



## Week of 11/04/2024 – 11/10/2024

|                                                                      |                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                        |
|----------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| MONDAY<br><br>GRILL<br>CHARTER GRILLED<br>CHEESE                     | SEASONAL CHARTER SALAD & CLUB HUMMUS<br>TATER TOTS;<br>POT PIE CHICKEN : VEGAN BURGER CRUMBLES<br>SPINACH & KALE SAUTÉ :<br>ROASTED RED PEPPER CREAM<br>CLASSIC ONION RINGS<br>FRESH VEGETABLE SELECTION                                                                                               | <u>NORTHERN ITALIAN</u><br>LOMBARDIA REGION- PORK OSSO BUCCO WITH<br>ROSEMARY & SWEET WINE<br>VENETO REGION- SHRIMP WITH BASIL PESTO<br>PIEMONTE REGION- POLENTA WITH WILD<br>MUSHROOM GLACE & ARUGULA<br>GREEN PEA & RED PEPPER RISOTTO<br>SEASONAL VEGETABLE<br>RICOTTA CHEESECAKE   |
| TUESDAY<br><br>GRILL<br>CHEF'S WHIM                                  | SEASONAL CHARTER SALAD & CLUB HUMMUS<br>SOUPS:<br>CHICKEN & ORGANIC BROWN RICE<br>PUMPKIN & ROASTED GARLIC CRÈME<br>BEEF & RED BEAN VEGETABLE<br>CHEESY PEPPERJACK TOAST<br>FRESH VEGETABLE SELECTION<br>ASSORTED SWEETS                                                                               | <u>PUB NIGHT</u><br>WAGYU BEEF BURRITO- CHIHUAHUA CHEESE,<br>PEPPER & ONION- AVOCADO CRÈME<br>PASTRY OF CHICKEN & BOURSIN- CREME<br>RED LENTIL CAKES & ASIAGO- WILTED GREENS<br>ORGANIC SHORT GRAIN RICE<br>SEASONAL VEGETABLE<br>PUB NIGHT DESSERTS                                   |
| WEDNESDAY<br><br>GRILL<br>AVOCADO TOAST-<br>CILANTRO SPIKED<br>MANGO | SEASONAL CHARTER SALAD & CLUB HUMMUS<br>CHEF'S WHIM<br>FRESH VEGETABLE SELECTION<br><br>ASSORTED SWEETS                                                                                                                                                                                                | <u>MID WEEK COMFORT</u><br>PAN ROASTED CHICKEN- SWEET WINE & HERBS<br>TRI TIP BEEF- SLOW STEWED & CABERNET<br>JUMBO MUSHROOM- WHITE BEAN,<br>DANISH BLEU & LEEK<br>DITALINI PASTA & SUNDRIED TOMATO BUTTER<br>SEASONAL VEGETABLE<br>ASSORTED SWEETS                                    |
| THURSDAY<br><br>GRILL<br>CHEF'S WHIM                                 | SEASONAL CHARTER SALAD & CLUB HUMMUS<br>SRIRACHA BBQ CHICKEN<br>DUSTED HONEY MUSTARD TOFU BITES<br>LONG GRAIN & WILD RICE<br>GLUTEN FREE FRIES<br>FRESH VEGETABLE SELECTION<br>ASSORTED SWEETS                                                                                                         | <u>PUB NIGHT</u><br>CRISPY CRAB CAKE & CONFETTI- LOUISIANA<br>REMOULADE<br>GF TORTELLONI PASTA- TURKEY SAUSAGE,<br>ESCAROLE & JERSEY TOMATO SAUCE<br>YELLOW RICE & JERK SPIKED PIGEON PEA &<br>CRISPY YUCCA CONFETTI<br>MASHED MIXED POTATO : SEASONAL VEGETABLE<br>PUB NIGHT DESSERTS |
| FRIDAY<br><br>GRILL<br>CREPE'S                                       | SEASONAL CHARTER SALAD & CLUB HUMMUS<br>CHEF'S WHIM<br>FRESH VEGETABLE SELECTION<br>ASSORTED SWEETS<br>CREPE'S:<br>#1- CINNAMON APPLES & WHIPPED CREAM<br>#2- CHEF'S WHIM<br>#3- CHEF'S WHIM                                                                                                           | <u>OUR TRADITION- BURGER NIGHT</u><br>CHEF'S WHIM PASTA SELECTION<br>BEEF, TURKEY & VEGGIE BURGERS WITH<br>ASSORTED TOPPINGS<br>GLUTEN FREE FRIES<br>SEASONAL VEGETABLE<br>ASSORTED SWEETS                                                                                             |
| SATURDAY                                                             | <u>SATURDAY BRUNCH</u><br>BACON/PORK ROLL<br>MUFFINS/BAGELS/PASTRY/SMOKED SALMON<br>BELGIAN STYLE CHOCOLATE CHIP WAFFLES<br>CRISPY POTATO SHRED<br>OMELET #1: FONTINA & HERB ONION<br>SPECIAL #2: BACON, EGG & CHEESE- CROISSANT<br>SPECIAL #3: TURKEY BURGER, CRISPY ONION BRIE &<br>DIJON MAYONNAISE | <u>SATURDAY DINNER</u><br>CRISPY CHICKEN- SLOW ROASTED CHICKEN- &<br>WHITE BALSAMIC<br>STUFFED RICOTTA SHELLS- MIXED TOMATO &<br>ROMANO CREAM- MOZZARELLA<br>SEASONAL CHEF'S WHIM<br>SEASONAL VEGETABLE<br>ASSORTED SWEETS                                                             |
| SUNDAY                                                               | <u>SUNDAY BRUNCH</u><br>BACON/PORK SAUSAGE<br>MUFFINS/BAGELS/PASTRY/SMOKED SALMON<br>BANANA PANCAKES<br>CLASSIC HOMEFRIES<br>OMELET #1: SMOKED TOMATO & CHEDDAR<br>SPECIAL #2: HAM, EGG & CHEESE- WRAP<br>SPECIAL #3: GRILLED CHICKEN, LEMON ZESTED<br>SPINACH & ITALIAN THREE CHEESE- ROLL            | <u>SUNDAY DINNER</u><br><br>CHEF'S SEASONAL WHIM<br><br>ASSORTED SWEETS                                                                                                                                                                                                                |

