



Wedding Menus

2019



Policies

Guaranteed Guest Count and Menu Selection: Final menu items and all related arrangements must be selected 2 weeks prior to the event. The Guaranteed Guest Count must be confirmed 72 hours prior to event. Charges will be assessed based on the Guaranteed Guest Count, if there are more attendees; additional charges will be assessed at the conclusion of the event

Payments: The final balance will be due at the conclusion of the event. Any payment by credit or debit card is subject to an additional 3% convenience fee.

Service Charges and Sales Tax: A service charge (20%) and sales tax (7.25%) will be applied to all items in accordance with State Laws. The service charge is a non-voluntary charge.

Any group that is Tax Exempt must have a copy of its exempt status attached to the contract when turned in for reserving the club.

Proper Conduct and Property Damages: The 'Event Coordinator' is responsible and liable for any damages done by any of their guests the day of the event and will be reflected on the final bill. Clubhouse not responsible for any items left after event.

Dress Code (if Applicable): Country club casual is required at all times while on the property, which consists of: collared shirts for gentlemen and no denim allowed.

Food & Beverage Service: All food and beverage must be purchased and consumed on the premises during the event. No food or beverage may be brought onto the property with the exception of dessert items including cakes, cookies, candy, and chocolate fountains. Health Department guidelines stipulate that no food or beverage may be taken off the premises at the conclusion of event. Pricing of food and menu selections are subject to change. Staff also reserves the right to close any/all bar services at any time during events due to behavior and actions of guests. Food package options are available and must meet the minimum package requirements. Please see available catering menu.

Management: The club has the right to make all decisions regarding cancellation or rescheduling due to Weather / Flooding conditions. If the event is canceled the day of the event, we will assist you in securing another facility to hold your event, if possible.



Build Your Own Buffet

All Buffets Include Warm Rolls, Butter, Choice of Two Dressings, Freshly Brewed Regular and Decaffeinated Coffee, Lemonade, and Iced Tea

<i>One Entrée, Two Sides, and a Salad</i>	<i>\$22</i>
<i>Two Entrée, Two Sides and a Salad</i>	<i>\$24</i>
<i>Three Entrée, Two Sides and a Salad</i>	<i>\$26</i>
<i>Additional Side or Salad</i>	<i>\$3</i>

Beef Entrée's

Sliced London Broil with Red Wine Mushroom Brown Sauce

Sliced Flank Steak with Argentinean Chimichurri Sauce

Homestyle Meatloaf with Brown Sauce

Carved Prime Rib with Cabernet Sauvignon Au Jus and Horseradish Sauce

****Additional \$4****

Carved Beef Tenderloin "Filet Mignon" with Cracked Black Pepper Cream Sauce

****Additional \$10****

Chicken Entrée's

Pan Fried Chicken Marsala with Mushroom and Red Peppers

Bruschetta Grilled Chicken with Tomato, Mozzarella, and Basil with Balsamic Glaze

Roasted Herbed Chicken with Natural Gravy

Grilled Chicken Breast with Lemon Pepper Broth

Blackened Grilled Chicken with Pineapple Salsa

Breaded Chicken Parmesan with House Marinara



Build Your Own Buffet **(Continued)**

Pork Entrée's

Sliced Roasted Pork Loin with Pecan Bacon BBQ Sauce

Sliced Baked Pork Loin with Whole Grain Mustard Cream Sauce

Hickory Smoked Pulled Pork with Sweet Baby Ray's BBQ Sauce

Grilled Marinated Pork Cutlet's with Hunter's Sauce with Mushrooms and Tomatoes

Fish Entrée's

Baked Cod with Jalapeno Tomato Relish

Blackened Tilapia with Cajun Sauce Remoulade

Pan Seared Tilapia with Lobster Cream Sauce

Grilled Salmon with Béarnaise Sauce

Baked Salmon with Lemon and Herbs

Pasta Entrée's

Fettuccini Alfredo with Sliced Grilled Chicken and Broccoli

Pasta Primavera with Penne, Sautéed Mushrooms, Grape Tomatoes, Red Onion Red Pepper, and Spinach with Parmesan Cheese

