

Twentieth Century Club Gourmet Wedding Reception Package

These economically priced packages include your venue cost and the menus are buffet style based on a minimum of 100 guests with per person price plus tax.

The menus include the venue rental, food, service, deluxe disposable ware for the buffet

floor length basic custom color linens for all tables

ITALIAN ANTIPASTI DISPLAY

A savory baked ricotta torte surrounded by a spectacular display of roasted tricolor peppers, marinated mushrooms and artichoke hearts, pesto marinated mozzarella balls, Italian olives, prosciutto, Sopressata, Genoa salami and cheese filled hot peppers, offered with assorted rustic breads and foccacia

BUFFET MENU

Grilled sliced flank steak with orange, soy and ginger

Cricket chicken - our signature dish grilled boneless breast of chicken marinated in lime, pommery mustard and brown sugar

Bowtie pasta with sliced mushrooms, garden peas and yellow peppers in a creamy alfredo sauce topped with shaved parmesan cheese

White and wild rice with dried cherries and cashews

Vegetable medley of zucchini, carrots, yellow squash and red pepper seasoned with dill butter

Caesar salad crisp romaine with herbed croutons in a traditional Caesar dressing

Assorted freshly baked
breads and rolls with Butter

\$69.95 per person plus tax

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MIDDLE EASTERN DISPLAY

A selection of classic and creative Middle Eastern offers vegetarian dolmades, grilled lamb meatballs and traditional dips to include hummus, baba ghanoush and tzatziki garnished with black olives, carrots and celery sticks and offered with pita bread

BUFFET MENU

Roasted salmon filet with a Dijon and herb crust

Chicken Marsala - boneless breast of chicken
simmered with sliced mushrooms in a Marsala wine sauce

Mashed red bliss potatoes with caramelized onions and Alouette cheese

Rice pilaf

Green beans and carrots in Italian olive oil

Spring mix with cherry tomatoes, carrots and
yellow pepper in raspberry vinaigrette

Assorted freshly baked
breads and rolls with Butter

Starting at \$69.95 per person plus tax

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INTERNATIONAL CHEESE DISPLAY

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers

BUFFET MENU

Seafood Puttanesca -shrimp and scallops served in a sauce of chopped tomatoes, black olives, onions and Italian spices

Italian chicken - boneless breast of chicken topped with sun dried tomatoes, basil and grated parmesan

Italian risotto with broccoli, and mushrooms

Roasted new potatoes seasoned with rosemary and olive oil

Salad of assorted baby lettuces with cherry tomatoes, carrots, Cucumbers and yellow peppers served in herb vinaigrette

Grilled asparagus dressed with balsamic vinegar

Assorted freshly baked
breads and rolls with Butter

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VEGETABLE GARDEN BASKET

Fresh cut seasonal vegetables presented in our garden basket and accompanied by three assorted dips

\$4.50 per person

ITALIAN BRUSCHETTA DISPLAY

Create your own Bruschetta with our toasted Italian crustini brushed with olive oil and herbs and offered with assorted toppings to include:

- caramelized onions and herbed cheese -olive tapenade
- roasted peppers and goat cheese -basil seasoned tomato concasse
- pesto marinated mozzarella

BUFFET MENU

Tender filet mignon carved to order and offered with horseradish cream and port wine sauce

Roast salmon and sea scallops served with saffron cream

Linguine pasta with a wild mushroom ragout seasoned with fresh thyme

Wild and white rice with candied walnuts and dried cherries

Grilled Italian vegetables

Salad of assorted baby lettuces with goat cheese and
caramelized walnuts served in herb vinaigrette

Assorted freshly baked
breads and rolls with Butter

\$72.95 per person plus tax

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floor length basic custom color linens for all tables

A Selection of Passed Hors D'oeuvres Will Include:

Your menu begins with six butlered hors d'oeuvres, selected by you, from our hors d'oeuvres list, and elegantly presented garnished with fresh cut flowers

BUFFET MENU

Stuffed sole with crabmeat served with a white wine and dill cream

Beef kabobs - filet mignon with assorted vegetables brushed with a soy and ginger glaze served grilled

Traditional scalloped potatoes

Israeli cous cous with pine nuts and Italian onions
petite tricolor roast potato medley with rosemary and olive oil'

