

THANK  
YOU!

THANK YOU FOR CONSIDERING DOWNINGTOWN COUNTRY CLUB FOR YOUR  
HOLIDAY CELEBRATION!

OUR CLUBHOUSE PROVIDES THE IDEAL BACKDROP FOR GATHERINGS OF ALL  
KINDS. WITH A DEDICATED TEAM AND OUTSTANDING SERVICE, WE TAKE PRIDE  
IN ENSURING EVERY DETAIL IS FLAWLESSLY EXECUTED, SO YOUR GUESTS LEAVE  
WITH LASTING MEMORIES OF A TRULY SPECIAL EVENT.

OUR CULINARY TEAM CRAFTS AN ARRAY OF DELICIOUS OFFERINGS, FEATURING  
FRESH, LOCALLY SOURCED INGREDIENTS. WHETHER YOU ENVISION AN ELEGANT  
PLATED DINNER OR A FESTIVE COCKTAIL RECEPTION, WE WILL CUSTOMIZE THE  
MENU TO PERFECTLY SUIT YOUR CELEBRATION.

OUR  
PACKAGES

**\$500 VENUE FEE INCLUDES\***

**THREE HOUR EVENT**

*ADDITIONAL TIME CAN BE ADDED FOR AN ADDITIONAL FEE BASED ON AVAILABILITY*

ONE HOUR ACCESS PRIOR TO THE EVENT START TIME TO DECORATE  
HOLIDAY CENTERPIECE OPTIONS FEATURING HOLLY BERRY WREATH WITH  
CANDLE OR CYLINDER VASES AND VOTIVE CANDLES  
CHOICE OF LINEN COLOR FROM 25 OPTIONS

CHIVARI CHAIRS

OPTION TO BRING A CAKE WITH COMPLIMENTARY CUTTING AND SERVING

*\*VENUE FEE WAIVED FOR EVENTS OF 100 GUESTS OR MORE*



# Dinner Stations

50 GUEST MINIMUM

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND 6% SALES TAX

## CELEBRATE THE SEASON WITH DELICIOUS DINNER STATIONS

### **GARDEN FRESH STATION, CHOOSE 1**

ANTIPASTO DISPLAY WITH ITALIAN MEATS AND CHEESES, OLIVES, MARINATED ROASTED VEGETABLES &  
ARTISAN BREADS

SALAD STATION WITH CAESAR AND CAPRESE SALAD  
IMPORTED AND DOMESTIC CHEESE AND VEGETABLE CRUDITE DISPLAY

### **ATTENDED CARVING STATION, CHOOSE 2**

CARVED ROAST TURKEY WITH PAN GRAVY AND CRANBERRY CHUTNEY  
GRILLED MARINATED FLANK STEAK WITH BALSAMIC GARLIC MARINADE  
DRY RUB CRUSTED PORK LOIN WITH POMMERY MUSTARD CREAM SAUCE  
POACHED ATLANTIC SALMON FILLET WITH TZATZIKI AND DIJON AIOLI

UPGRADED OPTIONS

SLICED ROAST SIRLOIN, \$6

CARVED ROAST TENDERLOIN, \$11

PAN SEARED CRAB CAKES, MARKET PRICE

### **CHOOSE 1 CLASSIC CARB STATION**

#### **GOURMET MAC & CHEESE STATION**

BUFFALO CHICKEN AND TRADITIONAL MAC & CHEESE  
APPLE SMOKED BACON, BROCCOLI FLORETS,  
CALIFORNIA OLIVES, SOUR CREAM, SHREDDED  
CHEDDAR JACK, CHEDDAR CHEESE SAUCE, PARMESAN  
CHEESE, SCALLIONS, JALAPEÑOS, CHARRED TOMATOES

#### **MASHTINI STATION**

MASHED WHITE POTATOES: SERVED IN MARTINI  
GLASSES APPLE SMOKED BACON, BROCCOLI FLORETS,  
CALIFORNIA OLIVES, SOUR CREAM, SHREDDED  
CHEDDAR JACK, CHEDDAR CHEESE SAUCE, PARMESAN  
CHEESE, SCALLIONS, JALAPEÑOS, CHARRED TOMATOES