Cajun Linguini with Spicy Tomato Sauce, Grilled Shrimp, and Parmesan Cheese

Linguini with White Clam Sauce

Spaghetti with Marinara and Meatballs



Build Your Own Buffet **(Continued)**

Sides

***Green Beans with Bacon and
Caramelized Onions***

Roasted Broccoli with Herbs

Steamed Broccoli

Buttered Corn with Red Onion

Creamed Spinach

Glazed Carrots with Parsley

Zucchini Medley

***Three Cheese Macaroni and
Cheese***

Baked Beans

Wild Rice

Baked Potatoes

Mashed Potatoes

Yukon Mash with Roasted Garlic

Italian Roasted Red Skin Potatoes

Salads

Garden Salad

Caesar Salad

Fairway Salad

***Tomato and Cucumber Spinach
Salad***

Broccoli Salad *Add \$1*

Greek Salad

Black Bean and Corn Salad

Apple Cider Coleslaw

Red Skin Potato Salad

Italian Pasta Salad

Choice of Dressing

***Ranch, Italian, French, Balsamic, Bleu Cheese, 1000 Islands, Honey Mustard,
Sweet and Sour, and Caesar***



Displays and Specialties

Fresh Vegetable Crudité's

Bite Sized Pieces of Colorful Bell Peppers, Carrot, Celery, Broccoli, Cauliflower, Cherry Tomatoes, and Other Seasonal Vegetables. Served with Ranch Dipping Sauce

4/per

Seasonal Fruit Display

Seasonal Fruit, Melons, and Berries in a Colorful Display with Honey Yogurt Dipping Sauce

4/per

Imported & Domestic Cheese Display

Served with an Assortment of Crackers and Hot Mustard Dipping Sauce

4/per

Italian Antipasti Display

Marinated Artichokes, Fresh Mozzarella, Assorted Olives, Thinly Sliced Cured Meats, Crostini's, Roasted Herbed Broccoli, and Roasted Red Peppers

6/per

Spinach Artichoke Dip

Hot House-Made Dip Featuring Marinated Artichokes, Fresh Baby Spinach, and Parmesan Cheese. Served with House Fried Flour Tortilla Chips

3/per

Hummus and Pita Bread

House Made Hummus with Roasted Garlic, Sea Salt and Olive Oil Baked Pita Chips

45/per

Baked Whole Brie en Croute

Imported Brie Wrapped and Baked in Puff Pastry. Served with Entertainment Crackers

\$75 Serves 25



Hors D'oeuvres Selections

Priced Per 50 Pieces

Assorted Cold Hors D'oeuvres

<i>Deviled Eggs</i>	65
<i>MCC Sugar Bacon</i>	75
<i>Asparagus Wrapped in Prosciutto</i>	125
<i>Shrimp Cocktail</i>	150
<i>Shrimp Salad on Belgian Endive</i>	150
<i>Smoked Salmon Bites on Rye</i>	125
<i>Hummus with Toasted Pita Chips</i>	60
<i>BLT Canapes with Pesto Mayo</i>	90
<i>Assorted Bruschetta on Crostini's</i>	80

Assorted Hot Hors D'oeuvres

<i>Mushrooms Stuffed with Three Cheeses</i>	90
<i>Mushrooms Stuffed with Italian Sausage</i>	100
<i>Water chestnuts Wrapped in Bacon</i>	125
<i>Chicken Sate with Peanut Sauce</i>	100
<i>Petite Crab Cakes with Cajun Remoulade Sauce</i>	150
<i>Spanakopita</i>	90
<i>Chicken Wings with Buffalo Sauce</i>	150
<i>Asian Pot Stickers with Dipping Sauce</i>	100
<i>Swedish or BBQ Meatballs</i>	75
<i>Jalapeno Poppers</i>	90
<i>Breaded Cheese Sticks with Marinara</i>	80
<i>Beef Teriyaki Skewers</i>	110

Dry Snacks

<i>Tortilla Chips with Salsa</i>	20 per Basket
<i>House Chips with Dip</i>	20 per Basket
<i>Pretzels with Hot Mustard Sauce</i>	20 per Basket

All Food and Beverage is Subject to a 20% Service Charge Plus Local Sales Tax
Your Final Guest Count is Required 72 Hours Before Your Event