



CHESTNUT RIDGE

GOLF RESORT & CONFERENCE CENTER

Wedding Reception Menu 2011

*Welcome to The Chestnut Ridge Resort and Conference Center
And Congratulations on your Engagement! We are delighted to take part in the planning
of your wedding, and assure you of our every effort in making it an outstanding success!*

*Fresh Cold Displays to Compliment
your Hors D'oeuvre Selections*

INTERNATIONAL CHEESE DISPLAY

*Domestic and Imported Cheeses served with sliced Baguettes,
Assortment of Crackers and Spicy Whole Grain Mustard Dip
Platter (50 People) \$185.00
Platter (100 People) \$285.00*

FRESH SEASONAL VEGETABLE CRUDITE

*Display of Assorted Vegetables and Creamy Dill Dip
Platter (50 People) \$170.00
Platter (100 People) \$270.00*

FRESH SEASONAL FRUIT DISPLAY

*Sliced Fresh Fruit with Honey Yogurt Dip
Platter (50 People) \$185.00
Platter (100 People) \$285.00*

ANTIPASTO DISPLAY

*Assorted Meats, Cheeses, Peppers, Olives, Artichokes and Anchovies
Platter (50 People) \$195.00
Platter (100 People) \$295.00*

SUSHI DISPLAY

*Futo Maki Rolls (Spinach, Egg & Pickled Daikon Radish)
California Rolls (Avocado, Crab, Carrot)
Spicy Tuna Rolls (Tuna)
Assorted Nigiri (based on availability)
All sushi rolled in sticky rice & Nori (seaweed)
served with Wasabi, Soy Sauce and Pickled Ginger
\$20.00/Dozen*

COLD HORS D'OEUVRES

Per 50 Pieces

*Jumbo Cocktail Shrimp \$145.00
Crab Claw with Spicy Remolade \$145.00
Salmon on Rye Toast with Dill Cream \$100.00
Prosciutto Wrapped Melon Balls \$95.00
Bruschetta with Tomato, Pignoli and Basil \$75.00
Honey Citrus Chicken in Filo Cups \$75.00*

HOT HORS D'OEUVRES

Per 50 Pieces

*Parmesan Crusted Artichoke Hearts with Goat Cheese \$200.00
Mushrooms Filled with Crabmeat \$150.00
Sea Scallops Wrapped in Bacon \$150.00
Crab Rangoon with Spicy Asian Dipping Sauce \$150.00
Raspberry Brie and Almond in Filo \$150.00
Asparagus in Filo with Asiago Cheese \$140.00
Mini Smoked Chicken Quesadillas \$140.00
Bacon Wrapped Water Chestnuts \$115.00
Vegetable Egg Rolls with Sweet & Sour Sauce \$115.00
BBQ Shrimp Wrapped in Prosciutto \$115.00
Assorted Mini Quiche \$115.00
Pork & Vegetable Pot Stickers with Sweet & Sour Sauce \$115.00
Mediterranean Artichoke Tart \$115.00
Spanikopita \$115.00
Caramelized Onion & Feta Tart \$115.00
Mini Crab Cakes with Cocktail Sauce \$110.00
Coconut Shrimp with Mango Dipping Sauce \$110.00
Basil Pesto & Gorgonzola Tart \$100.00
Italian Sausage & Mushroom Mini Flatbread \$95.00
Dill Cheese Puff \$90.00
Mushrooms Filled with Sausage \$90.00
Breaded Portabella Mushrooms \$75.00
Bordelaise Meatballs \$75.00
Breaded Hot Pepper Cheese Balls \$45.00*

SIT DOWN DINNER

Your Choice of Soup or Salad
For both add \$2.99/pp

SOUPS

*Traditional Wedding
Minestrone
Chicken Tortellini*

And/or

SALADS

*Chestnut House Salad
Seasonal Mixed Greens with Tomato,
Cucumber and Sweet Onion Garnish*

*Spinach Salad
With Radicchio, Mushrooms, Red Onion, Tomato
and Croutons & Bacon with Warm Bacon Vinaigrette*

*Sliced Roma Tomatoes & Fresh Mozzarella
Served on a Bed of Red Leaf Lettuce with Fresh Basil,
Cracked Black Pepper and Balsamic Vinaigrette (Add \$1.50/pp)*

