



# LAUREL CREEK COUNTRY CLUB BANQUET EVENT MENUS







At Laurel Creek, we understand that every client is unique. That is why we are happy to customize our services to meet your individual requests. We assure you of a relaxing, home-away-from-home atmosphere and our best personal attention at all times.

We start with an outstanding menu and combine it with excellent service, that is sure to please and impress your guests. Our attention to detail, professionalism & execution, will ensure, that your event is in a 'class of its own' – so you can relax and enjoy the day.

Thank you again for considering Laurel Creek Country Club for your very special occasion!











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**\*Members will receive a 10% discount on all stated prices\***

All Food & Beverage prices are subject to NJ State Sales Tax  
& applicable Service Charge.



# BREAKFAST BUFFETS

## CONTINENTAL - 18.00 PER PERSON

Seasonal Fresh Fruit & Berries

Low Fat Fruit & Yogurt

Toasted Almond & Granola

Fresh Baked Breakfast Pastries & Croissants

Assorted Bagels

Butter, Fruit, Preserves, Whipped Cream Cheese

Fresh Squeezed Orange Juice, Freshly Brewed Coffee & Tea

## CLASSIC BUFFET - 24.00 PER PERSON

Cage Free Scrambled Eggs

Smoked Bacon & Pork Sausage

Crispy Potato Home Fries

Seasonal Fresh Fruit & Berries

Bagels & Toasted Breads

Butter, Fruit, Preserves, Whipped Cream Cheese

Fresh Squeezed Orange Juice, Freshly Brewed Coffee & Tea

## THE SANDWICH BOARD - 22.00 PER PERSON

Fresh Made Cage Free Egg Sandwiches:

- Bacon, Egg & Cheddar, Everything Bagel
- Ham, Egg & Gruyere Cheese, Croissant
- Grilled Tomato, Egg White & Provolone, English Muffin

Crispy Potato Home Fries

Seasonal Fresh Fruit & Berries

Fresh Squeezed Orange Juice, Freshly Brewed Coffee & Tea

## FROM THE GRIDDLE - 25.00 PER PERSON

Buttermilk Pancakes

Cinnamon Brioche French Toast

Cage Free Scrambled Eggs

Smoked Bacon & Pork Sausage

Seasonal Fresh Fruit & Berries

Butter & Pennsylvania Maple Syrup

Fresh Squeezed Orange Juice, Freshly Brewed Coffee & Tea





## SMART START - 23.50 PER PERSON

Cage Free Egg White & Vegetable Scramble  
 Crispy Potato Home Fries  
 Grilled Turkey Sausage  
 Seasonal Fresh Fruit & Berries  
 Low Fat Fruit Yogurt  
 Bran Muffins & Multigrain Toast  
 Fresh Squeezed Orange Juice, Freshly Brewed Coffee & Tea

## BREAKFAST ENHANCEMENTS

Steel Cut Oatmeal, Brown Sugar, Walnuts & Raisins	4.00
Greek Yogurt & Berry Parfaits	5.00
Fresh Strawberry Banana Smoothies	5.00
Warm Ham & Cheese Quiche	6.50
Assorted Fresh Baked Breakfast Pastries	5.50
Smoked Salmon, Bagels, Tomato, Cucumber, Onion, Whipped Cream Cheese	8.50

## BREAKFAST STATIONS

### Fresh Made Omelettes - 11.00 per person

Cage Free Eggs & Egg Whites, Ham, Bacon, Tomatoes, Mushrooms, Onions, Spinach, Peppers, Cheddar Cheese

### Belgian Waffles - 10.00 per person

Fresh Berries, Sliced Bananas, Toasted Almonds, Chocolate Chips, Butter, Whipped Cream, Powdered Sugar, Pennsylvania Maple Syrup

**\*Chef Attendant Required - \$100 Fee**



## PLATED BREAKFAST

*(Everyone will receive the same breakfast)*

Cage Free Scrambled Eggs, Cheddar & Chives	20.00
Cinnamon Brioche French Toast, PA Maple Syrup	20.50
Warm Ham & Cheese Quiche	22.00
Egg White Frittata, Roasted Vegetables, Parmesan	23.00
Traditional Eggs Benedict, Canadian Bacon, Hollandaise	23.00

### BREAKFAST MEATS (SELECT 1)

Smoked Bacon  
Pork Sausage  
Turkey Sausage  
Taylor Pork Roll  
Scrapple  
Grilled Honey Ham

### SERVED WITH:

Crispy Potato Home Fries  
Toasted Breads, Butter & Fruit Preserves  
Fresh Baked Breakfast Pastries on each table

### ENHANCEMENTS (EXTRA)

Seasonal Fresh Fruit & Berries	5.00
Greek Yogurt & Berry Parfait	5.00
Fresh Strawberry Banana Smoothie	5.00

### BEVERAGES

Freshly Brewed Coffee & Tea, Orange Juice & Water





# BRUNCH

## LAUREL CREEK BRUNCH - 38.00 PER PERSON

Seasonal Fresh Fruit Salad  
Fresh Baked Danish & Muffins  
Assorted Bagels & Toasted Breads  
Yogurt & Berry Parfaits, Toasted Almond Granola  
Baby Mixed Green Salad, Honey Balsamic Dressing  
Assorted Local Cheeses, Grapes & Fig Jam  
Grilled Atlantic Salmon, Bourbon Maple Glaze  
Cage Free Scrambled Eggs, Snipped Herbs  
Raisin Brioche French Toast, PA Maple Syrup  
Herb Roasted New Potatoes  
Applewood Bacon & Pork Sausage  
Fresh Squeezed Orange Juice, freshly Brewed Coffee & Tea

## GRAND BRUNCH BUFFET - 49.00 PER PERSON

Seasonal Fresh Fruit  
Fresh Baked Danish & Muffins  
Assorted Bagels & Toasted Breads  
Smoked Salmon, Traditional Accompaniments  
Yogurt & Berry Parfaits, Toasted Almond Granola  
Baby Mixed Green Salad, Honey Balsamic Dressing  
Assorted Local Cheeses, Grapes & Honey  
Grilled Atlantic Salmon, Bourbon Maple Glaze  
Marinated Beef Skirt Steak, Charred Peppers & Onions  
Raisin Brioche French Toast, PA Maple Syrup  
Herb Roasted New Potatoes  
Applewood Bacon & Pork Sausage

## 'CHEF ATTENDED' OMELET STATION

Cage Free Egg Omelets with all of the fixings Ham, Bacon, Tomatoes, Mushrooms, Onions, Spinach, Peppers, Cheddar Cheese, American Cheese

Assorted Mini Cakes & Pastries  
Fresh Squeezed Orange Juice, freshly Brewed Coffee & Tea





# LUNCH OPTIONS

## THE SANDWICH BOARD - 24.50 PER PERSON

Includes Kettle Chips

Chef's Daily Soup Selection

Fresh Baked Rolls & Butter

### SALADS - SELECT 2

CAESAR - Romaine Hearts, Garlic Croutons, Shaved Parmesan

CRISP ICEBERG - Grape Tomatoes, Shaved Carrots, Radish, Croutons, Buttermilk Ranch

MIXED GREENS - Candied Walnuts, Dried Cranberries, Balsamic Vinaigrette

TOMATO & CUCUMBER - Shaved Red Onion, Feta Cheese, Red Wine Vinaigrette

RED BLISS POTATO SALAD - Shaved Celery, Red Onion, Dill Mayo

PENNE PASTA SALAD - Grape Tomatoes, Bell Peppers, Herb Vinaigrette

### TO HOLD - SELECT 3 FROM BELOW

### SANDWICHES

HONEY HAM & SWISS - Ripe Tomato, Baby Greens, "Dijonnaise", French Baguette

HOUSE MADE CORNED BEEF - Swiss Cheese, Cole Slaw, Thousand Island, Rye Bread

ITALIAN SALAMI - Imported Ham, Provolone, Spinach, Tomato, Basil Mayo, Focaccia Bread

CAPRESE - Ripe Tomato, Mozzarella, Arugula, Fig Balsamic & Olive Oil, Ciabatta Bread

OVEN ROAST TURKEY - Sharp Cheddar, Avocado, Tomato, Baby Greens, Herb Aioli, 7 Grain Roll

RARE ROASTED BEEF SIRLOIN - Provolone, Caramelized Onion, Horseradish Remoulade, Rosemary Bread (add \$1)

### WRAPS

GRILLED MARINATED VEGETABLES - Fresh Mozzarella, Baby Arugula, Chick Pea Hummus

HARVEST TURKEY - Sliced Apple, Brie Cheese, Baby Greens, Cranberry Mayo

MANGO CHICKEN SALAD - Ripe Tomato, Avocado, Baby Greens

PESTO CHICKEN - Roasted Peppers & Onions, Provolone, Baby Spinach, Pesto Spread

STEAK CAESAR - Crisp Romaine, Parmesan, Lemon Caesar Dressing (add \$2)

