



TAMARACK COUNTRY CLUB

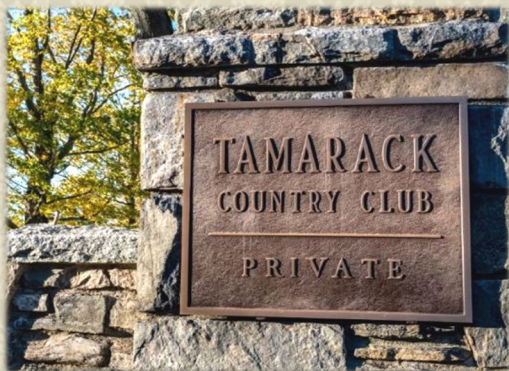
2023

Banquet Package





Tamarack Country Club is marking its 90th year of elegant traditions. The Club was originally organized as the Port Chester Country Club in 1909, but in 1928, the club was forced to move from Port Chester, due to the town's desire to purchase the land for a new high school. This organization discovered a charming piece of property that is a combination of peace and tranquility located in Greenwich, CT. Named after the many "tamarack" pine trees that are indigenous to the area, the course was designed by Charles H. Banks, also known



as the "Golden Age" architect who constructed the fine Yale course in New Haven, Connecticut. The Tamarack course was, from inception, nationally recognized as one of the finest and most rewarding to play in the entire country. In 2007, we opened a brand new club house. Built on the site of the existing foundation, it encompasses all the features and refinements necessary to make it a showcase of outstanding tasteful country club living. With continuing modifications, Tamarack Country Club serves as a good example of how to make the most of traditional strengths while staying a step ahead of fast changing times.

PASSED HORS D' OEUVRES

BEEF / LAMB

Tamarack Franks in a Blanket
Sliced Steak on Garlic Toast
Meatball Parmigiana Sliders
* Grilled Baby Lamb Chops
Mini Corn Dogs
Mini Lamb Meatballs with Tzatziki
Pastrami Reuben Egg Rolls
Brisket & Grilled Cheddar Cheese Panini
Greek Lamb Kabobs
* Asian Beef Kabobs

VEGETARIAN

Fig & Goat Cheese Flatbread
Zucchini & Goat Cheese Fritters
Endive Spears with Goat Cheese, Grapes & Walnuts
Phyllo Cup with Brie & Chutney
Portabella Mushrooms Fries
Spanakopita
Crispy Asparagus
Vegetable Spring Rolls
Vegetable Samosas
Mozzarella, Tomato, and Melon Skewers
Thin Crust Margarita Pizza
Risotto Fritters
Potato Pancakes, Sour Cream/Apple Sauce
Grilled Vegetable Skewers
Polenta Fries, Garlic Aioli
Ricotta Croquettes, Honey Sage Glaze
Truffled Ricotta Mushroom Pizza
Burrata Mozzarella Toasted Garlic & Basil
Blistered Shishido Peppers
Falafel Waffle, Hummus/Tzatziki
Eggplant Fries, Chipotle Aioli
Caesar Salad in Parmesan Cones

POULTRY

Chicken Satay, Peanut Sauce
Chicken Ginger Skewers
Truffled Chicken Salad on Mini English Muffins
Peking Chicken in Lily Buns or Endive Spears
Mini Chicken Quesadillas
Creole Chicken Beignets
Japanese Fried Chicken Bites, Thai Chili Sauce
Turkey Sliders
Fried Chicken & Waffle, Maple Glaze

PORK

Pulled Pork Tacos
Maple Bacon Skewers
BLT Sliders
Caramelized Onion, Gruyere & Pancetta Tartlets
Peanut Butter Stuffed Dates & Maple Bacon
Mini Cuban Sandwich

