

Downingtown Country Club

2018 SUMMER WEDDING PACKAGE

Cocktail Reception

FIVE HOUR WEDDING RECEPTION
FIVE HOURS PREMIUM OPEN BAR SERVING COCKTAILS, BEER & WINE
DOWNINGTOWN HOUSE CHAMPAGNE GREETING & TOAST
CUSTOMIZED WEDDING CAKE FROM OUR PREFERRED BAKER

Stationary Hors' d'oeuvres

FRESH VEGETABLE CRUDITE AND DIPS
IMPORTED CHEESES WITH FRESH BERRIES, GRAPES & ASSORTED CRACKERS

Action Stations

CHOOSE ONE

New York Flat Bread Station

PESTO TOMATO FLATBREAD WITH FRESH BASIL PESTO, DICED TOMATOES AND MOZZARELLA
ITALIAN FLAT BREAD WITH OUR HOUSE MADE MARINARA SAUCE, ITALIAN SAUSAGE, RED
ROASTED PEPPERS AND MOZZARELLA
TUSCAN FLAT BREAD WITH ROASTED LOCAL ZUCCHINI AND SQUASH, RED ROASTED PEPPER,
SHAVED PARMESAN & FIG BLSAMIC

Gourmet Mac & Cheese Station

BUFFALO CHICKEN & TRADITIONAL CHEDDAR
MAC & CHEESE SERVED WITH BACON,
SEASONED HERB BREAD CRUMBS, CHIVES,
SOUR CREAM, DICED TOMATOES, ONIONS,
PEPPERS & ASSORTED SAUCES
ADD LOBSTER MAC & CHEESE FOR AN ADDITIONAL \$3.00
PER PERSON

Gourmet Dip Station

SPINACH & ARTICHOKE DIP
BUFFALO CHICKEN DIP
SERVED WARM, ACCOMPANIED BY A SELECTION
OF ASSORTED BREADS

Passed Hors d'oeuvres

CHOOSE FIVE

PEAR ALMOND BRIE
SPANAKOPITA
INDIAN SAMOSA
GOAT CHEESE & ROASTED RED
PEPPER QUICHE
VEGETABLE SPRING ROLLS
BRIE, APPLE, HONEY MUSTARD
MINI GRILLED CHEESE
CHICKEN PECAN FINGERS
ASIAN SHORT RIB POT PIE

BUFFALO CHICKEN SPRING ROLL
CHICKEN & LEMONGRASS
POTSTICKERS
MINI FRANKS IN A BLANKET
SALMON & ASPARAGUS EN
CROUTE
RASPBERRY ALMOND BRIE
ASSORTED QUICHES: BACON,
BROCCOLI, LOBSTER, SPINACH
STEAMED PORK POT STICKER

ASSORTED DEEP DISH PIZZA
ROASTED ROOT VEGETABLE
KEBAB
TOMATO BRUSCHETTA &
PARMESEAN
CHICKEN SESAME TENDERS
CHICKEN TERIYAKI
DUMPLINGS
CHICKEN MARSALA POT PIE
PEKING DUCK SPRING ROLL

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Reception

Salads

CHOOSE ONE

Downingtown House Salad

MIXED GREENS WITH CUCUMBERS, CHERRY TOMATOES, SLICED RED ONION, CRAISINS, SUNFLOWER SEEDS & HOUSE HERB VINAIGRETTE

Caesar Salad

CHILLED CRISP ROMAINE LETTUCE IN A ZESTY CAESAR DRESSING TOPPED WITH SEASONED CROUTONS & SHAVED PARMESAN CHEESE

Entrees

CHOOSE TWO

Chicken Marsala

DELICATELY SEASONED & SEARED BREAST OF CHICKEN, SMOTHERED IN A MARSALA WINE & MUSHROOM DEMI GLACE

Chicken Francaise

SEARED EGG DIPPED BREAST OF CHICKEN, ARTICHOKE, CHERRY TOMATOES, SLICED OLIVES & MUSHROOMS IN A CHARDONNAY BUTTER SAUCE

Tilapia Caponata

FRESH SEARED TILAPIA FILET BAKED & TOPPED WITH A MIXTURE OF EGGPLANT, CAPERS, ONIONS & TOMATO, FINISHED WITH A RICH BALSAMIC REDUCTION

Roast Pork Loin

TOPPED WITH A BRANDIED APPLE RAISIN SAUCE

Pesto Salmon

FILET OF SALMON GRILLED ON A CEDAR PLANK, TOPPED WITH FRESH HOUSE MADE PESTO (NUTFREE) & LEMON

UPGRADE YOUR ENTREE SELECTION TO INCLUDE A BEEF ENTREE FOR AN ADDITIONAL \$5.00 PER PERSON GRILLED 10 OZ. NEW YORK CHOICE STRIP STEAK, RED WINE DEMI--GLACE, CRISPY ONIONS

Accompaniments

CHOOSE ONE OF EACH

Starch

ROASTED GARLIC MASHED POTATOES
SOUR CREAM & CHIVE POTATO CAKES
ROASTED FINGERLING POTATOES
WILD RICE

Vegetable

GREEN BEANS & ROASTED RED ASPARAGUS
PEPPERS BROCCOLINI
ZUCCHINI & YELLOW SQUASH BABY CARROTS
ROASTED ROOT VEGETABLES SNOW PEAS
BRUSSEL SPROUTS

*All entrees are served with rolls & chilled butter
Chef's selection vegetarian entree available upon request*

Dessert

CUSTOMIZED WEDDING CAKE COMPLIMENTED WITH ASSORTED MINI CHOCOLATE DESSERTS, FRESH BERRIES & ICE CREAM STATION