



Old York *Platinum Buffet*
COUNTRY CLUB
AT CHESTERFIELD
WEDDING MENU



Five Hour Beverage Service

MIMOSAS & CHAMPAGNE

UPON ARRIVAL WITH CEREMONY ON SITE

CHAMPAGNE TOAST

FINE WINES

CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL, MERLOT,
& CABERNET SAUVIGNON

SIX DOMESTIC & IMPORTED DRAFT BEERS

PREMIUM LIQUORS

ABSOLUT, ABSOLUT CITRON, TITO'S, STOLI O, TANQUERAY, BARTON'S RUM, BACARDI LIGHT, MALIBU, CAPTAIN MORGAN, JOSE CUERVO GOLD, OLD CROW, JAMESON, JACK DANIELS, SOUTHERN COMFORT, SEAGRAM'S VO, SEAGRAM'S 7, JOHNNY WALKER RED, DEWER'S, AMARETTO, BAILEY'S, KAHLUA, SAMBUCA, FRANGELICO, TIA-MARIE, TRIPLE SEC, KAMORA COFFEE LIQUEUR, MELON LIQUOR, PEACH SCHNAPPS, PUCKER SOUR APPLE, VERMOUTH-DRY, VERMOUTH-SWEET

\$8.00 PER PERSON PER ADDITIONAL HOUR \$10.00 PER PERSON FOR ULTRA-PREMIUM BAR

COMPLIMENTARY ENHANCEMENTS

PRIVATE BRIDAL & GROOMS SUITES AVAILABLE THREE HOURS PRIOR TO YOUR CEREMONY

PRIVATE SUITE AVAILABLE TWO HOURS PRIOR TO COCKTAIL HOUR WITH CEREMONY OFF-SITE

WEDDING DIRECTOR & EVENT MANAGER TO OVERSEE YOUR ENTIRE WEDDING

CRISP FLOOR LENGTH WHITE TABLE LINENS WITH A WHITE OR IVORY OVERLAY

PRIVATE WEDDING TASTING FOR UP TO SIX PEOPLE

FOUR ROUNDS OF GOLF



Cocktail Hour

BUTLER STYLE HORS D'OEUVRES

BEEF WELLINGTON

Mushroom Duxelles in Puff Pastry, Béarnaise Sauce

MARYLAND CRAB CAKES

Garlic Aioli Slaw

SMOKED GOUDA ARANCINI

Traditional Arborio Rice blended with Smoked Gouda

CHICKEN SESAME

Toasted Sesame Seeds and Asian Dip

BEEF & PASTRY

Angus all Beef Hot Dog wrapped in Pastry Dough

BACON WRAPPED SCALLOPS

RASPBERRY BRIE PURSES





Cocktail Hour

HOSTED ON ADJOINING PATIO

SPECIALTY STATION

Select One

PASTA STATION

Choose Two Pastas

Vodka Rigatoni with Peas

Penne Pasta Seasonal Vegetables in a Garlic Olive Oil Sauce

Cheese Tortelloni Meat Tomato Sauce

Rigatoni Pancetta Madeira Cream Sauce

GOURMET MAC & CHEESE

Delicious Classic Mac & Cheese, Buffalo Chicken Mac & Cheese, Lobster Mac & Cheese

MINI SLIDER STATION

Beef or Chicken Sliders Assortment of Toppings and French Fries

FAJITAS STATION

Beef or Chicken Fajitas

Toppings include Sautéed Peppers & Onions, Shredded Lettuce, Diced Tomatoes, Cheese, Sour Cream, Salsa

DISPLAYS

Select Two

HARVEST DISPLAY

Medley of Fresh Garden Vegetables, Spinach & Artichoke dip served with Toasted Herb Pita Triangles

BRUSCHETTA

Chopped Tomatoes with Garlic and Basil, White Bean & Roasted Red Pepper Bruschetta, Marinated Mushrooms, and Artichokes accompanied by Garlic Toast Points