"charter chemistry": chipotle peppers- are a type of smoke-dried jalapeno...health wise, these red mini's contain the active component capsaicin which aids in stabilizing blood pressure levels, protect against heart disease...add as an aide to weight loss & an immune system boost as well...these smokey gems have been also linked to cancer prevention due to their chemical composition which has been show to significantly reduce the chance of lung & pancreatic cancers!

# Spring Houseparties Formal Dinner

**Black Tie**

*Admired, not required*

Friday, May 3, 2013

## MENU

### ♦ *Steamed Asian Fusion Dumplings* ♦

Chinese Pork & Leek or Vegetable Dumplings  
*Fusion Ancho Chili Sauce, Topped with Frizzled Leeks and Chive Sprigs*

### ♦ *Charter Club Salad* ♦

Field Greens, Radicchio, Sliced Mango,  
Grape Tomatoes, Cucumber, Fresh Chives and Baked Parmesan Cheese  
*Burnt Orange Vinaigrette*

### ♦ *Surf and Turf* ♦

Charbroiled Filet Mignon with Grilled Mushroom Cap  
*Cabernet Demi Glace*

Broiled Rock Lobster Tail  
*Drawn Butter and Fresh Lemon Wedge*  
*or*

### ♦ *Roasted Tomato Tart* ♦

Flaky Pastry Filled with Roasted Tomatoes, Eggplant,  
Zucchini, Carrots & Cheese  
*Roasted Vegetable White Wine Emulsion Sauce*  
*Served with Steamed Baby Vegetables*

Wild Rice with Farfale Pasta  
Sauteed Medley of Fresh Vegetables  
New York City Assorted Brick Oven Dinner Rolls

### ♦ *Desserts* ♦

*(Served in the Library)*

♦ A Gourmet Assortment of Cakes and Pastries ♦



The Princeton Charter Club

# GATSBY

# AN EVENING OF OPULENCE

The Princeton Charter Club  
Saturday, May 4

## THE GREAT GATSBY SEAFOOD BAR

Chesapeake Bay Oysters on the ½ Shell\*  
Jersey Shore Top Neck Clams on the ½ Shell\*  
Jumbo Shrimp Cocktail  
~Served with all the proper accoutrements~

