

The DOWNTOWN Country Club

Rehearsal Dinner Package

24 person minimum

Final guest and meal counts due 10 days prior to event

Choice of appetizers ~ please choose two to offer guests, pre-order due 10 days before event

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|--|----------------------------|
| ~Shrimp Cocktail * | ~Tomato Mozzarella Salad * |
| ~Mussels Fra Diavolo * | ~Gazpacho * |
| ~Drunken Clams * | ~Wedge Salad * |
| ~Gnocchi Bolognese * | ~Caesar Salad |
| ~Beef Carpaccio * | ~House Salad * |
| ~2 Sliders (choose 1 option)
Beef, Chicken, Pork, Veg | ~Soup Du Jour |

Choice of entrées ~ please choose two to offer guests, pre-order due 10 days before event

All entrees served with side of starch and vegetables

Vegetarian option always available

- ~Orange Bourbon Salmon *
Grilled salmon basted with an orange bourbon glaze
- ~Onion Crusted Snapper
Red snapper filet crusted with sweet onions and a vanilla buerre blanc
- ~Grilled Pork Chop "Normandy"
Onions, apples, Calvados Demi
- ~Rosemary Chicken
Marinated seared airline breast with a pancetta mushroom cream

Desserts ~ choice of one

- | | |
|--------------------------|---------------------|
| NY Style Cheesecake | Apple Pie a La Mode |
| Tasting of Mini Desserts | Tiramisu |
| Chocolate Decadence | Rice Pudding |

\$29.00 per Person Plus Tax and Service Charge

**** Gluten Free options***

(Additional menu items can be made gluten free upon request)

Upgraded Entrée Options

Upgraded entrées are an additional \$4.00 per person

- ~Crab Cake
Seasoned jumbo lump crab meat pan fried golden brown
- ~10 oz. NY Strip
Shallot, thyme, garlic compound butter
- ~6 oz. Filet Mignon
Choice of mushroom merlot or béarnaise sauce
- ~Cherry Duck
Pan seared duck breast with a dried cherry orange demi

Add Open Bar featuring house wine and domestic draft beer

1st hour - \$9.00 per person plus service charge

2nd hour - \$5.00 per person plus service charge