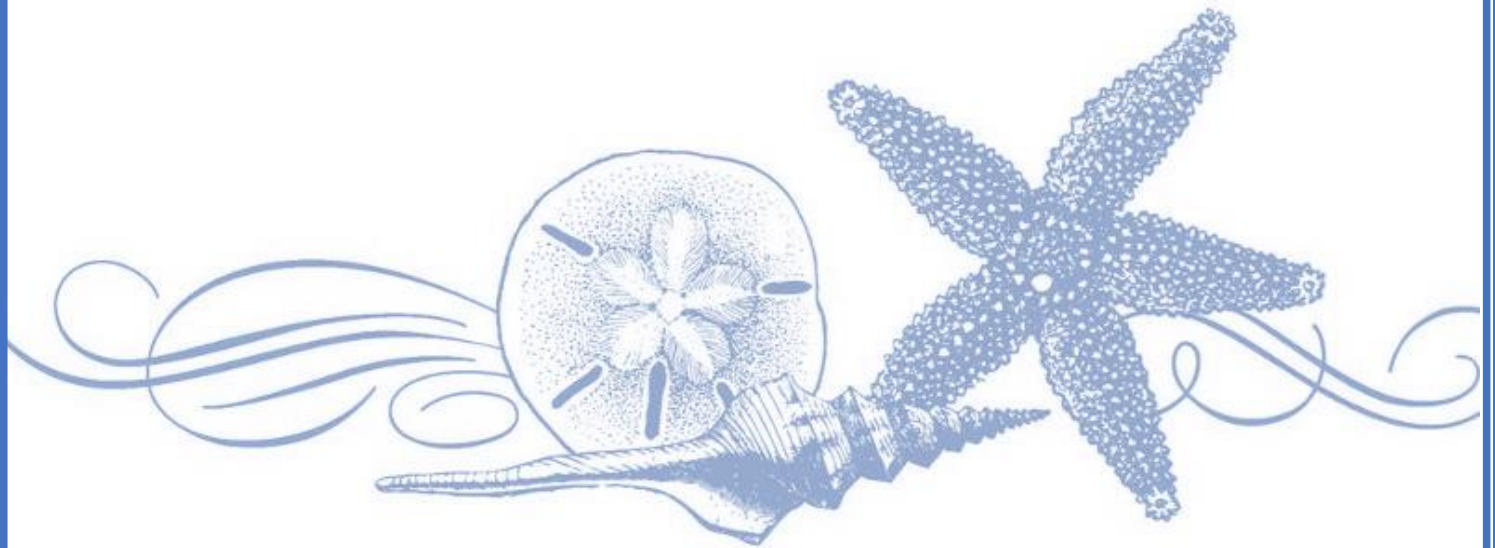


# *Doolan's* Shore Club



*The Newport Package*

# The Newport

January, February, March, April, Nov, Dec

May 1<sup>st</sup>-14<sup>th</sup>, 18<sup>th</sup>-31<sup>st</sup>, June, July, August

May 15<sup>th</sup>-17<sup>th</sup>, September, October

Service Fee of \$250 plus tax added to all packages

Friday

Saturday

Sunday

Mon-Thur

\$85

\$90

\$80

\$75

\$90

\$96

\$85

\$80

\$95

\$100

\$90

\$85

Plus 27% for gratuity & tax

- ❖ *His & Her Signature Cocktails*
- ❖ *Five-Hour Premium Open Bar Included Tableside Wine Service*
- ❖ *Ten Butler ~ Passed Hors D'oeuvres*
- ❖ *Two Cold Displays*
- ❖ *Three Captain Stations*
- ❖ *Chef's Table of Three Hot Selections in Silver Chafing Dishes*
- ❖ *Champagne Toast*
- ❖ *Bride & Groom "All Time Favorite" Meals, Three-Course Plated Dinner or Buffet*
- ❖ *Custom-Designed Wedding Cake*
- ❖ *Choice of 2 - A Tray of Pastries & Cookies on Each Table, Good Bye Station  
OR Breakfast Party for Registered Guests*
- ❖ *Complimentary Deluxe Room Overnight for Bride & Groom*
- ❖ *Discounted Room Rate for Your Wedding Guests*
- ❖ *Dedicated Maitre d*
- ❖ *Chivari Chairs*
- ❖ *Upgraded Table Linen*
- ❖ *Complimentary Menu Consultation & Tasting*
- ❖ *Personalized Menu Cards & Escort Seating Cards*
- ❖ *Complimentary Direction & Room Reservation Cards for your Invitations*

