

# *Country Club Wedding Package*

## *Cocktail Hour*

*Five-Hour Open Bar Serving Unlimited Premium Cocktails  
Domestic & Imported Beers  
Assorted Wines  
Soft Drinks*

*Fluted Glass of Champagne garnished with a Strawberry upon Arrival*

## *Cold Displays*

*Garden Fresh Vegetable Crudités  
Assorted International Cheeses*

## *Butler Passed Hors D' Oeuvres*

*(Choice of Ten)*

<i>Potstickers</i>	<i>Beef Tenderloin on Focaccia Crisps</i>
<i>Cocktail Franks in a Blanket</i>	<i>Jumbo Shrimp Shooters</i>
<i>Coconut Fried Shrimp</i>	<i>Baked Brie with Raspberry in Phyllo</i>
<i>Potato Pancakes</i>	<i>Bacon Wrapped Sea Scallops</i>
<i>Vegetable Egg Rolls</i>	<i>Mini Potato Knishes</i>
<i>Chicken &amp; Vegetable Skewer</i>	<i>Mini Quiches</i>
<i>Mini Crab Cakes</i>	<i>Portabella Parmesan</i>
<i>Seafood Stuffed Mushrooms</i>	<i>Asparagus Risotto Ball</i>

## *Uniformed Chef Station*

*(Choice of Two)*

### *Carving Station:*

*(Choice of One)*

*Roast Turkey with Gravy  
Virginia Baked Ham with Mustard Sauce*

### *Slider Station:*

*Miniature Hamburgers & Cheeseburgers  
Served on Silver Dollar Buns  
Assorted Accompaniments including  
Lettuce, Tomato, Fresh Onion, &  
Condiments*

### *Smashed Potato Martini Bar:*

*Smashed Potatoes set in Martini  
Glasses with the Following Toppings  
to choose from:*

*Sour Cream & Chives, Bacon Bits,  
Shredded Cheese,  
Mississippi Mop Sauce & Fried  
Cippolini Onions*

### *Fajita Station:*

*Sautéed Beef & Chicken  
Hand Rolled Flour Tortillas  
Homemade Salsa  
Guacamole & Sour Cream*

## *From The Chafing Dish*

*(Choice of Three)*

*Sesame Chicken*

*Beef Stir Fry*

*Tri-Colored Tortellini Alfredo*

*Stuffed Shells Parmigiana*

*Cavatelli with Broccoli*

*Eggplant Rollatini*

*Swedish Meatballs*

*Sausage & Peppers*

# *Dinner*

*Champagne Toast*

## *Appetizers* (Choice of One)

*Ravioli with Pomodoro Sauce*

*Fresh Mozzarella, Vine Ripened Tomatoes  
& Fresh Basil drizzled with Balsamic  
Vinaigrette & Extra Virgin Olive Oil*

## *Salad* (Choice of One)

*Traditional Caesar Salad with  
Pecorino Romano Cheese*

*House Field Greens*

*Wine Service with Entrées*

*Entrées*

*(Choice of Three with Exact Counts)*

*All Entrées Include Seasonal Fresh Vegetables & Freshly Baked Dinner Rolls*

*Filet Mignon Medallion with Twice Baked Potato*

*Chicken Gabriella with Prosciutto & Fresh Mozzarella  
served with Garlic Mashed Potatoes*

*Sea Bass with Sesame Ginger Teriyaki Sauce  
Served with Multi-Grain Rice Pilaf*

*Penne Pasta Tossed with Shrimp, Scallops,  
Roasted Vegetables & Sundried Tomatoes  
(Complete)*

*Chicken Florentine with Multi-Grain Rice Pilaf*

*Lobster Tail & Filet Mignon with Multi-Grain Rice Pilaf  
(Market Price)*

*Dessert*

*Freshly Baked Wedding Cake*

*Dessert Tray of Mini Pastries & Italian Cookies at Each Table*

*Fresh Brewed Coffee, Decaffeinated Coffee & Tea*

***\$99.00 per Person***

*All Wedding Package Prices are Inclusive of Service Charge and Sales Tax*

# *Your Moment... Our Venue*



## PACKAGES FEATURE:

PERSONAL WEDDING COORDINATOR  
CHOICE OF TIERED WEDDING CAKE  
PRIVATE BRIDAL SUITE  
FRESH FLORAL CENTERPIECES  
CHAIR COVERS WITH CHOICE OF BOW COLOR  
CHOICE OF NAPKIN AND LINEN COLOR  
FLOOR LENGTH IVORY UNDERLAY  
ICE SCULPTURE FOR COCKTAIL HOUR  
PLACE CARDS  
DIRECTION CARDS  
COAT SERVICE (SEASONAL)  
VALET PARKING

