



Richmond County Country Club

135 Flagg Place/Staten Island, New York 10304/718-351-0600/www.richmondcountycc.org

ESTATE WEDDING

(5 Hour Affair)

∞ Cocktail Hour ∞

∞ Presentation of Chilled Champagne Accompanied by Seasonal Berries ∞

∞ Hors D'Oeuvres Served Butler Style ∞

Coconut Shrimp

Orange Marmalade

**Homemade Cocktail Franks en
Croute**

Dijon Mustard Sauce

**Miniature Kalamata Olive,
Artichoke
and Chèvre Quiches**

Sesame Chicken

Honey Soy Sauce

Grilled Mesquite Chicken Salad

Tri-Color Tortilla Chips

Miniature Crab Cakes

Dijon Caper Remoulade

Pepper Encrusted Filet Mignon

Dijon Mustard Sauce

Toasted Focaccia Squares

Seared Tuna

Wasabi Mayonnaise, Potato Gaufrettes

∞ 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 Roulade of Turkey Breast

Apricot, Chestnut, and Sun-Dried Tart Cherry Stuffing
Giblet Gravy and Homemade Cranberry Sauce

Roast Loin of Pork

Wild Cherry Glaze

Whole Roast Suckling Pig

Marinated with Caribbean Sour Oranges
Crusty Bread and Garlic Pan Jus

Sherry and Maple Glazed Ham

Assorted Mustards and Party Rye

∞ 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, Garlic Chives, Ginger Oyster Sauce

∞ Wedding Reception Dinner Menu ∞

∞ Champagne Toast ∞

∞ Appetizer ∞

(Pre-Selected Choice of One)

Wild Mushroom Pastry Purse

Wild Mushroom, Baby Spinach,
Granny Smith Apples, Cranberries, Truffle Vinaigrette

Burrata Caprese

Heirloom Tomatoes, Organic Olive Oil, Balsamic Glaze

Trio of Seafood

Maine Lobster, Jumbo Shrimp, Colossal Crab Meat, Fresh Dill & Dijon Mustard Sauce
(Additional \$15 Per Person)

∞ Pasta ∞
(Pre-Selected Choice of One)

Butternut Squash Sacchetti
Butter Sage Sauce

Mushroom Ravioli
Asparagus and Diced Tomatoes in a Parmesan Cream Sauce

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

∞ Main Course ∞

Surf and Turf
Duet of Grilled Filet Mignon and Lobster Tail served with Bordelaise Sauce and Drawn Butter

Our Chef's Selection of Fresh Seasonal Vegetable and Starch Accompany all Entrees

∞ Sweet Endings ∞

Custom Decorated Wedding Cake
By Mark's Bakery

La Pasticceria
Assorted Miniature Pastries & Cookies
Champagne Grapes and Assorted Fruits

∞ Chocolate Covered Strawberries & Champagne Display ∞

∞ Cordial Bar ∞

∞ Cappuccino & Espresso Barista Bar ∞

∞ Beverages ∞

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

Assorted Soft Drinks
Freshly Brewed Regular & Decaffeinated Coffee
Premium Hot Teas

∞ Complimentary Services ∞

Bridal Suite
Captain
Maitre d'
Rest Room Attendants
Valet Parking

Coat Check
Choice of Color Floor-Length Linens/Napkins
Directions Cards/Place Cards
Personalized Menus