



*Lehigh Country
Club*

Wedding Package

Your Wedding Package Includes:

Professional Event Planning Assistance

Experienced Elegant Service

Five Hour Premium Open Bar

Walk Up Bar, Plus Wait Staff Service

Champagne Toast

One Hour Exquisite Butlered and Stationary Hors d'oeuvres

Wine Service with Dinner

*Choice of Salad, Entrée and Dessert to accompany Wedding Cake
(cake not included or provided by LCC)*

Coffee and Tea Service

Beautiful Location and Surroundings for Photos

Private Area for Bridal Party upon Arrival

One Hour Exquisite Butlered and Stationary Hors d'oeuvres
CHOICE OF FIVE

Hot

- ~Lamb Meatball Tzatziki in China Spoon
- ~Pistachio Chicken
- ~Wild Mushroom Phyllo
- ~Crabmeat Ball
- ~Grilled Skewered Shrimp GF/DF
- ~Chicken Satay with Peanut Sauce DF
- ~Spinach and Artichoke Crisps
- ~Vegetable Spring Rolls with Dipping Sauce V/DF
- ~Mini-Potato Pancakes with Sour Cream or Apple Onion Compote V
- ~Edamame Potstickers, Sweet Soy Dressing V/DF
- ~Cheese Steak Spring Rolls, Marinara Sauce
- ~Grilled Marinated Beef and Scallion Roll-ups DF
- ~Poached Oyster with Wine Sauce in China Spoon GF
- ~Baby Lamb Chops GF/DF
- ~Bite Size "Maryland Style" Crab Cakes
- ~Sea Scallops Wrapped in Bacon GF/DF

Cold

- ~Tomato Basil Bruschetta V
- ~Prosciutto-Mozzarella Bruschetta
- ~Marinated Mozzarella, Cherry Tomato and Basil Skewers V/GF/DF
- ~Lemon Chicken Salad Tarts
- ~Grilled Zucchini Canapé V
- ~Smoked Salmon with Cream Cheese and Cucumber on Pumpnickel
- ~Blackened Beef Tenderloin Carpaccio with Creamed Horseradish Crostini
- ~Wasabi Crab Salad with Mango on Toast DF
- ~Gazpacho Shooters with Grilled Shrimp GF/DF
- ~Tuna or Salmon Tartare, Crisp Wonton in China Spoon DF
- ~Latin Shrimp, Crab and Bay Scallop Ceviche, Lime Coconut Milk, Tomato, Cilantro GF/DF

Stationary

- ~ Imported and Domestic Cheese Display with Grapes
Served with Sliced Baguettes and Carr's Table Water Crackers
- ~ Fresh Fruit Display with Honey Yogurt Sauce
- ~ Garden Fresh Vegetable Crudités with Herb Dipping Sauce

Choice of Served Salad

~LCC Tossed Garden Greens

Cucumber and Tomato with Red Wine Vinaigrette

~LCC Chopped Salad

Romaine, Cucumbers, Feta, Tomatoes, Olives, Capers, Roasted Red Peppers, Onions, Chick Peas, Balsamic Vinaigrette

~Classic Caesar

Crisp Romaine Lettuce Tossed with Dressing, Buttery Croutons, and Freshly Grated Romano Cheese

~Fresh Pear, Delicate Mache Greens and Chevre with Toasted Pecans and Walnut Vinaigrette

~Fresh Spinach, Strawberry, and Caramelized Pecan with Crisp Celery, Romaine Lettuce, Tossed with Sweet and Sour Poppy Seed Dressing

~Arugula Parmesan

Fresh Arugula, Shaved Parmesan Cheese, Grape Tomatoes, and Balsamic Vinaigrette

~Delicate Mesclun Greens

Garnished with Sweet Red Bell Peppers, Fresh Mozzarella Cheese, Croutons, Sweet Onion and Balsamic Vinaigrette

*Changes can be made for all salads
to accommodate dietary needs*

Choice of Served Entrée

*choices are limited to two entrees and a vegetarian option.
If you wish to add third entrée a \$5 per person fee will apply*

Beef Entrees

~Roast Sliced Tenderloin of Beef, Béarnaise or Cabernet Sauce	144
~Tender Slow Roasted Prime Rib of Beef, Au Jus ^{GF/DF}	142
Served Medium Rare with Creamed Horseradish Sauce	
~ Broiled Filet Mignon topped with Porcini Butter ^{GF}	150
~LCC Broiled Filet Mignon with Crispy Onions and Honey-Mustard Cabernet Sauce	150

Combination Entrees'

