

Spring Ford Country Club
Wedding Reception Package #1
A Five Hour Affair

COLD HORS D'OEUVRES

Served Buffet Style

ASSORTED CHEESES
FRESH FRUIT
VEGETABLES
CRACKERS
FRENCH BREAD
DIP

BEVERAGE MENU

Four Hour Premium Open Bar

Featuring:

SEAGRAMS V.O., SEAGRAMS 7, JACK DANIELS, JIM BEAM, J&B,
DEWARS, BEEFEATERS, TANQUERAY, BACARDI, ABSOLUT, STOLINACHYA

Wine:

(White) CHARDONNAY & CHABLIS
(Red) CABERNET & MERLOT
(Blush) WHITE ZINFANDEL

Beer:

BUDWEISER, COORS LITE,
HEINEKEN, YUENGLING LAGER,
O'DOUL'S (non alcoholic)

Soda & Juice

Plus CHAMPAGNE TOAST

DINNER

SALAD SELECTION

Choice of One

SPRING FORD GARDEN SALAD *with Choice of Dressing*

TRADITIONAL CAESAR SALAD

ENTREES

Price includes Food, Beverage, Gratuity & Sales Tax

Choose One to Three Selections

CHICKEN MARSALA

with Mushrooms & Marsala Demi

\$76

STUFFED FLOUNDER

with Crab & Lemon Hollandaise

\$82

CHICKEN CHAUSSEUR

*with Mushrooms, Shallots
& White Wine Butter Sauce*

\$76

SLICED LONDON BROIL

with Madiera Mushroom Sauce

\$80

CHICKEN CORDON BLEU

with Ham, Cheese & Supreme Sauce

\$76

SLICED ROAST TENDERLOIN

with Bordelaise Sauce

\$88

POACHED SALMON

*with Lemon Buerre Blanc
or Dill Hollandaise*

\$80

ROASTED PRIME RIB of BEEF

*with Au Jus
& Creamy Horseradish*

\$84

BROILED FILET MIGNON

with Bearnaise Sauce

\$89

All Entrees Served with

Seasonal Fresh Vegetables & Potato, Rolls & Butter, Coffee & Tea

DESSERT

Custom Appointed Wedding Cake & Ice Cream

FRESH FLOWERS ON EACH GUEST TABLE

Spring Ford Country Club
Wedding Reception Package #2
A Five Hour Affair

ONE HOUR COCKTAIL RECEPTION

HORS D'OEUVRES

Served Butler Style

Choice of Five

- | | | |
|---|--|--|
| ~ MINI FRUIT KABOBS | ~ MINI QUICHE | ~ SPINACH & CHEESE FILO |
| ~ SWEDISH MEATBALLS | ~ FRANKS IN BLANKETS | ~ SCALLOPS
<i>with Snow Peas & Bacon</i> |
| ~ CRAB RANGUONS
<i>with Plum Sauce</i> | ~ PETITE MEATBALLS
<i>with Peppercorn Cream Sauce</i> | ~ STUFFED MUSHROOM CAPS
<i>with Italian Sausage or Seafood</i> |
| ~ BEEF SATAY
<i>with Thai Peanut Sauce</i> | ~ FRESH MELON
<i>with Proscuitto Ham</i> | ~ MINI CRABCAKES
<i>with Cocktail Sauce</i> |
| ~ SLICED ROAST TENDERLOIN
<i>on Baguette with Bearnaise</i> | ~ CHICKEN TEMPURA
<i>with Sweet & Sour Sauce</i> | ~ WARM BRIE on Croustades
<i>with Raspberry Coulis</i> |
| ~ PLUM TOMATO BRUSCUETTA
<i>with Fresh Mozzarella & Basil
or Roasted Garlic & Boursin Cheese</i> | ~ SPRING ROLLS
<i>Shrimp or Vegetable
with Teriyaki Sauce</i> | ~ SLICED ROAST TENDERLOIN
<i>on Black Bread
with Roasted Red Pepper Aioli</i> |

BEVERAGE MENU

Four Hour Premium Open Bar

Featuring:

SEAGRAMS V.O., SEAGRAMS 7, JACK DANIELS, JIM BEAM, J&B,
DEWARS, BEEFEATERS, TANQUERAY, BACARDI, ABSOLUT, STOLINACHYA

Wine:

(White) CHARDONNAY & CHABLIS, (Red) CABERNET & MERLOT, (Blush) WHITE ZINFANDEL

Beer:

BUDWEISER, COORS LITE,
HEINEKEN, YUENGLING LAGER,
O'DOUL'S (non alcoholic)

