

The Country Club Menu 2010

Your Guests will be greeted upon their arrival by our white gloved attendants offering servings of Spumante champagne with fresh strawberries and a vast selection of mixed drinks



VALET PARKING

COAT CHECK

FRESH FLOWERS ON COCKTAIL TABLES

ONE SERVER PER TABLE/WHITE GLOVE SERVICE

PRIVATE BRIDAL SUITE FOR DRESSING

PRIVATE ROOM FOR BRIDAL PARTY COCKTAIL HOUR

CHOICE OF FLOOR LENGTH LINENS

ELEGANT CHAIR COVERS

SEATING CARDS

DIRECTIONAL MAPS

MATRON SERVICES

PIN SPOT LIGHTING FOR TABLE CENTERPIECES

SILK FLOWERS AND CANDLEABRA CENTERPIECES

BABY GRAND PIANO

HOTEL ACCOMMODATIONS

CUSTOM DESIGNED WEDDING CAKE

Hors D'oeuvres



Selection offered butler style with white glove service

Filet Mignon Canape's
Pinwheels of spinach wrapped in flaky dough
Tempura of coconut chicken with sweet plum sauce
Cocktail franks in puffed pastry
Manchurian egg rolls – crisp plump, and delicious
Potato Rosti crowned with chunky applesauce
Stuffed mushroom caps with artichokes and red peppers
Tomato Crostini- a blend of ripe tomato, fresh cilantro, oil and garlic on a baguette
Vegetable Tempura – very light and crisp, served with teriyaki sauce
Dim Sum bundles: mixture of shrimp and vegetables
Pepper jerked seared tuna on toasted rounds
Smoked Salmon Roulade
Sesame Chicken wrapped in Pea Pods
Baked fresh raspberry brie in puffed pastry
Sea Scallops wrapped in Bacon

Elaborate Cold Food Presentation

Fresh Fruit Display

Star Fruit, Kiwi, Seedless Red Grapes, Cantaloupe, Honeydew, Watermelon, Driscoll Strawberries, Blackberries, Blueberries, and Sweet Orange Segments



Imported & Domestic Cheese Display

Swiss, Brie, Blue, Cheddar, Gruyere, and Pepper Jack Cheeses, served with Water Crackers

Crudités Display

Broccoli and Cauliflower Florets, Radishes, Celery, Baby Cherry Tomatoes, and Black and Green Olives



Bruschetta Display

Blend of Chopped Ripe Plum Tomatoes, Fresh Cilantro, Imported Olive Oil and Fresh Garlic Served on Toasted Italian Bread

Cold Antipasto Display

Mortadella, Imported Prosciutto, Sopressata, Genoa, Marinated Olives, Provolone, Mozzarella, Roasted Peppers, Jardinière and Pepperoncini.



Hot Captain Stations

Prepared to your guest's order

Meat Carvings



Your Choice of Two Carved Meats: Roast Tenderloin Pork, Glazed Corned Beef, Sugar Cured Smoked Ham, or Roasted Pennsylvania Young Turkey Breast.

All served with Soft Cocktail Breads and Garnished with Deli Mustards, Pickles, Assorted Sours and Cranberry Sauce.



Pasta

Al Dente Penne Pasta Served with Three Sauces, Pink Vodka, Marinara, and Putanesca with Herbed Crust Focaccia Bread, Parmesan Cheese, and Crushed Red Pepper

Italian Hot/Sweet Sausage & Broccoli Rabe

Fresh Steamed Andy Boy Broccoli Rabe, Sautéed with Fresh Garlic and Oil, with Hot and Sweet Italian Sausage



Shrimp Seafood Scampi

Shrimp and Scallops Sautéed in a Garlic Lemon Butter and Wine Sauce

Mashed Potato Station

a Magnificent display of martini glasses adorned to be filled with homemade roasted garlic potatoes then an assortment of delectable toppings including frizzled onions, creamed spinach, ratatouille, wild mushroom gravy awaits your creation.



Hot Chafing Display

(Choice of Four selections)



- *Beef tenderloins sautéed with onions, mushrooms, crushed black and green peppercorns in a merlot wine sauce.*
- *Sesame Breast of Chicken with honey Thai ginger*
- *Eggplant Rollatini – Eggplant rolled with roasted plum tomato sauce and Romano cheese.*
- *Corn Meal coated calamari tenderly cooked to perfection, with homemade marinara sauce.*
- *Swedish Meatballs – Freshly ground beef and chicken tossed with spices, then baked and topped with a sherry cream sauce and a touch of nutmeg.*
- *Stuffed Cabbage – cabbages leaves stuffed with a blend of beef, rice, and spices and then topped with a sweet and sour sauce.*

Dinner Selections

As Your Guests Are Seated, Chilled Spumante Champagne will be served in preparation of the Toast.

