Reception

Congratulations on your *Engagement!*

Thank you for considering

Manufacturers' Golf and Country Club

for your celebration.

The following information is designed to assist in menu planning and selection, while allowing the freedom to create an affair as unique as you.

Our Five Hour Reception Includes:

Minimum of 100 Guests on Saturdays April – December

- ◊ Valet Parking
- ◊ Coat Check
- ◊ Five Hour Premium Bar
- ◊ Two Stationary Hors d 'Oeuvres
- ◊ Six Butlered Hors d 'Oeuvres
- ◊ Champagne Toast
- ◊ Wine Pour with First Course and Entrées
- ◊ Choice of Two Entrées*

  **Third entrée choice is an additional $10*
- ◊ Three Course Dinner
- ◊ Wedding Cake displayed on a Silver Cake Stand
- ◊ Custom Dinner Menus and Signage
- ◊ Floral Centerpieces and Votives
- ◊ Standard Linens
- ◊ Good-Bye Package
- ◊ Private Wedding Suite
- ◊ Wedding Coordinator
- ◊ Reception Room Up-lighting

Items in grey boxes are included in the wedding package.

Cocktail Hour Butlered Hors d 'Oeuvres

Please select six of the following:

Hot Selections

Crisp Vegetable or Duck Spring Rolls

Coconut Lobster Tails

Philly Cheesesteak Spring Rolls

Buffalo Chicken Spring Rolls

Miniature Beef Wellingtons

All Beef Cocktail Franks in Puff Pastry

Coney Island Franks in Puff Pastry

Spinach & Cheese Spanakopita

Stuffed Mushrooms, Cheddar
& Sweet Sausage

Sea Scallops wrapped in Smoked Bacon

Chicken, Corn & Black Bean Quesadillas

Miniature Assorted Quiches

Artichoke & Goat Cheese Bites

Coconut Chicken Fingers

Pecan Chicken Fingers

Miniature Chicken Cordon Bleu Bites

Asparagus & Gruyere Quiche

Asian Short Rib Pot Pie

Tomato Bisque in Mini Brioche Bread Bowl

Cheddar Cheese Puff

Cocktail Hour Butlered Hors d 'Oeuvres

Continued

Hot Selections Cont'd.

Roasted Vegetable Cobbler

Spinach, Pepperoni & Asiago Cheese Tart

Black Bean & Cheddar Spring Rolls

Roasted Root Vegetable Kabob

Chipotle Shrimp Empanadas

Fried Polenta with Tomato Cruda

Macaroni & Cheese with Ham Poppers

Miniature Monte Cristo

Pork or Vegetable Potstickers
(steamed or fried)

Cold Selections

Smoked Salmon & Boursin Pinwheels

Tomato Bruschetta

California Roll *(butlered only)*

Grilled Asparagus wrapped in Prosciutto

Curry Spiced Vegetable Kabobs

Smoked Salmon Mousse in Cucumber Cup

Thai Curry Chicken Salad
in a Wonton Cup

Fresh Mozzarella, Spinach &
Roasted Pepper Roulade, Pesto, Crostini

Cocktail Hour Butlered Hors d 'Oeuvres

Continued

Kosher Selections

Available upon request

Gluten Free Selections

Green Chili Arepas

Mini Stuffed Potato Skins
with White Truffle Oil

Potato Vegetable Tikki

Peach BBQ Brisket wrapped in Pork Belly

Shrimp wrapped with Apple Wood Bacon
with Horseradish Sauce

Grilled Thai Chicken Satay
with Peanut Dipping Sauce

Chicken Tikki Masala Kabob

Moroccan Lamb, Fig & Apricot Kabob

Additional Hors d'Oeuvres Selections

Lump Crab Cakes
with Sweet Tomato Relish
$15

Grilled Lamb Chops
$17

Jumbo Shrimp Cocktail
$21

Beef Carpaccio
on Toasted Crostini with Asiago Shavings & Arugula
$15

Ahi Tuna Tar-Tar
in a Crisp Wonton Cracker with Tobiko
$14

Stationary Displays

Classic Crudités & Cheese

Domestic and Imported Cheese with Crackers,
Gourmet Mustard, Crisp Vegetable Crudités with
Marinated Olives and Savory Dipping Sauces
Cheese Fondue: Baguette Bread, Pretzels
& Hand Made Tortilla Chips