# Cocktail Hour



## Premium Open Bar

| Beer Brands Include:   | Premium Bar Includes:   |  |
|--|---|--|
| <p><i>Budweiser</i></p> <p><i>Coors Lite</i></p> <p><i>Miller Lite</i></p> <p><i>Yuengling</i></p> <p><i>Corona</i></p>                                | <p><i>Absolut Vodka</i></p> <p><i>Absolut Citron</i></p> <p><i>Absolut Ruby Red</i></p> <p><i>Amaretto DiSaronno</i></p> <p><i>B &amp; B</i></p> <p><i>Bacardi Rum</i></p> <p><i>Bailey's Irish Creme</i></p> <p><i>Beefeater Gin</i></p> <p><i>Campari</i></p> <p><i>Canadian Club Whiskey</i></p> <p><i>Captain Morgan Spiced Rum</i></p> <p><i>Chivas Regal</i></p> <p><i>Dewar's White Label Scotch</i></p> <p><i>Drambuie</i></p> <p><i>Frangelico Liqueur</i></p> <p><i>Grand Marnier</i></p> <p><i>Grey Goose</i></p> <p><i>Hennessy</i></p> <p><i>Jack Daniels</i></p> <p><i>Jameson Irish Whiskey</i></p> <p><i>Jim Bean Bourbon</i></p> | <p><i>JW Red Scotch</i></p> <p><i>Jose Cuervo Tequila</i></p> <p><i>Kahlua Coffee Liqueur</i></p> <p><i>Ketel One</i></p> <p><i>Malibu Rum</i></p> <p><i>Melon Liqueur</i></p> <p><i>Myers Rum</i></p> <p><i>Peach Schnapps</i></p> <p><i>Peppermint Schnapps</i></p> <p><i>Sambuca</i></p> <p><i>Seagram's 7 Whiskey</i></p> <p><i>Seagram's VO</i></p> <p><i>Sour Apple Liqueur</i></p> <p><i>Southern Comfort Liqueur</i></p> <p><i>Stoli Vodka</i></p> <p><i>Stoli Orange</i></p> <p><i>Stoli Raspberry</i></p> <p><i>Tanqueray Gin</i></p> <p><i>Tito's "Homemade" Vodka</i></p> <p><i>Triple Sec</i></p> |
| <p><i>Wine Selections</i></p>  |   |  |
| <p><i>White Zinfandel</i></p> <p><i>Merlot</i></p> <p><i>Cabernet</i></p> <p><i>Pinot Noir</i></p> <p><i>Pinot Grigio</i></p> <p><i>Chardonnay</i></p> |   |  |

# Hors D'Oeuvres



## Butler Passed

(Choice of 10)

*Coconut Chicken Skewers with Pineapple Salsa*      *Chicken and Cheddar Quesadillas with Guacamole and Salsa*  
*Parmesan Crusted Chicken with Honey Mustard Dipping Sauce*

*Bacon Wrapped Sea Scallops*      *Skewered Seared Ahi Tuna with Wasabi Ginger Dipping Sauce*  
*Mini Crab Cakes with Roasted Pepper Remoulade*      *Chop Stick Shrimp Tempura with Soy Scallion Dipping Sauce*  
*Shrimp Shooter*      *Clams Casino*  
*Crispy Coconut Shrimp with Sweet & Sour Marmalade*

*Lollipop Lamb Chops with Basil Mint Pesto*      *Beef Tenderloin on a Garlic Croustade with Horseradish Cream*  
*"Coney Island" Cocktail Franks Wrapped in Puff Pastry*      *Steak au Poivre*  
*Mini Cheddar Burgers*      *Miniature Grilled Corned Beef Reubens*

*Crispy Potato Pancakes with Crème Fraîche*      *Spinach & Feta in Phyllo*  
*French Brie & Raspberry Tartlets*      *Goat Cheese Lollipop with Prosciutto*  
*Vegetable Spring Roll*      *Tomato & Mozzarella Skewers*  
*Flat Bread with Crumbled Bleu Cheese,*      *Cream of Tomato Shooter with Grilled Cheese*  
*Caramelized Onions & Figs*      *Wild Mushroom Quesadilla with Guacamole*  
*Wild Mushroom Phyllo Triangles*

## Specialty Butler Passed

*Available with the Shore Club Package and as a supplement to the Newport package*

*Short Rib & Fontina Mini Panini*      *Skirt Steak Fajita Scoops in a Tortilla Tart Shell*  
*Petite Tenderloin & Mushroom Wellington*      *Seasonal Soup Shooter*  
*Mini Philadelphia Style Cheese Steak Hoagie*      *Edamame Dumplings*  
*Meatball Parm on Mini Artisan Rolls*      *Asparagus Rollups with Asiago & Blue Cheeses wrapped in Phyllo*

*Mini Cubano Sandwich with Pork, Ham, Swiss & Pickles*  
*Smoked Pull Pork Tenderloin in a Mini Southern Style Biscuit*  
*Turkey Tenderloin infused with Sage & wrapped in Applewood Smoked Bacon*

