

Classic Wedding Reception

Cocktail Hour

Chef's Selection of Gourmet Butler Style Hors d'oeuvres, to Include Jumbo Shrimp Cocktail, Passed Continuously & in Unlimited Quantity

A Bountiful Cold Display

International Cheeses and Assorted Crackers
Fresh Vegetable Crudite with Creamy Italian Garlic Dip
A Display of Fresh Fruits and Melons

A Taste of Italy

Penne and Bow Tie Pasta served with:
Vodka Coral Sauce
Three Cheese Vienna Alfredo Sauce
Accompanied by Fresh Italian Bread

Dinner Menu

First Course

Pre-selected Choice of One:
Roasted Vegetable Strudel
Fresh Fruit and Melon Platter on a Bed of Raspberry Sauce
Italian Wedding Spinach Soup, Lobster Bisque Soup
Penne Pasta with Coral Vodka Sauce, Tortellini Prima Vera

Second Course

Pre-selected Choice of One:
The Gourmet Salad or Classic Caesar Salad
Freshly Baked Dinner Rolls with Sculptured Butter

The Main Entrée

A Pre-selected Choice of Three:
Claflin House Chicken – sautéed boneless breast with roasted red peppers and fresh wilted spinach in a herbed lemon sauce.
Chicken Francaise, Marsala, Florentine, Chassiez, Kiev, Stuffed with Wild Rice
Filet of Sole or Salmon: Herb Encrusted, Oreganata or Broiled with choice of one: wine sauce, dill sauce, lemon or tomato basil.
Roasted Prime Rib of Beef with Rosemary Au Jus

Served with Fresh Seasonal Vegetables and Chef's Choice of Potato

*Sliced Filet Mignon Laced with a Pinot Noir Sauce would be \$5.00 Additional

Dessert

Custom Tiered Wedding Cake

Individual Table Platters of Strawberries Hand Dipped in Chocolate
Coffee, Tea and Brewed Decaffeinated Coffee

Cocktail Hour Stations

Included With Classic or Grande Packages

Carving Station: with roasted beef and turkey breast served with bordelaise sauce, cranberry relish and horseradish sauce.

Soho Steak: sliced filet mignon tips on top of a bed of sauteed spinach and red onions drizzled with a demi glaze.

China Town: choice of vegetable stir fry or lo mein with chicken and beef and fried rice served in white oriental to go container w/chop sticks, fortune cookies and soy sauce.

Roman Empire: gourmet raviolis – mushroom and spinach cooked to order in a roasted pepper and garlic sauce – served with crusty Italian bread, grated cheese, crushed red pepper.

Imperial City: marinated beef and chicken satay's grilled over an open flame served with seasoned cous cous.

Cold Antipasto Station: Imported Italian meats and cheese – salami, cappocola, provolone, pepperoni, tomato and mozzarella salad, black and green olives, crusty sliced Italian bread w/infused virgin olive oil.

Shrimp Scampi Station: tender medium shrimp sautéed in garlic, pinot grigio and butter sauce over saffron rice.

A Taste of Italy: Penne Pasta with two sauces – coral vodka and three cheese Vienna customized to order with: chicken, shrimp, black olives, broccoli, onions and mushrooms served with Italian bread, grated cheese and crushed red pepper.

Mushroom Trip: gourmet, imported and domestic mushrooms sautéed in a creamed brandy sauce served over puff pastry.

Paris Lights: gourmet cheese fondue blended with fume blanc, for dipping: assorted fruits, vegetables and breads.

Chicken of the Sea: rare sesame encrusted tuna sliced on a European cucumber chip topped with creamy washi sauce

Potato Pancake Station: home made pancakes sautéed to order served with sautéed onions, sour cream and apple sauce.

Contact us for an appointment to tour Lakewood Country Club

(732) 363-8125 ext. 10