



Bowling Green Country
Club
Wedding Menu



Hot Hors D' Oeuvres

Passed or Stationary

Asparagus Wrapped in Filo with Parmesan - \$3.50
(passed only)

Bacon Wrapped Chicken Fritters \$4.00

Mini Crab Balls with Red Pepper Aioli - \$6.00
(passed only)

BGCC Bellas \$4.00

Shrimp, Pineapple and Grape Tomato Skewers with a
Chili Lime Glaze - \$5.00

BBQ or Italian Meatballs - \$3.00

Vegetable Crudite Shots with Dill Cream Sauce \$4.00

Scallops Wrapped in Bacon - \$5.00

Vegetable Spring Rolls with Thai Sauce - \$3.50

Chicken Quesos with Scallion Lime Crema - \$4.00

Display

Sherry Crab Dip with Crostinis and Pita Chips - \$5.00

Spinach & Artichoke with Crostinis & Pita Chips - \$4.50

Cold Hors D' Oeuvres

Passed or Stationary

Shrimp Cocktail - \$6.00

Bruschetta - \$3.00

Ham Biscuits with Honey Butter - \$3.00

Chicken and Waffles with Spicy Maple Sauce - \$4.00

Antipasto Skewers with Balsamic Drizzle - \$4.50

Display

Antipasto Tray - \$4.00

Fruit, Cheese and Vegetable - \$4.00

Roasted Vegetables - \$3.00

International Cheese and Roasted Vegetable - \$5.00

Smoked Salmon with Lox and Capers - \$5.00

Lemon and Roasted Garlic Hummus
with Pita Chips - \$4.00

Roasted Red Pepper Hummus with Pita Chips - \$4.50

*****Plated upon request. Service charges may apply*****

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*****Costs may vary to reflect current market pricing*****



Silver Menu Options - \$29.95

(Includes ONE hors D' Oeuvre)

Salads

Mixed Green Salad

Mixed Greens, Cucumbers, Tomatoes and Shaved Red Onion
with a choice of two dressings

Caesar Salad

Crisp Romaine, Croutons and Shaved Parmesan
Tossed in a House made Creamy Caesar Dressing

Spinach Salad

Fresh Spinach with Roasted Red Peppers, Shaved Onion, Candied Walnuts and Feta Cheese
Served with Low Fat Raspberry or Balsamic Dressing

Bowling Green's Signature Field Greens -*\$1.00 extra/per person

Field Greens tossed with Strawberries, Mandarin Oranges, Cranberries, Shaved Red Onion, Toasted Almonds and Crumbled Goat Cheese with a Strawberry Oregano Vinaigrette

Accompaniments - choose 3 for buffet and 2 for plated

Garlic Mash	Roasted Zucchini, Grape Tomatoes and Red Onion with Basil
Signature Herb Roasted Red Potatoes	Miss Nellie's Famous Broccoli Casserole
Parmesan Roasted Red Potatoes	Harvest Vegetable Blend (Broccoli, Cauliflower, Baby Carrots)
Orzo Primavera with a Chardonnay Broth	Vegetable Medley – Seasonal
Wild Rice Pilaf	Fire Roasted Black Bean and Corn Medley
Sautéed Green Beans	

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Entrees - choose 2

Meats

Dusted White Wine Chicken Breast Seared with Garlic Lemon, Fresh Herbs and Capers in a Chardonnay Butter Sauce "Scampi Style"

Cajun Seared White Wine Chicken with a Cajun Cream Sauce

Grilled White Wine Chicken with a Pineapple Salsa

Roasted and Sliced House Brined Pork Loin served with an Apple and Golden Raisin Chutney

Roasted and Sliced House Brined Pork Loin served with a Sage Mushroom Gravy

Herb Roasted Top Round with Au Jus and Horseradish Cream

Herb Roasted Top Round with Caramelized Onion Gravy

Virginia Pit Ham with a Brown Sugar Glaze

Seafood

Parmesan Encrusted Tilapia with a Saffron Scallion Cream

Oven Seared Salmon with a Dill Cream Sauce or Bourbon BBQ Glazed (\$1.00 extra/per person)

Blackened Catfish with a Cajun Supreme Sauce

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Gold Menu Options - \$34.95

(Includes TWO hors D' Oeuvres)