Premium Cheese Upgrade

A hand selected variety of premium cheese to include
Triple Cream Brie, Roquefort, Stilton with Apricot,
Aged English Cheddar, Goat Cheese with herbs, Pierre Robert,
Spanish Manchego & Irish Derby with Sage presented with
Toasted Baguette, House Made Chutneys, Seasonal Berries,
Candied Walnuts and Artisan Mustards
$10

Grilled Vegetables

Seasonal Soy & Ginger Marinated Vegetables finished with
Olive Oil, Garlic and Balsamic Syrup
$8

Caprese Tray

Vine Ripe Tomato, Fresh Mozzarella, Roasted Peppers and
Grilled Eggplant displayed with Extra Virgin Olive Oil,
Focaccia Crostini, Baby Arugula, Sweet Basil and Pesto
$10

Mediterranean

Classic Chick Pea Hummus and Roasted Eggplant Tapenade on Grilled Pita, Stuffed Grape Leaves with Steamed Rice and Mint Bowls of Cured, Marinated Olives, Spanikopita with Spinach and Feta Cheese, Artichoke and Cherry Tomato Salad with Feta Cheese
$10

Tempura Vegetables

Crisp Garden Fresh Vegetables dipped in Tempura Batter served with Sesame-Ginger Dipping Sauce, Sweet Chili Sauce, Soy Sauce and Pea Sprouts
$8

Antipasto

Toasted Bruschetta with Tomato, Black Olive and Garlic Salsa

Fantasia Salad with layers of Grilled Eggplant, Roasted Peppers and Fresh Mozzarella drizzled with Olive Oil and Balsamic Vinegar

Fire Roasted Peppers with Fresh Baked Italian Bread, Italian Meats and Dried Salami displayed with Sharp Cheese and Olives
$15

Asian Pacific Rim

Hand rolled sushi display with California Rolls, Vegetable Rolls, Smoked Salmon Rolls and Spicy Tuna Rolls with Pickled Ginger, Wasabi and Soy Wakami Salad, Sesame Seaweed Salad, Seared Ahi Tuna display sliced thin with Wonton Crackers and Sweet Chili Sauce, Chilled Soba Noodle Salad with Soy, Ginger, Scallion and Roasted Peanut Dressing
$20

French Fries

Crisp Fries and zesty Seasoned Curly Fries with Classic Cheese Wiz, Gorgonzola Cream, Gravy, Beef or Chicken Chili, Malt Vinegar, Old Bay, Scallion, sliced Hot Peppers, Ketchup, Garlic Aioli and Parmesan Cheese

$9

Southwestern

Baskets of crisp Tortilla Chips with Salsa and Guacamole, Chili-spiced Grilled Vegetable Trays, Pepper Jack Quesadillas with Tomato Ranch Dip, Grilled Tequila Chicken Skewers with Roasted Corn and Black Bean Salad

$11

Caviar

Domestic Sturgeon Caviar, Hand Made Buckwheat Blinis, Chopped Egg, Sweet Red Onion and Sour Cream

Market Price

Add an Elegant Ice Sculpture to your Display for $450.00

Seafood Raw Bar

A Selection of Hand-Picked Oysters, Chilled Jumbo Shrimp, Clams on the Half Shell and Crab Claws with traditional Cocktail and Tartar sauces, Lemon and Mignonette

Includes Ice Sculpture

$5 Per Piece

Down the Shore

All Beef Hot Dogs,
zesty Crab Fries and Gravy Fries,
Miniature Cheese Pizzas,
Miniature Crab Cakes,
Salt Water Taffy and Rich Fudge

$13

Quesadilla

Pan fried Flour Tortillas filled with Cheddar, zesty Chicken and Slow Roasted Beef with a variety of traditional toppings: Sour Cream, Cilantro, Diced Tomato, Guacamole, Salsa, Salsa Verde, Sweet Red Onion

