneless Breast of Chicken Egg Battered & Sautéed
With White Wine, Fresh Lemon & Capers

Chicken Marsala

Boneless Breast of Chicken
Topped with Sautéed Mushrooms in a Marsala Wine Sauce
With Chef's Selection of Seasonal Accompaniments

Chicken in Champagne Sauce

Herb Encrusted Boneless Breast of Chicken
Lightly Dusted & Sautéed with Seedless Red Grapes
In a Champagne Cream Reduction
With Chef's Selection of Seasonal Accompaniments

Herb Encrusted Chicken

Herb Encrusted Boneless Breast of Chicken
With Roasted Tomato Sauce, Mushroom Risotto and Grilled Asparagus

Chicken Amandine

Boneless Breast of Chicken
Encrusted with Sliced Almonds
Topped with a Dollop of Chive Butter
Served with Truffle Whipped Potatoes and Asparagus Carrot Bundles

LUNCHEON ENTREES

Orange Rhubarb Green Tip Duck
 Pan seared Duck Breast
 Roasted with Dijon Mustard and Rosemary
 Over a rich Orange Rhubarb Jusli

Maryland Crab Cake
 5 oz. Jumbo Lump Crab Cake
 Served with Cole Slaw & Crisp French Fries

8 oz. New York Sirloin Steak Sandwich
 Served on Garlic Toast with Tobacco Onion
 With Chef's Selection of Seasonal Accompaniments

6 oz. Petite Filet
 Served w/Port Wine Sauce
 With Chef's Selection of Seasonal Accompaniments

LUNCHEON BUFFET

Entrées Include Breads, Dessert, Coffee, Decaf, Hot Teas & Iced Tea

House Tomatoes, Feta, Cucumbers, Shaved Red Onion & Fresh Dill Salad
 Boneless Citrus Herbed Chicken Breast
 Penne Pasta
 Oven Roasted Tomatoes, Grilled Sweet Corn, Green Onions & Fresh Herbs
 Fresh Seasonal Fruit Salad

Pimlico Cofey Salad
 Bowls of Tuna Salad, Chicken Salad and Shrimp Salad
 Bow tie Pasta with Fresh Seasonal Grilled Vegetables
 Fresh Seasonal Fruit Salad

Fresh Buffalo Mozzarella and Roasted Bell Pepper Salad
 Fillet of Salmon with Fresh Spinach, Boursin Cheese and Herbs
 Wrapped in a Puff Pastry & Served with a Lemon Dill Vinaigrette
 Fresh Asparagus with a Raspberry Vinaigrette and Garnished with Fresh Raspberries
 Orzo Pasta Salad with Chopped Bell Peppers and Pine Nuts

Marinated Flank Steak Salad
 Over Field Greens, Diced Tomatoes, Diced Red Onion, Gorgonzola Cheese with Balsamic
 Vinaigrette Topped with Thinly Sliced Onion Ring Nest
 Tomato, Mozzarella and Fresh Basil Salad Crispy Polenta Chips with Pesto Dipping Sauce
 Green Beans, Shaved Red Onions & Sesame Salad
 Fresh Fruit Kabobs with Honey Vanilla Yogurt

Grilled Thai Chicken Salad

Mango & Ginger Served over Salad Greens
 Oriental Noodles with Thai Peanut Sauce
 Rice Noodles, Bean sprouts, Scallions & Cucumber Salad
 Grilled Pineapple Slices

Suburban Salad

Penne Pasta Tossed with Grilled Salmon, Topped w/Fresh Herbs in a Cucumber Dill Sauce
 Sliced Capon with a Tropical Fruit Salsa
 Grilled Portabella Layered with Grilled Yellow Squash,
 Zucchini, Eggplant, Mozzarella & Red Onion

Salad Nicoise

Fresh Tuna & Grilled then Sliced Boneless Breast of Chicken
 Cold Rice Salad with Roasted Sweet Peppers, Chopped Green Onions, Crumbled Feta,
 & Toasted Pine Nuts Tossed in a Lemon Parsley Dressing
 Fresh Seasonal Fruit Salad

LUNCHEON BUFFET

Hawaiian Sesame Mahi Mahi

Served with Sticky Rice
 Mandarin Salad with Fresh Spinach, Toasted Almonds, & Mandarin Sections in
 Oriental Dressing
 Grilled Chicken Breast with Mango Salsa
 Snow Peas & Julienne Carrots