GRILLED SHRIMP - Guacamole, Fresh Tomato, Red Cabbage Slaw, Jalapeno Aioli (add \$3)

**DESSERT:** Fresh Baked Chocolate Chip Cookies & Seasonal Fruit Salad

**BEVERAGES:** Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee & Hot Tea





## **SOUTH OF THE BORDER - 34.50 PER PERSON**

### **SALAD**

Mixed Lettuce- Black Beans, Corn, Avocado, Cheddar, Cilantro Lime Vinaigrette

### **BUILD YOUR OWN TACOS**

Charred Beef Skirt Steak, Marinated Chicken, Seasoned Ground Beef, Cheddar Cheese, Shaved Lettuce, Red Onion, Jalapeno, Lime, Pico De Gallo, Salsa Verde, Sour Cream, Soft & Hard Tortillas

### **ACCOMPANIMENTS**

Grilled Vegetable Quesadillas  
Fresh Tortilla Chips, Guacamole  
Spanish Rice

**DESSERT:** Warm Cinnamon Churros, Chocolate Sauce

**BEVERAGES:** Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee & Hot Tea

## **BARBECUE CORNER - 32.00 PER PERSON**

### **SALAD**

Iceberg Lettuce- Grape Tomato, Bacon, Shaved Carrot & Radish, Buttermilk Ranch

### **FROM THE GRILL**

Slow Cooked BBQ Pulled Pork, Warm Potato Rolls, Dry Rubbed Beef Brisket,  
Grilled Marinated Chicken Breast

### **ACCOMPANIMENTS**

Classic Cole Slaw, Apple Cider Dressing  
House Made Bacon & Molasses Baked Beans  
Baked Macaroni & Cheese  
Cheddar Corn Bread

**DESSERT:** Fresh Baked Fudge Brownies & Chocolate Chip Cookies, Seasonal Fruit Salad

**BEVERAGES:** Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee & Hot Tea





## ITALIAN MARKET - 35.00 PER PERSON

### SOUP & SALAD

ITALIAN WEDDING SOUP

CAESAR SALAD - Romaine Hearts, Parmesan, Garlic Croutons

### HOT BUFFET

Crispy Chicken Parmesan, Mozzarella & Basil

Sweet Italian Pork Sausage, Peppers & Onions

Hand Rolled Beef Meatballs, Marinara

Penne Pasta, Tomato Basil Cream

Sautéed Seasonal Vegetables, Garlic Butter

*Served with Garlic Ciabatta*

**DESSERT:** Tiramisu Cake & Chocolate Gelato

**BEVERAGES:** Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee & Hot Tea

## FARM MARKET SALAD BUFFET - 26.50 PER PERSON

*\*All ingredients sourced locally when possible*

### CHEF'S DAILY SEASONAL SOUP SELECTION

Fresh Baked Rolls & Butter

### THE GREENS

Mixed Baby Lettuces, Crisp Romaine, Baby Spinach

### TOPPINGS

Grape Tomatoes, Cucumber, Carrots, Avocado, Garlic

Croutons Crisp Bacon, Candied Walnuts, Dried Cranberries,

Cheddar & Blue Cheese

### WARM ADDITIONS

Organic Chicken Breast & Herb Marinated Shrimp

\*Grilled Beef Skirt Steak (+\$4.00)

### HOUSE MADE DRESSINGS

Buttermilk Ranch / Honey Balsamic / Lemon Caesar

**DESSERT:** Assortment of Mini Seasonal Pastries and Cakes

**BEVERAGES:** Ice Tea and Assorted Soft Drinks,  
Freshly Brewed Coffee & Hot Tea





## SOUTHERN STYLE - 35.50 PER PERSON

### Salad

Southern Cobb - Tomato, Bacon, Blue Cheese, Avocado, Candied Pecans, Herb Vinaigrette

### HOT BUFFET

Bourbon Glazed Atlantic Salmon

Buttermilk Fried Chicken Breast

Pecan Crusted Pork Loin

### ACCOMPANIMENTS

Country Style Green Beans

Cheddar Biscuits & Sweet Potato Rolls

Buttermilk Mashed Potatoes

Creamy Cole Slaw

### DESSERT

Seasonal Fresh Fruit Cobbler, Vanilla Ice Cream

### BEVERAGES

Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee & Hot Tea

## BOXED LUNCHES - 19.50 PER PERSON

(Select 2 from below)

### SANDWICHES

ITALIAN - Salami, Imported Ham, Provolone, Spinach, Tomato, Basil Mayo, Focaccia Bread

OVEN ROAST TURKEY - Sharp Cheddar, Avocado, Tomato, Baby Greens, Herb Aioli, 7 Grain Roll

HONEY HAM & SWISS - Ripe Tomato, Baby Greens, "Dijonnaise", French Baguette

RARE ROASTED BEEF SIRLOIN - Provolone, Caramelized Onion, Horseradish, Rosemary Bread (add \$1)

### WRAPS

GRILLED MARINATED VEGETABLES - Fresh Mozzarella, Baby Arugula, Chick Pea Hummus

HARVEST TURKEY - Sliced Apple, Brie Cheese, Baby Greens, Cranberry Mayo

MANGO CHICKEN SALAD - Ripe Tomato, Avocado, Baby Greens

PESTO CHICKEN - Roasted Peppers & Onions, Provolone, Baby Spinach, Pesto Spread

### INCLUDES:

Kettle Chips

Dill Pickle

Seasonal Whole Fruit

Fresh Baked Cookie

Bottle of Spring Water or Canned Soft Drink



## THE CREEK LUNCH BUFFET - 36.50 PER PERSON

### INCLUDES:

Chefs Daily Soup Selection      Fresh Baked Rolls & Butter

### **SALAD (SELECT 1)**

CAESAR - Romaine Hearts, Garlic Croutons, Shaved Parmesan

CRISP ICEBERG - Grape Tomatoes, Smoked Bacon, Radish, Blue Cheese Dressing

ROMAINE & ENDIVE SALAD - Green Apple, Aged Gouda, Almonds, Sherry Vinaigrette

ARUGULA - Heirloom Grape Tomato, Mozzarella, Candied Pine Nuts, Honey Balsamic

BABY SPINACH - Fresh Strawberries, Avocado, Pistachio, Lemon Poppy Dressing

MIXED GREENS - Candied Walnuts, Dried Cranberries, Blue Cheese, Berry Vinaigrette

### **ENTRÉES (SELECT 2)**

HERB ROASTED CHICKEN BREAST - Local Mushrooms, Shallots, Marsala Reduction

SAUTÉED CHICKEN BREAST - Prosciutto, Sage, Fresh Mozzarella, White Wine Chicken Jus

GRILLED MARINATED CHICKEN BREAST - Capers, Tomato, Fresh Oregano, Meyer Lemon

CRISPY CHICKEN PARMESAN - Fresh Mozzarella, Marinara & Basil

ALMOND CRUSTED ATLANTIC SALMON - Garden Basil, Clementine Reduction

PAN ROASTED ATLANTIC SALMON - Bourbon Maple Glaze

BAKED ATLANTIC FLOUNDER - Lemon Breadcrumb, White Wine Caper Beur Blanc

GINGER GLAZED BLACK COD - Shiitake Mushrooms, Scallion, Sweet Soy Emulsion

PEPPER CRUSTED FLAT IRON STEAK - Local Mushrooms, Cognac Beef Sauce

BEEF TENDERLOIN MEDALLIONS - Shiitake Mushroom Beef Jus (add \$10)

HERBED GOAT CHEESE RAVIOLI - Zucchini, Crushed Tomato & Basil

EGGPLANT ROLLATINI - Fresh Mozzarella, Ricotta, Marinara

### **ACCOMPANIMENTS (SELECT 2)**

#### **VEGETABLES**

Haricots Verts

Broccolini

Baby Carrots

Zucchini & Yellow Squash

Asparagus

Seasonal Mixed Vegetables

#### **POTATO & GRAINS**

Herb Roasted New Potatoes

Garlic Whipped Yukon Potatoes

Toasted Almond Couscous

Wild Rice Pilaf

Parmesan Leek Risotto

**DESSERT:** Assortment of Mini Seasonal Desserts and Cakes

**BEVERAGES:** Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee & Hot Tea





## PLATED LUNCH - 34.50 PER PERSON

### FIRST COURSE (SELECT ONE SOUP OR SALAD)

#### SALADS

CAESAR - Romaine Hearts, Garlic Croutons, Shaved Parmesan

BABY ICEBERG WEDGE - Grape Tomatoes, Smoked Bacon, Radish, Blue Cheese Dressing

ARUGULA SALAD - Heirloom Grape Tomato, Fresh Mozzarella, Candied Pine Nuts, Honey Balsamic

BABY SPINACH - Fresh Strawberries, Avocado, Pistachio, Lemon Poppy Dressing

MIXED GREENS - Candied Walnuts, Dried Cranberries, Blue Cheese, Berry Vinaigrette

