

# Social Weekend Package

Includes five hour Premium Bar  
One hour of Cocktail Reception with Hors d'oeuvres and Buffet Station  
Followed by a Four-Course Dinner

## Beverages

Beverage service is for five hours, the Premium open bar offers Name brand liquors to include Svedka Vodka, Beefeater or Tanqueray Gin, Dewar's Scotch, Seagram's 7 Whiskey,

Dorado Tequila, the club's white and red wines, imported, light and domestic beers, Assorted soft drinks, juices and mixers  
Table Side Red and White Wine Service with Entrée

## Cocktail Hour

### Hot Hors D'oeuvres

*(Please select four)*

Mini Beef Wellington  
Coconut Shrimp with Horseradish and Orange Marmalade  
Maryland Style Mini Crab Cake with Remoulade Sauce  
Peking Duck Spring Roll with Duck Sauce  
Sesame Chicken with Honey Mustard  
New Zealand Lamb Chop with Rosemary Garlic Sauce  
Sea Scallops wrapped in Smoked Bacon  
Mini Crab Rangoon  
Mini Cuban Sandwiches  
Franks in a Puff Pastry with Brown Mustard  
Spanikopita  
Asian Wild Mushroom Spring Roll  
Brie En Croute with Raspberries  
Wild Mushroom Palmiers  
Artichoke stuffed with Boursin  
Mozzarella and Chive Risotto Fritelle

### Cold Hors D'oeuvres

*(Please select four)*

Bruschetta on Crostini with Basil Oil  
Buffalo Mozzarella, Tomatoes, and Basil  
Curried Chicken Chutney on Endive  
Fingerling Potato with Caviar and Crème Fraiche  
Lobster Salad with Tarragon and Mango in Bouchee  
Melon Ball with Prosciutto  
Napa Cabbage and Julienned Vegetable Roll  
Pate de Foie Gras Apricot  
Ratatouille Crepé  
Serrano wrapped Manchego Cheese  
Sliced Breast of Duck on a Corn Muffin with Cranberry Relish  
Smoked Salmon Canapé  
Smoked Turkey with Tropical Fruit Chutney on Seven Grain Bread  
Tenderloin of Beef on French Bread, Dijonnaise

**On an attractively displayed buffet we will offer:**

International and Domestic Cheese to include:  
Aged New York Cheddar, French Brie, Herbed Boursin,  
Pepper Crusted Goat Cheese and Gruyere  
Accompanied by assorted Crackers and French Baguette  
Fresh and Dried Fruits  
Large Basket of Assorted Crudités and Dips

**Dinner**

**Appetizers**

*(Please Select One)*

Baked Beggars Purse  
With Spinach, Mushrooms and Fontana Cheese

Chesapeake Bay Jumbo Lump Crab Cake  
Served over Avocado Cilantro Salsa

Imported Four Cheese Agnolotti  
With Roasted Red Pepper Coluis

Jumbo Shrimp Cocktail  
With Chili Sauce and Fresh Lemon

Maine Lobster Bisque  
Garnished with Lobster and Chives

Scottish Smoked Salmon and Grilled Asparagus  
With Chilled Vinaigrette

Sea Scallop Risotto  
With Porcini Mushrooms

Wild Mushrooms Vol Au Vent

**Salads**

*(Please Select One)*

Classic Caesar Salad with Eggplant Croutons, Red Onions  
Creamy Caesar Dressing

Field Green Salad  
With Craisins, Sugared Pecans, Orange Segments and Gorgonzola Cheese

Mixed Organic Baby Greens and Fresh Garden Vegetables  
With Balsamic Vinaigrette

Tomato and Buffalo Mozzarella  
With Fresh Basil Drizzled with Extra Virgin Olive Oil

Watercress, Endive, Radicchio with Raspberries  
With Raspberry Vinaigrette

**Entrees**

*(Please Select One)*

French Cut Chicken Breast  
With Mélange of Wild Mushrooms

Grilled Filet of Salmon  
With Lemon Dill Sauce

Grilled New York Sirloin Steak  
With Onion Jam

Roasted Sliced Tenderloin of Beef  
With Perigourdine Sauce

Roasted Sliced Shell of Beef  
With Bordelaise Sauce

Sautéed Breast of Chicken Piccata  
With Lemon and Capers

Sautéed Halibut  
With Orange Chive Beurre Blanc

Sliced Loin of Pork  
With Apricot Soy Reduction

Chilean Sea Bass, Citrus Beurre Blanc  
(For above choice, add \$3.00)

Filet Mignon, Perigourdine Sauce  
(For above choice, add \$3.00)

Petit Filet and Full Lobster Tail  
(Market Price)

Rack of Lamb, Roasted Garlic Thyme Jus  
(For above choice, add \$3.00)

Vegetable Napoleon, Portobello Mushrooms, Sundried Tomatoes,  
Eggplant, Zucchini Roasted Red Peppers  
With Balsamic Reduction and Fresh Edamame

Vegetable Wellington, Spinach, Duxelles of Wild Mushrooms, Carrots, and Peas

All the above served with choice of Potato or Rice and Seasonal Vegetables

\*Silent Vegetarian Option is included with any of the above choices\*

### **Desserts**

*(Please Select One)*

Chocolate or Lemon Mousse,  
Garnished with Fresh Whipped Cream

Duo of Sorbets with Seasonal Fresh Fruit,  
Garnished with Fresh Whipped Cream and Mint

Viennese Plate

*(Please Select Four Items)*

Individual New York Cheese Cake  
Chocolate, Strawberry or Lemon Mousse  
Individual Mexican Flan  
Chocolate Layer Cake  
Apple Strudel, Crème Anglaise  
Fruit Tartlette  
(For above choice, add \$2.00)

### **Coffee Service**

Fresh Brewed Regular and Decaffeinated Coffee,  
And Assorted Hot Teas