Downingtown Country Club

2018 Emerald 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 crudite and dips
domestic & imported cheeses with fresh berries, grapes & assorted crackers

Artisan Tables

Choose One

New York Flat Bread Station

Pesto tomato flatbread with fresh basil, pesto, diced tomatoes and mozzarella
Italian Flatbread with our house made marinara sauce, italian sausage, red roasted peppers and mozzarella
Tuscan Flatbread with roasted local zucchini and squash, red roasted peppers, shaved parmesan & fig balsamic

Taste of Tuscany *choice of 2:*

penne pasta with peas in an alfredo sauce
farfalle pasta with grilled chicken & baby spinach in a vodka blush sauce
cheese tortellini with oven roasted tomatoes in a pesto cream sauce
fusilli pasta with zucchini & squash in a tomato basil sauce

Mashtini Station

Mashed white & sweet potatoes served in a martini glass
Assorted Toppings include: Bacon, sour cream, cheddar cheese, chili, scallions, peas, jalapeno peppers, honey, brown sugar & cinnamon

Butlered 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 stickers
assorted deep dish pizzas
roasted root vegetable kebab
tomato bruschetta & parmesan
chicken sesame tenders
chicken teriyaki
Dumplings
chicken marsala pot pie
peking duck spring roll

Downingtown Country Club
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, ARTICHOKES, CHERRY TOMATOES, SLICED OLIVES & MUSHROOMS IN A CHARDONNAY BUTTER SAUCE

Pesto Salmon
FILET OF SALMON GRILLED ON A CEDAR PLANK, TOPPED WITH FRESH HOUSE MADE PESTO (NUT FREE) & LEMON

10oz New York Choice Strip Steak
GRILLED & TOPPED WITH A RED WINE DEMI GLACE & CRISPY ONIONS

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

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 PEPPERS

ZUCCHINI & YELLOW SQUASH

ROASTED ROOT VEGETABLES

ASPARAGUS

BROCCOLINI

BABY CARROTS

SNOW PEAS

BRUSSEL SPROUTS

All entrees are served with warm 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