CAPRESE SALAD - Ripe Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Fig Balsamic

#### SOUPS

Kennett Square Mushroom, Truffle Croutons

Italian Wedding, Shaved Parmesan & Olive Oil

Roasted Butternut Squash, Crème Fraîche, Pumpkin Seeds

Sweet Corn Chowder, Smoked Bacon & Chive

Roasted Tomato Soup, Arborio Rice, Basil Pesto

Maine Lobster Bisque, Fresh Tarragon (\$3)

### ENTRÉES (SELECT 2)

HERB ROASTED CHICKEN BREAST - Local Mushrooms, Shallots, Marsala Reduction

SAUTÉED CHICKEN BREAST, PROSCIUTTO - Sage, Fresh Mozzarella, White Wine Chicken Jus

GRILLED MARINATED CHICKEN BREAST - Capers, Tomato, Fresh Oregano, Meyer Lemon

ALMOND CRUSTED ATLANTIC SALMON - Garden Basil, Clementine Reduction

PAN ROASTED ATLANTIC SALMON - Bourbon Maple Glaze

NEW ENGLAND SWORDFISH - Tomato Confit, Caper, Italian Parsley, Lemon Butter

GINGER GLAZED BLACK COD - Shiitake Mushrooms, Scallion, Sweet Soy Emulsion

PEPPER CRUSTED FLAT IRON STEAK - Local Mushrooms, Cognac Beef Sauce

HERBED GOAT CHEESE RAVIOLI - Zucchini, Crushed Tomato & Basil

EGGPLANT ROLLATINE - Fresh Mozzarella, Ricotta, Marinara

\*SEASONAL MARKET INSPIRED VEGETARIAN ENTRÉE (Available to vegetarian guests)

## **ENHANCEMENTS**

GRILLED NY STRIP STEAK - Rosemary Butter, Horseradish Demi-Glace (\$9)

GRILLED CENTER CUT BEEF FILET - Charred Scallion, Beef Reduction (\$14)

JUMBO LUMP CRAB CAKES - Preserved Lemon & Tarragon Cream (\$9)

EAST COAST HALIBUT - Braised Artichoke, Black Olive, Bread Crumb, White Wine Emulsion (\$8)

PAN SEARED JUMBO SEA SCALLOPS - Toasted Hazelnut, Citrus Beurre Blanc (\$8)

## **ACCOMPANIMENTS (SELECT 2)**

### **VEGETABLES**

Haricots Verts, Shallot Butter

Broccolini, Garlic & Olive Oil

Roasted Baby Carrots, Snipped Herbs

Asparagus, Parmesan Breadcrumb

Zucchini & Yellow Squash, Fresh Basil

Seasonal Mixed Vegetables, Herb Butter

### **POTATO & GRAINS**

Herb Roasted New Potatoes

Garlic Whipped Yukon Potatoes

Toasted Almond Couscous

Wild Rice Pilaf

Parmesan Leek Risotto

### **DESSERTS (SELECT 1)**

Vanilla Crème Brûlée, Fresh Berries

Chocolate Mousse Tart, Raspberries, Whipped Cream

Warm Chocolate Bread Pudding, Vanilla Ice Cream

New York Cheesecake, Marinated Strawberries

Fresh Fruit Tart, Mascarpone Cream, Apricot Glaze

Warm Seasonal Fresh Fruit Cobbler, Vanilla Ice Cream

**BEVERAGES:** Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee & Hot Tea





## DINNER OPTIONS

### PALMER DINNER BUFFET - 46.00 PER PERSON

#### SOUPS (SELECT 1)

Kennett Square Mushroom, Truffle Croutons  
Italian Wedding, Shaved Parmesan & Olive Oil  
Roasted Butternut Squash, Crème Fraîche, Pumpkin Seeds  
Sweet Corn Chowder, Smoked Bacon & Chive  
Roasted Tomato Soup, Arborio Rice, Basil Pesto  
Beef & Barley, Tomato Vegetable Broth

#### SALADS (SELECT 1)

CAESAR - Romaine Hearts, Garlic Croutons, Shaved Parmesan  
CRISP ICEBERG - Grape Tomatoes, Smoked Bacon, Shaved Carrots, Radish, Blue Cheese  
ROMAINE & ENDIVE SALAD - Green Apple, Aged Gouda, Almonds, Sherry Vinaigrette  
ARUGULA - Heirloom Grape Tomato, Mozzarella, Candied Pine Nuts, Honey Balsamic  
BABY SPINACH - Fresh Strawberries, Avocado, Pistachio, Lemon Poppy Dressing  
MIXED GREENS - Candied Walnuts, Dried Cranberries, Blue Cheese, Berry Vinaigrette

#### BUFFET ENTRÉES (SELECT 3)

ALMOND CRUSTED ATLANTIC SALMON - Garden Basil, Clementine Reduction  
PAN ROASTED ATLANTIC SALMON - Bourbon Maple Glaze  
BAKED ATLANTIC FLOUNDER - Lemon Breadcrumbs, White Wine & Caper Beurre Blanc  
NEW ENGLAND SWORDFISH - Tomato Confit, Caper, Italian Parsley, Lemon Butter  
HERB ROASTED CHICKEN BREAST - Local Mushrooms, Shallots, Marsala Reduction  
SAUTÉED CHICKEN BREAST - Prosciutto, Sage, Fresh Mozzarella, White Wine Chicken Jus  
GRILLED MARINATED CHICKEN BREAST - Capers, Tomato, Fresh Oregano, Meyer Lemon  
CRISPY CHICKEN PARMESAN - Fresh Mozzarella, Marinara & Basil  
PEPPER CRUSTED FLAT IRON STEAK - Local Mushrooms, Cognac Beef Sauce  
HERBED GOAT CHEESE RAVIOLI - Zucchini, Crushed Tomato & Basil  
EGGPLANT ROLLATINE - Fresh Mozzarella, Ricotta, Marinara  
SLOW COOKED BEEF SHORT RIB - Caramelized Shallots & Red Wine Reduction (\$4)  
BEEF TENDERLOIN MEDALLIONS - Shiitake Mushroom Beef Jus (\$10)

*Continued on next page*

## ACCOMPANIMENTS (SELECT 2)

### VEGETABLES

Haricots Verts, Shallot Butter  
Broccolini, Garlic & Olive Oil  
Baby Carrots, Honey & Dill  
Asparagus, Parmesan Breadcrumb  
Zucchini & Yellow Squash, Fresh Basil  
Seasonal Mixed Vegetables, Herb Butter

### POTATO & GRAINS

Herb Roasted New Potatoes  
Yukon Potato Gratin  
Garlic Whipped Yukon Potatoes  
Toasted Almond Couscous  
Wild Rice Pilaf  
Parmesan Leek Risotto

Served with Warm Dinner Rolls

### SWEET ENDINGS

Assortment of Mini Seasonal Desserts and Cakes  
Freshly Brewed Coffee and Tea

### BEVERAGES

Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee & Hot Tea

### ADDITIONAL:

### BUFFET CARVING STATIONS

HERB ROASTED TURKEY BREAST - Shallot Gravy, Cranberry Compote	9.00
WHOLE GRILLED SALMON FILLET - Sesame, Scallion & Sweet Soy	10.00
PORK "STEAMSHIP ROAST" - Garlic & Rosemary, Pork Jus	10.00
CHAR GRILLED BEEF SIRLOIN - Garden Herb Chimichurri	14.00
SESAME CRUSTED AHI TUNA - Pickled Ginger, Sweet Soy	15.00
SLOW COOKED PRIME RIB OF BEEF - Au Jus, Horseradish Cream	15.00
GARLIC & HERB CRUSTED BEEF TENDERLOIN - Dijon Beef Jus, Horseradish cream	18.00

*\*Chef Attendant Required - 100.00*





## BARBECUE CORNER - 34.00 PER PERSON

### **SALAD**

Iceberg Lettuce - Grape Tomato, Bacon,  
Shaved Carrot & Radish, Buttermilk Ranch

### **FROM THE GRILL**

Slow Cooked BBQ Pulled Pork, Warm Potato Rolls  
Dry Rubbed Beef Brisket  
Grilled Marinated Chicken Breast

### **ACCOMPANIMENTS**

Classic Cole Slaw, Apple Cider Dressing  
House Made Bacon & Molasses Baked Beans  
Baked Macaroni & Cheese  
Cheddar Corn Bread

### **DESSERT**

Fresh Baked Fudge Brownies & Chocolate Chip Cookies  
Seasonal Fruit Salad

**BEVERAGES:** Ice Tea and Assorted Soft Drinks, Freshly Brewed  
Coffee & Hot Tea

## SOUTHERN STYLE - 39.00 PER PERSON

### **SALAD**

Southern Cobb Salad, Tomato, Bacon, Blue Cheese,  
Avocado, Candied Pecans, Herb Vinaigrette