INTERNATIONAL CHEESE BOARD

Assortment of International Cheeses Specialty Breads & Bread Sticks

FRUIT DISPLAY

Fresh Seasonal Fruit Display



Wedding Reception

LAVISH DINNER BUFFET SELECT ONE FROM EACH SECTION

SALAD

CLASSIC CAESAR SALAD

Crisp Leaves of Romaine Lettuce with Herbed Croutons and Shaved Parmesan

OLD YORK GREENS SALAD

*Cucumber, Carrots, Tomatoes
White Balsamic Dressing*

CARVING STATION

ROASTED NEW YORK STRIP LOIN

Garlic Herb Crust

ROSEMARY SPICED PORK LOIN

Roasted Garlic Au Jus

ROASTED TURKEY BREAST

Apple Cranberry Relish

HONEY GLAZE ROASTED HAM

PASTA

VODKA RIGATONI

With Peas

PENNE PASTA

Sautéed with Seasonal Vegetables in a Garlic Olive Oil Sauce

CHEESE TORTELLINI

in a Meat Tomato Sauce

RIGATONI

with a Pancetta Madeira Cream Sauce

ENTRÉES

ENTRÉE 1

CHICKEN MARSALA | CHICKEN CACCIATORE |
LEMON CHICKEN | CHICKEN PARMIGIANA

ENTRÉE 2

STEAKHOUSE LONDON BROIL | ROAST PORK
LOIN IN GINGER PEAR GLAZE | BEEF SHORT
RIBS | ROAST PORK LOIN IN NATURAL GRAVY |
PORK PIZZAIOLA

ENTRÉE 3

FLOUNDER PICCATO | HONEY BALSAMIC
SALMON | BOURBON BBQ GLAZED SALMON |
BROILED FLOUNDER IMPERIAL | MAPLE
MUSTARD GLAZE SALMON

DINNER BUFFET INCLUDES

WHIPPED POTATO BAR

*Creamy Mashed Potatoes with Gravy, Sour Cream, Shredded Cheese,
Smoked Bacon and Chives*

DINNER BREAD & BUTTER

CHEF'S SEASONAL VEGETABLE SELECTION



Dessert

CUSTOM WEDDING CAKE & FAMILY STYLE MINIATURE PASTRIES INCLUDED

CAKE FLAVORS

VANILLA • CHOCOLATE • RED VELVET • VANILLA & CHOCOLATE

FILLINGS

AMARETTO • BLUEBERRY • BOSTON CREAM • BUTTER CREAM • CANNOLI •
CHOCOLATE BACCI • CHOCOLATE BUTTER CREAM • CHOCOLATE CUSTARD •
CHOCOLATE FUDGE • DULCE DE LECHE MOUSSE • FRENCH CREAM • LEMON • LEMON
MOUSSE • OREO COOKIE MOUSSE • RASPBERRY MOUSSE • STRAWBERRIES & CREAM •
TIRAMISU • VANILLA CUSTARD • WHIPPED CREAM • WHITE CHOCOLATE MOUSSE

DESSERT ENHANCEMENTS

SWEET ENDINGS \$15.00 PER PERSON

ASSORTED CAKES, ITALIAN MINIATURE PASTRIES, PETIT
FOURS, MINI CUPCAKES, TIRAMISU, FRESH BERRIES AND
HOUSE MADE WHIPPED CREAM

CHOCOLATE FOUNTAIN STATION \$8.00 PER PERSON

INDULGE IN OUR FOUNTAIN OF CASCADING
CHOCOLATE ACCOMPANIED WITH ASSORTED
TREATS FOR DIPPING

CRÈME BRULÉE STATION \$12.00 PER PERSON

WHIPPED CREAM WITH SEASONAL BERRIES
CHOCOLATE SAUCE, WARM BERRY SAUCE, & CARAMEL,
SUGAR CARAMELIZED TO ORDER BEFORE YOUR GUESTS





Pricing

ON SITE WEDDING CEREMONY

A Half Hour Ceremony in our Wedding Gazebo White Folding Chairs
\$500.00 PLUS 20% TAXABLE SERVICE CHARGE AND 7% STATE TAX

PLATINUM BUFFET WEDDING MENU

2019 BILL OF FARE	2020 BILL OF FARE	2021 BILL OF FARE
\$120.00 PER PERSON	\$125.00 PER PERSON	\$130.00 PER PERSON

FOR A FRIDAY WEDDING RECEIVE A 5% DISCOUNT
FOR A SUNDAY WEDDING RECEIVE A 10% DISCOUNT

WINTER BRIDES RECEIVE A 10% DISCOUNT ON ANY DATE SELECTED DURING
NOVEMBER, DECEMBER, OR MARCH

110 GUEST GUARANTEE FOR A SATURDAY NIGHT
80 GUEST GUARANTEE ON FRIDAY OR SUNDAY

DEPOSIT & PAYMENTS

A NON-REFUNDABLE \$3,000 DEPOSIT IS DUE AT THE SIGNING OF THE CONTRACT.

TWO ADDITIONAL \$2,000.00 NON-REFUNDABLE DEPOSITS WILL BE REQUIRED, DUE DATES FOR OTHER DEPOSITS BASED OFF OF YOUR WEDDING DATE; REMAINING BALANCE IS DUE THE WEEK OF YOUR WEDDING, MINIMUM TWO DAYS PRIOR. FINAL GUEST COUNT IS DUE ON THE TUESDAY THE WEEK PRIOR TO YOUR WEDDING.



*PRICES DO NOT REFLECT 20% TAXABLE SERVICE CHARGE AND APPLICABLE NJ SALES TAX