### **TASTE OF TUSCANY - CHOICE OF 2 PASTAS**

PENNE PASTA: BASIL MARINARA

FARFALLE PASTA: BABY SPINACH, VODKA BLUSH SAUCE

CHEESE TORTELLINI: OVEN CHARRED TOMATOES, PESTO CREAM SAUCE

FUSILLI PASTA: ARTICHOKE, SPINACH, SUN DRIED TOMATOES, KALAMATA OLIVES, GARLIC & OIL

### **DESSERT STATION**

HOLIDAY COOKIES AND PETIT DESSERTS  
FRESHLY BREWED COFFEE



# Dinner Buffet

35 GUEST MINIMUM

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND 6% SALES TAX

## CHOICE OF ONE SOUP AND SALAD

CREAM OF MUSHROOM SOUP  
ROASTED TOMATO BISQUE  
ROASTED BUTTERNUT SQUASH SOUP  
DOWNINGTOWN HOUSE SALAD  
CLASSIC CAESAR SALAD  
TOMATO AND FRESH MOZZARELLA SALAD

## CHOICE OF TWO ENTRÉES

BAKED ORANGE TARRAGON SALMON  
BAKED TILAPIA WITH ROASTED TOMATO FENNEL BRUSCHETTA  
CHICKEN MARSALA WITH MARSALA WINE AND MUSHROOM DEMI GLAZE  
GRILLED CHICKEN WITH SHITAKE MUSHROOMS, ASPARAGUS, ROASTED PEPPERS  
LEMON PEPPERCORN DEMI GLAZE  
SLICED ROAST SIRLOIN WITH WILD MUSHROOM RAGU  
SLICED TURKEY WITH CHESTNUT SAGE STUFFING

## BUFFET

PENNE PASTA WITH VODKA BLUSH SAUCE & BABY SPINACH  
SEASONAL VEGETABLES & STARCH  
WARM ROLLS & BUTTER

## SEASONAL DESSERT BAR

ASSORTED PLATED CAKES & HOLIDAY COOKIES  
CHOICE OF APPLE CRANBERRY COBBLER OR BROWN SUGAR PEACH COBBLER

## BEVERAGES

ICED TEA, LEMONADE, FRESHLY BREWED COFFEE & HOT TEA

## WOW YOUR GUESTS WITH THESE ENHANCEMENTS!

CRAB & CORN CHOWDER  
FLORENTINE RAVIOLI WITH TOMATO BASIL SAUCE & SHAVED LOCATELLI CHEESE  
NEW ENGLAND FLOUNDER, JUMBO CRAB MEAT WITH CITRUS BEURRE BLANC  
CHICKEN SALTIMBOCCA WITH PARMA HAM, AGED PROVOLONE, FRESH SAGE & PORT WINE SAUCE  
OVEN ROASTED SLICED BEEF TENDERLOIN WITH RED WINE DEMI GLAZE