Salads

Granny Smith Salad

House Greens with Granny Smith Apples, Shredded Mozzarella, Cashews
Tossed in a Poppy Seed Dressing

Caesar Salad

Crisp Romaine, Croutons and Shaved Parmesan
Tossed in a House made Creamy Caesar Dressing

Spinach Salad

Fresh Spinach with Roasted Red Peppers, Shaved Onion, Candied Walnuts and Feta Cheese
Served with Low Fat Raspberry or Balsamic Dressing

Bowling Green's Signature Field Greens -*\$1.00 extra/per person

Field Greens tossed with Strawberries, Mandarin Oranges, Cranberries, Shaved Red Onion, Toasted Almonds and Crumbled Goat Cheese with a Strawberry Oregano Vinaigrette

Accompaniments – choose 3 for buffet and 2 for plated

Chef's Mac N Cheese

Garlic Roasted Cauliflower

Creamy Polenta with Herbs and Parmesan

Roasted Zucchini, Grape Tomatoes and Red
Onion with Basil

Garlic Mash

Sautéed Green Beans

Signature Herb Roasted Red Potatoes

Miss Nellie's Famous Broccoli Casserole

Jasmine Rice Pilaf

Vegetable Medley - Seasonal

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Entrees - choose 2

Meats

White Wine Chicken Breast Roulade with Sundried Tomatoes,
Feta, Spinach and an Herb Veloute

White Wine Chicken Cordon Bleu with Parmesan Cream

Roasted and Sliced House Brined Pork Loin served with an Apple and Golden Raisin Chutney

Roasted and Stuffed Pork Loin with Caramelized Onions, Brie and Apples

Roasted and Sliced House Brined Pork Loin served with a Sage Mushroom Gravy

Six Ounce Fire Kissed NY Strip with Herb Compound Butter

Four Ounce of Slow Roasted Prime Rib with Au Jus and
Horseradish Cream and Red Onion Marmalade
Eight Ounces (\$1.50 extra/per person)

Red Wine Marinated Flat Iron Steak with Tobacco Onions

Seafood

Oven Seared Salmon with a Dill Cream Sauce

Oven Seared Salmon with a Bourbon BBQ Glazed

Chili Lime Pan Seared Cod with Lemon Garnish

Crab Stuffed Tilapia with Saffron Scallion Cream Sauce

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Platinum Menu Options - \$39.95

(Includes TWO hors D' Oeuvres)

Salad

Granny Smith Salad

House Greens with Granny Smith Apples, Shredded Mozzarella, Cashews
Tossed in a Poppy Seed Dressing

Caesar Salad

Crisp Romaine, Croutons and Shaved Parmesan
Tossed in a House made Creamy Caesar Dressing

Spinach Salad

Fresh Spinach with Roasted Red Peppers, Shaved Onion, Candied Walnuts and Feta Cheese
Served with Low Fat Raspberry or Balsamic Dressing

Bowling Green's Signature Field Greens -*\$1.00 extra/per person

Field Greens tossed with Strawberries, Mandarin Oranges, Cranberries, Shaved Red Onion, Toasted Almonds and Crumbled Goat Cheese with a Strawberry Oregano Vinaigrette

Accompaniments – choose 3 for buffet and 2 for plated

Whipped Gold Yukons

Jasmine Rice Pilaf

Chef's Mac N Cheese

Creamy Polenta with Herbs and Parmesan

Garlic Mash

Signature Roasted Red Potatoes

Roasted Asparagus

Fire Roasted Black Bean and Corn Medley

Garlic Roasted Cauliflower

Roasted Zucchini, Grape Tomatoes and Red
Onion with Basil

Sautéed Green Beans

Miss Nellie's Famous Broccoli Casserole

Vegetable Medley (changes seasonally)

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Entrees - choose 2

Meats

House Brined Airline Chicken Breast
Marinated in Garlic, Lemon, Oregano and Thyme

Chili Pecan Crusted Chicken with a Honey Dijon Glaze,
Topped with Sweet Chili Spiced Pecans and an Herb Veloute
****Request just Honey Dijon Glazed for Nut Allergies****

Eight Ounce Slow Roasted Prime Rib with
Au Jus, Horseradish Cream and Red Onion Marmalade
****12 oz steaks + \$2.00/per person**