Soda & Juice

Plus CHAMPAGNE TOAST

DINNER

SALAD SELECTION

Choice of One

SPRING FORD GARDEN SALAD *with Choice of Dressing*
TRADITIONAL CAESAR SALAD

ENTREES

Price includes Food, Beverage, Gratuity & Sales Tax

Choose One to Three Selections

CHICKEN MARSALA
with Mushrooms & Marsala Demi
\$83

CHICKEN CHAUSSEUR
*with Mushrooms, Shallots
& White Wine Butter Sauce*
\$83

CHICKEN CORDON BLEU
with Ham, Cheese & Supreme Sauce
\$83

POACHED SALMON
*with Lemon Buerre Blanc
or Dill Hollandaise*
\$87

STUFFED FLOUNDER
with Crab & Lemon Hollandaise
\$89

SLICED LONDON BROIL
with Madiera Mushroom Sauce
\$87

SLICED ROAST TENDERLOIN
with Bordelaise Sauce
\$95

ROASTED PRIME RIB of BEEF
*with Au Jus
& Creamy Horseradish*
\$91

BROILED FILET MIGNON
with Bearnaise Sauce
\$96

*All Entrees Served with
Seasonal Fresh Vegetables & Potato, Rolls & Butter, Coffee & Tea*

DESSERT

Custom Appointed Wedding Cake & Ice Cream

FRESH FLOWERS ON EACH GUEST TABLE

Spring Ford Country Club
Wedding Reception Package #3
A Five Hour Affair

ONE HOUR COCKTAIL RECEPTION

HORS D'OEUVRES

Served Butler Style
Choice of Five

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|---|--|--|
| ~ MINI FRUIT KABOBS | ~ MINI QUICHE | ~ SPINACH & CHEESE FILO |
| ~ SWEDISH MEATBALLS | ~ FRANKS IN BLANKETS | ~ SCALLOPS
<i>with Snow Peas & Bacon</i> |
| ~ CRAB RANGUONS
<i>with Plum Sauce</i> | ~ PETITE MEATBALLS
<i>with Peppercorn Cream Sauce</i> | ~ STUFFED MUSHROOM CAPS
<i>with Italian Sausage or Seafood</i> |
| ~ BEEF SATAY
<i>with Thai Peanut Sauce</i> | ~ FRESH MELON
<i>with Prosciutto Ham</i> | ~ MINI CRABCAKES
<i>with Cocktail Sauce</i> |
| ~ SLICED ROAST TENDERLOIN
<i>on Baguette with Bearnaise</i> | ~ CHICKEN TEMPURA
<i>with Sweet & Sour Sauce</i> | ~ WARM BRIE on Croustades
<i>with Raspberry Coulis</i> |
| ~ PLUM TOMATO BRUSCUETTA
<i>with Fresh Mozzarella & Basil
or Roasted Garlic & Boursin Cheese</i> | ~ SPRING ROLLS
<i>Shrimp or Vegetable
with Teriyaki Sauce</i> | ~ SLICED ROAST TENDERLOIN
<i>on Black Bread
with Roasted Red Pepper Aioli</i> |

COLD HORS D'OEUVRES

Served Buffet Style

ASSORTED CHEESES, FRESH FRUIT & VEGETABLES
CRACKERS, FRENCH BREAD & DIP

DINNER

APPETIZER

Choice of One

FRESH FRUIT CUP

Tossed Lightly with Fresh Mint & Marsala Wine

PENNE PASTA

Tossed with Fresh Basil, Concasse Tomato, Extra Virgin Olive Oil & Fresh Parmesan Cheese

SOUP

- | | |
|---|---|
| ~ ITALIAN WEDDING | ~ CHICKEN ORZO |
| ~ LOBSTER BISQUE | ~ SHRIMP BISQUE |
| ~ CREAM OF TOMATO
<i>with Fresh Tarragon</i> | ~ CLAM CHOWDER
<i>New England</i> |
| ~ WILD MUSHROOM BISQUE
<i>with Wild Rice</i> | ~ CREAMY CUCUMBER
<i>Chilled with Fresh Dill Garnish</i> |