### **HOT BUFFET**

Bourbon Glazed Atlantic Salmon  
Buttermilk Fried Chicken Breast  
Pecan Crusted Pork Loin

### **ACCOMPANIMENTS**

Country Style Green Beans  
Buttermilk Mashed Potatoes  
Cheddar Biscuits & Sweet Potato Rolls  
Creamy Cole Slaw

### **DESSERT**

Seasonal Fresh Fruit Cobbler, Vanilla Ice Cream

**BEVERAGES:** Ice Tea and Assorted Soft Drinks, Freshly Brewed  
Coffee & Hot Tea







## SOUTH OF THE BORDER - 37.00 PER PERSON

### **SALAD**

Mixed Lettuce- Black Beans, Corn, Avocado, Cheddar, Cilantro  
Lime Vinaigrette

### **BUILD YOUR OWN TACOS**

Charred Beef Skirt Steak, Marinated Chicken, Seasoned Ground  
Beef, Cheddar Cheese, Shaved Lettuce, Red Onion, Jalapeno,  
Lime, Pico De Gallo, Salsa Verde, Sour Cream  
Soft & Hard Tortillas

### **ACCOMPANIMENTS**

Grilled Vegetable Quesadillas  
Fresh Tortilla Chips, Guacamole  
Spanish Rice

### **DESSERT**

Warm Cinnamon Churros, Chocolate Sauce

### **BEVERAGES**

Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee  
& Hot Tea

## ITALIAN MARKET - 39.00 PER PERSON

### **SOUP & SALAD**

Italian Wedding Soup  
Caesar Salad - Romaine Hearts, Parmesan, Garlic Croutons

### **HOT BUFFET**

Crispy Chicken Parmesan, Mozzarella & Basil  
Sweet Italian Pork Sausage, Peppers & Onions  
Hand Rolled Beef Meatballs, Marinara  
Penne Pasta, Tomato Basil Cream  
Sautéed Seasonal Vegetables, Garlic Butter  
Served with Garlic Ciabatta

### **DESSERT**

Tiramisu Cake & Chocolate Gelato

### **BEVERAGES**

Ice Tea and Assorted Soft Drinks, Freshly Brewed Coffee  
& Hot Tea





## PLATED DINNER - 42.00 PER PERSON

### FIRST COURSE (SELECT 1 – SOUP OR SALAD)

#### SOUPS

KENNETT SQUARE MUSHROOM - Truffle Croutons

ITALIAN WEDDING - Shaved Parmesan & Olive Oil

ROASTED BUTTERNUT SQUASH - Crème Fraiche, Pumpkin Seeds

SWEET CORN CHOWDER - Smoked Bacon & Chive

ROASTED TOMATO SOUP - Arborio Rice, Basil Pesto

MAINE LOBSTER BISQUE - Fresh Tarragon (\$3)

#### SALADS

CAESAR - Romaine Hearts, Garlic Croutons, Shaved Parmesan

BABY ICEBERG WEDGE - Grape Tomatoes, Smoked Bacon, Radish, Blue Cheese Dressing

ROMAINE & ENDIVE SALAD - Green Apple, Aged Gouda, Almonds, Sherry Vinaigrette

ARUGULA - Heirloom Grape Tomato, Fresh Mozzarella, Candied Pine Nuts, Honey Balsamic

BABY SPINACH - Fresh Strawberries, Avocado, Pistachio, Lemon Poppy Dressing

MIXED GREENS - Candied Walnuts, Dried Cranberries, Blue Cheese, Berry Vinaigrette

### ENTRÉES (SELECT 2)

HERB ROASTED CHICKEN BREAST - Local Mushrooms, Shallots, Marsala Reduction

SAUTÉED CHICKEN BREAST - Prosciutto, Sage, Fresh Mozzarella, White Wine Chicken Jus

GRILLED MARINATED CHICKEN BREAST - Capers, Tomato, Fresh Oregano, Meyer Lemon

ALMOND CRUSTED ATLANTIC SALMON - Garden Basil, Clementine Reduction

ATLANTIC SALMON, MELTED LEEKS - Truffle Dijon Mustard Sauce

PAN ROASTED ATLANTIC SALMON - Bourbon Maple Glaze

GRILLED EAST COAST MAHI MAHI - Fresh Tomato, Cilantro, Coconut Lime Emulsion

NEW ENGLAND SWORDFISH - Tomato Confit, Caper, Italian Parsley, Lemon Butter

GINGER GLAZED BLACK COD - Shiitake Mushrooms, Scallion, Sweet Soy Emulsion

ROSEMARY ROASTED PORK TENDERLOIN - Balsamic Glazed Cipollini Onions, Pork Jus

PEPPER CRUSTED FLAT IRON STEAK - Local Mushrooms, Cognac Beef Sauce

SLOW COOKED BEEF SHORT RIB - Caramelized Shallots & Red Wine Reduction

HERBED GOAT CHEESE RAVIOLI - Zucchini, Crushed Tomato & Basil

EGGPLANT ROLLATINE - Fresh Mozzarella, Ricotta, Marinara

\*SEASONAL MARKET INSPIRED VEGETARIAN ENTRÉE (Available to vegetarian guests)

## ENHANCEMENTS

GRILLED NY STRIP STEAK - Rosemary Butter, Horseradish Demi-Glace	9.00
GRILLED CENTER CUT BEEF FILET - Charred Scallion, Beef Reduction	14.00
SEARED BEEF RIBEYE STEAK - Truffle Butter, Demi-Glace	10.00
HERB ROASTED VEAL CHOP - Citrus Gremolata, Madeira Veal Jus	18.00
DIJON CRUSTED RACK OF LAMB - Rosemary Lamb Jus	12.00
JUMBO LUMP CRAB CAKES - Preserved Lemon & Tarragon Cream	9.00
EAST COAST HALIBUT - Braised Artichoke, Black Olive, Bread Crumb, White Wine Emulsion	8.00
PAN SEARED JUMBO SEA SCALLOPS - Toasted Hazelnut, Citrus Beurre Blanc	8.00
"SURF & TURF" - Grilled Petit Beef Filet, ½ Maine Lobster, Tarragon, Cognac Beef Sauce	22.00

## ACCOMPANIMENTS (SELECT 2)

### VEGETABLES

Haricots Verts, Shallot Butter  
Broccolini, Garlic & Olive Oil  
Roasted Baby Carrots, Snipped Herbs  
Asparagus, Parmesan Breadcrumbs  
Zucchini & Yellow Squash, Fresh Basil  
Seasonal Mixed Vegetables, Herb Butter

### POTATO & GRAINS

Herb Roasted New Potatoes  
Yukon Potato Gratin  
Garlic Whipped Yukon Potatoes  
Toasted Almond Couscous  
Wild Rice Pilaf  
Parmesan Leek Risotto

## DESSERTS (SELECT 1)

VANILLA CRÈME BRULÉE - Fresh Berries  
CHOCOLATE MOUSSE TART - Raspberries, Whipped Cream  
WARM CHOCOLATE BREAD PUDDING - Vanilla Ice Cream  
NEW YORK CHEESECAKE - Marinated Strawberries  
FRESH FRUIT TART - Mascarpone Cream, Apricot Glaze  
CARAMELIZED APPLE TART - A la Mode, Salted Caramel Sauce  
WARM SEASONAL FRESH FRUIT COBBLER - Vanilla Ice Cream

## BEVERAGES

Iced Tea and Assorted Soft Drinks, Freshly Brewed Coffee & Hot Tea



# COCKTAIL RECEPTION

49.50 PER PERSON

## FIRST HOUR

### BUTLER PASSED HORS D' OEUUVRES (SELECT 4)

#### CHILLED

Heirloom Tomato Bruschetta, Burrata Cheese  
Crab & Avocado Salad, Cilantro, Corn Tortilla  
Tuna Tartare, Mango, Sesame, Crisp Wonton  
Smoked Salmon, Dill Crème Fraîche, Brioche  
California Sushi Roll, Pickled Ginger & Soy  
House Made Lemon Hummus, Black Olive, Toasted Pita  
Chilled Jumbo Shrimp, Cocktail Sauce (\$1)  
Petit Maine Lobster Roll, Tarragon Mayo (\$1)  
Beef Tenderloin Crostini, Horseradish Remoulade (\$1)

#### WARM

Crispy Risotto Croquettes, Smoked Mozzarella & Pancetta  
Cheese Steak Spring Rolls, Thai Chili Ketchup  
Shrimp Tempura, Ginger Lime Aioli  
Beef Franks in a Puff Pastry, Dijon  
Reuben Finger Sandwich, Truffle Thousand Island  
Tomato Soup Shooter, Grilled Cheese Crouton  
Petit Cheeseburger Slider, Dill Pickle, Brioche  
Thai Chicken Spring Roll, Sweet Chili Sauce  
Crispy Sesame Chicken, Korean BBQ Sauce  
Spanakopita, Spinach & Feta Cheese  
Grilled Lamb Chops, Herb Chimichurri (\$1)  
Petit Beef Tenderloin Wellington (\$1)  
Jumbo Lump Crab Cake, Citrus Remoulade (\$1)