Six Ounce Center Cut Filet with Sauce Bonnefoy

Seafood

Oven Seared Salmon with Bearnaise

Spinach, Artichoke and Feta Stuffed Trout

Pesto Rubbed Cod Wrapped in Prosciutto
With a Taragon Tomato Cream

****Add Turf to Platinum Package****

House made Crab cakes with Sauce Verte - \$4.00/per person

Blackened or Grilled Shrimp Skewers with Chili Lime Glaze - \$5.00/per person

Butter Poached Lobster Tail - *market price

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Bar Packages

(Bartender fees of \$150.00 for four hour per bartender. Additional bartending hours will be billed at a rate of \$25.00 per bartender per hour. Alternative selections of alcohol are available upon request)

Hosted Bar Packages

Full House Liquor Package (4 hours) - \$22.99 per person

Includes house brand liquor, premium and domestic bottled beer, wine, assorted sodas and juice. (\$5.00 per guest for each additional hour)

Full Premium Liquor Package (4 hours) - \$24.99 per person

Includes premium liquor, premium and domestic bottled beer, wine, assorted sodas and juice. (\$5.00 per guest for each additional hour)

Premium Beer and Wine Package (4 hours) - \$20.99 per person

Includes premium & domestic bottled beer, wine, sodas and juices (\$4.00 per guest for each additional hour)

Beer and Wine Package (4 hours) - \$18.99 per person

Includes domestic bottled beer, wine, sodas and juices (\$4.00 per guest for each additional hour)

Hosted Bar Service

Based on consumption and must be paid within 14 days of the conclusion of event.

Any event over 100 people (21 and over) requires a second bartender.

Domestic Bottled Beer - \$3.50

Premium Liquor - \$7.00

Premium Bottled Beer - \$4.50

House Liquor - \$5.00

Glass of Wine - \$4.00

Fountain Soda or Juice - \$1.50

Upgrades

Champagne Toast - \$15.99 (per bottle)

Sparkling Cider Toast - \$9.00 (per bottle)

Sparkling Fruit Punch - \$50.00 (serves approximately 75 guests)

Additional Satellite Bar Set Up - \$50.00 + Added Bartender fee

Wine Service during dinner - \$200.00

All beverages to be served at your event must be provided by Bowling Green Country Club. Our staff is prohibited from serving alcohol beverages to anyone under the age of 21. Our staff has the right to refuse service to any guest who cannot produce a valid photo ID or any guest who is disruptive or visibly intoxicated.

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Wedding Upgrades

Wedding Party Munchies

Breakfast Burritos with Beer of Choice – \$4.00 + Cost of beer

Chicken Salad with Grapes on a Buttery Croissant with Mimosas - \$4.00 + Cost of Mimosas

Fruit and Granola Parfaits with Mimosas -\$3.50 + Cost of Mimosas

Late Night Snacks

Slider Bar

(\$5.00 per person or \$7.00 per person for two types)

Burger & Fries with Condiments

Pork BBQ with Cider Slaw and Waffle Fries

Crab cakes with Sauce Vert & Boardwalk Chips

Club Sampler

(\$7.00 per person)

Scallion Cheesy Potato Wedges with Sour Cream

Mini Chicken Tacos

Cheese Sticks with Marinara

Pita Pizzas

Chicken Tenders with Dipping Sauces - \$5.00

Bowling Green Wing Bar - \$5.50

With sauces & condiments and of course, celery sticks!

Pita Pizzas - \$5.00

Assortment of Caprese, Pepperoni and Pesto with Feta

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Desserts

Chocolate Covered Strawberries - \$3.00 (passed only)

Assorted Mini Desserts

Cheesecake, Éclairs, Cream Puffs, Lemon Curd Tarts, Brownies, Biscotti - \$6.00

Bowling Green Country Club's Bread Pudding with Whipped Topping - \$5.00

Ice Cream Sundae Bar

Consisting of Two Ice Cream Choices with Toppings - \$6.00

Assorted Pies and Cakes - \$5.00

Chocolate Fondue with Pound Cake and Fresh Fruit - \$6.00

Assorted Cookies & Brownies - \$4.00

Assortment of Chocolate Chip & Oatmeal Raisin Cookies

Cookies & Milk - \$3.50

Assortment of Chocolate Chip & Oatmeal Raisin Cookies

Coffee & Donuts - \$4.00

Assortment of flavored creamers, whipped cream and donuts

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