

Manufacturers'
Golf & Country Club



Banquet Package

Table of Contents

BRUNCH	1-3
BUTLERED HORS D'OEUVRES	4-5
STATIONARY DISPLAYS	6-9
SALADS	10-11
ENTRÉES	12-15
ENTRÉE SIDES	16
CHILDREN'S ENTRÉES	16
ACTION STATIONS	17
BUFFETS	18-24
DESSERTS	25-26

Breakfast Selections

The MGCC Continental

Fresh Chilled Orange Juice, Assorted Miniature Muffins, Coffee Cake, Butter & Preserves, Coffee, Decaffeinated Coffee, Assorted Teas, Cream, Sugar, Lemon, Honey

\$10 per person

The Hole-in-One Continental

Fresh Chilled Orange Juice, Sliced Seasonal Fruit, Whole Bananas, Assorted Miniature Muffins, Bagels, English Muffins, Yogurt & Granola, Butter & Preserves, Cream Cheese, Coffee, Decaffeinated Coffee, Assorted Teas, Cream, Sugar, Lemon, Honey

\$12 per person

The MGCC Traditional Buffet

Minimum of 20 people

Scrambled Eggs, Crisp Bacon, Sausage, Home Fries,
Fresh Chilled Orange Juice, Sliced Seasonal Fruit, Whole Bananas, Assorted Miniature Muffins, Bagels, English Muffins, Butter & Preserves, Cream Cheese, Coffee, Decaffeinated Coffee, Assorted Teas, Cream, Sugar, Lemon, Honey

\$20 per person

Additional Selections

Omelet Station

Fresh Omelets Made to Order
with your choice of delicious fillings to include:

Onions, Peppers, Tomatoes, Shredded Cheese, Ham, Bacon, Mushrooms, Scallions

Add \$8 per person | *\$125 Chef's Attendant Required*

Plated Options

The First Hole

Scrambled Eggs
Crisp Bacon and Sausage
Breakfast Potatoes

\$10 per person

The Ninth Hole

French Toast OR Waffles with Maple Syrup
Crisp Bacon and Sausage
Breakfast Potatoes

\$12 per person

The Eighteenth Hole

Fresh Fruit Cup
Omelet with Cheddar Cheese and Bacon
Breakfast Potatoes

\$13 per person

Carvings

to add to your buffet

Add All Carvings

Tenderloin - \$30 | Top Round - \$12 | Turkey - \$10 | Ham - \$8

Brunch Options

****20 Guests Minimum For All Brunch Buffets****

All In Brunch

Fresh Fruit and Berries
Fresh Chilled Orange Juice
Eggs Benedict OR Quiche
Scrambled Eggs
Smoked Salmon OR Chicken Picatta Entrée + Seasonal Vegetable
Home Fried Potatoes
Croissants
Bagels with Assorted Cream Cheese
Assorted Muffins
Butter & Preserves
Coffee, Decaffeinated Coffee, Assorted Teas

\$25 per person

Tournament Brunch

Fresh Chilled Orange Juice
Omelet Station with Assorted Fillings
Cheese Blintzes with Strawberry Sauce
Scrambled Eggs
Crisp Grilled Bacon
Sausage Links
Breakfast Potatoes
French Toast OR Waffles with Syrup
Assorted Muffins
Yogurt Breads & Coffee Cake
Coffee, Decaffeinated Coffee, Assorted Teas