$8

Tapas Bar

A hand crafted selection of Spanish "Small Plate" Favorites:

Chili Garlic Shrimp, Andouille Sausage and Potato Croquettes, Mussels in a spicy Saffron Broth, Spinach, Roasted Pepper and Manchego stuffed Mushrooms, Spicy Veal Meatballs, Fresh Tomato and Basil Sauce

$18

Traditional Philly Favorites

Beef & Chicken Cheesesteaks,
Italian Roast Pork with Broccoli Rabe
and Sharp Cheese on mini rolls,
Miniature Soft Pretzels with sides of
Cheese Wiz, Sautéed Onions,
Italian Roasted Peppers and
Crisp French Fries

$14

Dim Sum & Noodle

Steamed Dim Sum Baskets with
Shrimp Sho Mai, Sweet Pork Buns,
Chicken-Lemongrass Wontons,
and Vegetable Dumplings

Also Enjoy:
Soba Noodle, Pad Thai with
thin Rice Noodles and Sweet Chili Sauce,
Thai Garlic Sauce, Soy and Sweet & Sour
Sauce with sides of shredded Chicken,
Baby Shrimp, Scallions, Crab,
Chopped Egg, Bean Sprouts,
Toasted Peanut Crumbs, Broccoli, Carrot,
Cabbage and Sweet Peppers

$18 - Chef Attended

Crostini Station

Tomato, Fresh Mozzarella &
Sweet Basil Cruda, Black Olive Tapenade,
Fresh Mango & Cucumber Salsa, selection
of Roasted Pickled Hot & Sweet Peppers
with sides of Pesto and
fresh grated Parmesan Cheese,
Toasted Italian Bread Crostini

$8

Action Stations

All Chef Attended stations require a minimum of 100 guests

Sautéed Crab Cakes

Seared Lump Crab Cakes with sides of Whole Grain Mustard Sauce, Lemon-Garlic Aioli, Tomato, Sweet Onion and Caper Relish, Traditional Cocktail Sauce, Creole Remoulade and Tartar Sauces

$18

Sliders

Miniature Kobe Beef, Crab Cakes and Fried Chicken Sliders served with Lettuce, Tomato, House Made Pickles, Sweet Onion and Cheese

$18

Sushi

Our master Sushi Chef will hand roll and slice each creation

Enjoy classic California Rolls, Spicy Tuna, Philly Rolls, Yellow Tail Snapper, Vegetable Rolls, Sweet Shrimp and BBQ Eel Rolls with sides of Soy, Pickled Ginger and Wasabi

$32

Action Stations

All Chef Attended stations require a minimum of 100 guests

Mashtini Station

Whipped Idaho Potatoes and Sweet Potato Mash elegantly presented with Shredded Cheddar, Smoked Bacon, Horseradish, Scallion, Roasted Chicken, Sautéed Onion, Sour Cream, Broccoli, Sautéed Peppers, Whipped Sweet Butter, Brown Sugar and Marshmallows

$9

Creamy Mac & Cheese

Classic Creamy Mac & Cheese "Made Your Way" with our Savory Toppings:

Smoked Bacon, Roasted Chicken, Virginia Ham, Fresh Tomato, Sautéed Onion, Roasted Peppers, Baby Shrimp, Mushrooms, Shredded Pepper Jack Cheese and Crumbled Blue Cheese

$13

Menu Enhancements

Hot Soups

Italian Wedding Soup

Wild Mushroom & Barley

Tuscany White Bean

Cream of Wild Mushroom

Roasted Sweet Pepper with Grilled Chicken

Minestrone

Clam Chowder – New England or Manhattan

Tomato & Smoked Bacon

Butternut Squash Bisque

Chicken & Sweet Corn Chowder

Sweet Potato & Roasted Jalapeno

Philadelphia Snapper Soup *(Add $4)*

Shrimp Bisque *(Add $4)*

$6

Chilled Soups

Chilled Gazpacho with Lime

Baby Carrot with Tarragon and Curry Sour Cream

Potato & Fresh Chive

Seasonal Melon & Fresh Berry

Cucumber, Lemon & Yogurt

Watermelon Gazpacho with Mint

$6

Salads

Please choose one salad from the selection below and pair it with your choice of dressing.