Haricot and baby carrots with herb butter

Greque salad romaine lettuce with cucumbers, cherry tomatoes, calamata olives, red onions and feta with feta vinaigrette

Assorted freshly baked
breads and rolls with Butter

Starting at \$79.95 per person plus tax

Twentieth Century Club Gourmet Wedding Reception Package

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floor length basic custom color linens for all tables

A Selection of Passed Hors D'oeuvres Will Include:

Your menu begins with six butlered hors d'oeuvres, selected by you, from our hors d'oeuvres list, and elegantly presented garnished with fresh cut flowers

BUFFET MENU

Jumbo lump crab cakes with a choice of wasabi cream or tartar sauce

Beef Wellington topped with wild mushrooms and caramelized onions and wrapped in golden puff pastry offered with béarnaise sauce

Pomme anna- thinly sliced potatoes seasoned with fresh herbs and olive oil

Arancini- Italian risotto croquette filled with melted provolone

Assortment of baby vegetables marinated in dill butter

Salad of romaine, red onion, oranges, mango stilton, toasted pine nuts and grilled fennel in an orange vinaigrette

Assorted freshly baked
breads and rolls with Butter

Starting at \$84.95 per person plus tax

Additional Entrée Options

Chicken

- Chicken rolitini -boneless breast of chicken rolled with asparagus,
- Chicken Sambuca -boneless breast of chicken
simmered with pistachios and prosciutto in a rich Sambuca sauce
- Chicken sherry casserole -diced chicken simmered with artichokes,
onions, garden peas and carrots in a rich sherry cream
- Chinese stir-fry tender pieces of chicken stir fried with assorted crisp vegetables
to include snow peas, bean sprouts, red peppers and broccoli
seasoned with soy sauce, ginger and garlic
- Thai chicken - chicken legs and thighs
served grilled in a sauce of red curry orange juice and coconut
- Thai curry chicken -boneless breast of chicken served with onion
and eggplant in a sauce of red curry and coconut
- Boneless breast of chicken simmered with
leeks and mushrooms in a white cream sauce
- Chicken cacciatore with mushrooms in a red sauce
- Southern fried chicken, pan fried with a light flour coating

Meat

- Beef kabobs - filet mignon with assorted vegetables
brushed with a soy and ginger glaze served grilled
- Beef bourguignon-cubes of beef simmered with onions and mushrooms
in a rich burgundy wine sauce served over buttered noodles
- Grilled sliced flank steak with orange, soy and ginger
- Veal Marengo- with tomatoes mushrooms and white wine
- Southern barbecue pork ribs brushed with a traditional barbecue sauce
- Spiral cut honey-baked ham offered with honey mustard, assorted scones and rolls
- Italian pork loin roasted with olive oil and herbs

Fish

- Poached salmon served on a bed of spinach in a saffron cream sauce
- Roasted salmon sides marinated in ginger, soy and brown sugar
garnished with grilled scallions
- Moroccan swordfish brochettes seasoned with paprika, cumin and orange
- Cornmeal coated filet of catfish, pan-fried and offered with a traditional tartar sauce
- Spanish Paella -chicken, mussels, Andouille sausage, clams and shrimp
slowly simmered with tomatoes, onions, peppers and rice
- Pan-fried rainbow trout served with toasted pecan butter

Hors D'oeuvres

Choose six hors d'oeuvres to be served during the cocktail hour for an additional \$12.95
per guest