### CHILLED HORS D' OEUUVRES DISPLAYS (SELECT 1)

#### ARTISAN CHEESE DISPLAY

A Fine Selection of Local & Imported Artisan Cheeses, Grapes, Fig Jam, Local Honey,  
Candied Walnuts & Salt Roasted Almonds, Fresh Baguettes, Assorted Crackers

#### BRUSCHETTA

Tomato, Basil & Burrata Cheese, Local Mushroom & Goat Cheese Avocado, Radish, Lemon Oil

#### THE ITALIAN MARKET

Grilled Marinated Vegetables, Aged Balsamic Roasted Peppers, Marinated Artichokes, Olives Fresh  
Mozzarella Cheese, Whipped Ricotta, Tuscan Bread, Focaccia & Olive Oil

## SECOND & THIRD HOURS

### SALAD (SELECT 1)

CAESAR - Romaine Hearts, Garlic Croutons, Shaved Parmesan  
ROMAINE & ENDIVE - Green Apple, Aged Gouda, Almonds  
Sherry Vinaigrette  
ARUGULA - Heirloom Grape Tomato, Fresh Mozzarella  
Candied Pine Nuts, Honey Balsamic  
BABY SPINACH - Fresh Strawberries, Avocado, Pistachio,  
Lemon Poppy Dressing  
MIXED GREENS - Candied Walnuts, Dried Cranberries, Blue Cheese Berry Vinaigrette

### PASTA (SELECT 1)

PENNE - Crushed Tomato & Basil Cream  
MEZZE RIGATONI - Slow Cooked Beef Bolognese  
ORECCHIETTE - Pancetta, Peas, Parmesan Cream  
FARFALLE - Garden Vegetables, Herb Pesto  
RICOTTA TORTELLINI - Fresh Tomato Basil Sauce

### 'CHEF ATTENDED' CARVING STATION (SELECT 1)

*\*Chef Attendant Required - \$100.00 fee*

WHOLE ROASTED ATLANTIC SALMON FILLET - Citrus & Dill  
WHOLE GRILLED MAHI MAHI FILLET - Ripe Tomato Mango Salsa  
Pork "Steamship Roast" - Rosemary, Pork Jus  
SMOKED HAM - Bourbon Maple Glazed  
HERB ROASTED TURKEY BREAST - Shallot Gravy, Cranberry Compote  
SPICE RUBBED BEEF BRISKET - Brown Sugar BBQ Glaze  
CHAR GRILLED BEEF SIRLOIN - Garden Herb Chimichurri (+\$8)  
SLOW COOKED PRIME RIB - Au Jus, Horseradish Cream (+\$13)  
GARLIC & HERB CRUSTED BEEF TENDERLOIN - Dijon Beef Jus,  
Horseradish cream (+\$16)

All Served with Freshly Baked Rolls

## LAST HOUR

### THE SWEET TABLE

Assortment of Miniature Seasonal Desserts, Cakes & Fresh Baked Cookies

### BEVERAGE STATION

Iced Tea, Assorted Soft Drinks, Freshly Brewed Coffee & Tea



# BABY & BRIDAL SHOWERS

PLATED OPTIONS - 34.50 PER PERSON

## FIRST COURSE (SELECT 1 – SOUP OR SALAD)

### SALADS

CAESAR - Romaine Hearts, Garlic Croutons, Shaved Parmesan

ARUGULA - Heirloom Grape Tomato, Fresh Mozzarella, Candied Pine Nuts, Honey Balsamic

BABY SPINACH - Fresh Strawberries, Avocado, Pistachio, Lemon Poppy Dressing

MIXED GREENS - Candied Walnuts, Dried Cranberries, Blue Cheese, Berry Vinaigrette

### SOUPS

ITALIAN WEDDING - Shaved Parmesan & Olive Oil

ROASTED BUTTERNUT SQUASH - Crème Fraiche, Pumpkin Seeds

SWEET CORN CHOWDER - Smoked Bacon & Chive

ROASTED TOMATO SOUP - Arborio Rice, Basil Pesto

## ENTREES (SELECT 2)

HERB ROASTED CHICKEN BREAST - Local Mushrooms, Shallots, Marsala Reduction

SAUTÉED CHICKEN BREAST - Prosciutto, Sage, Fresh Mozzarella, White Wine Chicken Jus

GRILLED MARINATED CHICKEN BREAST - Capers, Tomato, Fresh Oregano, Meyer Lemon

ALMOND CRUSTED ATLANTIC SALMON - Garden Basil, Clementine Reduction

PAN ROASTED ATLANTIC SALMON - Bourbon Maple Glaze

FRESH PENNE PASTA - Sliced Grilled Chicken Breast, Crushed Tomato & Basil Cream

HERBED GOAT CHEESE RAVIOLI - Zucchini, Crushed Tomato & Basil

EGGPLANT ROLLATINE - Fresh Mozzarella, Ricotta, Marinara

SEASONAL MARKET INSPIRED VEGETARIAN ENTRÉE

## ACCOMPANIMENTS (SELECT 2)

### VEGETABLES

Haricots Verts - Shallot Butter

Roasted Baby Carrots - Snipped Herbs

Asparagus - Parmesan Breadcrumb

Zucchini & Yellow Squash - Fresh Basil

Seasonal Mixed Vegetables - Herb Butter

### POTATO & GRAINS

Herb Roasted New Potatoes

Garlic Whipped Yukon Potatoes

Toasted Almond Couscous

Wild Rice Pilaf

Parmesan Leek Risotto





### **DESSERTS (SELECT 1)**

VANILLA CRÈME BRULEE - Fresh Berries  
CHOCOLATE MOUSSE TART - Raspberries, Whipped Cream  
WARM CHOCOLATE BREAD PUDDING - Vanilla Ice Cream  
NEW YORK CHEESECAKE - Marinated Strawberries  
FRESH FRUIT TART - Mascarpone Cream, Apricot Glaze  
WARM SEASONAL FRESH FRUIT COBBLER - Vanilla Ice Cream

### **INCLUDES**

Fresh Baked Rolls & Butter  
Iced Tea, Assorted Soft Drinks, Freshly Brewed Coffee & Tea

## **BRUNCH - 34.00 PER PERSON**

### **COLD**

Seasonal Fresh Fruit & Berry Salad  
Fresh Baked Fruit Danish & Muffins  
Greek Yogurt & Berry Parfaits - Toasted Almond Granola  
Baby Mixed Green Salad - Honey Balsamic Dressing  
Assorted Local Cheeses - Grapes & Honey

### **HOT**

Grilled Atlantic Salmon - Bourbon Maple Glaze  
Warm Ham & Gruyere Cheese Quiche  
Cinnamon Raisin French Toast, PA Maple Syrup  
Herb Roasted New Potatoes  
Applewood Bacon & Pork Sausage

### **SWEETS**

Selection of Assorted Miniature Cakes & Pastries

### **BEVERAGES**

Fresh Squeezed Orange Juice, Iced Tea, Assorted Soft Drinks, Freshly Brewed Coffee & Tea



## BUFFET OPTIONS - 35.00 PER PERSON

### SOUPS (SELECT 1)

ITALIAN WEDDING - Shaved Parmesan & Olive Oil

ROASTED BUTTERNUT SQUASH - Crème Fraiche, Pumpkin Seeds

SWEET CORN CHOWDER - Smoked Bacon & Chive

ROASTED TOMATO SOUP - Arborio Rice, Basil Pesto

### SALADS (SELECT 1)

CAESAR - Romaine Hearts, Garlic Croutons, Shaved Parmesan

ARUGULA - Heirloom Grape Tomato, Fresh Mozzarella, Candied Pine Nuts, Honey Balsamic

BABY SPINACH - Fresh Strawberries, Avocado, Pistachio, Lemon Poppy Dressing

MIXED GREENS - Candied Walnuts, Dried Cranberries, Blue Cheese, Berry Vinaigrette