Mixed Greens
Tomato, Carrot, Red Onion, Black Olives

Tender Butter Lettuce
Mandarin Oranges, Dried Cherries, Toasted Walnuts, Goat Cheese

Mediterranean Salad
Roasted Tomato, Black Olives, Mixed Greens, Aged Ricotta

Baby Arugula
Grilled Eggplant, Roasted Red Peppers, Pine Nuts, Parmesan Cheese

Baby Spinach
Crumbled Bacon, Red Onion, Mushrooms, Cherry Tomato

Classic Caesar
Romaine Lettuce, Croutons, Garlic Dressing, Parmesan Cheese

Dressing Selections

Balsamic Vinaigrette
Italian Vinaigrette
Raspberry Vinaigrette
Creamy Ranch
French
Lemon & Roasted Garlic Vinegar
Cranberry Honey
Blue Cheese
Honey Mustard
Olive Oil & Red Wine
Creamy Italian
Russian

Salad Enhancements

Mandarin Oranges, Strawberries, Mixed Greens,
Candied Walnuts, Goat Cheese
Add $4

Balsamic Roasted Pear, Spiced Walnuts, Mixed Greens,
Crumbled Blue Cheese
Add $4

Caramelized Goat Cheese and Pecan Tartlet, Baby Arugula,
Sweet Red Onion, Tomato
Add $5

Tomato, Sliced Fresh Mozzarella, Fresh Basil, Baby Greens
Add $5

Shrimp Cocktail (4), Lemon, Traditional Cocktail Sauce
Add $17

Intermezzo

A Light Sorbet to Refresh your Palate
$4

Main Course

Entrées will be accompanied by two sides of your choice.
(see list following entrée selections)

Plated Poultry Entrées

Roasted Breast of Chicken
Stuffed with Spinach, Roasted Peppers and Mozzarella Cheese
in a Chunky Tomato Marinara Sauce

Sautéed Chicken Picatta
Lemon, Caper and Garlic Sauce

Classic Chicken Marsala
Domestic Mushrooms, Marsala Wine Sauce

Manufacturers' Signature Breast of Chicken
White Wine Horseradish Sauce

Pan Roasted Chicken Saltimbocca
Topped with Prosciutto, Spinach, Provolone, Roasted Garlic Jus

Pecan Breaded Chicken Breast
Dijon Dill Cream Sauce

Seared & Blackened Breast of Chicken
Gorgonzola Cream Sauce

Gourmet Poultry Entrées

Baked Chicken Wellington
Wrapped with Puff Pastry, Mushroom Duxelle, Red Wine Jus
Add $6

Chicken Oscar
Lump Crab, Asparagus, Hollandaise Sauce
Add $16

Plated Beef Entrées

Grilled 8 oz. Filet of Beef
Crisp or Candied (gluten free)
Onion Ribbons and Béarnaise Sauce

Pan Roasted 10 oz.
New York Strip Steak
Garlic and Herb Butter,
Batter-Dipped Onion Ring

Sliced Peppercorn Crusted
Tenderloin of Beef
Brandy Dijon Demi Glace

Lancaster County Beef Short Rib
Mushroom Bordelaise Sauce

Gourmet Beef Entrées

Pan Roasted 10 oz.
New York Strip Steak
Garlic and Herb Butter,
Sautéed Lump Crab
Add $18

Seared 8 oz. Filet of Beef,
Oscar Style
Lump Crab, Asparagus, Béarnaise Sauce
Add $18