\$31 per person

\$125 Chef's Attendant Required

Butlered Hors d'Oeuvres

\$4.00 per person per selection per hour

Hot Selections

- | | |
|--|--|
| Crisp Vegetable or Duck Spring Rolls | Miniature Chicken Cordon Blue Bites |
| Coconut Lobster Tails | Roasted Vegetable Cobbler |
| Philly Cheesesteak Spring Rolls | Spinach, Pepperoni & Asiago Cheese Tart |
| Buffalo Chicken Spring Rolls | Black Bean & Cheddar Spring Rolls |
| Miniature Beef Wellingtons | Roasted Root Vegetable Kabob |
| All Beef Cocktail Franks in Puff Pastry | Chipotle Shrimp Empanadas |
| Coney Island Franks in Puff Pastry | Fried Polenta with Tomato Cruda |
| Spinach & Cheese Spanakopita | Macaroni & Cheese with Ham Poppers |
| Stuffed Mushrooms, Cheddar & Sweet Sausage | Miniature Monte Cristo |
| Sea Scallops Wrapped in Smoked Bacon | Pork or Vegetable Pot-stickers (<i>steamed or fried</i>) |
| Chicken, Corn & Black Bean Quesadillas | Coconut Chicken Fingers |
| Miniature Assorted Quiches | Pecan Chicken Fingers |
| Tomato Bisque in Mini Brioche Bread Bowl | Artichoke & Goat Cheese Bites |
| Asian Short Rib Pot Pie | Asparagus & Gruyere Quiche |
| Cheddar Cheese Puff | |

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

Butlered Hors d'Oeuvres

Continued

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

Gourmet Hors d'Oeuvres Selections

Lump Crab Cakes *with Sweet Tomato Relish*
\$15

Grilled Lamb Chops
\$17

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

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

Jumbo Shrimp Cocktail
\$21

Kosher Selections

Available Upon Request

Stationary Display Options

Classic Crudité & Cheese Display

Domestic & Imported Cheese with Crackers, Gourmet Mustard, Crisp Vegetable Crudités with Marinated Olives & Savory Dipping Sauces, Baked Brie with Raspberry Compote, Sliced French Baguette

Cheese Fondue: Baguette Bread, Pretzels, Hand Made Tortilla Chips

\$10 per person

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 & artisan mustards

Add \$5 per person

Grilled Vegetables

Seasonal Soy & Ginger-Marinated Vegetables finished with Olive Oil, Garlic & Balsamic Syrup

\$7.50 per person

Caprese Tray

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

\$8 per person

Tempura Vegetables

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

\$8 per person

Mediterranean Display

Classic Chick Pea Hummus & Roasted Eggplant Tapenade on Grilled Pita, Stuffed Grape Leaves with Steamed Rice & Mint, Bowls of cured, marinated Olives, Spinach & Cheese Spanikopita, Artichoke & Cherry Tomato Salad with Feta Cheese

\$10 per person

Stationary Display Options

Continued

Antipasto Display

Toasted Bruschetta with Tomato, Black Olive & Garlic Salsa, Fantasia Salad with layers of Grilled Eggplant, Roasted Peppers & Fresh Mozzarella drizzled with Olive Oil & Balsamic Vinegar, Fire Roasted Peppers with Fresh Baked Italian Bread, Italian Meats & Dried Salami displayed with Sharp Cheese and Olives

\$11 per person

Asian Pacific Rim

Hand Rolled Sushi Display with California Rolls, Vegetable Rolls, Smoked Salmon Rolls, Spicy Tuna Rolls with Pickled Ginger, Wasabi & Soy Sauce, Wakami Salad and Sesame Seaweed Salad, Display of Seared Ahi Tuna sliced thin with Wonton Crackers & Sweet Chili Sauce, Chilled Soba Noodle Salad with Soy, Ginger, Scallion & Roasted Peanut Dressing

\$20 per person

Southwestern Display

Baskets of Crisp Tortilla Chips with Salsa & Guacamole, Chili Spiced Grilled Vegetable Trays, Pepper Jack Quesadillas with Tomato Ranch Dip

\$9 per person

French Fries

Crisp Fries & 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 & Parmesan Cheese

\$7 per person

Quesadilla

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

\$8 per person

Stationary Display Options

Continued

Down the Shore

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

\$10 per person

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 & Fresh Grated Parmesan Cheese, Toasted Italian Bread Crostini