# Plated Dinner

35 GUEST MINIMUM

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND 6% SALES TAX

## CHOICE OF ONE SOUP or ONE SALAD

CREAM OF MUSHROOM SOUP

ROASTED TOMATO BISQUE

ROASTED BUTTERNUT SQUASH SOUP

DOWNINGTOWN HOUSE SALAD

CAESAR SALAD

TOMATO & FRESH MOZZARELLA SALAD

## CHOICE OF TWO ENTRÉES

CHOOSE 3 ENTREES FOR AN ADDITIONAL \$5 PER PERSON

PRE-ORDER DUE 5 DAYS BEFORE EVENT

CHICKEN MARSALA

CHICKEN CAPRESE LAYERED WITH FRESH MOZZARELLA & HEIRLOOM TOMATO WITH BALSAMIC REDUCTION

GRILLED BASIL PESTO SALMON SERVED WITH LEMON

PECAN CRUSTED TILAPIA WITH CHARDONNAY BUTTER SAUCE

SLICED SIRLOIN WITH WILD MUSHROOM RAGU

ALL ENTREES SERVED WITH SEASONAL VEGETABLES & STARCH, WARM ROLLS & BUTTER

## CHOICE OF ONE DESSERT

APPLE TART TATIN-VANILLA SUCREE CRUST WITH CARAMELIZED APPLE, SERVED WITH VANILLA ICE CREAM

TRADITIONAL CHEESECAKE

OPERA CAKE

## BEVERAGES

ICED TEA, LEMONADE, FRESHLY BREWED COFFEE & HOT TEA

## WOW YOUR GUESTS WITH THESE ENHANCEMENTS!

CRAB & CORN CHOWDER

GRILLED PEAR & ARUGULA SALAD WITH CANDIED WALNUTS, SUN-DRIED CRANBERRIES, CRUMBLED BLUE

CHEESE & CHAMPAGNE VINAIGRETTE

NEW ENGLAND FLOUNDER, JUMBO CRAB MEAT WITH CITRUS BEURRE BLANC

GRILLED FILET MIGNON WITH CABERNET DEMI GLACE & SILVER DOLLAR MUSHROOM CAP



ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND 6% SALES TAX

50 GUEST MINIMUM



# Jingle & Mingle



GIVE YOUR GUESTS THE CHANCE TO EAT, DRINK AND MINGLE THE NIGHT AWAY WITH A WIDE VARIETY OF DELICIOUS SMALL PLATES!

## GRAND STATIONARY DISPLAY

A TIERED DISPLAY OF FRESH SEASONAL GARDEN VEGETABLES & FRUIT, ACCOMPANIED BY IMPORTED & DOMESTIC CHEESES, ASSORTED CRACKERS & DIPS

## DESSERT STATION

ASSORTED MINI DESSERTS AND HOLIDAY COOKIES WITH FRESHLY BREWED COFFEE AND SELECTION OF TEAS

### CHOOSE 3 ADDITIONAL STATIONS:

#### SLIDER STATION

CHOOSE 2: BURGER, PULLED PORK OR  
FRIED GREEN TOMATO WITH ARUGULA & GREEN GODDESS AOLI  
SLIDERS  
SERVED ON GRIDDLED LE BUS BRIOCHE BUNS  
ADD CRAB CAKE SLIDERS - \$7 PER PERSON

#### STADIUM FRY STATION

CHOOSE 3- STEAK CUT, WAFFLE, CURLY, SHOE STRING OR SWEET  
POTATO FRIES  
SERVED WITH GARLIC AIOLI, SPICY AIOLI, MALT VINEGAR,  
CHEESE & KETCHUP

#### GRILLED CHEESE AND TOMATO BISQUE

TRADITIONAL GRILLED CHEESE TRIANGLES &  
BASIL INFUSED TOMATO BISQUE

#### TASTE OF TUSCANY STATION

CHOOSE 2  
PENNE PASTA: BASIL MARINARA  
FARFALLE PASTA: BABY SPINACH, VODKA BLUSH SAUCE  
CHEESE TORTELLINI: OVEN CHARRED TOMATOES, PESTO CREAM  
SAUCE  
FUSILLI PASTA: ARTICHOKE, SPINACH, SUN DRIED TOMATOES,  
KALAMATA OLIVES, GARLIC & OIL

#### MASHTINI STATION

MASHED YUKON GOLD POTATOES SERVED IN MARTINI GLASSES.  
TOPPINGS INCLUDE, BACON, SOUR CREAM, CHEDDAR & PARMESAN  
CHEESE, SCALLIONS, BROCCOLI FLORETS, CHARRED TOMATOES,  
CALIFORNIA OLIVES,  
SEA SALT & JALAPEÑOS