SEAFOOD

Tequila Lime Shrimp
Chipotle Shrimp Skewers
Yellow Fin Tuna Tacos, Avocado
Scallops Wrapped in Bacon
* Peeky Toe Crab Tacos
Cracker Crab Cakes
Shrimp Tempura
* Mini New England Shrimp & Lobster Rolls
Seared Sea Scallop on Crispy Sushi Rice
Smoked Salmon on Potato Pancakes, Crème Fraiche
Grilled Octopus Skewers, Lemon-Saffron Aioli
Oysters on the Half Shell, Pickled Vegetables
Hamachi Crudo on Cucumber Rounds, Wasabi Yuzu

* SUPPLEMENTAL CHARGE

PASSED SMALL PLATES

Toasted Polenta Cake, Truffled Exotic Mushrooms
Grilled Asparagus, Blistered Tomatoes, Feta Cheese, Lemon
Crispy Brussels Sprouts with Truffle Honey & Shaved Parmesan
Citrus Risotto, Spring Vegetables

Herb Crusted King Salmon, Julienne Vegetables
Bay Scallops, Ratatouille, Green Pepper Corns
Shrimp & Scallop Ceviche, Sweet Potato Disk

Grilled Baby Lamb Chops, Cous-Cous, Balsamic Glaze
Sliced NY Strip Steak with Onion-Mushroom Ragout
Short Rib with Garlic Whipped Potatoes
Sesame Crusted Tuna, Wakame Salad
Lobster Citrus Risotto, Spring Vegetables



COCKTAIL HOUR RECEPTION STATIONS

Artisanal Cheese Board

Assortment of Soft Cheese, Hard Cheese, Dried Fruit, Nuts, Strawberries, Grapes, Crackers

Mediterranean

Hummus, Feta Cheese, Pita Chips, Bagel Chips, Olives, Crudités, Dips

Baked Stuffed Brie En Croute

Dried Pears, Grand Marnier, Walnuts

Raw Bar

Shrimp Cocktail, Oysters & Clams on the Half Shell
Cocktail Sauce, Mignonette Sauce, Lemon Wedges
Add Lobster Tails—Market Price

Antipasti Table

Assorted Arthur Avenue Salumis, Prosciutto di Parma, Baby Grana Parmesan, Ricotta Salatta, Scarmorza Mozzarella, Assorted Marinated Vegetables, Mixed Olives, Artisanal Breads, Assorted Handmade Bread Sticks, Boutique EVOO, Aged Balsamic Vinegar

House Made Mozzarella Bar

Mozzarella made fresh at action station with accompaniments:
Roasted Figs, San Marzano Marinara, Artisanal Bread Sticks, Roasted Garlic Cloves, Basil Oil, EVOO, Panzanella, Prosciutto di Parma, Caponata, Garlic Toast, Aged Balsamic, Sliced Heirloom Tomatoes, Fire Roasted Peppers



COCKTAIL RECEPTION AND/OR DINNER STATIONS

Sushi - Manned or Platters

50pp Minimum for Manned Station

Assortment of Rolls & Pieces, Wasabi, Pickled Ginger

Cocktail Hour—1 Hour | Dinner Station

Chicken & Beef Fajita Station

Organic Seared Chicken, Filet Mignon Tips, Soft Flour Tortillas, Sautéed Onions, Sautéed Peppers, Sour Cream, Lettuce, Tomato, Guacamole, Pico de Gallo, Pickled Jalapenos

Additions:

Shrimp or Chorizo Fajita
Beef or Vegetarian Chili with Soft Corn Tortilla
Arugula Salad with Grilled Heart of Palm, Queso Blanco & Blood Orange Vinaigrette
Traditional Yellow Rice or Cilantro Lime Rice | Elote Corn
Chicken Mole | Empanadas
Shrimp & Scallop Ceviche | Mini Chicken & Cheese Quesadillas

Pasta Action Station

Pasta: Penne, Linguine, Orecchiette, Zucchini "Spaghetti", Gluten Free

Sauces: Marinara, Bolognese, Alfredo

Mix-Ins: Diced Tomato, Green Peas, Sun-Dried Tomatoes, Mushrooms, Zucchini, Roasted Garlic, Broccoli Rabe, Eggplant, Roasted Red Peppers, Black Olives, Bacon
Sweet & Hot Italian Sausage

