

Catering by: **Wedgwood Country Club**

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## Image of Elegance Sit Down Wedding Reception Package

*Our Image of Elegance sit down wedding reception package is a five hour package. Everything listed below will be included in the package price. For upgrades in our menus or a list of optional amenities, please speak to our event representatives. The price of your package will be set by the entrée(s) selected and can be found on the following pages.*

### Assorted Hot and Cold Hors d' Oeuvres

*Our Wedding Package includes all of the following hors d'oeuvres served during the cocktail hour.*

*Seasonal Fruit & Berries Display, Crudités & Cheese Display \* Bruschetta \**

*Assorted Puffs \* Mushroom Caps stuffed with Crab Imperial \* Mini Egg Rolls \* Chicken Fingers*

*\* Scallops Wrapped in Bacon \* Mozzarella Sticks \* Shrimp Cocktail*

### Soup and Salad

(Please choose one from each line)

*Wedding Soup \* Cream of Broccoli Soup \* Vegetable Beef Soup*

*Fresh Fruit Cup \* Fresh Mixed Greens with Champagne Vinaigrette Dressing*

*\* Caesar Salad with homemade Croutons \* Spinach Salad finished with warm bacon dressing*

### Intermezzo

(Please choose one)

*Lemon \* Cherry \* Orange*

### Entrée Selection

*Please make your entrée selections from the accompanying list. We recommend that you offer two entrees for your guests to make their selection from. We will require an advance count of each entrée 10 days prior to the date of your wedding reception.*

### Vegetables and Potatoes

(Please select one item from each line below)

*Oven Roasted Red Bliss Potatoes \* Baked Potato \* Smashed Sour Cream with Chive and Bacon Potatoes \* Au Gratin Potatoes*

*Green Beans Almandine \* Buttered Baby Carrots \* Broccoli with Garlic and Olive Oil \* Fresh Garden Medley of Vegetables*

### Dessert

*A Freshly Baked Wedding Cake from our baker's selection*

*\* Assorted Cakes & Pies \* Assorted Cookies \* Homemade Rice & Chocolate Chip Bread Pudding*

### Beverages

*Freshly Brewed Regular and Decaffeinated Coffee \* Soda \* White Wine or Champagne for your toast \* 4 Hour Deluxe Open Bar*

### Amenities

***Floor Length Linen Table Cloths and Linen Napkins in your choice of colors \* White Glove Service  
Candelabras on the Head Table \* Maitre D'***

## Image of Elegance Entrée Selections

*(Please select 2 entrees to offer to your guests. Individual entrée counts will be required 10 days prior to the date of your reception.)  
(Pricing below is based on a minimum head count of 50)*

### CHICKEN

#### **STUFFED BONELESS BREAST OF CAPON**

*Stuffed with a homemade bread stuffing & finished with a rich chicken veloute'*

#### **CHICKEN KIEV**

*Chicken breast stuffed with herb butter, coated in panko bread crumbs & fried to a golden brown*

#### **CHICKEN FRANCAISE**

*Egg batter dipped chicken breast served with Francaise bread & a crab scampi sauce*

#### **CHICKEN OSCAR**

*Sautéed chicken breast topped with asparagus spears & jumbo lump crabmeat, finished with hollandaise sauce*

#### **Pricing For Our Chicken Entrees:**

**\$69.95 p/p**

### FISH/SEAFOOD

#### **SALMON IMPERIAL**

*Baked Salmon fillet topped with crab imperial & sauce béarnaise*

#### **FLOUNDER WASHINGTON**

*Rounds of Flounder stuffed with crab imperial & asparagus spears*

#### **CRAB CAKES**

*Our House Signature!! BAKED not fried crab cakes that are full of crab meat*

#### **BROILED STUFFED SHRIMP**

*3 Jumbo Gulf shrimp stuffed with crab imperial & baked to perfection*

#### **CHILEAN SEA BASS**

*Fillet of Chilean Sea Bass finished with a compound lemon butter*

#### **Pricing For Our Fish & Seafood Entrees:**

**\$74.95 p/p**

### BEEF & VEAL

#### **VEAL OSCAR**

*Medallions of veal, sautéed & topped with asparagus spears, jumbo lump crab meat and hollandaise sauce*

#### **PRIME RIB OF BEEF**

*12 ounce choice prime rib of beef served with its natural gravy*

#### **FILET MIGNON**

*8 ounce choice filet mignon served with a shiitake mushroom demi glaze*

#### **Pricing For Our Fish & Seafood Entrees:**

**\$74.95 p/p**

## CHEF'S SUGGESTIONS

### **PRIME RIB & CRAB CAKE or Stuffed Shrimp**

10 ounce prime rib & one broiled crab cake or 2 stuffed shrimp

### **FILET & STUFFED SHRIMP OR CRAB CAKE**

6 ounce filet mignon accompanied by one broiled crab cake or 2 stuffed shrimp

### **Pricing For Our Chef's Suggestion Entrees:**

**\$79.95 p/p**

## *Upgrades Available to Enhance Our Image of Elegance Package*

### **Specialty Linens**

There are many other options in table linen, overlays and chair covers available.

\$4.00 - \$12.00

### **Ice Carvings**

Priced according to selection

## *Hors d' Oeuvre Upgrades for our Image of Elegance Package*

### **Pasta Station**

Your choice of Two Pasta's: Penne \* Bow Tie \* Rigatoni \* Angel Hair \* Tortellini

Your Choice of Two Sauces: Marinara \* Rosa \* Vodka Rosa \* Alfredo \* Pomadora

\$5.95 per person

### **Carving Station**

Your choice of items to be carved by our carving attendant

Roasted Turkey Breast....\$3.00 p/p \* Roasted Pork Loin....\$3.00 p/p

Honey Baked Ham....\$4.25 p/p \* Roasted Top Round of Beef....\$4.95 p/p

Roasted Prime Rib of Beef....\$7.00 p/p \* Pepper Seared Tenderloin of Beef....\$9.00 p/p

### **Raw Seafood Bar**

Jumbo Shrimp Cocktail \* Little Neck Clams \* Select Oysters on the Half Shell \* Crab Fingers

Served on a bed of crushed ice with cocktail sauce and lemon wedges

\$9.00 per person

Please add 7% NJ Sales Tax and 20% Gratuity to your package.

\*\*Packages are flexible. Items may be added to or subtracted from any of our wedding packages.\*\*