- ~Skewered grilled salmon with teriyaki glaze
 - ~Pan seared tuna with wasabi sauce
 - ~Miniature beef Wellington
 - ~Phyllo cup with spinach and cheddar
 - ~Spinach and feta turnovers
 - ~Miniature crab cakes with tartar sauce
- ~Coconut shrimp offered with a sweet chili sauce
- ~Carrot and zucchini fritters topped with a spicy salsa
 - ~Salmon and corn cakes topped with tartar sauce
- ~Skewered grilled filet mignon and mushroom cap with burgundy glaze
 - ~Peking duck spring rolls with oriental dipping sauce
 - ~Vegetable spring roll with oriental dipping sauce
- ~Mushroom and ginger dumpling offered with a sesame ginger sauce
 - ~Skewered lamb seasoned with cumin coriander and cinnamon
- ~Skewered grilled chicken and pineapples with Caribbean spices
 - ~Chorizo and cheese served in phyllo cup
- ~Petite new potatoes filled with wild mushrooms and cream
 - ~Bbq duck and caramelized onion quesadillas
 - ~Chicken satay with peanut sauce
- ~Italian risotto cake with mozzarella offered with a tomato basil sauce
 - ~Phyllo cups with prosciutto mozzarella and basil
- ~Potato pancakes topped with smoked salmon and chive cream cheese
 - ~Miniature blinis topped with sour cream and caviar
 - ~Sweet potato wedges offered with a jack Daniels bbq sauce
 - ~Salmon roulade
 - ~Grapes rolled in boursin cheese
 - ~Strawberries filled with lemon cream cheese
 - ~Bruschetta topped with roasted red peppers and

goat cheese or chopped tomato and basil
~Skewered mozzarella and pepper with basil pesto
~Peking duck served atop sesame crisps

Additional Equipment & Services

Seating tables -60” round -\$11.00 each
Folding resin garden chairs \$5.00 each
Custom color chiavari chairs \$9.00 each

Upgrade to china/silverware/dining glassware - \$15.00 per guest

Full Bar non alcoholic beverages includes all sodas, waters,
mixers, cocktail fruit and ice
(\$9.50 per guest)

Bar glassware(\$5.00 per guest)

Beer and Wine Bar non alcoholic includes all sodas, waters and ice
(\$5.95 per guest)

Bartending services of \$300.00 per bartender per 75 guests
There is 1 bartender included in the above menu samples

Linen upgrades –call for selection and pricing
Add an additional entree for \$12.00 per guest

Liquor must be provided by the client.

Additional Food Choices

Wedding cakes start at \$5.00 per guest

VEGETABLE GARDEN BASKET

Fresh cut seasonal vegetables presented in our garden basket and accompanied by three assorted dips

\$6.50 per person

ITALIAN BRUSCHETTA DISPLAY

Create your own Bruschetta with our toasted Italian crustini brushed with olive oil and herbs and offered with assorted toppings to include:

- caramelized onions and herbed cheese
- olive tapenade
- roasted peppers and goat cheese
- basil seasoned tomato concasse
- pesto marinated mozzarella

\$5.95 per person

ITALIAN ANTIPASTI DISPLAY

A savory baked ricotta torte surrounded by a spectacular display of roasted tricolor peppers, marinated mushrooms and artichoke hearts, pesto marinated mozzarella balls, Italian olives, prosciutto, Sopressata, Genoa salami and cheese filled hot peppers, offered with assorted rustic breads and foccacia

\$7.50 per person

INTERNATIONAL CHEESE DISPLAY

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest

seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers
\$6.95 per person

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RAW BAR

Assorted raw oysters to include Bluepoint and Pine Island varieties

Raw littleneck clams, Blue crab cocktail, Steamers

Yuengling poached jumbo shrimp served chilled

All presented elegantly and offered with assorted dipping sauce to include drawn butter, cucumber cocktail sauce, traditional cocktail sauce, tangy herb

Remoulade and presented with aged soy, wasabi and horseradish

\$13.95 per person

MIDDLE EASTERN DISPLAY

A selection of classic and creative Middle Eastern offers vegetarian dolmades, grilled lamb meatballs and traditional dips to include hummus, baba ghanoush and tzatziki garnished with black olives, carrots and celery sticks and offered with pita bread

\$7.50 per person

ICECREAM BAR

Vanilla ice cream offered with toppings to include raspberry sauce, chocolate sauce, butterscotch, bananas, strawberries, ,sprinkles, maraschino cherries, miniature marshmallows, crushed Oreo's, peanut butter cups, chocolate chips and

whipped cream and assorted candies and other toppings

\$11.95 per person

ITALIAN PASTRY DISPLAY

An ever changing selection of miniature cannolis, éclairs, tira misu, fruit tarts, baba rhum, cream puffs, raspberry chocolate cakes, and more

\$9.50 per person

MINIATURE SWEETS

Mini carrot cakes, assorted cheesecakes, chocolate mousse cups,
linzer squares, lemon bars, pecan diamonds and more

\$9.50 per person