



# 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*

**∞ Beverages ∞**

5 Hour Platinum 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**

**\$250.00 Per Person**

**Price Exclusive of 8.875% New York Sales Tax**