SALAD SELECTION

Choice of One

SPRING FORD GARDEN SALAD *with Choice of Dressing*
TRADITIONAL CAESAR SALAD

ENTREES

Price includes Food, Beverage, Gratuity & Sales Tax

Choose One to Three Selections

CHICKEN MARSALA
with Mushrooms & Marsala Demi
\$89

STUFFED FLOUNDER
with Crab & Lemon Hollandaise
\$95

CHICKEN CHAUSSEUR
*with Mushrooms, Shallots
& White Wine Butter Sauce*
\$89

SLICED LONDON BROIL
with Madiera Mushroom Sauce
\$93

CHICKEN CORDON BLEU
with Ham, Cheese & Supreme Sauce
\$89

SLICED ROAST TENDERLOIN
with Bordelaise Sauce
\$101

POACHED SALMON
*with Lemon Buerre Blanc
or Dill Hollandaise*
\$93

ROASTED PRIME RIB of BEEF
*with Au Jus
& Creamy Horseradish*
\$97

BROILED FILET MIGNON
with Bearnaise Sauce
\$102

*All Entrees Served with
Seasonal Fresh Vegetables & Potato, Rolls & Butter, Coffee & Tea*

DESSERT

Custom Appointed Wedding Cake & Ice Cream

BEVERAGE MENU

Four Hour Premium Open Bar

Featuring:

Seagrams V.O., Seagrams 7, Jack Daniels
Jim Beam, J&B, Dewars, Beefeaters,
Tanqueray, Bacardi, Absolut, Stolinchya

Wine

Cabernet, White Zinfandel
Chardonnay & Merlot

Beer

Budweiser, Coors Light, Heineken
Yuengling Lager, O'Douls (n/a)

Soda & Juice

FRESH FLOWERS ON EACH GUEST TABLE

Spring Ford Country Club
Wedding Reception Package #4
A Five Hour Affair

ONE HOUR COCKTAIL RECEPTION

HORS D'OEUVRES

Served Butler Style
Choice of Five

- | | | |
|---|--|--|
| ~ MINI FRUIT KABOBS | ~ MINI QUICHE | ~ SPINACH & CHEESE FILO |
| ~ SWEDISH MEATBALLS | ~ FRANKS IN BLANKETS | ~ SCALLOPS
<i>with Snow Peas & Bacon</i> |
| ~ CRAB RANGUONS
<i>with Plum Sauce</i> | ~ PETITE MEATBALLS
<i>with Peppercorn Cream Sauce</i> | ~ STUFFED MUSHROOM CAPS
<i>with Italian Sausage or Seafood</i> |
| ~ BEEF SATAY
<i>with Thai Peanut Sauce</i> | ~ FRESH MELON
<i>with Proscuitto Ham</i> | ~ MINI CRABCAKES
<i>with Cocktail Sauce</i> |
| ~ SLICED ROAST TENDERLOIN
<i>on Baguette with Bearnaise</i> | ~ CHICKEN TEMPURA
<i>with Sweet & Sour Sauce</i> | ~ WARM BRIE on Croustades
<i>with Raspberry Coulis</i> |
| ~ PLUM TOMATO BRUSCUETTA
<i>with Fresh Mozzarella & Basil</i>
<i>or Roasted Garlic & Boursin Cheese</i> | ~ SPRING ROLLS
<i>Shrimp or Vegetable</i>
<i>with Teriyaki Sauce</i> | ~ SLICED ROAST TENDERLOIN
<i>on Black Bread</i>
<i>with Roasted Red Pepper Aioli</i> |

BEVERAGE MENU

Four Hour Premium Open Bar

Featuring:

SEAGRAMS V.O., SEAGRAMS 7, JACK DANIELS, JIM BEAM, J&B,
DEWARS, BEEFEATERS, TANQUERAY, BACARDI, ABSOLUT, STOLINACHYA

Wine:

(White) CHARDONNAY & CHABLIS, (Red) CABERNET & MERLOT, (Blush) WHITE ZINFANDEL

Beer:

BUDWEISER, COORS LITE,
HEINEKEN, YUENGLING LAGER,
O'DOUL'S (non alcoholic)

Soda & Juice

Plus CHAMPAGNE TOAST

SALAD STATION

CAESAR SALAD

*Romaine Lettuce, Garlic & Crisp Croutons
Dinner Rolls & Butter*

CARVING STATION

PAN SEARED ROASTED TENDERLOIN OF BEEF

Plus one additional carved item

Please choose:

Spiral Ham

Salmon with Sour Cream & Dill Sauce

Oven Roasted Breast of Smoked Turkey

Served with Chef's Vegetable & Potato Selection

COOKING STATION

Choice of One:

PASTA BAR

Pastas with Marinara, Alfredo & a Variety of Toppings

-or-

ORIENTAL STIR FRY

*Chicken Tenderloin, Shrimp, Crisp Vegetables, Rice, Noodles
& Gingered Soy Sauce*

DESSERT

Custom Appointed Wedding Cake & Ice Cream

FRESH FLOWERS ON EACH GUEST TABLE

\$95

price includes:

Food, Beverage, Gratuity & Sales Tax