#### PHILLY TAILGATE STATION

BEEF OR CHICKEN PHILLY CHEESESTEAKS  
SERVED WITH ONIONS, MUSHROOMS, HOT CHERRY PEPPERS,  
KETCHUP & ASSORTED CHEESES

#### FIESTA STATION

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

#### GOURMET MAC & CHEESE STATION

BUFFALO CHICKEN AND TRADITIONAL MAC & CHEESE  
APPLE SMOKED BACON, BROCCOLI FLORETS, CALIFORNIA OLIVES, SOUR  
CREAM, SHREDDED CHEDDAR JACK, CHEDDAR CHEESE SAUCE,  
PARMESAN CHEESE, SCALLIONS, JALAPEÑOS, CHARRED TOMATOES

#### NEW YORK FLATBREAD STATION

PESTO & TOMATO FLATBREAD WITH FRESH BASIL, PESTO,  
ROAST TOMATOES, & MOZZARELLA BALSAMIC GLAZE  
ITALIAN FLATBREAD WITH HOUSE MADE MARINARA SAUCE,  
MOZZARELLA & ITALIAN SAUSAGE  
RED ROASTED PEPPERS & GOAT CHEESE, ROASTED GARLIC,  
RED PEPPERS, BALSAMIC MUSHROOMS CRUMBLED GOAT CHEESE

# Beverages



## Premium Open Bar

BACARDI RUM, CAPTAIN MORGAN SPICED RUM, MALIBU COCONUT RUM, JACK DANIELS WHISKEY, CANADIAN CLUB WHISKEY, SEAGRAM'S 7 WHISKEY, SOUTHERN COMFORT WHISKEY, JIM BEAM BOURBON, TITO'S VODKA, BEEFEATER GIN, JOSE CUERVO TEQUILA, DEWAR'S SCOTCH WHISKEY, AMARETTO LIQUEUR, BAILY'S IRISH CREAM, KAHLUA COFFEE LIQUEUR, VERMOUTH, TRIPLE SEC, COORS LIGHT, MILLER LITE, HEINEKEN, CORONA, YUENGLING, CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, PINOT NOIR

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## Upgrade

KETEL ONE VODKA, TANQUERAY GIN, BOMBAY SAPPHIRE GIN, ESPOLON TEQUILA, CROWN ROYAL WHISKEY, BULLEIT BOURBON, JOHNNIE WALKER RED, JAMESON IRISH WHISKEY

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## Beer & Wine

COORS LIGHT, MILLER LITE, HEINEKEN, CORONA, YUENGLING CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, PINOT NOIR

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## Bubbly Bar

DISPLAY OF ASSORTED SEASONAL JUICE WITH CHAMPAGNE INCLUDING MIMOSAS AND BELLINIS  
ADD BLOODY MARYS FOR \$5PER PERSON

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## Cash Bar

BARTENDER FEE PER BARTENDER FOR 3 HOURS  
ADDITIONAL BARTENDER FEE FOR EACH ADDITIONAL 75 GUESTS

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## Consumption Bar

BAR CHARGES ADDED TO INVOICE PLUS SERVICE CHARGE

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## Soft Drinks

ADD CARBONATED BEVERAGES TO ANY PACKAGE

THE DOWNINGTOWN COUNTRY CLUB IS THE ONLY LICENSED AUTHORITY TO SELL AND SERVE LIQUOR FOR CONSUMPTION ON THE PREMISES; THEREFORE, LIQUOR, IS NOT PERMITTED TO BE BROUGHT INTO THE CLUB. TAX APPLIED TO SERVICE CHARGE AND NON ALCOHOLIC BEVERAGES. SERVICE CHARGE ADDED TO ALL BEVERAGE PACKAGES.

# Enhancements

ADDED TO SET MENU  
AVAILABLE FOR 1 HOUR

## ENHANCE YOUR CELEBRATION WITH ONE OF OUR GREAT ADDITIONS

### PASSED HORS D'OEUVRES

ARTICHOKE & GOAT CHEESE BITE  
ASSORTED DEEP DISH PIZZAS  
ASSORTED QUICHE

BOURSIN CHEESE & SUN DRIED TOMATO ON BELGIAN ENDIVE WITH FENNEL  
SPRIG

EDAMAME DUMPLING  
MINI GRILLED CHEESE  
PEAR, ALMOND & BRIE  
RASPBERRY, ALMOND & BRIE  
SPANAKOPITA  
TOMATO BRUSCHETTA & PARMESAN