Appetizers (Choice of One)

- Chilled seasonal array of fresh fruits and berries served with traditional raspberry sauce.
- Golden brown crepe filled with julienne of fresh vegetables served with béchamel sauce, and garnished with pimento and parsley confetti.
- New wave bow tie pasta, crowned with a julienne of smoked Prosciutto, green onion and sliced black olives, dressed in light tomato vinaigrette.



Salad Course (Choice of One)

Gourmet Salad: Bouquet ere of mixed Mesclun salad wrapped with English cucumber accompanied by confetti of tri-colored peppers and garnished with roasted pigeonli nuts raspberry vinaigrette dressing and garlic toast.

Classic Caesar Salad: Served with homemade croutons and specialty dressing.

Spinach Mango Salad: A mix of water grown spinach with candied pecans, balsamic and Virgin olive oil.

OR

Duet/Appetizer (Choice of One)

French Farm House Salad: Rich-earthy flavors of roasted garlic cloves, towers of chicken Yamaguichi, served on a bed of zesty Wasabi sauce, herbed croutons and toasted walnuts tossed with frisee and Dijon vinaigrette.

Fresh Mozzarella and Tomatoes: Slices of Fresh Mozzarella and Ripe Plumb tomatoes served with Prosciutto, Bermuda Onions, and Julienne Sun dried tomato topped with Balsamic Vinaigrette Dressing.

Signature Salad: Elaborate Salad of Mescaline Mix wrapped with English cucumber and grilled Julienne of Portabella mushroom and drizzled with light dijonnaise herb dressing topped with crisp pan seared shrimp

An Assortment of Freshly baked dinner rolls accompanied by rosettes of butter will be French served to your guests along with table service of cocktails and specialty wines.

Main Entrée Choices

(SELECT FOUR, one from each category)

Beef

Delicious cuts of beef cooked to your guests' preference

- **Roast prime rib of beef**, with Aujus
- **Chateaubriand** Well-aged, sliced with your choice of Bénaise or a Porcini Mushroom Demi-glaze
- **Rib steak** Arizona-style grilled and topped with sautéed onions

Poultry

- **Capon Atrium**: Breast of free-range chicken stuffed with wild rice topped with mushroom sauce
- **Chicken Milanese Sauce Fresco**: Lightly breaded chicken cutlets served with a fresh sundried tomato pesto sauce
- **Chicken Francaise or Marsala**: Boneless breast of chicken sautéed and topped with the classic sauce of your choice.
- **Chicken Savoy**: Boneless Breast of chicken sautéed with Balsamic reduction garnished with tri-colored peppers and portabella mushrooms
- **Capon Wellington**: Succulent chicken steamed in its own juices, inside the puffed pastry dough with mushroom pate'

Fish

- **Tilapia**: broiled herb encrusted tilapia served with wild rice
- **Seared Norwegian Salmon Filet**: Seared on a hot grill then baked to perfection and topped with a creamy dill sauce.
- **Broiled Filet of Sole**: stuffed with a mixture of spinach, roasted garlic, and herbs

Vegetarian/Vegan

- **Traditional Vegetable Lasagna**: Lasagna with fresh sautéed vegetables and Ricotta cheese layered between fresh pasta and topped with mozzarella cheese and marinara sauce



All entrees are accompanied with a selection of seasonal fresh vegetables and potato or rice.

Wedding Cake

Your Custom-Designed Wedding Cake will be elegantly presented with your choice of one of the following desserts:

Dessert

An Individual Customized plate Orchestrated and presented to each guest.

(Choice of One)



Berry Tart



Chocolate Soufflé

- **Mousse de Chocolate Crepe Au Cognac** – A divinely-dramatic presentation of chocolate-mousse filled crepe and frosted with creamy whipped chocolate ganache
- **Tiramisu** – Lady Fingers moistened with Espresso coffee and dusted with Cocoa Powder
- **Raspberry Mound** – Frosted raspberries on top of the chocolate mousse with chocolate cake.
- **Passion Mousse** – Tangy tropical passion fruit mousse between layers of vanilla cake
- **Chocolate Soufflé** – Rich chocolate cake with luscious molten chocolate center
- **Lemon Chiffon** – Moist Sponge cake with a tangy lemon mousse and fresh whipped cream.
- **Berry Tart** – Short crust pastry tart shell and vanilla cake topped with creamy whipped cream and mix of berries
- **Cherries Jubilee** – Bing cherries in red wine with cherry herring, served over ice cream and topped with whipped cream.



COFFEE and TEA SERVICE

To Compliment this Happy Event