Deli Platter

Deli Platter to Include Fresh Turkey Breast, Roast Beef, Corned Beef
 Tuna or Chicken Salad
 Red Skin Potato Salad
 Suburban's Homemade Cole Slaw
 American & Swiss Cheese, Lettuce & Tomato Pickles & Olives
 Vegetable or Matzo Ball Soup (Select One)
 Kaiser Rolls & Rye Bread

Gazpacho Soup

With Toasted Pita Chips
 Soft Seafood Tacos with Tropical Salsa
 Spanish rice
 Black Bean Corn Salad

Assorted Miniature Quiche

Sliced Nova Salmon Served with Miniature Bagels, Whipped Cream Cheese & Butter
 Petite Rolls Filled with Grilled Chicken Salad & Tuna Salad
 Fresh Fruit & Berry Kabobs
 Baskets of Assorted Miniature Danish & Muffins

Italian Salad

Chicken Marsala
 Lasagna (Vegetable or Meat)
 Steamed Asparagus
 Garlic Bread

DINNER SALADS

(Included with Dinner Entrées)

Suburban Garden Salad

Blend of Lettuces with Sliced Hearts of Palm,
 Tossed with Sliced Cucumbers, Tomatoes, Red & Yellow Peppers, Carrot Curls,
 Drizzled with a Balsamic Vinaigrette & Topped with Marinated Red Onion

Caesar Salad

Crisp Romaine Lettuce Tossed with a Classic Caesar Dressing,
 Homemade Croutons and Fresh Anchovies

Dried Fig and Goat Cheese Salad

A Blend of Lettuces with Candied Pecans, Herbed Goat Cheese and Dried Figs,
 Presented with a White Balsamic Vinaigrette

Pimlico Cofey Salad

Finely Chopped Mixed Greens, Sweet Onions, Vine-ripened Tomatoes, Anchovies,
 Hard Cooked Eggs, Fresh Herbs, Parmesan Cheese,
 Laced with Cofey Dressing

Orange and Almond Salad

Fresh Field Greens & Romaine,
 Sliced Almonds, Sun Dried Cherries, Orange Pieces, Goat Cheese
 White Balsamic Vinaigrette

Roasted Pear Salad

Field Greens and Romaine,
 Roasted Pears, Gorgonzola Cheese, Candied Pecans, Dried Cranberries,
 Served with a Balsamic Vinaigrette

DINNER SALADS

Roasted Tomato Salad
Field Greens and Romaine,
Roasted Tomatoes, Mushrooms and Garlic
Served with Peppered Goat Cheese Medallion

Roasted Apple Salad
Field Greens and Romaine,
McIntosh Apples, Maytag Bleu Cheese, Candied Walnuts
Served with Paris Dressing

DINNER ENTREES

(Entrées Include Your Choice of Salad, Seasonal Accompaniments and
Dessert, Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Teas)

Seared Fillet of Salmon
Teriyaki Glaze then Dusted with Black & White Sesame Seeds

Maryland Jumbo Lump Crab Cake
(2) 5 oz Cakes

Grilled Center Cut Veal Chop
(14 oz) with Demi Glaze Market

Filet Mignon
(8 oz) Served with Port Wine Sauce, Topped with Crispy Onions

Filet Mignon Au Poivre
(8 oz) with Brandy Demi Glace

DINNER ENTREES

Sun Dried Tomato Capon Roulade
Sautéed Boneless Breast of Chicken
Forest Mushrooms, Sun Dried Tomatoes & Herbed Goat Cheese or Italian Fontina
with a Supreme Sauce

Chicken with Spinach & Pine Nuts
Medallions of Chicken with Fresh Spinach & Pine Nuts
Wrapped in a Phyllo Pastry
Served with a Madeira Wine Sauce

Chicken Chasseur

Boneless Breast of Chicken Sautéed with Tomatoes, Onions, Mushrooms & Thyme
In a Red Wine Sauce