\$8 per person

Tapas Bar

A Hand Crafted Selection of Spanish "Small Plate" Favorites:
Chili Garlic Shrimp, Andouille Sausage & Potato Croquettes, Mussels in a Spicy Saffron Broth, Spinach, Roasted Pepper & Manchego Stuffed Mushrooms, Spicy Veal Meatballs Fresh Tomato & Basil Sauce

\$16 per person

Traditional Philly Favorites

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

\$12 per person

Dim Sum & Noodle

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

Also Enjoy:

Soba Noodles, Thin Rice Noodles & Pad Thai with Sweet Chili Sauce, Thai Garlic Sauce, Soy Sauce and Sweet & Sour Sauce with Sides of Shredded Chicken, Baby Shrimp, Scallions, Crab, Chopped Egg, Bean Sprouts, Toasted Peanut Crumbs, Broccoli, Carrot, Cabbage & Sweet Peppers

\$16 per person

Chef Attended

Stationary Display Options

Continued

Slider Station

Grilled Miniature Prime Sirloin Burgers, Crab Cakes or Ahi Tuna Burgers
served with Lettuce, Tomato, Pickle, Sweet Onion and Cheese

Market Price

Caviar Display

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

(Add an Elegant Ice Sculpture to your Display - \$400.00)

Market Price

Seafood Raw Bar

A Selection of Hand Picked Oysters, Chilled Jumbo Shrimp, Clams on the Half Shell and Crab Claws
with Traditional Cocktail & Tartar Sauces, Lemon & Mignonette

(Add an Elegant Ice Sculpture to your Display - \$400.00)

\$4.50 per piece

Chilled Soup Station

\$8 per person

(Displayed in Single Serve Cups for Sipping)

Please Choose Two

Seasonal Melon & Fresh Berry
Cucumber, Lemon & Yogurt
Watermelon Gazpacho with Mint

Chilled Gazpacho with Lime
Baby Carrot with Tarragon & Curry Sour Cream
Potato & Fresh Chive

Hot Soup Station

\$10 per person

(This Station features your selection of hot soups served in handled mugs for sipping.)

(A Staff Attendant will pour and serve the soup to your guests)

Please Choose Two

Tuscany White Bean
Cream of Wild Mushroom
Roasted Sweet Pepper with Grilled Chicken
Shrimp Bisque
Tomato & Smoked Bacon
Butternut Squash Bisque

Chicken & Sweet Corn Chowder
Sweet Potato & Roasted Jalapeno
Chicken Noodle
Beef Barley
Cream of Asparagus
Cream of Broccoli

Italian Wedding Soup
Cream of Tomato
Chicken Fajita
Philly Cheesesteak
Vegetable Beef
Chicken & Rice

Salads

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

All salads served with assorted hot rolls and butter.

Side Salads

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 Salad

Romaine Lettuce, Croutons, Garlic Dressing, Parmesan Cheese

Dressing Selections

Balsamic
Italian Vinaigrette
Raspberry Vinaigrette
Creamy Ranch
Roasted Onion, Dill & Dijon Vinaigrette
Honey Mustard
Russian

Cranberry Honey
Blue Cheese
Lemon & Roasted Garlic Vinegar
Olive Oil & Red Wine
Creamy Italian
Sesame Citrus Vinaigrette

Salads

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

Premium Salads & Starters

Classic Caesar Salad

Croutons, Garlic Dressing, Parmesan Cheese

**Add Grilled Chicken - \$4*

**Add Grilled Shrimp (3) - \$12*

Grille Room Salad

Mandarin Oranges, Strawberries, Mixed Greens, Candied Walnuts, Goat Cheese

Add \$4

Balsamic Roasted Pear Salad

Spiced Walnuts, Mixed Greens, Crumbled Blue Cheese

Add \$4

Caramelized Goat Cheese & 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

Dressing Selections

Balsamic	Cranberry Honey
Italian Vinaigrette	Blue Cheese
Raspberry Vinaigrette	Lemon & Roasted Garlic Vinegar
Creamy Ranch	Olive Oil & Red Wine
Roasted Onion, Dill & Dijon Vinaigrette	Creamy Italian
Honey Mustard	Sesame Citrus Vinaigrette
Russian	

Plated Entrées

Our entrées are accompanied with your choice of two sides.

