



Richmond County Country Club

135 Flagg Place / Staten Island, New York 10304 / 718.351.0600

CLUB WEDDING

(5 Hour Affair)

∞ Cocktail Hour ∞

∞ **Presentation of Chilled Champagne Accompanied by Seasonal Berries** ∞

∞ **Hors D'Oeuvres Served Butler Style** ∞

Chicken Satay

Served with a Peanut Dipping Sauce

Grilled Mesquite Chicken Salad

Served on Tri-Color Tortilla Chips

Homemade Cocktail Franks en Croute

Served with a Dijon Mustard Sauce

Rare Filet Mignon with Truffle Aioli

Served on Parmigiano Reggiano Crisps

Miniature Crab Cakes

Served with a Dijon Caper Remoulade

Smoked Salmon with Dill Mayonnaise

Served on Black Bread

Miniature Kalamata Olive, Artichoke and Chèvre Quiches

Garden Crudités

*Farm Fresh Vegetables Served Raw
Balsamic Black Olive, Pesto and Sun-Dried
Tomato Dipping Sauces*

Bruschetta

*Garlic Crostini Topped with Diced Tomatoes,
Fresh Basil and Olive Oil*

∞ **Taste of Tuscany Display** ∞

**Array of Domestic and Imported Cheeses
Assorted Crackers, Flatbreads & Green
Red Seedless Grapes**

**Marinated Mushrooms, Assorted Regional Olives, Roasted Peppers
Grilled Seasonal Vegetables, Bocconcini & Tomatoes
Grilled Artichoke Hearts, Grilled Portobello Mushrooms
Stuffed Cherry Peppers**

**Capicola, Dry Italian Sausages, Prosciutto di Parma and Soppresata
Served with Herb Focaccia**

**Array of Baguettes, Crisps, Focaccia, Miniature Rolls, Rustic Breads and Sticks
Served with Flavored Oils and Whipped Butter**

∞ Carving Board ∞

With Uniformed Attendant

(Pre-Selected Choice of Two)

Corned Beef

*Assorted Cocktail Breads,
Cherry Peppers, Deli Mustard and Pickles*

Roasted Shell Steak

RCCC Steak Sauce

Roasted Roulade of Turkey Breast

*With an Apricot, Chestnut and Sun-Dried Tart Cherry Stuffing
Accompanied by Giblet Gravy and Homemade Cranberry Sauce*

Roast Loin of Pork

Wild Cherry Glaze

∞ Pan Asian Station ∞

(Prepared to Order in Authentic Woks by a Uniformed Attendant)

California Rolls

Chicken, Shrimp and Vegetable Stir Fry

Oriental Fried Rice

Pan Fried Dumplings

Flavored with Garlic Chives and Tossed with Ginger Oyster Sauce

∞ Wedding Reception Dinner Menu ∞

∞ Champagne Toast ∞

∞ Salad ∞

(Pre-Selected Choice of One)

Caesar

*Romaine Lettuce, Radicchio and Belgian Endive
in a Creamy Parmesan Dressing with Garlic Croutons*

Club

*Belgian Endive, Boston Lettuce, Red Leaf Lettuce and Asparagus
in a Raspberry Vinaigrette*

Harvest

*Arugula, Baby Red Oak and Frisée with Almonds, Pecans,
Saga Bleu Cheese and Sun-Dried Strawberries in Lavender Honey Vinaigrette*

Mesclun

*Assorted Baby Greens, Toasted Pine Nuts, Roasted Purple Onions
and a Parmigiano Reggiano Crisp in Balsamic Vinaigrette*

Spinach

*Baby Leaf Spinach with Chopped Egg, Fruitwood Smoked Bacon
and Sliced Mushrooms in an Herbed Red Wine Vinaigrette*

∞ Pasta ∞

(Pre-Selected Choice of One)

Penne ala Vodka

Rigatoni Puttanesca

Gnocchi with Pesto Cream Sauce

Mushroom Ravioli with Asparagus and Diced Tomatoes in a Parmesan Cream Sauce

Farfalle with Cherry Tomatoes, Sweet Italian Sausage, Yellow Squash and Zucchini in a Basil Cream Sauce

∞ Main Courses ∞

(Pre-Selected Choice of Three)

Meat Entrées

Grilled New York Cut Shell Steak

Roasted Garlic and Herb Butter

Roasted Pork Loin

Stuffed with Spinach and Sweet Bell Peppers in a Sherry Garlic Sauce

Grilled Filet Mignon

Bearnaise and Bordelaise Sauces

Chicken Entrées

Chicken Piccata

French Breast with Capers in a Lemon Butter Sauce

Chicken Marsala

French Breast with Forest Mushrooms in a Marsala Wine Reduction

Chicken Sofia

French Breast with a Cranberry, Pear and Walnut Stuffing in a Calvados Sauce

Chicken Melanzana

French Breast Stuffed with Eggplant, Mozzarella and Sun-Dried Tomatoes in a Roasted Red Pepper Coulis

Simple Half Roasted Chicken Au Jus

Boursin Cheese Popover

Sautéed French Chicken Breast Tuscany

Artichokes, Mushrooms, Sun Dried Tomatoes, Light Brown Sauce

Fish Entrées

Roasted Salmon Fillet

Lemongrass and Thyme Broth

Herb Crusted Tilapia

Lemon Dill Beurre Blanc

Sesame and Wasabi Seared Salmon

Ginger Soy Glaze

Baked Filet of Sole

Lemon Chive Crumbs on a Chardonnay Citrus Beurre Blanc

Our Chef's Selection of Fresh Seasonal Vegetable and Starch Accompany All Entrées

∞ **Sweet Endings** ∞

Custom Decorated Wedding Cake

By Mark's Bakery

La Pasticceria

Assorted Miniature Pastries & Cookies

Champagne Grapes, Miniature Apples & Assorted Fruits

∞ **Cappuccino & Espresso Bar** ∞

∞ **Beverages** ∞

5 Hour Gold Open Bar Serving Name Brand Cocktails, Imported, Domestic & Non-Alcoholic Beer, Assorted Soft Drinks, Cabernet, Merlot, Chardonnay, Pinot Grigio & White Zinfandel Wines

Freshly Brewed Regular & Decaffeinated Coffee
Premium Teas

∞ **Complimentary Services** ∞

Bridal Suite

Captain

Maître d'

Rest Room Attendants

Valet Parking

Coat Check(Seasonal)

Color Choice Floor-Length

Tablecloths Color Choice Napkins

Directions Cards