Grilled 18 oz. T-Bone Steak
Red Wine Peppercorn Jus
Add $20

Plated Seafood Entrées

Grilled Salmon Filet
Lemon Dill Beurre Blanc

Grilled Tequila-Lime Marinated Swordfish
Fresh Mango Salsa

Tilapia Française
Lemon Caper Sauce

Baked Herb Spiced Salmon
Roasted Garlic and Tomato Cream

Sautéed Lump Crab Cakes
Roasted Tomato and
Pommery Mustard Sauce

Gourmet Seafood Entrées

Stuffed Atlantic Flounder Filet
Crab Imperial, Hollandaise Sauce
Add $12

Seafood Newburg
Shrimp, Scallops and Salmon
in a Crisp Filo Cup
Add $10

Stuffed Crab Imperial Shrimp
Lump Crab Imperial,
Fresh Basil Beurre Blanc
(5) - *Add $18*

Broiled 6 oz. Cold Water Lobster Tail
Drawn Butter and Lemon
Market Price

Chilean Sea Bass
White Wine Beurre Blanc
Market Price

Plated Veal Entrées

Sautéed Veal Picatta
Lemon Garlic Caper Sauce

Veal Marsala
Mushroom, Shallot,
Marsala Wine Sauce

Roasted 10 oz. Sirloin Chop
Wild Mushroom Brandy Cream

Gourmet Veal Entrées

Veal Osso Bucco
Slow Braised Veal Shank, Chianti,
Roasted Garlic Sauce
Add $18

Sautéed Medallions of Veal, Oscar Style
Lump Crab, Asparagus, Béarnaise
Add $19

Plated Pork Entrées

Pan Roasted 10 oz. Center Cut Pork Loin Chop
Whole Grain Mustard Demi Glace

Caribbean Jerk Spiced Grilled Pork Tenderloin
Curry Mango Sauce

Roasted Prosciutto Wrapped Pork Tenderloin
Sweet Basil Pesto Sauce

Plated Combination Entrées

Combination A

Seared Chicken Marsala & Grilled Salmon
Lemon Beurre Blanc

Seared Chicken Breast & Sautéed Lump Crab Cake
Pommery Mustard Sauce

Combination B

Grilled 6 oz. Filet of Beef & 4 oz. Grilled Salmon
Béarnaise, Lemon Dill Butter Sauce

Combination C

Pan Roasted 6 oz. Filet & Stuff Crab Imperial Shrimp (3)
Roasted Garlic, Tomato Beurre Blanc

Pan Seared 6 oz. Filet of Beef & Grilled Shrimp (4)
Béarnaise, Garlic Herb Butter

Grilled Chicken Breast Oscar Style & 4 oz. Filet of Beef
Crab, Asparagus, Hollandaise

Grilled 6 oz. Filet of Beef & Seared Lump Crab Cake
Mushroom Demi Glace, Lemon Dill Butter Sauce

Plated Vegetarian Entrées

Stuffed Portobello
Roasted Vegetables, Brown Rice tossed in Basil Pesto

Penne Pasta Primavera
Julienne Vegetables, Creamy Alfredo

Grilled Vegetable Platter
With Two Sides

Sautéed Risotto Cakes
Roasted Tomato, Fresh Tomato Basil Sauce

Breaded Eggplant Parmesan
Basil Marinara, Ricotta, Fresh Mozzarella

Entrée Sides

Green Beans

Asparagus

Vegetable Medley

Sautéed Baby Carrots

Grilled Asparagus with Sautéed Roasted Cherry Tomatoes

Steamed Broccoli

Steamed Cauliflower

Grilled Soy Marinated Vegetables

Roasted Potato Medley

Parmesan Risotto Cake

Baked Potato

Whipped Red Bliss Potatoes with or without Garlic

Children's Entrées

All Children's Entrées come with a First Course Fruit Cup

Crispy Chicken Strips

Pasta with Meatballs, Basil Marinara or Butter

Grilled Angus Hamburger or Cheeseburger

Grilled Cheese or Grilled Ham & Cheese

Macaroni & Cheese

Sides

Please Choose One Side for the Children's Entrées:

French Fries

Fresh Fruit

Roasted Potatoes

Sautéed Vegetables

At your request the children's' meals can be served prior to the dinner service.