### ENTRÉES (SELECT 2)

HERB ROASTED CHICKEN BREAST - Local Mushrooms, Shallots, Marsala Reduction

CRISPY CHICKEN PARMESAN - Fresh Mozzarella, Marinara & Basil

LEMON CHICKEN BREAST - Capers, Parsley & White Wine

ALMOND CRUSTED ATLANTIC SALMON - Garden Basil, Clementine Reduction

PAN ROASTED ATLANTIC SALMON - Bourbon Maple Glaze

HERBED GOAT CHEESE RAVIOLI - Zucchini, Crushed Tomato & Basil

EGGPLANT ROLLATINI - Fresh Mozzarella, Ricotta, Marinara

RIGATONI PRIMAVERA - Seasonal Vegetables, Parmesan, Garlic & Olive Oil

### ACCOMPANIMENTS (SELECT 2)

#### VEGETABLES

Haricots Verts, Shallot Butter

Baby Carrots, Honey & Dill

Asparagus, Parmesan Breadcrumbs

Zucchini & Yellow Squash, Fresh Basil

Seasonal Mixed Vegetables, Herb Butter

#### POTATO & GRAINS

Herb Roasted New Potatoes

Garlic Whipped Yukon Potatoes

Toasted Almond Couscous

Wild Rice Pilaf

#### SWEET ENDINGS

Assortment of Mini Seasonal Desserts & Cakes

#### INCLUDES

Fresh Baked Rolls & Butter

Iced Tea, Assorted Soft Drinks, Freshly Brewed Coffee & Tea





## AFTERNOON TEA - 34.50 PER PERSON

### PLATED SALAD (SELECT 1)

Caesar - Romaine Hearts, Garlic Croutons, Shaved Parmesan

Arugula - Heirloom Grape Tomato, Fresh Mozzarella, Candied Pine Nuts, Honey Balsamic

Baby Spinach - Fresh Strawberries, Avocado, Pistachio, Lemon Poppy Dressing

Mixed Greens - Candied Walnuts, Dried Cranberries, Blue Cheese, Berry Vinaigrette

### DISPLAYED TEA SANDWICHES (SELECT 4)

\*Served on an assortment of Artisan Breads, Mini Rolls & Croissants

Smoked Salmon, Herbed Cream Cheese

English Cucumber, Dill Butter

Mango Chicken Salad, Tarragon Mayo

Harvest Chicken Salad, Cranberry & Walnut

Cage Free Egg Salad, Baby lettuce

Tuna Salad, Ripe Tomato & Chive

Shrimp Salad, Bell Pepper & Citrus Mayo

Oven Roasted Turkey, Avocado Spread

French Brie Cheese & Fig Jam

Ham & Swiss, Dijon Mustard

### ACCOMPANIMENTS

Seasonal Fresh Fruit Salad

Assorted Fresh Baked Scones, Sweet Cream

### SWEETS

Miniature Fruit Tarts, Cream Puffs, Chocolate Eclairs,

Lemon Bars & Chocolate Dipped Strawberries

### INCLUDES

Iced Tea, Assorted Soft Drinks, Freshly Brewed Coffee, Selection of Gourmet Hot Teas





# CHILDREN & TEEN PARTIES

## CHILDREN'S PARTY

*Applicable to Children ages 10 & under  
Minimum of 15 Children Required*

**HOT BUFFET - CHILDREN: 20.00 / ADULTS 25.00**

### **ENTRÉES (SELECT 2)**

Cheeseburger Sliders  
All Beef Hot Dogs  
Chicken Quesadillas  
Crispy Chicken Fingers  
French Bread Pizza  
Penne Pasta, Marinara  
Mac & Cheese

### **SIDES (SELECT 2)**

French Fries  
Sweet Potato Fries  
Tater Tots  
Sautéed Broccoli  
Garden Salad  
Fresh Fruit Salad  
Apple Sauce

### **DESSERT**

Fresh Baked Cookies & Brownies

### **BEVERAGES**

Juice Boxes & Low-Fat Chocolate Milk

**PIZZA PARTY - CHILDREN 19.00 / ADULTS 22.50**

### **ASSORTED HOUSE MADE PIZZA TO INCLUDE:**

Plain, Pepperoni & Sausage  
French Fries  
Fresh Fruit Salad

### **DESSERT**

Fresh Baked Cookies & Brownies

### **BEVERAGES**

Juice Boxes & Low-Fat Chocolate Milk



## SANDWICH BOARD CHILDREN 17.50 / ADULTS 20.50

### **ASSORTED CRUSTLESS SANDWICHES AND WRAPS TO INCLUDE:**

Turkey & Cheese  
Ham & Cheese  
Fluffernutter  
Peanut Butter & Jelly  
Potato Chips  
Fresh Fruit Salad

### **DESSERT**

Fresh Baked Cookies & Brownies

Beverages

Juice Boxes & Low-Fat Chocolate Milk

## CHILDREN'S PLATED OPTIONS - 18.00 EACH

### **ENTREES (SELECT 1)**

Cheeseburger Sliders  
Crispy Chicken Fingers  
Penne Pasta, Marinara  
Grilled Cheese  
All Beef Hot Dog  
Cheese Pizza

### **SIDES (SELECT 1)**

French Fries  
Fresh Fruit  
Potato Chips  
Steamed Broccoli  
Apple Sauce

### **DESSERT**

Mini Ice Cream Sundae

### **BEVERAGES**

Includes Juice or Milk





## CHILDREN'S SNACKS & SMALL BITES

### **VEGGIE & CHEESE BOARD - 5.50**

Cheddar Cheese, Pepperoni, Carrot & Celery Sticks, Crackers & Ranch Dip

### **LITTLE MUNCHIES - 5.00**

Pretzels, Potato Chips, Goldfish, Popcorn, Animal Crackers

### **SEASONAL FRESH FRUIT & BERRIES - 5.50**

Vanilla Yogurt Dip

### **SOFT PRETZEL BITES - 4.50**

House Made Cheese Sauce, Mustard

### **MINI FRANKS IN A BLANKET - 5.00**

Honey Mustard

### **CHEESE NACHOS - 5.50**

Fresh Salsa

### **FRENCH FRIES - 5.00**

## SWEET ENDINGS

### **MILK & COOKIES - 5.50**

Fresh Baked Chocolate Chip & Oatmeal Cookies, Ice Cold Milk

### **CANDY BAR - 8.00**

Scoop up a fun assortment of your favorite candies, goodie bags included

### **MINI CUPCAKES - 6.00**

A Three Tiered Display of Chocolate & Vanilla Cupcakes with Buttercream Frosting

### **THE ICE CREAM SHOP - 6.50**

Vanilla & Chocolate Ice Cream, Chocolate & Caramel Sauce, Gummi Bears, crushed Oreos, M&M's, Chocolate Chips, Sprinkles, Cherries & Whipped Cream

# SWEET 16 PARTY

## COCKTAIL HOUR OPTIONS

### DISPLAYED HOT APPETIZERS (SELECT 3) - 13.50 PER PERSON

Kosher Franks in a Blanket, Spicy Mustard  
Crispy Vegetable Spring Rolls, Sweet & Sour Sauce  
Mozzarella Sticks, Marinara  
French Bread Pizza Bites, Pepperoni  
Cheese Nachos, Fresh Salsa  
Warm Pretzel Bites, Cheese Whiz

### APPETIZER STATIONS

#### FRENCH FRY BAR - 7.00 PER PERSON

Crispy Shoe String Fries  
House Made Cheese Sauce  
Seasoned Salt, Ketchup & Ranch

#### SUSHI STATION - 10.00 PER PERSON

California, Spicy Tuna & Salmon Rolls  
Steamed Edamame, Soy Sauce  
Wasabi, Pickled Ginger, Chopsticks

#### SLIDER STATION - 11.00 PER PERSON

Cheeseburger, Cheddar, Secret Sauce  
BBQ Pulled Pork, Dill Pickle  
Turkey Meatball, Mozzarella, Basil







## DINNER BUFFET - 35.00 PER PERSON

### ENTRÉES (SELECT 4)

Cheese Raviolis, Marinara & Parmesan  
Kosher All Beef Hot Dogs, Spicy Mustard  
Cheeseburgers, Pickle, Sesame Bun  
Crispy Chicken Tenders, Honey Mustard & BBQ Sauce  
Chicken Parmesan, Mozzarella & Marinara  
Chicken & Broccoli Stir Fry  
Seasoned Beef Tacos, Soft Tortillas, Cheddar, Salsa, Sour Cream  
Philly Cheesesteaks, American Cheese

### SIDES (SELECT 2)

French Fries  
Fresh Broccoli  
Buttered Corn  
Vegetable Fried Rice  
Baked Mac & Cheese  
Garden Salad, Ranch

### DESSERT STATIONS (SELECT 1)

#### CANDY BAR

Scoop up a fun assortment of your favorite candies, goodie bags included

#### MINI CUPCAKES

A Three Tiered Display of Chocolate & Vanilla Cupcakes with Buttercream Frosting

#### THE ICE CREAM SHOP

Vanilla & Chocolate Ice Cream, Chocolate & Caramel Sauce, Gummi Bears, crushed Oreos, M&M's, Chocolate Chips, Sprinkles, Cherries & Whipped Cream