Asian Station

General Tso's Chicken, Beef & Broccoli, Ginger Vegetable Fried Rice,
Peking Chicken Wings, Spring Rolls, Assorted Dumplings

Add Chinese Sticky Ribs

Slider Station – Choose 3

Hamburger | Classic Reuben | Chicken Parmesan | Tuna Burger
Beyond Burger | Turkey Burger | Meatball Parmesan | Eggplant Parmesan
Served with French Fries, Condiments

Manned Grilled Cheese and Soup Station

Grilled Cheese Sandwiches:

Havarti, Arugula & Truffle Oil | Provolone & Pulled Short Rib
Cheddar, Bacon & Tomato | Traditional American

Soups:

Tomato Soup | Truffle Mushroom | Broccoli Cheddar

Manned French Fry Bar

Shoestring Fries

Flavor Mix-Ins: Truffle Parmesan, BBQ, Lemon Lime, Old Bay Seasoning,
Disco (Brown Gravy & Sauce), Poutine (Braised Short Rib & Cheese Sauce)

Add Sweet Potato Fries



SALAD DINNER STATIONS

Full Salad Bar

Mixed Baby Greens, Chopped Romaine, Baby Spinach

Mix-Ins: Tomatoes, Cucumbers, Red Onion, Edamame, Walnuts, Candied Pecans, Sun-Dried Pear,
Celery, Dried Cranberries, Julienne Carrots, Chickpeas, Parmesan Cheese, Shredded Cheddar Cheese,
Red Grapes, Crumbled Blue Cheese, Sunflower Seeds, Walnuts, Feta Cheese, Mozzarella Cheese,
Broccoli Florets, Croutons, Mushrooms, Olives, Chopped Egg, Green Peas,
Heart of Palm, Roasted Peppers, Sun Dried Tomato

Add Grilled Shrimp | Add Grilled Chicken | Add Seared Tuna

Buddha Bar

Baby Arugula Leaves, Brown Rice, Quinoa, Faro, Shaved Brussels, Shaved Carrots, Radish, Tomato,
Edamame, Pickled Onion, Sunflower Seeds, Broccoli Florets, Lemon Emulsion,
Wasabi Yuzu, Tahini Maple Dressing, Balsamic Vinaigrette

Add Grilled Shrimp | Add Grilled Chicken | Add Seared Tuna

Poke Salad Bar

Warm Teriyaki Chicken, Seared Ahi Tuna, Tatsoi Salad Greens, Mizuna Salad Greens, Micro Cilantro,
Daikon Slaw, Seaweed Salad, Iceberg-Miso Salad, Rice Noodles, Shredded Carrots, Cucumbers,
Pickled Thai Vegetables, Edamame, Scallion Greens, Ginger Wasabi Dressing,
Coconut Tahini Dressing, Furikake Seasoning

DINNER STATIONS

(SIDE DISHES CAN ALLOW SUBSTITUTIONS)

Southern Comfort

Chicken & Waffles, Mac 'n' Cheese, Pulled Pork, Collard Greens,
Assorted Dipping Sauces, Cole Slaw, Corn Bread, Mini Kaiser Rolls
Add House Smoked St. Louis Ribs with Homemade BBQ Sauces

Mac & Cheese Action Station

Elbow Macaroni with all of the following mix-ins:

Béchamel Sauce, Gruyere Cheese, Goat Cheese, American Cheese, Cheddar Cheese, Blue Cheese,
Parmesan Cheese, Mozzarella Cheese, Jalapeno Jack Cheese, Olives, Roasted Garlic, Baby Spinach,
Sundried Tomatoes, Fresh Basil, Mushrooms, Sautéed Onions, Cauliflower, Broccoli, Peas,
Scallions, Bacon, Buffalo Chicken, Chorizo, Ground Beef, Baby Shrimp