Poultry Entrées

Roasted Breast of Chicken

*stuffed with Spinach, Roasted Peppers, Mozzarella Cheese
in a Chunky Tomato Marinara Sauce*
\$28

Seared Chicken Veronique

Fresh Dill Cream, Red Grapes
\$24

Sautéed Chicken Picatta

Lemon, Caper and Garlic Sauce
\$24

Classic Chicken Marsala

Domestic Mushrooms, Marsala Wine Sauce
\$24

Manufacturers' Signature Breast of Chicken

White Wine Horseradish Sauce
\$27

Pan Roasted Chicken Saltimbocca

*topped with Prosciutto, Spinach, Provolone,
Roasted Garlic Jus*
\$28

Pecan Crusted Chicken Breast

Dijon Dill Cream Sauce
\$24

Seared & Blackened Breast of Chicken

Gorgonzola Cream Sauce
\$27

Classic Chicken Parmigiana

Fresh Mozzarella, Marinara, Provolone Cheese
\$24

Chicken & Vegetable Crepes (2)

Dill Cream
\$20

Chicken Cordon Bleu

*stuffed with Smoked Ham & Swiss Cheese,
Fresh Herb-Mushroom Sauce*
\$24

Chicken Française

Lemon, Garlic, Caper Sauce
\$24

Grilled Turkey Mignon

*wrapped in Apple Wood Smoked Bacon,
Cranberry Shallot Jus*
\$28

Plated Gourmet Poultry Entrées

Baked Chicken Portobello

*stuffed with Spinach, Boursin Cheese, Portobello Mushroom,
Sun Dried Tomato Demi Glace*