*Lobster Bisque Boule*  
*Wild Caught Swordfish Kabobs with Red & Green Peppers and Pineapple*  
*Maine Lobster with Sherry laced Newburg Sauce in Phyllo Triangles*  
*Dragon Shrimp with Curry & Coconut Milk in a Braided Wonton Wrapper*  
*Skewers of Lobster Tail Coated with Shredded Coconut & a Malibu Rum Batter*

# Hors D'Oeuvres



## Ice Carving

*with Fresh Shrimp, Oysters & Clams on the ½ Shell or Steamed Clams  
Available with the Shore Club Package and as a supplement to the Newport package*

## Cold Display

*(Choice of 2)*

*Imported and Domestic Cheeses with Crackers and Flatbreads  
Fresh Seasonal Array of Fruits and Melons  
Tomato Bruschetta with Garlic Crostini*

## Hot Chafing Dishes

*(Choice of 3)*

*Paella prepared with lobster claws, clams and scallops presented on saffron rice  
Boneless Chicken Filet with a Mustard Sauce  
Crisp Fried Calamari with Spicy Red Sauce  
Sweet Italian Sausage with Bell Peppers  
Petite Stuffed Cabbage  
New Zealand Mussels Marinara  
Eggplant Rollatini  
Oriental Pepper Steak  
Chicken & Artichokes in a White Wine Sauce  
Baked Stuffed Shells  
Swedish Meatballs  
Tortellini Alfredo  
Buffalo Chicken Wings  
Cavatelli with Broccoli  
Penne Pasta with Creamy Vodka Sauce  
Cheese Pierogies*

# Hors D'Oeuvres



## Captain Stations

(Choice of 3)

**Pasta Station** – Your Choice of Two Pastas: Penne, Tri-Color Rotini, Fusilli, or Bow Ties  
Tossed with Your Choice of Two Sauces: Marinara, Alfredo, Basil & Tomato, Vodka,  
Creamy Mushroom, Red Clam, Pesto, Bolognese or  
Broccoli, Portabella Mushrooms, Roasted Red Peppers, Sundried Tomatoes in a Virgin Olive Oil

**Mashed Potato Martini Station**– Your Choice of Two Potatoes:  
Rich, Homemade Fresh Whipped Idaho Potatoes, Garlic Mashed or Roasted Sweet Potatoes  
Condiments include Sour Cream and Chives, Butter, Brown Gravy, Crumbled Bacon, Diced Scallions,  
Sautéed Mushrooms, Blue Cheese

**Carving Station** - Choice of Two with Newport or Shore Club Packages:  
Pastrami, Roast Vermont Turkey, Glazed Baked Virginia Ham, Bourbon Roasted Fresh Pork Loin,  
Demi Glaze Roasted Leg of Lamb or Corned Beef

**Slider Station** –Mini Sirloin Burgers, served on Freshly Baked Rolls with a  
Variety of Toppings to Include Diced Onions, Shredded Lettuce, Chopped Tomatoes, Ketchup & Mustard

**Asian Wok Station** - Bok Choy, Water Chestnuts, Mushrooms, Carrots,  
Chicken & Beef Sautéed in a Ginger Teriyaki Sauce served with Lo Mein Noodles

**Fry Day Station** - Traditional and Sweet Potatoes Served with Toppings; Bacon Bits,  
Hot Cheddar Cheese, Jalapenos, Blue Cheese, Buffalo Sauce and Ketchup

**Gourmet Mac 'n' Cheese station** – Layers of Cooked Macaroni Blended  
with Imported Cheeses ~ Cheddar, Manchego, Gruyere, Swiss  
Then Add your Favorite Toppings Bacon, Ham, Breadcrumbs, Potato Chips, Roasted Tomato

**Anitpasta Station** - Roasted Peppers, Marinated Fresh Mozzarella,  
Artichokes, Marinated Mushrooms, Sliced Capricola Ham, Salami

**Guacamole Station** – Made to Order Guacamole in a Mexican Molcajete; Ripe Avocado with Chopped White  
Onions, Tomatoes, Cilantro & Jalapenos Served with Tortilla Chips

**Scampi Station** – Scallops & Shrimp sautéed in Scampi Sauce served over Seasoned Rice

**Grilled Cheese Station** – Made to Order Grilled Cheese Sandwiches served with Seasonal Soup

**Taco Station** - Chipotle Braised Beef, Tequila Grilled Shrimp, Citrus Cilantro Grilled Chicken  
Accompaniments: Pico de Gallo, Black Bean, Salsa, Sour Cream, Cheese, Salted Tortilla Chips

**Veggies on the Grill** - Marinated & Grilled Broccoli, Julianne Carrots & Peppers,  
Sliced Zucchini, Eggplant, Halved Plum Tomatoes & Mushrooms