Roast Sirloin Carving

Fingerling Potatoes, Sautéed Broccolini, Mushroom Bordelaise, Assorted Rolls

Prime Hand Carved London Broil Steak Frites Carving

Shoestring Fries, Sweet Potato Fries, Sour Dough Rolls

Roasted Filet Mignon Carving

Mashed Potatoes, Garlicky Spinach, Peter Luger Sauce, Cabernet Reduction,
Horseradish Sauce, Assorted Rolls

Katz's New York New York Deli Carving

Hand Carved Pastrami, Corned Beef, Roast Turkey Breast, Hebrew National Hot Dogs,
Knishes, Sliced Breads & Rolls, Sauerkraut, Traditional Deli Condiments,
Pickles, Cole Slaw, Potato Salad

Add Potato Latkes | Add Matzoh Ball Soup

House Smoked Brisket Carving

Potato Kugel, Macaroni Salad, Cole Slaw,
Homemade BBQ Sauces, Kaiser Rolls

Corned Beef & Pastrami Carving

Potato Knish, Cole Slaw, Sauerkraut, Mustard,
Thousand Island Dressing, Sliced Rye, Pumpernickel

Herb Roasted Baby Rack of Lamb Carving

Potato Gratin, Sautéed Broccolini, Balsamic Lamb Jus,
Homemade Mint Jelly, Artisanal Rolls

Mediterranean Carving

Beef Souvlaki, Chicken Souvlaki, Lamb Shawarma,
Vegetable Skewers, Tzatziki, Hummus, Fattoush Salad, Tabouleh,
Tahini Dressing, Grilled Pita Bread

Miso Glazed Whole Chilean Sea Bass Carving

Basmati Rice, Sautéed Bok Choy, Daikon Slaw,
Mango Chutney, Wasabi Yuzu Sauce

Salmon Wellington Carving

Spinach and Mushroom Duxelles Filling, Rice Pilaf, Américaine Sauce

Suckling Pig Carving

Choose 1 Style: Peking, Cuban, Colombian or BBQ Texas Slaw,
Served with French Fries, Kaiser Rolls

25pp Minimum

Roasted Pork Loin Carving

Red Cabbage, Warm German Potato Salad, Apple Jus Reduction,
Dijon Mustard Sauce, Assorted Rolls

Whole Roasted Turkey Carving

Sage Stuffing, String Beans Amandine, Gravy, Cranberry Relish, Assorted Rolls

Orange Bourbon Glazed Country Ham Carving

Mac & Cheese, Grilled Asparagus, Assorted Mustards, Biscuits

Manned BBQ Grilling *(seasonal)*

Hamburgers, Hot Dogs, Chicken Breasts, Flank Steak, Sausage,
Specialty Rolls, Condiments, Almond Romesco,
Peter Luger Sauce, Chimichurri Sauce



SEATED DINNER

All dinner selections include rolls with butter, coffee & tea.
With choice of 2 entrées, the dinner will be billed at the higher entrée price selected.



Salad Selection

(Choose 1)

Tamarack Salad

North Fork Field Greens, Carrots, Bermuda Onion,
Cucumbers, Tomato, Radish, Balsamic Vinaigrette

Grain & Baby Arugula Salad

Butternut Squash, Quinoa, Pumpkin Seeds, Aged Goat Cheese, Honey-Apple Vinaigrette

Italian Baby Arugula Salad

Shaved Parmesan, Lemon-Extra Virgin Olive Oil Dressing

Heart of Romaine Caesar Salad

Shaved Asiago, Parmesan, Croutons

Baby Kale Salad

Ricotta Salata, Toasted Bread Crumbs, Chick Peas, Lemon Emulsion

Caprese Salad

Heirloom Tomato, Fresh Mozzarella, Basil, EVOO, Balsamic Glaze

Baby Iceberg Wedge Salad

Bacon, Crumbled Blue Cheese, Tomato, Candied Pecans,
Dried Pears, Red Onion, Blue Cheese Dressing

Baby Arugula, Frisee & Shaved Pear Salad

Shaved Fennel, Pecans, Feta, Champagne Vinaigrette

ADDITIONAL COURSES AVAILABLE:

Soup Course | Pasta Course

Entrée Selections

(Choose 2)