*Martha's Vineyard
Seasonal Mixed Greens with Tomato, Cucumber, Candied Walnuts
& Crumbled Bleu Cheese with Raspberry Vinaigrette
(Add .50/pp)*

*Dressing
Pepper Cream, Caesar, Bleu Cheese, Buttermilk Ranch,
Balsamic Vinaigrette, House Italian, French,
Raspberry Vinaigrette & Thousand Island*

ENTREES

*European Cut Stuffed Breast of Chicken
Spinach, Prosciutto, Pine Nuts and finished with a Herb Demi Glaze
\$33.50 per person*

*Breast of Chicken Piccata
Served with Lemon Capers Sauce - \$31.95 per person*

*Breast of Chicken Marsala
Served with Marsala Mushroom Sauce - \$31.95 per person*

*Chicken Valois
Breast of Chicken with Greyure Cheese Breading Served with
Mornay Sauce - \$31.95 per person*

*Chicken Saltimboca
Roulade of Chicken with Prosciutto, Sage and Swiss Cheese
\$33.50 per person*

*Crab Stuffed Chicken Breast
Served with a Champagne Sauce - \$34.95 per person*

*Grilled Filet Mignon
8 oz. Filet Served with Béarnaise or Red Wine Peppercorn Sauce
\$39.95 per person*

*Rosemary Roasted Tenderloin of Beef
Sliced and served with Red Wine Peppercorn Sauce - \$39.95 per person*

*Grilled Pork Chop
8oz. Chop served with Apple Onion Calvados Sauce - \$32.95 per person*

*Grilled Salmon
Served with Red Pepper Sauce - \$33.95 per person*

*Cajun Halibut
Served with Cilantro Buerre Blanc - \$34.95 per person*

*Sautéed Veal Cutlets
Topped with Lump Crab Meat & Lemon Butter Sauce - \$31.95 per person*

COMBINATION ENTREES

Grilled Petite Filet Mignon with your choice of one: Chicken Piccata, Chicken Marsala, Chicken Valois or Chicken Supreme

5oz. Filet Served with your choice of chicken

\$38.95 per person

Grilled Petite Filet Mignon with Salmon & Dill Sauce

5 oz. Filet Served with your choice of either Béarnaise or Red Wine Peppercorn Sauce & Grilled Salmon

\$38.95 per person

Grilled Petite Filet with Veal Marsala

5 oz. Filet Served with 4 oz. Veal Marsala

\$40.95 per person

Sautéed Veal Cutlet with Shrimp and Herb Buerre Blanc

Three 2 oz. Veal Cutlets & Four Sautéed Shrimp

\$39.95 per person

VEGETABLES

Grilled Asparagus with Lemon Butter

Green Beans with Almonds & Red Pepper

Baby Stem Top Carrots with Green Beans

STARCH

Garlic and Herb Red Bliss Potatoes

Piped Smoked Gouda Whipped Potatoes

Piped Sour Cream & Chive Potatoes

Dauphanoise-Thinly Sliced Potatoes Layered and Baked, Topped With Swiss & Parmesan Cheeses

Duchess Potato- Rich Potato Puree With Egg, Nutmeg, Piped and Lightly Browned

Saffron Rice Pilaf

Rolls with Butter Rosettes

Coffee, Tea, Decaffeinated

BANQUET BEVERAGE PACKAGES

(4 Hour Package)

Premium Brand Liquors

\$24.00 per person

Smirnoff Vodka

Seagram's 7 Gin

Bacardi Rum

Calico Jack Rum

Seagram's 7 Whiskey

Jim Beam Bourbon

Grants Scotch

Sauza Gold Tequila

Jacquin's Amaretto

Carolan's Irish Cream

Kamora Coffee Liqueur

Dekuyper Peach Schnapps

Executive Brand Liquors

\$28.00 per person

Stoli Vodka

Beefeater Gin

Bacardi Silver Rum

Captain Morgan's Spiced Rum

Crown Royal Whiskey

Maker's Mark Bourbon

J&B Scotch

Cuervo Gold Tequila

Amaretto Di Saronno

Bailey's Irish Creme

Kahlua Coffee Liqueur

Dekuyper Peach Schnapps

Included in each package:

