

Downingtown Country Club

2018 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 & DIPS

DOMESTIC & IMPORTED CHEESES WITH FRESH BERRIES,

GRAPES & ASSORTED CRACKERS

Butlered Hors d'oeuvres

CHOOSE FIVE

SPANAKOPITA

INDIAN SAMOSA

VEGETABLE SPRING ROLLS

ASIAN SHORT RIB POT PIE

CHICKEN PECAN FINGERS

BUFFALO CHICKEN SPRING ROLLS

MINI FRANKS IN A BLANKET

SALMON & ASPARAGUS EN CROUTE

MALIBU COCONUT SHRIMP

PEAR, ALMOND & BRIE

BEEF TERIYAKI SATAY

MINI KOBE BEEF BURGERS

SCALLOP & BACON

STEAMED PORK POT STICKERS

GOAT CHEESE & ROASTED RED PEPPER

QUICHE

BRIE, APPLE & HONEY MUSTARD MINI

GRILLED CHEESE

CHICKEN & LEMONGRASS POT STICKERS

BEEF TENDERLOIN WITH GORGONZOLA

WRAPPED IN BACON

CRAB STUFFED MUSHROOMS

SEARED BEEF CROSTINI & ONION CONFIT

ASSORTED QUICHES: BACON, BROCCOLI,

LOBSTER, SPINACH

LOBSTER & BLACK BEAN EMPANADA

SEARED TUNA, CRISPY WONTON & MANGO

RELISH

SMOKED SALMON & CAVIAR BELLINI

ICED BLUE POINT OYSTERS & WHITE

BALSAMIC MIGNOETTE

CHICKEN SESAME TENDERS

CHICKEN MARSALA POT PIE

PEKING DUCK SPRING ROLL

RASPBERRY, ALMOND & BRIE

ASSORTED DEEP DISH PIZZAS

ROASTED ROOT VEGETABLE KEBAB

TOMATO BRUSCHETTA & PARMESAN

LOLLIPOP LAMB, LEMON & MINT DRIZZLE

CHICKEN TERIYAKI DUMPLINGS

LOBSTER & SHRIMP SPRING ROLL

MINI CRAB CAKES

CLAMS CASINO ON THE HALF SHELL

Downingtown Country Club

COCKTAIL HOUR STATIONS

Cold Artisan Table

CHOOSE ONE

Bruschetta Station

FRESH RIPE TOMATOES, DICED ONIONS,
GARLIC, FRESH BASIL, SERVED WITH OLIVE
OIL TOASTED CROSTINIS

Antipasto Station

AN ARRAY OF ITALIAN MEATS, CHEESES,
OLIVES; MARINATED GRILLED VEGETABLES &
ARTISAN BREADS

Mediterranean Station

AN ARRAY OF PITA BREAD SERVED WITH
HUMMUS, BABA GHANOUSH, ASSORTED OLIVES,
ROASTED PEPPERS & FETA SALAD

Grilled Vegetable & Mozzarella Station

FRESH GRILLED SEASONAL VEGETABLES
ALONGSIDE FRESH MOZZARELLA SERVED WITH
ASSORTED ARTISAN BREAD, EXTRA VIRGIN
OLIVE OIL & BALSAMIC VINEGAR

Hot Artisan Table

CHOOSE ONE

Mashtini Station

MASHED WHITE & SWEET POTATOES SERVED IN MARTINI GLASSES, TOPPINGS INCLUDE: BACON, SOUR
CREAM, CHEDDAR CHEESE, CHILI, SCALLIONS, PEAS, JALAPENOS, HONEY, BROWN SUGAR & CINNAMON

Slider Station

BEEF & PULLED PORK SLIDERS SERVED WITH WARM ROLLS, ASSORTED CHEESES, LETTUCE, TOMATO,
ONION, MUSHROOMS, JALAPENOS, PICKLES & ASSORTED SAUCES

Fiesta Station

HARD & SOFT SHELL TACOS WITH CHICKEN & BEEF, TOPPINGS INCLUDE: SALSA; SOUR CREAM, LETTUCE,
CHEESE, GUACAMOLE, TOMATO, ONION, CILANTRO & JALAPENO PEPPERS

Gourmet Mac & Cheese Station

BUFFALO CHICKEN & TRADITIONAL MAC & CHEESE SERVED WITH BACON, SEASONED HERB BREAD CRUMBS,
CHIVES, SOUR CREAM, DICED TOMATO, ONIONS, PEPPERS & ASSORTED SAUCES

Stadium Fry Station

STEAK CUT, WAFFLE, CURLY, SHOE STRING OR SWEET POTATO FRIES (CHOOSE THREE) SERVED WITH
GARLIC AIOLI, SPICY AIOLI, MALT VINEGAR, CHEESE & KETCHUP

Taste of Tuscany Station 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

New York Flatbread Station

PESTO TOMATO FLATBREAD WITH FRESH BASIL, DICED TOMATO & MOZZARELLA
ITALIAN FLATBREAD WITH OUR HOUSE MADE MARINARA SAUCE, ITALIAN SAUSAGE,
RED ROASTED PEPPERS & MOZZARELLA
TUSCAN FLATBREAD WITH ROASTED LOCAL ZUCCHINI & SQUASH, ROASTED PEPPERS,
SHAVED PARMESAN & FIG BALSAMIC GLAZE

Downingtown Country Club

RECEPTION

Salads

CHOOSE ONE

Caesar Salad

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

Downingtown House Salad

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

Caprese Salad

FRESH SLICED TOMATO, MOZZARELLA, FIELD GREENS, FRESH BASIL & BALSAMIC VINAIGRETTE

Blueberry Field Green Salad

RADICCHIO, CANDIED WALNUTS, CRUMBLER GOAT CHEESE & WHITE BALSAMIC VINAIGRETTE

Roasted Pear & Raspberry Salad

ARUGULA SALAD, CANDIED WALNUTS, CRUMBLER BLUE CHEESE & CHAMPAGNE VINAIGRETTE

Entrees

CHOOSE TWO

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 AIRLINE CHICKEN BREAST STUFFED WITH ROASTED GARLIC HERB CHEESE, BABY SPINACH & LOCATELLI CHEESE 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

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
ASPARAGUS
BROCCOLINI
BABY CARROTS
SNOW PEAS
BRUSSEL SPROUTS
ROASTED ROOT
VEGETABLES

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

Dessert

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