Chicken Scarpariello

Roasted Potatoes, Baby Spinach, Hot Italian Sausage, Sweet & Hot Peppers

Chicken Piccata

Risotto Cake, Seasonal Vegetables,
White Wine Lemon Caper Sauce

Chicken Martini

Risotto Cake, Seasonal Vegetables,
White Wine Lemon Sauce

Chicken Marsala

White & Wild Rice, Seasonal Vegetables, Mushroom Marsala Sauce

French Cut Chicken Breast Stuffed with Prosciutto & Fontina

Orzo Pilaf, Seasonal Vegetables
Substitute Stuffing with Basil Pesto

3 Hour Boneless Short Rib of Beef

Garlic Mashed Potatoes, Baby Carrots, Cabernet Reduction

Grilled 8oz. Filet Mignon

Roasted Potatoes, Flashed Baby Spinach, Mushroom Bordelaise

New Zealand Rack of Lamb

Tomato Couscous, Haricot Verts, Balsamic Reduction

Grilled 8oz. Baseball Cut Angus New York Strip Steak

Roasted Potatoes, Seasonal Vegetable, Mushroom Bordelaise

Wild King Salmon

White & Wild Rice, Seasonal Vegetable, Chive Beurre Blanc

Mediterranean Bronzino

Risotto Cake, Provençale Sauce

Chilean Sea Bass

Jasmine Rice, Broccolini, Wasabi Yuzu

Atlantic Halibut

Roasted Potatoes, Spinach-Onion-Mushroom Ragout, Aged Sherry Vinegar Sauce

Customized Surf & Turf

Priced Accordingly

VEGETARIAN OPTIONS AVAILABLE AS SILENT ENTRÉE CHOICE:

**Whole Roasted Cauliflower | Seasonal Vegetable Risotto | Truffle Mushroom Cavatelli
Penne Primavera, Pesto or Marinara | Polenta Board with Market Vegetables**

DESSERT

Molten Chocolate Cake

Sauce Anglaise & Vanilla Bean Gelato

Flourless Chocolate Cake

Fresh Whipped Cream

Sorbet or Gelato Trio

Mango, Lemon, Raspberry
Vanilla, Chocolate, Strawberry

Warm French Apple Tart

Vanilla Bean Gelato

NY Style Cheese Cake

Berry Compote

Mixed Berries & Fresh Whipped Cream

Chocolate Mousse

Fresh Raspberries

Dessert Parade

(Choose 5)

Chocolate Yodels | Churros | Chipwiches | Cheesecake Pops | Mini Pop Tarts | Nutella Pizza
Red Velvet Whoopie Pies | Brownies | Mini Ice Cream Cones | Zeppole | Donuts
Milk Shake Shooters | Fruit Kebobs | Chocolate Banana Bites | Frozen Fun Bars
Chocolate Marshmallow Pops | Mini Cookies



ADDITIONAL DESSERT IDEAS

Center of Table Desserts

Assorted Cookies, Sliced Fresh Fruit, Chocolate Dipped Strawberries, *Petite Fours*

Supplemental Charge

Candy Station *(varieties may change)*

Swedish fish, M & M's, Gummy Bears, Gummy Worms, Sour Patch Kids,
Mini Marshmallows, Tootsie Rolls, Jelly Beans, Skittles, Twizzler Licorice

Ice Cream Sundae Bar

All the fixings including Hot Fudge

Add Hot Waffles

KIDS MENU

BAR/BAT MITZVAH PACKAGE



COCKTAIL HOUR – STATIONARY HORS D'OEUVRES

(Choose 4)

Pigs in Blankets
Margarita, Pepperoni & Sausage Pizzas
Pizza Bagels
Mozzarella Sticks
Potato Pancakes with Applesauce & Sour Cream
Vegetable Spring Rolls, Duck Sauce
Mini Grilled Cheese Sandwiches
Nachos with Jack Cheese, Pico de Gallo & Guacamole

DINNER BUFFET MENU

Caesar Salad Cups
Chicken Fingers with Ketchup and Honey Mustard
Shoestring French Fries
Penne with Butter and Marinara Sauce