\$30

Baked Chicken Wellington

*Puff Pastry wrapped Chicken Breast, Mushroom Duxelle,
Red Wine Jus*

\$31

Grilled Chicken Chesapeake

topped with Lump Crab Imperial, Lemon Dill Sauce

\$40

Chicken Oscar

Lump Crab, Asparagus, Hollandaise Sauce

\$40

Plated Beef Entrées

Grilled 8 oz. Filet of Beef

Crisp or Candied (gluten free) Onion Ribbons

\$42

Sliced Roasted Tenderloin of Beef

Roasted Garlic-Red Wine Jus

\$33

Pan Roasted 10 oz. New York Strip Steak

Garlic & Herb Butter, Batter-Dipped Onion Ring

\$42

Beef & Vegetable Pot Pie

Mushroom Gravy, Flaky Pastry Crust

\$20

Grilled 10 oz. Flat Iron Steak

Caramelized Sweet Onions, Portobello Jus

\$38

Beef Stroganoff

*Mushrooms, Fresh Herbs, Sour Cream
in a Crisp Wonton Cup*

\$24

Charcoal Grilled 12 oz. Delmonico Steak

Shiitake Mushroom Ginger Jus

\$41

Home Style Meat Loaf

Mushroom Gravy, Crisp Onion Ribbons

\$18

Braised Filet Tips

*Red Wine & Veal Jus, Domestic Mushrooms, Onion,
Crisp Filo Flower*

\$36

Beef Burgundy

*Mushroom, Caramelized Onion, Red Wine
in a Wonton Cup*

\$24

Plated Gourmet Beef Entrées

Seared 8 oz. Filet of Beef, Oscar Style

Lump Crab, Asparagus, Béarnaise Sauce

\$58

Sliced Peppercorn Crusted

Tenderloin of Beef

Brandy Dijon Demi Glace

\$38

Grilled 18 oz. T-Bone Steak

Red Wine Peppercorn Jus

\$62

Plated Seafood Entrées

Grilled Soy & Ginger Brushed Salmon

choice of Lemon-Chive, Orange-Ginger or Teriyaki Sauce

\$26

Sesame Spiced Seared Salmon

Tai Red Curry Cream

\$26

Baked "Old Bay" Spiced Tilapia

Fresh Tomato Salsa

\$24

Baked Herb Spiced Salmon

Roasted Garlic & Tomato Cream

\$26

Grilled Tequila-Lime Marinated

Swordfish

Fresh Mango Salsa

\$32

Flounder Provencal

Tomato, Olives, Capers

\$35

Tilapia Française

Lemon Caper Sauce

\$24

Sautéed Lump Crab Cakes

Roasted Tomato & Pommery Mustard Sauce

\$31

Plated Gourmet Seafood Entrées

Stuffed Atlantic Flounder Filet

Crab Imperial, Hollandaise Sauce

\$40

Seafood Newburg

Shrimp, Scallops & Salmon in a Crisp Filo Cup

\$38

Stuffed Crab Imperial Shrimp

Lump Crab Imperial, Fresh Basil Beurre Blanc

(3) - \$27 (5) - \$38

Broiled 6 oz. Cold Water Lobster Tail

Drawn Butter & Lemon

Market Price

Plated Veal Entrées

Sautéed Veal Picatta

Lemon Garlic Caper Sauce

\$36

Roasted 10 oz. Sirloin Chop

Wild Mushroom Brandy Cream

\$44

Veal Marsala

Mushroom, Shallot, Marsala Wine Sauce

\$36

Plated Gourmet Veal Entrées

Veal Osso Bucco

Slow Braised Veal Shank, Chianti, Roasted Garlic Sauce

\$52

Sautéed Medallions of Veal, Oscar Style

Lump Crab, Asparagus, Béarnaise

\$50

Plated Pork Entrées

Grilled Pork Loin Medallions

Fresh Herb, Dijon Mustard Jus

\$23

Pan Roasted 10 oz. Center Cut Pork Loin Chop

Whole Grain Mustard Demi Glace

\$28

Grilled & Smoked Pork Chops

Dried Cranberry, Green Apple Chutney

\$21

Twin Smoked Pork Loin Chops

Green Apple Compote, Dried Cherry Jus

\$30

Caribbean Jerk Spiced Grilled Pork Tenderloin

Curry Mango Sauce

\$32

Roasted Prosciutto Wrapped Pork Tenderloin

Sweet Basil Pesto Sauce

\$32

Plated Vegetarian Entrées

Vegetable Napoleon

*Eggplant, Zucchini, Squash, Portobello Mushroom,
Tomato, Asparagus, Cous Cous*
\$21

Penne Pasta Primavera

Julienne Vegetables, Creamy Alfredo
\$20

Sautéed Wild Mushroom Risotto Cakes

Roasted Tomato, Fresh Tomato Basil Sauce
\$20

Grilled Vegetable Platter

with two sides
\$\$

Stuffed Portobello

Roasted Vegetables & Brown Rice tossed in Basil Pesto
\$21

Vegetable Lasagna

Tomato Rosa Sauce
\$20

Breaded Eggplant Parmigiana

Basil Marinara, Ricotta, Fresh Mozzarella
\$21

Plated Combination Entrées

Seared Chicken Marsala and Grilled Salmon

Lemon Beurre Blanc
\$36

Pan Roasted 6 oz. Filet and Crab Imperial Stuffed Shrimp (3)

Roasted Garlic, Tomato Beurre Blanc
\$46

Seared Chicken Breast and Sautéed Lump Crab Cake

Pommery Mustard Sauce
\$38

Pan Seared 6 oz. Filet of Beef and Grilled Shrimp (4)

