



MARITIME COLLEGE
STATE UNIVERSITY OF NEW YORK

SUNY Maritime College –Class of 1966 Reunion
Friday Reception Buffet, Reception & Dinner and Breakfast
Friday 9/30/2016– Sunday – 10/2/2016

R
RENAISSANCE®
WESTCHESTER HOTEL

crafted for you

Renaissance Westchester Hotel

80 West Red Oak Lane | West Harrison | New York 10604

www.renaissancwestchester.com



**Friday Night “Meet & Greet” Reception
9/30/2016**

Display

Hudson Valley Cheese Display

variety of cheeses from the Hudson Valley, accompanied by dried fruits and French baguettes

Fresh Cut Vegetable Crudités

baby carrots, celery battonettes, spears of asparagus, florets of broccoli and cauliflower, black and green olives with a choice of caramelized onion and ranch dipping sauce or lemon dill yogurt

Slider Station

(Served with Homemade Black Pepper and Sea Salt Chips)

Angus Beef Slider

Chicken Cutlet Milanese Slider

Accompanied with appropriate condiments

Salad

Caesar Salad

Served with red and yellow grape tomatoes and parmesan “crackling”

Italian Station

Served with Assorted Breads

Margarita Pizza

Mini Italian Meatballs

Farfalle with Eggplant, Teardrop Tomatoes, Roasted Garlic and Basil in a Spicy Marinara
and

Tricolor Fusilli with Pesto and Pine Nuts
Ziti with Assorted Vegetables in Garlic and Olive Oil

**Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas, *Soft Drinks**

Beverage Services

CASH BAR



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Saturday Night Dinner 10/1/2016

Reception

During reception, servers will pass assortment of hot and cold hors d'oeuvres.

(Hot)

Beef Tenderloin

poached in olive oil with béarnaise sauce

Vietnamese Spring Roll

vegetables and glass noodles with sweet chili sauce

Beef Satay

seasoned beef skewer with soy ginger dipping sauce

(Cold)

Tomato, Mozzarella Skewer

teardrop tomato alternated with buffalo mozzarella

Salmon Duet

smoked salmon and fresh salmon with lemon juice, sour cream and fresh herbs

Shrimp Cocktail

large shrimp with spicy cocktail sauce

Plated Dinner

Salad

Greek Salad with Bibb Lettuce, Watercress, and Arugula with Diced Tomato, Cucumber and Feta Cheese in an Herb Vinaigrette



Dinner Rolls & Butter

Dinner Entrees

Grilled Salmon over a Chive Potato Cake, Micro Vegetables in a Beurre Blanc Reduction

Or

Sirloin Cap Steak, Roasted Rosemary Potatoes with Broccolini in a Merlot Sauce garnished with Crispy Onion Strings |
Vegetarian Substitutes available on request

Dessert

Chocolate Mousse served in a Dark Chocolate Shell
Garnished with Berries and Raspberry Coulis

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas & Assorted Soft Drinks

Beverage Services

CASH BAR



Sunday Renaissance Grand Breakfast Buffet 10/2/2016

Juices

Orange, Grapefruit, Tomato and Cranberry Juices

*Market Style Sliced Fresh Fruits of the Season
Assorted Flavored Yogurts, House-made Granola, Berries and Brown Sugar*

Hot Buffet Items to include:

*Scrambled Eggs
Pepper Bacon and Breakfast Sausage
Breakfast Potatoes*

*Belgium Waffles with Mapleland Farms Maple Syrup and Assorted
Toppings*

Omelet Station (Cooked to Order by Attendant)*

*Assorted Breakfast Breads, Muffin Tops and Mini Bagels, Plain and Scallion
Cream Cheese, Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas and Milk*