VEGETABLE SPRING ROLLS  
BEEF TERIYAKI SATAY

BUFFALO CHICKEN SPRING ROLL

CHICKEN PECAN FINGERS  
CHICKEN SESAME TENDERS

CHICKEN TERIYAKI POTSTICKER

CHILI LIME CHICKEN KEBOB  
CHORIZO EMPANADA

MINI CHEESESTEAK SPRING ROLL

MINI FRANKS IN A BLANKET

PASTRAMI & WHOLE GRAIN MUSTARD SPRING ROLL

PEKING DUCK SPRING ROLL

PHILLY CHEESE STEAK TART

SRIRACHA CHICKEN MEATBALL

STEAMED PORK POTSTICKERS

LOBSTER COBBLER

MALIBU COCONUT SHRIMP

MAUI SHRIMP SPRING ROLL

SCALLOP & BACON, HORSERADISH AIOLI

### FIESTA STATION

HARD & SOFT SHELL TACOS WITH CHICKEN & BEEF

TOPPINGS INCLUDE SALSA, SOUR CREAM, LETTUCE, CHEESE, GUACAMOLE, TOMATO,  
ONION, CILANTRO & JALAPEÑO PEPPERS

### GOURMET MAC & CHEESE STATION

BUFFALO CHICKEN AND TRADITIONAL MAC & CHEESE

APPLE SMOKED BACON, BROCCOLI FLORETS, CALIFORNIA OLIVES, SOUR CREAM,  
SHREDDED CHEDDAR JACK, CHEDDAR CHEESE SAUCE, PARMESAN CHEESE,  
SCALLIONS, JALAPEÑOS, CHARRED TOMATOES

### NEW YORK FLATBREAD STATION

PESTO & TOMATO FLATBREAD WITH FRESH BASIL, PESTO, ROAST TOMATOES, &  
MOZZARELLA BALSAMIC GLAZE

ITALIAN FLATBREAD WITH HOUSE MADE MARINARA SAUCE, MOZZARELLA &  
ITALIAN SAUSAGE

RED ROASTED PEPPERS & GOAT CHEESE, ROASTED GARLIC, RED PEPPERS,  
BALSAMIC MUSHROOMS CRUMBLER GOAT CHEESE

### FARM FRESH CRUDITE AND DIPS

A TIERED DISPLAY OF FRESH SEASONAL GARDEN VEGETABLES & GRAPES,  
ACCOMPANIED BY IMPORTED & DOMESTIC CHEESES, ASSORTED CRACKERS  
AND DIPS

ADD BRUSCHETTA CROSTINI

### SLIDER STATION

CHOOSE 2: BURGER, PULLED PORK OR

FRIED GREEN TOMATO WITH ARUGULA & GREEN GODDESS AIOLI  
SLIDERS

SERVED ON GRIDDLED LE BUS BRIOCHE BUNS

ADD CRAB CAKE SLIDERS

### STADIUM FRY STATION

CHOOSE 3- STEAK CUT, WAFFLE, CURLY, SHOE STRING

OR SWEET POTATO FRIES

SERVED WITH GARLIC AIOLI, SPICY AIOLI, MALT VINEGAR, CHEESE &  
KETCHUP

### MEDITERRANEAN DISPLAY

GRILLED NAAN BREAD AND ASSORTED ARTISAN BREADS SERVED WITH  
HUMMUS, BABA GHANOUSH, ASSORTED OLIVES, ROASTED PEPPERS & FETA  
CUCUMBER SALAD

### ANTIPASTO STATION

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

### GRILLED CHEESE AND TOMATO BISQUE

TRADITIONAL GRILLED CHEESE TRIANGLES ACCOMPANIED BY  
BASIL INFUSED TOMATO BISQUE

### TASTE OF TUSCANY STATION

(CHOOSE 2)