Béarnaise, Garlic Herb Butter
\$45

Grilled 6 oz. Filet of Beef and 4 oz. Grilled Salmon

Béarnaise, Lemon Dill Butter Sauce
\$40

Grilled 6 oz. Filet of Beef and Seared Lump Crab Cake

Mushroom Demi Glace, Lemon Dill Butter Sauce
\$46

Grilled Chicken Breast Oscar Style and 4 oz. Filet of Beef

Crab, Asparagus, Hollandaise
\$42

Broiled 6 oz. Cold Water Lobster Tail and Center Cut 6 oz. Filet of Beef

Drawn Butter, Red Wine Peppercorn Jus
Market Price

Entrée Sides

Please Choose Two:

Green Beans
Asparagus
Vegetable Medley
Sautéed Baby Carrots
Grilled Asparagus with Sautéed Roasted Cherry Tomatoes
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
\$13 per child

Crispy Chicken Strips

Pasta

with Meatballs, Basil Marinara or Butter

All Beef Hot Dog

**Grilled Angus Hamburger
or Cheeseburger**

Peanut Butter & Jelly

**Grilled Cheese or
Grilled Ham & Cheese**

Junior Turkey Club

Sides

Please Choose One Side for the Children's Entrées:

French Fries Fresh Fruit Potato Chips Roasted Potatoes Sautéed Vegetables

Action Stations

\$125 Chef's Attendant Required

Carving

Carved Tenderloin Of Beef

Served with Rolls, Béarnaise Sauce & Horseradish Cream

\$30

Carved Top Round Of Beef

Served with Rolls and Horseradish Cream

\$21

In addition to buffet \$12

Carved Turkey

Served with Rolls and Hot Turkey Gravy

\$17

In addition to buffet \$10

Carved Virginia Ham

Served with Rolls, Mayonnaise and Mustard

\$15

In addition to buffet \$8

Pasta

Served with Garlic Bread

Add Caesar Salad for \$2

Pasta Selections

Penne Pasta • Bowtie • Stuffed Shells • Vegetable Lasagna

Sauce Selections

Alfredo • Vodka Blush • Marinara

One Type of Pasta with Choice of Sauce \$10
Two Types of Pasta with Choice of Sauce \$15

Buffets

The MGCC Classic

MGCC Salad Bar

Entrées

Grilled Chicken

Mustard & Herb Sauce

Baked Salmon Fillet

Orange Ginger Soy Glaze (gf)

Penne Pasta

(Please Choose One)

Alfredo Sauce, A la Vodka or Marinara Sauce

Oven Baked Potatoes

Herbs & Garlic

Fresh Seasonal Vegetables, Assorted Rolls & Butter

Iced Tea, Lemonade, Coffee & Hot Tea

Dessert

Chocolate Mousse & Cookies

\$32 per person

~ Minimum of 20 People ~

The Flynn

Grille Room Salad

Mandarin Oranges, Strawberries, Mixed Greens, Candied Walnuts, Goat Cheese

Entrées

Chicken Veronique

White Grape Beurre Blanc Sauce

Baked Salmon

Dill Cream Sauce

*Rice Pilaf, Green Bean Almandine, Fresh Seasonal Vegetables,
Assorted Rolls & Butter*