LaTerre House Wines

White Zinfandel, Chardonnay, Merlot & Cabernet

Your Choice of Two Types of Domestic Draft Beer

Import Draft Beer Available Price Varies

Fountain Soft Drinks, Juices, Mixers

Hosted Bars will be charged a 20% Service Charge

Hosted Bars will be charged a \$75.00 bartender fee per 100 pp

An Additional Hour May Be Added To the Bar Package for \$5.75/pp

Bridal Shots/Champagne Toast/Wine With Dinner Are Not Included In The Bar Package

No Substitutions To The Bar Package

*Bottled Beer Available
Upon Request
Price Varies Per Person*

Wine with Dinner and Champagne Toast

Wine With Dinner

Woodbridge \$24.00 per bottle
Costal Vintners \$12.00 per bottle

Or choose from :

Red Wines

Caberet Sauvignon, Big Yellow
Flavors of juicy pomegranate, tangy dried cherry and a light touch of clove spice
\$34.00 per bottle

Caberet Sauvignon, King Fish
Black cherry, currant and chocolate flavors, smooth with balanced tannins, and a touch of toasty, cedar & oak
\$15.00 per bottle

Merlot, Ironstone
Juicy cherry and blackberry flavors, and a round finish
\$26.00 per bottle

Sangiovese, Tamas Estates
Cherry, pomegranate and berry flavors, undertones of vanilla, all lively and full
\$26.00 per bottle

Pinot Noir, Parducci
Spicy, minty, ripe-berry flavors that are full and rich, savory chocolate tone in the finish
\$24.00 per bottle

White Wines

Chardonnay, Irony
Layers juicy tropical fruit and mineral notes with lively citrus, crisp green apples, rich cream and vanilla
\$30.00 per bottle

Chardonnay, Leaping Horse
Unsoaked, tasty tropical fruit, pear and green apple flavors and a finish that is dry and crisp
\$15.00 per bottle

Sauvignon Blanc, Parducci
Rich, mouthfilling citrus and melon flavors that are zesty
\$18.00 per bottle

Pino Grigio, Oggi
Hints of flowers and fruit
\$21.00 per bottle

Riesling, Ironstone
Delicate apple and pear aromas balanced well with a long finish and robust acidity
\$25.00 per bottle

White Zinfandel, Parducci
Strawberry and tropical aromas, raspberry, mango and citrus fruit flavors, all crisp and refreshing
\$15.00 per bottle

Champagne Toast for All Your Guests

Martini & Rossi Asti Spumante \$24.00 per bottle
Great Western Brut 22.00 per bottle

Desserts

WEDDING CAKE AS DESSERT

*Our Pastry Chef will create your dream Wedding Cake
Prices start at \$4.25 per person*

Flavors Include:

*Chocolate
White
Yellow
Marble
Almond*

Filling Options Include:

*Raspberry
Strawberry
Apricot
Chocolate Mousse*

Icing Options Include:

*Our Traditional Butter Crème
Fondant for an additional \$1.00 per person*

Client to provide own wedding cake \$1.00 per person to cut and serve

Chestnut Ridge will tray your wedding cookies for \$150.00

Cupcake Bar Available

*Chocolate, White, Yellow, Marble & Almond Cupcakes with
Butter Cream Icing
\$22.00/Dozen*

*Room Rental for the London Ballroom is \$850.00 for 6 hours
(min. 150 people) For A Saturday*

**Above prices are subject to 20% Service Charge & 6% PA Sales
Tax*

**Above prices are subject to change*

Chocolate Fountain

*Includes:
Bananas, Strawberries, Pineapple, Pretzel Rods, Biscotti,
Marshmallows, and Fruit Kabobs
\$650.00*

Viennese Coffee Station

*Served with Candied Orange & Lemon Rind
Cinnamon Sticks
Shaved Chocolate
Cloves
Whipped Cream
\$2.50 per person*

Cordial Station

*Add Cordials For a Great After Dinner Drink
B&B, D.O.M, Chambord, Cointreau, Vintage Frangelico,
Grand Marnier, Irish Mist*

Ask About...

- ◆ Breakfast @ Spa Service with your Wedding Party
- ◆ Rehearsal Dinners
- ◆ Sunday Brunches to open gifts