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**



## A GLISTENING ARRAY OF HOT AND COLD HORS D'OEUVRES

"Butler Passed" on Silver Trays, Down the Promenade Aisle of the Tent

- Miniature Crab Cakes • Speakeasy Mushrooms in Filo
- Moroccan Chicken Briouats • Beef Crostini • Cheese Puffs
- Chicken Pot Pie Empanadas • Roaring 20's Savory Pizza Tartlets

## GREAT GATSBY SALAD BAR

- International Cheese Display with "Grapes of Wrath"
- Daisy Buchanan's Chilled Relish Tray
- Flaky Warm Butter Croissants and Crispy Baguettes
- Jay Gatsby's Famous Deviled Eggs

## CHILLED SPRING ASPARAGUS SPEARS, SPRING PEAS AND FAVA BEANS

~ Champagne Vinaigrette ~

## ROARING 20'S CAESAR SALAD WITH CHEESE BREADSTICK CROUTONS

## "LUCKY LINDY" BIBB LETTUCE SALAD

Glazed Walnuts, Red Grape Tomatoes, Crumbled Bleu Cheese  
~ Drizzled with Honey Dijon Mustard Dressing ~

## BUFFET UNDER THE TENT

### PAN SEARED DAYBOAT SCALLOPS WITH MICRO GREENS

Served with a Roasted Shallot Vinaigrette, topped with Spicy Tabasco Bacon

### SIRLOIN STEAK DIANE

Steak Diane is a dish consisting of a pan-fried steak with a sauce made from the reduced pan juices, with a touch of shallots, Dijon Mustard, and Cognac.

*The dish takes its name from "Diana: the Roman Goddess of the Hunt".*

### DUKE'S HERBED GRILLED CHICKEN BREAST (or Tofu)

Served with Miniature Egg Dumplings and a "Jazzy" White Wine Demi Glace

### GREEN BEANS ALMONDINE

Basted in Lemon-Almond Butter with Sautéed Sliced Almonds

### MUSHROOMS GAMBINO

Sautéed Whole Mushrooms, tossed in a Creamy Sherry Sauce with Parsley

### R.M.S.TITANIC ROASTED RED POTATOES WITH FRESH HERBS

Timeless Version of this Classic Accompaniment



## DESSERTS

Crème Brulee Tarte  
Kentucky Bourbon Pecan Tarte  
Banana Nutella Puffs  
French Country Macaroons  
French Pastries • Palmiers

## CHERRIES JUBILEE

*A recipe of the classic French chef, Escoffier, created in 1897, for one of Queen Victoria's Jubilee Celebrations*

Sautéed Plump  
Dark Montmorency Cherries,  
flambéed in Kirshwasser

~Served warm over Vanilla Ice Cream~



# HAWAIIAN LUAU BRUNCH

Sunday, May 5 • (Hawaiian attire requested)

## OMELET STATION

*Made to order omelets*

- Jalapeno-Potato Perigories  
with Caramelized Maui Sweet Onions
- Crispy Crab Rangoons  
with Spicy Hawaiian Duck Sauce

Sugar Cured Bacon • Breakfast Sausage

## HAWAIIAN PIZZA STATION

Fresh Baked Hickory Smoked Ham and  
pineapple pizza with Red + Green Peppers

## KALUA PORK STATION

Smoked, Slow Cooked Ginger-Garlic Pork, wrapped  
in Mandarin pancakes, Brushed with Hoisun Sauce,  
and served with Scallion Straws

## SALADS

- Curried Polynesian Crab + peach Salad
- Cold Sesame peanut Noodles
- Lomi Lomi Salmon\*

\*Consuming raw or undercooked  
meats, poultry, seafood, shellfish,  
or eggs may increase your risk  
of foodborne illness



## Fresh pineapple "Hibachi"

Dip your own pineapple Spears  
in our Special Rum Sauce, and  
heat over Flaming pineapples

## HAWAIIAN ISLAND

## YOGURT PARFAIT STATION

Fresh Bananas, topped with Vanilla Yogurt,  
Diced pineapple, Diced Papaya, Diced  
Mango, Toasted Coconut, Whipped Cream and  
Cherries...Served in a Banana Split Boat

## PASTRIES

An Assortment of  
Brunch pastries  
Macadamia Nut Tarts

## DRINKS

Bottled Fiji Water  
Tropical Paradise Iced Tea  
Coffee



The Princeton Charter Club