Iced Tea, Lemonade, Coffee & Hot Tea

Dessert

Chocolate Mousse

\$31 per person

~ Minimum of 20 People ~

The Presidential

MGCC Salad Bar

Entrées

Carved Top Round of Beef

Béarnaise & Horseradish Sauces

Grilled Chicken

Herb Butter

Sliced Honey Baked Ham

Oven Baked Potatoes

Herbs & Garlic

Fresh Seasonal Vegetables, Assorted Rolls & Butter

Iced Tea, Lemonade, Coffee & Hot Tea

Dessert

Chocolate Mousse & Cookies

\$39 per person

~ Minimum of 20 People ~

\$125 Chef's Attendant Required

Light Fare Tea Party

Entrées

MGCC Salad Bar

Grilled Sliced Chicken

Tea Sandwiches

Sliced Fruit

Iced Tea, Lemonade, Coffee & Hot Tea

Dessert

Chocolate Mousse

\$24 per person

~ Minimum of 20 People ~

Additional Buffet Options

Backyard BBQ

Caesar & Green Salads
Grilled Angus Hamburgers & Cheeseburgers
BBQ Breast of Chicken
Grilled All Beef Hot Dogs & Bratwurst
Corn on the Cob, Baked Beans & Sauerkraut
French Fries with Cheese Sauce
Red Bliss Potato Salad, Macaroni Salad, Creamy Coleslaw
Deli Pickles, Sweet & Hot Peppers, Lettuce, Tomato & Sweet Red Onions
Fresh Baked Rolls & Butter
Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
Fresh Baked Pies, Cookies, Brownies, Fresh Fruit Salad & Sliced Watermelon

\$27 per person

Down the Shore

Maryland Crab Soup or New England Clam Chowder
Coleslaw, Potato Salad, Macaroni Salad
Green & Caesar Salads
BBQ Breast of Chicken
Penne with White Clam Sauce
Fresh Baked Rolls
Baked Beans & Roasted Red Potatoes with Kielbasa
Grilled Atlantic Salmon with "Old Bay Butter"
Crispy Fried Shrimp with Tartar & Cocktail Sauce
Buttered Corn on the Cob
Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
Ice Cream Sundae Bar

\$37 per person

MGCC Deli Board

Chef's Selection of Soup
Sliced Cold Cuts & Cheese: *Smoked Ham, Fresh Roasted Turkey, Genoa Salami, Herb Roasted Sliced Top Round of Beef, Sliced American, Swiss & Provolone Cheeses*
Fresh Baked Rolls & Sandwich Breads
Fresh Fruit Salad, Potato Salad, Chicken Salad, Tuna Salad, Macaroni Salad & Creamy Coleslaw
Sweet & Hot Peppers, Deli Pickles, Lettuce, Sweet Red Onion & Tomato
Ruffle Style Potato Chips
Fresh Baked Cookies, Brownies & Blondies
Fresh Brewed Coffee, Tea, Iced Tea & Lemonade

\$22 per person

New York Deli

Chicken Noodle or Beef Barley Soup
Sliced Cold Cuts & Cheese: *Corned Beef, Pastrami, Smoked Ham, Fresh Roasted Turkey, Herb Roasted Sliced Top Round of Beef, Genoa Salami, Sliced American, Swiss & Provolone Cheeses*
Sliced Liverwurst & Onion Platter
Warm Bowtie Pasta with Kasha & Gravy
Fresh Baked Rolls & Sandwich Breads
Potato Salad, Chicken Salad, Tuna Salad, Macaroni Salad & Creamy Cole Slaw
Russian Dressing, Sweet & Hot Peppers, Deli Pickles, Lettuce, Sweet Red Onion & Tomato
Ruffle Style Potato Chips
Black & White Cookies, Rice Pudding, Jewish Apple Cake & Fresh Fruit Salad
Fresh Brewed Coffee, Tea, Iced Tea & Lemonade

\$23 per person

Philly Favorites

Assorted Hoagies: *Italian, Roast Beef & Turkey*
Meatballs Marinara
Cheesesteaks with Fried Onions
Sweet Sausage with Peppers & Onions
Italian Style Hot Beef
Fresh Baked Soft Pretzels with Mustards & Cheese Dip
Ruffle Style Chips & French Fries
Sweet Peppers, Hot Peppers, Pickles & Spicy Hoagie Spread
Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
Assorted Fresh Baked Italian Style Cookies, Cannoli's & Cream Puffs

\$26 per person

Comfort Food Favorites

Southern Style Fried Chicken
Roasted Turkey Pot Pie with Flakey Dill Pastry Crust
Meatloaf with Mushroom Gravy
Sliced Hot Beef au Jus & Club Rolls
Coleslaw, Red Bliss Potato Salad & Macaroni Salad
Roasted Garlic Mashed Potatoes
Macaroni & Cheese
Green Beans Casserole with Crispy Fried Onions
Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
Fresh Baked Pies: Apple, Cherry & Peach with Whipped Cream