~Roast Sliced Tenderloin of Beef with Jumbo Lump Crabmeat, Béarnaise Sauce	150
~Beef and Salmon	150
Roast Tenderloin of Beef with Sun Dried Tomato and Herb Panko Crusted Salmon, Balsamic-Soy Butter Sauce	
~Beef and Chilean Sea Bass	150
Grilled Filet Mignon and Pistou Crusted Chilean Sea Bass With Savory Tomato Jam	
~Beef and Crab Cake	152
Roast Tenderloin of Beef Béarnaise and Fresh Jumbo Lump “Maryland Style” Crab Cake, Remoulade and Lemon	
~Beef and Shrimp	146
Roast Tenderloin of Beef, Cabernet Sauce, and Shrimp Pescatore with Garlic Butter Sauce	
~Beef and Lobster Medallions ^{GF}	164
Roast Tenderloin of Beef and Lobster Tail Beurre Blanc	

Seafood Entrees

~Fresh Jumbo Lump “Maryland Style” Crab Cakes	148
Served with Tartar Sauce and Lemon	
~Pistachio Crusted Striped Bass with Mango Ginger Puree	140
~Grilled Fresh Swordfish Steak ^{GF}	140
with Tomato-Basil Beurre Blanc, Hollandaise, Fresh Creamy Dill, or Lime Butter	
~Sun-Dried Tomato and Herb Panko Crusted Salmon	140
with Balsamic Soy Butter Sauce	
~Pistou Crusted Chilean Sea Bass with Savory Tomato Jam	146

Poultry Entrees

~Grilled Breast of Chicken with Smoky Apricot BBQ Sauce ^{GF/DF}	134
~Breast of Chicken with Sautéed Pears and Rosemary Sauce	134
~Rosemary Marinated Grilled Breast of Chicken ^{GF} with Caramelized Onions and Goat's Cheese	134
~Stuffed Breast of Chicken ^{GF} with Prosciutto, Fontina and Pesto, served with Roasted Red Pepper Sauce	134
~Breast of Chicken Marsala Sautéed with Sliced Mushrooms in a Rich Wine Sauce	134
~Breast of Chicken Piccata, Lemon Butter and White Wine ^{GF}	134
~Ruby Breast of Chicken with Cranberries, Orange, Onion and Ginger	134

Vegetarian Entrees

~Wild Mushroom Ravioli with creamy sun-dried tomato and fresh herb	128
~Grilled Eggplant Roulade with spinach, feta and roasted tomato sauce	128
~Grilled Polenta with Ratatouille ^{GF}	128
~Vegetable Curry with cumin scented basmati ^{GF}	128
~Pasta Primavera ^{DF} with garden fresh vegetables, garlic and olive oil	128

Vegan Options available upon request

Lamb, Veal and Pork Entree

~Char-Broiled Double Rib Lamb Chop with white bean rosemary sauce	144
~Veal Osso Bucco slow braised in white wine, tomato and herb	142
~Medallions of Pork Tenderloin ^{GF} sautéed with cranberries, orange, thyme, port wine and honey	140

Vegetable and Starch Selections

Starches:

- ~Yukon Gold Potato with Yam Puree
- ~Fresh Herb Stuffed Red Bliss Potatoes
- ~Steamed Buttered Red Bliss Potatoes
- ~ Oven Roasted Seasoned Red Bliss Potatoes
- ~Herb Fried Red Bliss Potatoes
- ~Mashed Potatoes
Plain, Roasted Garlic, Cheddar, Smoked Cheddar, or Fresh Herb
- ~Kansas Medley Rice
- ~Vegetable and Herb Cous Cous

Vegetables

- ~Broccoli, Carrots, and Cauliflower Medley
- ~Green Beans Amandine
- ~Broccoli Florets with Cheddar Cheese
- ~Fresh Asparagus
- ~Hericot Verts with Julienne
- ~Oven Roasted Seasonal
- ~Seasonal Grilled Vegetables

Choice of Dessert to Accompany Your Wedding Cake

- ~Fresh Berries and Raspberry Sauce with your Wedding Cake
- ~Chocolate covered Strawberry with your Wedding Cake

*Optional Wedding Enhancements
(additional fees apply)*

- ~ Ice Carvings
- ~ Specialty Linens, Chair Covers, Chiavari Chairs
- ~ Coatroom Attendant
- ~ Valet Parking
- ~ Rehearsal Dinner
- ~ Morning After Brunch
- ~Up Lighting

Gratuity and Sales Tax not included on Above Prices.

Contact the Banquet Manager for more information on our Wedding Package.

banquets@lehighcc.com

610-433-7443