## Specialty Captain Stations

(Shore Club Choice of 2)

Available as a supplement to the Newport package

**50's** – Some of the 50's Favorites (Equals 2 stations)

Made to Order: Sliders, Philly Cheese Steaks, French Fries, Onion Rings, Malted Milk Shakes

**Italian** – A combination of our Antipasto Station and Pasta Station (1 Pasta with 1 Sauce) accompanied with Burrata Cheese over a Pool of Basil Pesto, with Mixed Field Greens & Sautéed Grape Tomatoes

**Gourmet Slider** – Choice of Angus Beef, Pork or Crabcake Burgers- Choice of 2- Served on Freshly Baked Rolls with a Variety of Toppings to Include Diced Onions, Shredded Lettuce, Chopped Tomatoes, Ketchup & Mustard

**Surf & Turf** \* – Grilled sliced Filet Mignon served on Herbed Crostini and Topped with your choice of Lobster, Scallops or Shrimp with a Trio of Sauces

\*Choice at Cocktail Hour or Dinner\*

\$5.00 surcharge per person

**Luck of the Irish** ~ Guinness Beer; Carving with Corned Beef & Pastrami

Accompaniments: Rye Bread, Pretzel Bread, Pickles, Sauerkraut, Russian Dressing, Swiss Cheese & Mustard

**Man Cave** ~ Kraft Beer – Choice of 3

Chicken Wings; Buffalo Wings

Carving with Flank Steak

Accompaniments: Grilled Onions & Mushrooms, Sauces – Bordelaise, Au-Poiuue, Béarnaise

### **New York Deli**

Drink: Not Your Father's Root Beer Float (Stoli Vanilla, Spiked Root Beer & Whip Cream)

Bite Size Grilled Reuben's; Kosher Beef Hot Dogs, Sauerkraut, Grilled Onions;

Carving Pastrami & Corned Beef with Rye & Spiced Mustard, Knishes

### **Pan Asian**

Drink: Red Dragon Martini (Fruity & Fiery)

Chinese Lo Mein Noodles Boxes; Chicken, Beef & Shrimp Teriyaki; Chinese Dumplings; Spring Rolls

### **Down Town**

Drink: Jack Daniels Spiked Lemonade

Crispy Chicken Tenders Sandwiches; Accompaniments: Lettuce, Tomato, Jalapeno Mayonnaise, Pickles

Pulled Pork or Beef Sliders with Sweet Potato Fries; Lobster Mac & Cheese; Cornbread

### **Japanese Bento** (Minimum of 125 Guests)

Drink: Ice Cold Sakitinis

Sushi\* (3 pieces per person)

### **Taco Bar**

Drink: Pineapple Habanero Infused Margarita

Chipotle Braised Beef; Tequila Grilled Shrimp; Citrus Cilantro Grilled Chicken

Made to Order Guacamole

(Accompaniments: Pico de Gallo, Black Bean, Salsa, Sour Cream, Cheese, Salted Tortilla Chips)

# The Newport

*Five-hour Premium Open Bar included Tableside Wine Service  
One-Hour Butler Passed Homemade Hors d'oeuvres, Two Cold Displays,  
Chef's Table of Three Hot Chafing Dishes, Three Captain Stations, Champagne Toast*



## Salad

*(choose one)*

*Mixed Field Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese in a Balsamic Dressing  
Field of Greens with Feta, Fresh Strawberries & Almonds with Champagne Vinaigrette  
Classic Caesar Salad  
Seasonal Fresh Garden Salad*

## Entrees

*(Tableside Choice of 3)*

*Stuffed French Breast of Chicken with Caramelized Shallots, Wild Mushrooms in a Madeira Wine Sauce  
Stuffed French Breast of Chicken with Demi Glaze Sauce  
Herb Crusted Seared Salmon with Citrus Butter over Fresh Spinach  
Slow Roasted Prime Rib of Beef Au Jus  
Peppercorn Seared Chateaubriand in a Bordelaise Sauce  
Filet Mignon Wellington with a Red Wine Demi Glace  
Lemon Peppered Chicken and Shrimp  
8 oz. Filet Mignon  
**Additional Charge**  
Pecan Crusted Chilean Sea Bass with Mandarin Glaze or with Fresh Tomato Bruschetta  
12oz. Filet Mignon  
Surf n Turf ~ Filet Mignon & Lobster Tail  
Petit Filet Mignon with Grilled Prawns*

## Dessert

*Custom Wedding Cake*

*Choice of 2*

- 1. A Tray of Pastries on each Table*
- 2. Good Bye Station- ~Pork Roll and Cheese, Hot Pretzels and Coffee*
- 3. Breakfast Party*