Chicken Veronique

Boneless Breast of Chicken Sautéed
Seedless White Grapes & Fresh Thyme

Chicken Piccata

Boneless Breast of Chicken Sautéed in White Wine,
Fresh Lemon & Capers

Chicken Marsala

Boneless Breast of Chicken
Topped with Sautéed Mushrooms
in Marsala Wine Sauce

Chicken Florentine

Boneless Breast of Chicken Stuffed with Sautéed Spinach & Wild Mushrooms,
Pan Seared & Sliced on the Bias,
Drizzled with Supreme Sauce
With Chef's Seasonal Accompaniment

DINNER ENTREES

(Duo Entrées)

(Entrées Include Your Choice of Salad, Seasonal Accompaniments and Dessert
Freshly Ground and Brewed Coffee, Decaffeinated Coffee & Hot Teas)

Filet Mignon & Salmon

Petite 5 oz. Filet Mignon
Served with Port Wine Sauce, Topped with Crispy Onions
&
5 oz. Grilled Fillet of Salmon with a Teriyaki Glaze
Dusted with Black & White Sesame Seeds

Filet Mignon & Crab Cake

Petite 5 oz. Filet Mignon
Served with Port Wine Sauce, Topped with Crispy Onions
&
5 oz. Maryland Crab Cake

Filet Mignon & Shrimp

Petite 5 oz. Filet Mignon
Served with Port Wine Sauce, Topped with Crispy Onions
&
(3) Jumbo Crab Stuffed Shrimp

Filet Mignon & Chicken

Petite 5 oz. Filet Mignon
Served with Port Wine Sauce, Topped with Crispy Onions
&
5 oz. Breast of Chicken

DINNER ENTREES

(Duo Entrées)

Mixed Grill

New Zealand Lamb Chop,
Filet Mignon
& Grilled Shrimp

Filet Mignon & Rockfish Imperial

Petite 5 oz. Filet Mignon
Served with Port Wine Sauce, Topped with Crispy Onions
&
5 oz. Rockfish Imperial (in season)

Filet Mignon & Rockfish

Petite 5 oz. Filet Mignon
Served with Port Wine Sauce, Topped with Crispy Onions
&
5 oz. Rockfish (in season)

Filet Mignon & Chilean Sea Bass

Petite 5 oz. Filet Mignon
Served with Port Wine Sauce, Topped with Crispy Onions
&
5 oz. Teriyaki Glazed Chilean Sea Bass

Market

Grilled Double-cut Lamb Chops with Mint Aioli
 Roasted Lamb Loin with Demi Glaze
 Steamed Whole Lobster with Drawn Lemon Butter.
 Lobster and Crab Louis Garnished with Jumbo Chilled Shrimp

DESSERTS

(Included with Lunch or Dinner Entrée)

Served on a Painted Plate

1. Fresh Fruits and Berries of the Season, Garnished with Fresh Mint
2. Peach Melba Vanilla Ice Cream Presented on a Peach Half and Topped with Melba Sauce
3. Strawberries Marinated in Grand Marnier Served with Cognac Sauce
4. Bread Pudding Served with a Warm Cinnamon Bourbon Sauce
5. Sugar Rimmed Martini Glass with Raspberry Sorbet,
Topped with Sliced Strawberries Garnished with a Pirouette
6. Chocolate Mousse Cake with a Raspberry Coulis
7. Tiramisu Cake with Whipped Cream Garnish
8. Fruit Topped Cheesecake Hot Fudge Sundae
 * Chocolate Tulip Shell Included with Dinner Only
 Served with a Choice of Ice Cream with Melba or Chocolate Sauces
Or
 Fresh Seasonal Berries with Crème Anglaise
Or
 White Chocolate Mousse, Garnished with Fresh Berries

BUFFET DESSERTS SELECTIONS

Ice Cream Sundae Bar with Toppings

Bananas Foster

Platters of Sliced Melons and Fresh Berries of the Season
With a Yogurt Dipping Sauce

An Assortment of French Pastries and Fruit Tarts

Milk Chocolate & White Chocolate Dipped Strawberries

Cherries Jubilee

Crepes Suzette

Chocolate Raspberry Bread Pudding with Dark Chocolate Godiva Sauce

Caramelized Brandied Apples with Raisins Flambéed with Vanilla Ice Cream

Fresh Fruit Kabobs Chocolate Dipping Station

Melted Dark Chocolate (Served Warm)