#### INCLUDES

Unlimited Soft Drinks, Shirley Temples, Iced Tea & Lemonade



# BUTLER PASSED HORS D'OEUVRES

## 22.50 PER PERSON

\*60 minutes unlimited Hors D' oeuvres service with dinner

## 29.50 PER PERSON

\*Up to 90 minutes Hors D' oeuvres service without dinner

\*Each Additional Hors D' oeuvre: \$4.00/person

### SELECT A TOTAL OF 6

#### WARM

CRISPY RISOTTO CROQUETTES - Smoked Mozzarella & Pancetta

CHEESE STEAK SPRING ROLLS - Thai Chili Ketchup

MANCHEGO CHEESE TOAST - Roasted Pepper & Honey

SEA SCALLOP LOLLIPOP - Lemon Herb Breadcrumb

SHRIMP TEMPURA - Ginger Lime Aioli

BEEF FRANKS IN A PUFF PASTRY - Dijon

REUBEN FINGER SANDWICH - Truffle Thousand Island

TOMATO SOUP SHOOTER - Grilled Cheese Crouton

PETIT CHEESEBURGER SLIDER - Dill Pickle, Brioche

THAI CHICKEN SPRING ROLL - Sweet Chili Sauce

CRISPY SESAME CHICKEN - Korean BBQ Sauce

SPANAKOPITA - Spinach & Feta Cheese

PETIT BEEF TENDERLOIN WELLINGTON (\$1)

GRILLED LAMB CHOPS - Herb Chimichurri (\$1)

MINI LUMP CRAB CAKE - Citrus Remoulade (\$1)

#### CHILLED

HEIRLOOM TOMATO BRUSCHETTA - Burrata Cheese

CRAB & AVOCADO SALAD - Cilantro, Corn Tortilla

HOUSE MADE LEMON HUMMUS - Black Olive, Toasted Pita

TUNA TARTARE, MANGO - Sesame, Crisp Wonton

SMOKED SALMON - Dill Crème Fraiche, Brioche

LOCAL MUSHROOM & GOAT CHEESE TOAST

CALIFORNIA SUSHI ROLL - Pickled Ginger & Soy

CHILLED JUMBO SHRIMP - Cocktail Sauce (\$1)

PETIT MAINE LOBSTER ROLL - Tarragon Mayo (\$1)

BEEF TENDERLOIN CROSTINI - Horseradish Remoulade (\$1)





## CULINARY ENHANCEMENT DISPLAYS

*Displays are priced based on one hour of consumption.*

*These are intended to be an enhancement and cannot be purchased in place of a dining package.*

### **ARTISAN CHEESE DISPLAY - 10.50 / PERSON**

A Fine Selection of Local & Imported Artisan Cheeses, Seasonal Fruits, Fresh Grapes, Fig Jam, Local Honey, Candied Walnuts, Salt Roasted Almonds, Fresh Baguettes, Raisin Walnut Bread, assorted Crackers

### **TASTE OF ASIA - 12.50 / PERSON**

Steamed Pork Dumplings / Shrimp Pot Stickers / Crispy Thai Chicken Spring Rolls  
Ginger Beef & Vegetable Stir Fry / Fried Rice

### **BRUSCHETTA - 7.50 / PERSON**

Tomato, Basil & Burrata / Local Mushroom & Goat Cheese / Roasted Eggplant Caponata / Avocado, Radish, Lemon Oil / Fresh Ricotta & Honey

### **THE ITALIAN MARKET - 11.00 / PERSON**

Sliced Imported Prosciutto, Soppressata, Salami, Fresh Mozzarella, Sharp Provolone, Whipped Ricotta, Roasted Peppers, Marinated Artichokes, Olives, Tuscan Bread, Focaccia, Crostini, Olive Oil

### **FRENCH FRY BAR - 7.00 / PERSON**

Crispy Sweet Potato Fries / Parmesan Truffle Fries / Old Bay Waffle Fries  
House Made Cheese Sauce, Spicy Ketchup, Truffle Aioli, Bacon & Scallion

### **VEGETABLE CRUDITE - 7.00 / PERSON**

Carrots, Celery, Cucumbers, Cherry Tomatoes, Broccoli, Bell Peppers, Asparagus & Ranch

### **SEASONAL FRUIT DISPLAY - 7.00 / PERSON**

Seasonal Fruits, Ripe Melon, Pineapple & Fresh Berries, Vanilla Yogurt

### **THE FARM MARKET - 8.50 / PERSON**

Grilled Seasonal Vegetables, Herb Chimichurri / Meyer Lemon Hummus, Toasted Pita  
Herbed Goat Cheese Toast / Individual Crudités, Green Goddess Dressing  
2 Season Inspired Composed Salads



**“BIG KID” MAC N CHEESE - 10.50 / PERSON**

Jumbo Lump Crab  
Beef Short Rib  
Smoked Bacon & Truffle  
Toasted Bread Crumbs, Stewed Cherry Tomatoes

**SLIDER STATION - 11.00 / PERSON**

Select 3  
Kobe Beef Burger, Cheddar, Pickle, Secret Sauce  
Crispy Pork Belly, Cucumber Slaw, Hoisin Glaze  
Crab Cake, Ripe Tomato, Avocado, Citrus Remoulade (\$1)  
Grilled Vegetables, Fresh Mozzarella, Basil Aioli  
Slow Cooked BBQ Chicken, Jalapeno Slaw

**THE JERSEY SHORE (WARM SEAFOOD DISPLAY) - 16.50 / PERSON**

Jersey Middleneck Clams Casino, Jumbo Shrimp Boil, Steamed Mussels,  
Garlic Butter & White Wine, Old Bay Fries

**ICE COLD SEAFOOD**

Poached Jumbo Shrimp, Cocktail Sauce \$10.00  
Fresh Shucked East & West Coast Oysters, Mignonette \$11.00  
Littleneck Clams on the Half Shell, Lemon & Hot Sauce \$8.00  
The Raw Bar - All of Above \$16.50

**SUSHI STATION - 10.00 / PERSON**

California, Spicy Tuna & Yellowtail Rolls, Salmon Nigiri  
Steamed Edamame, Seaweed Salad  
Soy, Wasabi, Pickled Ginger, Chopsticks  
\*Option for a Live Sushi Chef to Hand-Roll Sushi - \$400.00/hour

**SOUTH OF THE BORDER - 14.50 / PERSON**

Charred Skirt Steak Tacos  
Hand Rolled Chicken Taquitos  
Grilled Vegetable Quesadillas  
Fresh Tortilla Chips, Guacamole  
Pico De Gallo & Salsa Verde, Sour Cream  
(\*Chef Attended)





### **PASTA STATION 12.00 / PERSON (\*CHEF ATTENDED)**

Select 2

Penne, Crushed Tomato & Basil Cream

Mezze Rigatoni, Slow Cooked Beef Bolognese

Orecchiette, Pancetta, Peas, Parmesan Cream

Farfalle, Garden Vegetables, Herb Pesto

Ricotta Tortellini, Fresh Tomato Basil Sauce

Warm Garlic Ciabatta Bread

Additions: Chicken +\$2, Shrimp +\$3, Lump Crab +\$4

### **'CHEF ATTENDED' HAND CARVED STATIONS**

Herb Roasted Turkey Breast, Shallot Gravy, Cranberry Compote	10.00
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Pork "Steamship Roast", Rosemary, Pork Jus	11.00
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Whole Roasted Atlantic Salmon Fillet, Citrus & Dill	13.00
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Spice Rubbed Beef Brisket, Brown Sugar BBQ Glaze	13.00
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Whole Grilled Mahi Mahi Fillet, Ripe Tomato Mango Salsa	14.00
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Char Grilled Beef Sirloin, Garden Herb Chimichurri	17.00
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Sesame Crusted Ahi Tuna, Pickled Ginger, Sweet Soy	18.00
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Slow Cooked Prime Rib of Beef, Au Jus, Horseradish Cream	18.00
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Garlic & Herb Crusted Beef Tenderloin, Dijon Beef Jus, Horseradish cream	24.00
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All Served with Freshly Baked Rolls

*\*Chef Attendant Required - 100.00*



## DESSERTS

### **CANDY BAR - 8.00 / PERSON**

A sweet, colorful assortment of your favorite Hard, Gummy & Chocolate Candies. Scoops & Goodie Bags included

### **THE SWEET TABLE - 12.50 / PERSON**

Assortment of Mini Seasonal Desserts and Cakes Including: Raspberry Cheese Cake, Dark Chocolate Entremets, Fruit Tarts, Cannoli's, Fudge Brownies White Chocolate Blondies, Chocolate Eclairs, Vanilla Cream Puffs & Cookies

### **GELATO BAR - 8.00 / PERSON (\*CHEF ATTENDED)**

Selection of 6 Unique Flavors Hand Scooped From an Authentic Gelato Cabinet  
Examples: Chocolate, Tahitian Vanilla, Espresso, Stracciatella, Strawberry, Crème Brulee & other Seasonal Favorites

### **S'MORES INDOORS - 6.00 / PERSON**

Guests will love roasting their own delicious S'mores treats. Complete with indoor roasting skewers, graham crackers, chocolate squares, marshmallows & toasted coconut

### **BELGIAN WAFFLES & ICE CREAM - 8.00 / PERSON (\*CHEF ATTENDED)**

Vanilla Bean Ice Cream, Caramelized Bananas, Fresh Berries, Homemade Whipped Cream, Powdered Sugar & Warm Maple Syrup, served over homemade Belgian Waffles