(Choose 1)

Kids Slider Station | Kids Taco Bar | Kids Macaroni & Cheese Station

Soda and Frozen Drink Bar
Pepsi, Diet Pepsi, Sprite, Club Soda, Shirley Temples,
Frozen Strawberry “Daiquiris” and “Pina Coladas”

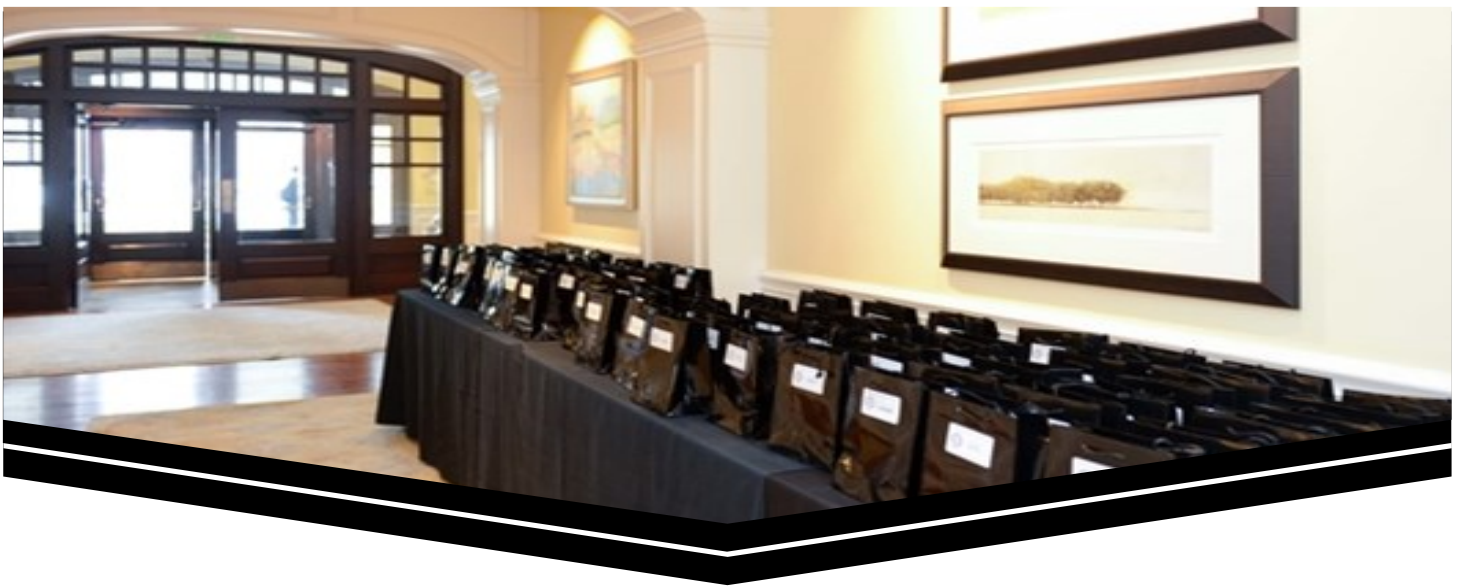
Ice Cream Sundae Bar
All the fixings including Hot Fudge

ADDITIONAL STATIONS

Sushi Roll Platters
California Rolls, Tuna Rolls, Cucumber Rolls, Pickled Ginger, Wasabi

Candy Station





On Departure Menu Items



Coffee, Tea & Bottled Water

Hot Chocolate & Apple Cider

Hot Pretzels

Fresh Popcorn

Donut Holes

Zeppole

Churros

Bacon, Egg & Cheese on Kaiser Roll

Bagels with Cream Cheese & Lox

Black & White Cookies

Cookie Display: Chocolate Chip, Sugar & Oatmeal Raisin

Burger Sliders

Grilled Cheese | Add Bacon & Tomato

Mini Pizzas

Morning After Bags with Bagel, Packaged Cream Cheese,
Bottled Water & Aspirin