

The Perfect Wedding Reception

Enjoy an Open Bar Throughout Your Event as Well As
A Champagne Toast to The Bride & Groom
A One Hour Hors D'oeuvres & Cocktail Reception
And Your Choice of a Plated Meal or Elegant Buffet

One Hour Cocktail Reception

(Includes a Complimentary Vegetable Crudité and Fruit & Cheese Platter)

The Emerald Selection

(Choose Five)

Assorted Petite Finger Sandwiches
Spinach & Feta Cheese in Phyllo
Sweet Italian Sausage Stuffed Mushrooms
Swedish Meatballs
Bruschetta with Fresh Mozzarella on Garlic Crostini
Penne Pasta in Vodka Cream Sauce
Melon wrapped in Prosciutto
Cocktail Franks with Spicy Mustard
Sesame Chicken
Breaded Hot & Spicy Ravioli
Asparagus Wrapped with Phyllo Pastry
Antipasto Skewers

OR

Diamond Selection

(Choose Four from Diamond or Emerald Selections)

Scallops wrapped in Bacon
Clams Casino
Sliced Filet Mignon w/ Horseradish Cream on Garlic Toast
Mini Crab Cakes
Mussels Marinara
Marinated Beef Skewers
Smoked Salmon Display with Cucumber Salad
Tortellini Alfredo
Chicken Skewers with Grilled Pineapples
Beef or Chicken Teriyaki Sate
Jumbo Shrimp Cocktail

THE MAIN EVENT

Choose:

The Formal Sit-Down Wedding Service or Wedding Buffet

The Formal Sit-Down Wedding Service

\$130 per person

(For ordering purposes and to ensure we can provide the best experience for your guests please ask your guests on their invitations to indicate their entrée selection there is a \$5 per person charge if the club doesn't receive entrée selections 10 days before your event)

Appetizers:

(Choose one)

Chilled Melon Wrapped in Prosciutto Drizzled with Balsamic Syrup
Maryland Style Petite Crab Cake with a Roasted Red Pepper Aioli Sauce
Penne Pasta Primavera or Pink Vodka Sauce with Shaved Asiago
Grilled Eggplant with Roasted Tomato & Chevre Cheese
Portobello Mushroom with Pesto Sautéed Spinach and Melted Mozzarella
Fresh Mozzarella & Tomato with Basil Pesto Micro Greens & Balsamic Syrup

Salads:

(Choose One)

Caesar Salad with Roasted Red Peppers, Croutons & Shaved Asiago
Spinach Salad with Warm Bacon Bits, Mandarin Oranges & Vinaigrette Dressing
Fresh Hudson Valley Garden Salad with House Dressing
Iceberg Wedge with House Ranch, Crumbled Bacon, Tomatoes & Pickled Carrots

Entrée Option One (Choose One from Each)

Chicken

Chicken Francaise, Picatta or Marsala
Grilled Chicken with Lemon & Herb, or Dijon Mustard Sauce
Mediterranean Stuffed Breast of Chicken

Beef

Grilled 8oz Center Cut Sirloin Topped with Red Pepper Relish
Roasted Prime Rib with Horseradish Sauce
6oz Filet Mignon with a Chive Butter Compote and Onion Straws

Seafood

Seafood Stuffed Sole
Baked Salmon with a Dill Sauce
Broiled Halibut with a Citrus Buerre Blanc

The Grand Finale

Custom Design Wedding Cake
Freshly Brewed Coffee and Tea

The Wedding Buffet

\$120 per person

Cold Station:

(Choose Three)

Fresh Fruit Display
Tomato & Fresh Mozzarella Salad
Antipasto Platter
Mediterranean Pasta Salad
Pasta Primavera Salad
Marinated Mushrooms & Artichokes
Tri Colored Tortellini with Chicken in Pesto Sauce

Chef's Carving Board:

(Choose One)

Roasted Turkey Breast with House-Made Cranberry Sauce
Dry Rubbed Roasted Pork loin with Pineapple Chutney
Prime Rib of Beef Au Jus

Hot Chafing Dishes

(Choose One from Each)

Meat

Marinated London Broil
Roast Loin of Pork with Grilled Pineapples
Veal Marsala
Grilled Center Cut Sirloin Steaks with Red Pepper Relish

Poultry

Mediterranean Stuffed Chicken Breast
Chicken Marsala or Francaise
Sautéed Chicken Breast Topped with Mushrooms and Spinach Cream Sauce

Seafood

Crab Stuffed Flounder with Red Pepper Béchamel
Shrimp or Scallop Scampi over pasta
Grilled Salmon with Dill sauce

Pasta

Pasta Primavera /Tortellini Alfredo/Penne Ala Vodka
Rotini Basil Pesto with Sun-dried Tomatoes
Penne Pasta with Spinach, Sun-dried Tomato, Garlic Chips and Olive Oil

Chef's Selection of Starch and Seasonal Vegetable Includes

**Garden Salad Fresh Baked Dinner Rolls
Custom Design Wedding Cake
Freshly Brewed Coffee and Tea**

Wedding Bar Service Includes

**Five Hours of Open Bar Serving Call and Premium Brands
(Cognacs, Cordials & Liqueurs Not Included) ~ \$2.00 add'l per person)**

**Red, White and Blush House Wines
Domestic & Import Draft & Bottled Beers
Sparkling Waters and Soda
Fresh Fruit Juices
Coffee & Tea**

**All food & beverage is subject to 8.125% state sales tax & 20% service charge
Prices subject to change**