### **ICE CREAM SUNDAE BAR - 6.00 / PERSON (\*CHEF ATTENDED)**

Vanilla Bean & Chocolate Ice Cream with toppings to include Chocolate & Caramel Sauce, Crushed Oreos, Reese's Pieces, M&M's, Gummi Bears, Sprinkles, Whipped Cream, Sprinkles & Cherries

### **MILK & COOKIES - 6.00 / PERSON**

Fresh Baked Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin, Peanut Butter & Sugar Cookies, Paired with Ice Cold Milk Shooters

### **THE DONUT SHOP - 7.00 / PERSON (\*CHEF ATTENDED)**

Warm Cake Donuts, Chocolate & Vanilla Glaze, Candy Sprinkles, Chocolate Chips, Cookie Crumbs



## **CELEBRATION CAKES**

- Chocolate, Vanilla or Marble Cake
- Vanilla Buttercream or Chocolate Icing
- Choice of Design

Half Sheet, serves up to 35 ppl. = \$65.00

Full Sheet, serves up to 70 ppl. = \$105.00

## **ENHANCEMENTS**

Fresh baked cookies	1.50 each
Whole fresh fruit	1.50 each
Bags of chips, pretzels or popcorn	1.25 each
Granola bars	1.00 each
Candy bars	1.50 each
Ice cream bars	3.00 each
Power bars	4.00 each
Soft pretzels with spicy mustard	1.50 each
Brownies	3.00 each

## **BEVERAGE SERVICE - 5.00 / PERSON**

Freshly Brewed Coffee & Tea, Assorted Soft Drinks, Iced Tea & Water

# BAR SERVICES (APPLICABLE TO MEMBERS ONLY)

## CLASSIC OPEN BAR

**Per person pricing: \$15 first hour & \$7 for each additional hour**

### LIQUOR

Titos, Dewars, Stolichnaya Orange, Jameson, Jim Bean, Hornitos, Captain Morgan, Beefeater, Tanqueray, Baileys

### WINE:

Trinity Oaks Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Merlot, House Champagne

### BEER: (PLEASE CHOOSE UP TO 3):

Amstel Lite, Bud Lite, Corona Lite/Extra, Coors Lite, Michelob Ultra, Miller Lite, Heineken/Heineken Lite, Yuengling

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## PREMIUM OPEN BAR

**Per person pricing: \$17 first hour & \$9 for each additional hour**

Includes the Classic Bar liquor selections plus the following:

### LIQUOR:

Kettle One, Grey Goose, Johnny Walker Black, Bombay Sapphire Patron Silver, Tanqueray 10, Knobb Creek, Glenlivet, Glenfiddish, Makers Mark

### WINE:

Canyon Road Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, Sauvignon Blanc, Wycliff Brut

\*Additional \$1/ person for Kendall Jackson Chardonnay & Meiomi Pinot Noir

### BEER: (PLEASE CHOOSE UP TO 5):

Amstel Lite, Bud Lite, Corona Lite/Extra, Coors Lite, Michelob Ultra, Miller Lite, Heineken/Heineken Lite, Yuengling

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### BEER & WINE

Per person pricing: \$7.50 per hour

### CONSUMPTION BAR / RUNNING TAB

Member Charge on a 'Per Drink Consumption'

### AVERAGE PRICE BREAKDOWN:

Liquor \$6.50-\$9.00

Bottle Beer/Draft Beer \$4.00-\$6.00

House Wine \$6.50-\$11.00





# CLUB POLICIES

## PAYMENTS & BILLING

An Initial Deposit/Room Rental fee is required to secure the venue and confirm your date. Dates cannot be held without a Deposit. Payments can be made by Cash, Certified Check, Personal Check or Credit Card. A 3% Administrative Fee is applied to all Credit Card payments. All deposits are non-refundable.

### Initial Deposit/Room Rental Fee

- o **Member & Sponsor Events:** A \$500.00 deposit is required
- o **NON-Member Events:** A Room Rental Fee of \$1,000.00 is required. This payment is in addition to all other fees.

**Final Payment** - Final Payment is due 3 business days prior to the event.

- o **Member & Sponsor Events:** Final Payment may be charged to the Member Account, or payment can be made via Cash, Check or Credit Card
- o **NON-Member Events:** Final Payment can be made via Cash, Check or Credit Card

## PRICING

NJ State Sales Tax will be added to all Food & Beverage costs, as well as an applicable Service Charge (see below).

- o **Member & Sponsor Events** – Members will receive a 10% Discount on all listed prices. An 18% Service Charge will be applied.
- o **NON-Member Events** – All prices listed are applicable to Non-Members. A 21% Service Charge will be applied.

## GUEST ATTENDANCE

Guaranteed guest attendance is required 7 days prior to your event. Attendance cannot be lowered, but can be increased. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance. LCCC will be prepared to serve no more than 5% over the guaranteed.

## MENU SELECTIONS

In order to ensure the availability of all chosen items, your menu selections should be submitted to our Banquet Office at least 3-weeks prior to the reception date. Your guests' entrée choices for sit-down meals are required prior to the event. Those events that do not supply a specific entrée count will be subject to a \$5.00/charge per person for tableside ordering.

## FOOD & BEVERAGE POLICY

All food must be provided by LCCC and is not allowed to be removed from the premises. Guests are NOT permitted to take home leftovers due to insurance & Health Code Regulations. **Absolutely NO outside Food, Desserts or Beverages** may be brought into LCCC, with the exception of a Celebration Cake.

## **ALCOHOLIC BEVERAGE SERVICE**

Our liquor license will not permit us to sell alcoholic beverages to Non-Members, however they may bring in their own, purchased through a retail store. In these instances, the following fees will apply:

- **\$5.00 per person** – Bar Mixer Fee (complete set-up of LCCC's Bar Mixers)
- **\$100.00 per Bartender** - LCCC provides 1 Bartender per 70 guests. Our Bartenders are not permitted to pour shots of Liquor. We reserve the right to discontinue Bar Service for any reason.

## **AUDIO/VISUAL**

LCCC can supply your audio visual needs, including screen, projector, microphone, speaker. A Fee of \$25.00 will apply.

## **LINENS**

An assortment of colored table linens & napkins are available. Any special requests for linens, not within our inventory will be at the client's expense.

## **SETUP & BREAK DOWN**

You may provide your own decorations that meet the approval of LCCC. Smoke/Fog Machines & Glitter are not allowed. Any décor brought in by the Host needs to be removed & taken at the conclusion of the function, unless special arrangements are made through the Banquet Office. You must label all novelties with the name & date of the affair upon dropping them off.

## **OVERTIME**

Should you wish to extend your function, overtime will be added at an additional charge of \$200.00 per half hour and a \$50.00 per hour charge per Bartender.

## **LIABILITY**

LCCC is not liable for any damages to the patron or patron's guests & will not assume liability for loss or damage to articles left at LCCC prior to, during or following the function. The guest assumes full responsibility for the conduct of all persons in attendance at the event & for any damages done to the property as a result of the event, LCCC is not liable to the failure to complete this contract due to accidents, interruption in utilities, adverse weather or other causes beyond its control. LCCC reserves the right to cancel engagements due to these circumstances.



# CLUBHOUSE ATTIRE

\*All members and guests must be appropriately attired in the clubhouse and surrounding areas, such as the patio and decks.

## **MEN (AND MALE CHILDREN):**

Shirts with collars and sleeves, slacks or golf-length shorts are considered appropriate attire. Traditional golf shirts are to remain tucked-in at all times; "Tommy Bahamas"-style shirts tailored to be worn outside of slacks do not need to be tucked-in. These specific shirts have a straight hemmed bottom falling at hip level. Hats are to be removed when seated at any internal dining area. Tank tops, tee shirts, mesh shirts, sweat shirts or pants, warm-up suits, denim, swim wear, cut-offs, gym shorts, tennis outfits or other athletic shorts, shirts with numbers or printed slogans are not permitted.

## **WOMEN (AND FEMALE CHILDREN):**

Golf dresses, skirts, slacks, mid-length shorts and blouses are considered appropriate attire. Halter tops, tee shirts, cut-offs, sweat shirts or pants, warm-up suits, denim, swim wear, tennis dresses, short shorts, athletic shorts, shirts with numbers or printed slogans are not permitted.

Shoes: Golf shoes are not permitted in the main club level including the Terrace Lounge and Upper Deck, with the exception of the Women's locker room.

## **DENIM POLICY:**

Neat denim is permitted throughout the Club. Neat denim is defined as denim worn as slacks, including Capri pants and Levis, which is in good repair as follows: no holes, rips, tears, tatters or frays; no acid washed denim; no hand written messages, pictures or inappropriate messages; no visible undergarments, no midriff; no baggy or sagging denim or slacks; no denim shorts of any kind.





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