\$32 per person

French Bistro

Egg Salad, Chicken Salad & Tuna Salad *on Buttery Croissants with Sliced Tomato & Lettuce*
Broccoli & Cheddar Quiche and Bacon, Spinach & Swiss Quiche
Fresh Baguette Sandwiches *layered with Roasted Turkey, Lettuce, Tomato, Brie & Herb Mayonnaise*
Grilled Seasonal Vegetables with a Light Lemon-Garlic Dressing
Bowtie Pasta with Carrots, Celery, Feta Cheese, Tomatoes, Olive Oil & Lemon
Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
Bowls of Chocolate Mousse & Fresh Seasonal Berries in Sundae Dishes

\$25 per person

Café Italiano

Hearty Tuscan White Bean Soup or Classic Escarole Soup
Fresh Mozzarella & Ripe Tomato Salad with Basil Pesto
Classic Caesar Salad with Grilled Chicken
Baked Ricotta Stuffed Shells with Tomato Rosa Sauce
Sweet Sausage & Meatballs with Marinara, Peppers & Onions
Sautéed Chicken Marsala
Focaccia Bread Sandwiches *layered with Ham, Prosciutto, Provolone, Salami, Arugula & Garlic Herb Mayonnaise*
Baskets of Garlic Bread & Fresh Baked Rolls
Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
Cannoli's, Cream Puffs & Fresh Baked Cookies

\$30 per person

Pasta Primo Buffet

Salad Bar with Caesar & Green Salads
Tomato & Fresh Mozzarella Salad
Stuffed Shells with Basil Rosa Sauce
Penne with White Clam Sauce
Sausage Meatballs Marinara
Green Beans Almandine
Carved Italian Style Roasted Beef au Jus
Chicken Parmigiana
Fresh Baked Rolls & Butter
Fresh Brewed Coffee, Tea, Iced Tea & Lemonade
Ice Cream Sundae Bar

\$32 per person

Desserts

Add a very special ending to your event with our delicious individual desserts, exquisite displays and unique stations.

Individual Desserts & Viennese Display

Mocha Almond Opera Torte

\$7 per person

Caramel & Chocolate Dipped Apples

\$8 per person

Traditional Rice Pudding

with Raisins

\$6 per person

Warm Apple or Peach Cobbler a la Mode

\$7 per person

Jumbo Strawberries

Dipped in Chocolate

served with a Glass of Sparkling Rosé

\$9 per person

Chocolate or White Chocolate Mousse

in a Chocolate Tulip Cup

\$7 per person

Fresh Raspberry & White Chocolate Tartlet

\$8 per person

Chocolate Dipped Jumbo Strawberries

\$3 per person

Chocolate, Mango or Vanilla Crème Brûlée

\$9 per person

Tiramisu

\$9 per person

Enhanced Viennese Table

A Selection of Miniature Pastries, Cakes, Cookies, Chocolate Strawberries,
Chocolate Dipped Pretzels & Fruit Tarts

\$18 per person

Desserts Action Stations

These stations require an attendant.

A fee of \$125.00 per staff member is required for these stations.

We require one attendant per 100 guests.

Bananas Foster Station

Warm Caramel Brandy Sauce with Bananas & Vanilla Bean Ice Cream

\$15 per person

Apple or Peach Crumble Station

Sautéed Apples or Fresh Peaches with Cinnamon, Vanilla and Brown Sugar topped off with Sweet Crumb Topping & Vanilla Bean Ice Cream

\$14 per person

Ice Cream Sundae Bar

Attendant Not Required

Choose Two Flavors

Vanilla | Chocolate

Toppings:

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

\$10 per person

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 planning your event,
please contact:

Kelly Beck, *Food & Beverage Director*

at

215-886-3200 ext. 140 or kbeck@mg-cc.org

Banquet Package last revised 12/2020