

*Downingtown Country Club*  
*2017 Pearl Wedding Package*

Five Hour Wedding Reception  
Five Hour Premium Open Bar Serving Cocktails, Beer & Wine  
Downingtown House Champagne Greeting & Toast  
Customized Wedding Cake from our preferred baker  
Customized Centerpieces from our preferred florist

*Cocktail Reception*  
Stationary Hors d'oeuvres

Fresh vegetable crudites and dips  
Imported Cheeses with fresh berries, grapes and assorted crackers

**Cocktail Hour Stations**  
**Cold Artisan Table**

(please choose one)

**Bruschetta Station**

Fresh, ripe tomatoes, diced onions, garlic, fresh basil, served with olive oil toasted crostinis

**Mediterranean Station**

An array of pita bread served with hummus, babe ghanoush, assorted olives, roasted peppers and feta salad

**Antipasto Station**

An array of Italian meats, cheeses, olives, marinated grilled vegetables and artisan bread

**Grilled Vegetable and Mozzarella Station**

Fresh grilled seasonal vegetables alongside fresh mozzarella served with assorted artisan bread, extra virgin olive oil and balsamic vinegar

**Hot Artisan Table**

(please choose one)

**Mashtini Station**

Mashed white and sweet potatoes served in Martini glasses

Toppings include: bacon, sour cream, cheddar cheese, chili, scallions, peas, jalapenos, honey, brown sugar & cinamonon

**Slider Station**

Beef and pulled pork sliders served with warm rolls, assorted cheeses, lettuce, tomato, onion, mushrooms, jalapenos, pickles & assorted sauces

**Fiesta Station**

Hard and soft shell tacos with chicken and beef ~ Toppings include: salsa, sour cream, lettuce, cheese, guacamole, tomato, onion, cilantro, and jalapeno peppers

**Gourmet Mac & Cheese Station**

Buffalo chicken and traditional mac & cheese served with bacon, seasoned herb bread crumbs, chives, sour cream, diced tomatoes, onions, peppers and assorted sauces

**Stadium Fry Station**

Steak cut, waffle, curly, shoe string or sweet potato fries (choose 3) served with garlic aioli, spicy aioli, malt vinegar, cheese and ketchup

**Taste of Tuscany Station**

(please choose two)

Penne pasta with alfredo and peas

Farfalle pasta with vodka blush sauce, grilled chicken and baby spinach

Cheese tortellini with oven roasted tomatoes in a pesto cream sauce

Fusilli pasta, tomato basil with zucchini and squash

**New York Flatbread Station**

Pesto tomato flatbread with fresh basil pesto, diced tomatoes and mozzarella

Italian flatbread with our homemade marinara sauce, Italian sausage, red roasted peppers and mozzarella

Tuscan flatbread with roasted local zucchini and squash, roasted peppers, shaved Parmesan cheese & fig balsamic glaze

Ask your Wedding Specialist about customizing your Artisan Table

**Passed hors d'Oeuvres**

(please choose five)

Spanakopita

Indian Samosa

Vegetable Spring Rolls

Asian Short Rib Pot Pie

Chicken Pecan Fingers

Buffalo Chicken Spring Roll

Mini Franks in a Blanket

Salmon & Asparagus en croute

Malibu Coconut Shrimp

Pear Almond and Brie

Beef Teriyaki Satay

Mini Kobe Beef Burgers

Scallop and Bacon, Horseradish Aioli

Steamed Pork Potstickers, Ginger Soy Sauce

Goat Cheese & Roasted Red Pepper Quiches

Brie, Apple, Honey Mustard Mini Grill Cheese

Chicken & Lemon Grass Potstickers, Ginger Soy Sauce

Beef Tenderloin with Gorgonzola wrapped in Bacon

Seared Beef Crostini, Horseradish Cream, Onion Confit

Assorted Quiches: Bacon, Broccoli, Shrimp, Spinach

Lobster, Black Bean & Cheese Empanadas

Seared Tuna, Crispy Wonton, Mango Relish

Smoked Salmon and Caviar Bellini

Iced Blue Point Oysters, White Balsamic Migniette

Chicken Sesame Tenders

Chicken Marsala Pot Pie

Peking Duck Spring Roll

Raspberry Almond and Brie

Assorted Deep Dish Pizzas

Roasted Root Vegetable Kabobs

Tomato Bruschetta & Shaved Parmesan

Lollipop Lamb, lemon, mint, honey drizzle

Whole Wheat Chicken Teriyaki Dumplings

Lobster and Shrimp Springroll

Mini Crab Cakes, Remoulade Sauce

Clams Casino on the Half Shell

Crab Stuffed Mushrooms

# Reception

## Salads

(please choose one)

### Caesar Salad

Chilled crisp romaine in a zesty Caesar dressing topped with seasoned croutons and Parmesan cheese

### Downingtown House Salad

Mixed greens with cucumbers, tomatoes, sliced red onion, craisins, sunflower seeds and house herb vinaigrette

### Caprese Salad

Fresh tomato, mozzarella, field greens, fresh basil and balsamic vinaigrette

### Roasted Pear and Raspberry Salad

Arugula salad, walnuts, crumbled blue cheese and champagne vinaigrette

### Blueberry Field Green Salad

Radicchio, walnuts, goat cheese and white balsamic vinaigrette

## Entree Selections

All entrees are served with your choice of starch and vegetable, rolls and chilled butter

(please choose two - not to include vegetarian option)

### Seared Twin Crab Cakes

Sweet lump crab meat, lightly seasoned mayo, panko bread crumbs

### Chicken Oscar

Egg battered chicken, lump crab meat, asparagus, tomato hollandaise

### Roasted Chicken

Pan seared, seasoned, airline chicken breast with tomato sherry jus

### Chicken Florentine

Seared chicken stuffed with roasted garlic herb cheese, baby spinach and locatelli with chardonnay jus

### Grilled 6oz. Filet Mignon

Cabernet demi-glace, crispy onions

### Seven Spiced Salmon

Miso glaze

### New England Flounder Stuffed with Crab Meat

Citrus beurre blanc

Chef's Selection Vegetarian Entree ~ Available Upon Request

## Accompaniments

### Vegetable

(please choose one)

Green Beans and Roasted Red Peppers

Zucchini and Yellow Squash

Asparagus

Broccolini

Baby Carrots

Snow Peas

Brussel Sprouts

Roasted Root Vegetables

### Starch

(please choose one)

Roasted Garlic Mashed Potatoes

Sour Cream and Chive Potato Cakes

Roasted Fingerling Potatoes

Wild Rice

## Dessert

Customized Wedding Cake complimented with cookies, brownies, assorted mini chocolate desserts, fresh berries and ice cream station