Fresh Strawberry and Fruit Kabobs

Pound cake Squares, Marshmallows & Pretzels

Chopped Nuts, Coconut and Candy Sprinkles

CHILDREN'S MENU

** per person

Includes 2 Hot Hors D'oeuvre items

Tortilla Chips & Salsa or Cheese

3 Dinner items with Salad and Dessert

** - Assorted Sodas & Frozen Drinks + Attendant Fee

Hors D'oeuvres

Franks-in-Blankets

Cheese Steak Roulade

Pizza Bagels

Mexican 7-Layer Dip
Mozzarella Sticks with Marinara Sauce
Mini Egg Rolls
Potato Skins with Sour Cream
Potato Chips & Pretzels
Tortilla Chips & Cheese or with Salsa
Crispy Chicken Drumettes with BBQ Sauce on Side

Buffet

Caesar Salad
Mini Hamburgers
Kosher Hot Dogs
Sliced Pizza (cut to order)
Chicken Fingers
French Fries
Mexican Taco Bar
Mac & Cheese
Spaghetti & Meatballs
6 Foot Submarines

Dessert

Sundae Bar with Toppings

Menus are created per client 😊

Policies & Procedures

Publicity

The Suburban Club is a private country club. A member may request to sponsor a “non-member” function. The non-member will also assume responsibility for any misconduct or damages to the facility.

Because The Suburban Club is a private club, a function can in no way advertise to the general public. All guests of a private function must be specifically invited by the host. The Suburban Club name cannot be published in any form other than the official invitations to those invited.

Scheduling a Function

Arrangements for all private meetings or affairs must be handled through our Event Department. All functions are considered tentative until a requested deposit is received.

Non –Member Functions:

All functions must meet sponsorship guidelines be sponsored by a member in good standing with the Club. A deposit is due at the time of deciding to book your event with The Suburban Club.

Payment Arrangements

Billing arrangements for all events must be made in accordance with Club policies. Special billing arrangements will be accommodated when possible. All functions must appear on a member statement.

Non-Members:

1. Sponsored functions non-refundable deposit in the amount of ** is required to hold the requested date and space. The deposit will be applied to the total of the food and beverage cost.
2. 50% of the total cost of the function is required 3 months prior to the date of the event.
3. Full payment is due 10 working days before the event.

Members:

1. Sponsored functions non-refundable deposit in the amount of ** is required to hold the requested date and space. The deposit will be applied to the total of the food and beverage cost.
2. 50% of the total cost of the function is required 3 months prior to the date of the event.
3. Remaining balance will be billed to the member account at the end of the function.

Guarantees

The Club must be notified of the exact number of attendees for each function no later than three days prior to the scheduled event. At that time your count can only increase. If no notification is given, the number of guests originally indicated will become the guaranteed number of guests. The absolute final count will be determined by Club Management at the end of each event.

A verification of the number of attendees at each function will be made by Club Management and will be the final count for billing. Any additional guests over the final count given, as well as any substitutions made, will be billed accordingly

Security

Members are responsible for their guests' conduct and behavior and agree to observe Club rules and policies, as well as all applicable laws. The Club shall not be liable for damage to, or loss of, any merchandise, samples, equipment or goods brought into the Club.

A security guard hired by the Club is required for all Bar Mitzvahs and Bat Mitzvahs and any other functions that the Club feels are necessary. The fee of ** per security guard will be the responsibility of the host.

Function Space Requirements

The Suburban Club offers multiple rooms to accommodate your needs. Capacity of these areas depends on room layout, entertainment requirements, dance floors and other special details. Our Event Department will be happy to discuss options and recommend an area that best suits your individual needs.

Food and Beverages

Please be advised that we cannot allow food or beverages of any kind to be brought into the Club; nor can we allow food or beverages prepared for banquet consumption to be removed from the function space, unless prior permission has been granted by Club Management. If Club Management agrees to allow a host to bring in special alcohol, a corkage fee of ** per bottle will apply.

Applicable Service Charge and Sales Tax:

Food and beverage sales are subject to a 20% service charge and a 6% sales tax. Any additional labor charges will be subject to 6% sales tax only. In the event of a tax exempt organization, a copy of the current tax exempt certificate will be required for Club records.

Cancelations

In the event of cancellation, the deposit will be refunded (minus fifty (50%) percent of the total deposit for administrative fees) only if a similar event is booked for the same room(s) and date.