Dessert

Wedding Cake

Grand Presentation

drizzle of raspberry, whipped cream, mint leaf and fresh berries

**Vanilla Ice Cream is an additional $4*

Dessert Enhancements

Viennese Table

Selection of Miniature Pastries:

Cream Puffs, Éclairs, Cannoli's, Cookies and Brownies

$15

Butlered Mini Desserts

One Hour of Butlered Mini's:

A Selection of Miniature Pastries, Cream Puffs, Éclairs, Cannoli's and Fruit Tarts

$12

Mousse Bar

White & Chocolate Mousse in Sundae Dishes with Whipped Cream & topped with Berries

$8

Action Stations

All Chef Attended Stations require a minimum of 125 guests

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream

Toppings:

Chocolate Sauce, Strawberry Compote, Hot Fudge, Butterscotch, Walnuts, Chocolate and Rainbow Sprinkles, Crushed Oreos, Peanuts and Cherries

$10

The Grand Finale

Good Bye Package

A Thank You Bag with cookies for your guests to enjoy on their way out.

**Add Hot Chocolate, Coffee or Apple Cider $2*

Candy Buffet

WE Provide the Candy:
Conversation Hearts, Twizzlers, Jordan Almonds, Jelly Beans, Gummy Bears, Lollipops, Rock Candy, Mike & Ikes, M&M's, Gum Balls, Smarties, Nonpareils, Pixie Sticks
$18

YOU Provide the Candy:
$3 Set-Up Fee

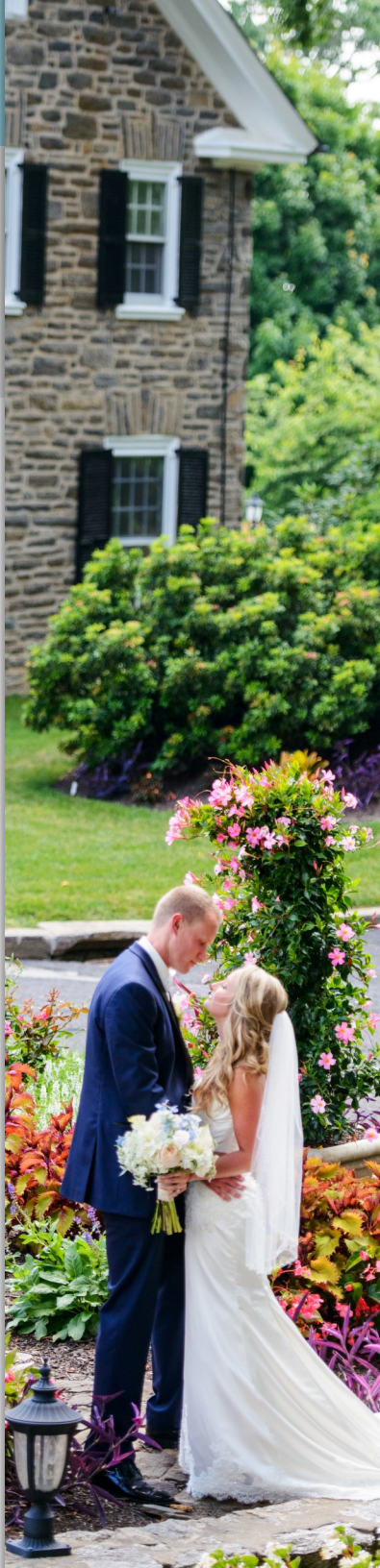
A Taste of Philadelphia

Station includes some of Philadelphia's favorite treats!

Tasty Cakes, Philly Soft Pretzels and Peanut Chews
$10

"Your Name" Take Out

As your guests depart for the evening, present them with a Take Out Bag with a custom logo and your new name on the bag! Allow your guests to take out the perfect ending to a night of celebration: Cheesesteak, Fries and Beverage
$19



Thank You

Thank you for taking the time to see what Manufacturers' has to offer.

To learn more about how Manufacturers' Golf and Country Club can assist you in creating the wedding of your dreams, please contact

Abby Tate, Catering Director

215-886-3200, ext. 119, or atate@mg-cc.org