FARFALLE PASTA WITH VODKA BLUSH SAUCE AND BABY SPINACH

FUSILLI PASTA WITH ARTICHOKE, SUN DRIED TOMATOES,  
KALAMATA OLIVES AND GARLIC AIOLI

PENNE PASTA WITH ALFREDO SAUCE

CHEESE TORTELLINI WITH OVEN ROASTED TOMATOES, PESTO CREAM SAUCE



ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND 6% SALES TAX

# Enhancements *Cont.*

ADDED TO SET MENU  
AVAILABLE FOR 1 HOUR

ENHANCE YOUR CELEBRATION WITH ONE OF OUR GREAT ADDITIONS

## **GOURMET DIP STATION**

SPINACH & ARTICHOKE DIP & BUFFALO CHICKEN DIP  
SERVED WARM WITH A SELECTION OF ASSORTED BREADS

## **MASHTINI STATION**

MASHED YUKON GOLD POTATOES SERVED IN MARTINI GLASSES.  
TOPPINGS INCLUDE, BACON, SOUR CREAM, CHEDDAR & PARMESAN CHEESE,  
SCALLIONS, BROCCOLI FLORETS, CHARRED TOMATOES, CALIFORNIA OLIVES, SEA  
SALT & JALAPEÑOS

## **PHILLY TAILGATE STATION**

BEEF OR CHICKEN PHILLY CHEESESTEAKS  
SERVED WITH ONIONS, MUSHROOMS, HOT CHERRY PEPPERS, KETCHUP &  
ASSORTED CHEESES

## **CHEF ATTENDED CRAB CAKE STATION**

SEARED TO ORDER HOUSE MADE CRAB CAKES  
SERVED WITH LEMON DIJON AIOLI & FRESH LEMON

## **RAW BAR WITH ICE CARVING**

CLAMS, OYSTERS & SHRIMP  
SERVED WITH COCKTAIL SAUCE, REMOULADE, MIGNONETTE SAUCE AND LEMON  
MARKET PRICE

## **CHOCOLATE INDULGENCE ROOM**

A ROOM CREATED ESPECIALLY FOR YOUR GUESTS FEATURING A UNIQUE DISPLAY OF  
SIGNATURE DESSERTS; CHOCOLATE MOUSSE, PETITE FOURS, MINI CHEESECAKES,  
MACARONS, ECLAIRS & CUPCAKES  
ICE CREAM STATION WITH A VARIETY OF FUN TOPPINGS  
100 GUEST MINIMUM



# Cocktail Reception

## **RECEPTION 1**

BRUSCHETTA STATION  
FARM FRESH CRUDITE AND DIPS  
NEW YORK FLATBREAD STATION  
CHEF'S CHOICE OF PASSED HORS D' OEUVRE

## **RECEPTION 2**

MEDITERRANEAN DISPLAY  
FARM FRESH CRUDITE AND DIPS  
PASTA STATION WITH 2 SELECTIONS  
CHEF'S CHOICE OF PASSED HORS D' OEUVRE  
DESSERT STATION WITH ASSORTED COOKIES & BROWNIES  
FRESHLY BREWED COFFEE & HOT TEA

## **RECEPTION 3**

ANTIPASTO DISPLAY  
FARM FRESH CRUDITE AND DIPS  
PASTA STATION WITH 2 SELECTIONS  
SLIDER STATION  
STADIUM FRY STATION  
CHEF'S CHOICE OF PASSED HORS D' OEUVRE  
DESSERT STATION WITH MINI CHEESE CAKES, BEIGNETS AND  
ASSORTED PETIT FOURS  
FRESHLY BREWED COFFEE & HOT TEA

## **BUILD YOUR OWN RECEPTION**

TAKE A LOOK AT OUR HORS D' OEUVRE STATIONS AND  
CHOOSE YOUR FAVORITES.  
OUR SALES MANAGER WILL BE HAPPY TO CUSTOMIZE A PACKAGE  
WITH YOU!

COCKTAIL RECEPTION INCLUDES 3 HOUR EVENT WITH FOOD STATIONS  
FOR AN HOUR AND A HALF



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