

Special Events by  
**Duffys**



*Fine catering since 1931*

**SPECIAL EVENTS BY DUFFYS WEDDINGS &  
RECEPTIONS AT WESTOVER GOLF CLUB!**

Of all life's great events, *your wedding celebration* may be the most personal, exciting and important!

You want it to be as unique as you are -  
to reflect your lives and to linger in your memories.

Jimmy Duffy's understands weddings and everything that makes  
them special

from time honored traditions – to original twists.

**OUR MEMORABLY DELICIOUS WEDDING MENU  
OPTIONS AT WESTOVER**

Beautifully Served First Course and Main Course with Mini  
Dessert Station  
Buffet Stations

or

Specialty Menus Catered to your Heart's Desires

We guarantee that only the finest and freshest ingredients are used at Jimmy Duffy's. Once your Menu is selected, our chefs go to work orchestrating every detail with your vision in mind. It might involve selecting locally grown seasonal produce, hand trimming whole, beef tenderloins or baking delicate pastries.

The result is a culinary experience which delights all the senses...One which you and your guests will remember forever!

***A JIMMY DUFFY WEDDING RECEPTION AT  
WESTOVER GOLF CLUB***

**INCLUDES:**

**A Five Hour Event**

**Cocktail Reception**

with Five Butlered Hors d'Oeuvres

**Seated Dinner**

Beautifully Presented First and Main Courses

**After Dinner Mini Sweet and Coffee Bar**

Selection of five miniature sweets

Stylishly displayed

Silver Urns of Coffee, Decaffeinated Coffee and Tea add elegance

**Service Staff**

Uniformed in black dress shirts, black ties and bistro aprons

Directed by a Professional Party Manager

**Included Appointments**

Fine China, Stemware & Stainless Steel Flatware

Floor Length Table Linens and Napkins in a choice of:

Ivory, Ivory Stripe, Black Stripe, White or White Stripe

**Creative Event Fulfillment and Day of Event Coordination**

**By your Wedding Specialists**

Bernadette Duffy, Paul Duffy, & Jennifer Trowbridge

[bduffy@jimmyduffy.com](mailto:bduffy@jimmyduffy.com), [pduffy@jimmyduffy.com](mailto:pduffy@jimmyduffy.com), [jtrowbridge@jimmyduffy.com](mailto:jtrowbridge@jimmyduffy.com)



## THE COCKTAIL AND HORS D'OEUVRES HOUR

Five Selections are included, at five pieces per person

Hors d'Oeuvres will be butlered to your guests on decorative trays.

If you would like more variety, you may add selections at \$1.50 each



### HOT HORS D'OEUVRE

Passed butlered style

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Goat Cheese Crisp with Mushroom Ragout

Blue Cheese, Red Onion Quichettes

Leek and Ementhaler Tartlets

Toasted Cheese Sticks

Basil Cheese Melts

Gougere

Honey, Pear, Pecan and Brie Bruchetta

Pesto Potato Cakes with Herbed Cheese and Scallions

Herbed Artichoke and Parmesan Phyllo Bites with Lemon Aioli

Sesame Soy Glazed Beef Skewers

Cheese Steak Spring Roll, Jalapeno Cheddar Sauce or Wasabi Ketchup

Beef Meatballs with Madeira Sauce

JD Panini with Olive, Tomato, Ricotta & Prosciutto

Crimini Mushroom Stuffed with Spinach and Pancetta



Chicken in Coconut Curry Sauce

Skewered Chicken with Ginger Dipping Sauce

Jack Daniels Barbecue Chicken

Peking Duck Roll with Hoisin Sauce

Buffalo Chicken Spring Roll with Blue Cheese Dip

Cedar Planked Scallops Wrapped with Prosciutto

Smoked Salmon Quesadilla

Shrimp Wrapped with Bacon brushed with Thyme

Mediterranean Shrimp, Goat Cheese and Black Olive in Phyllo

Mini Crab Cakes with Red Pepper Aioli

**Lobster Spring Roll with Tamarind Dipping Sauce or Lobster Ficelle \$2.50 per person**

**Lemongrass Shrimp on Lucite Skewers with Peanut Sauce \$2.00 per person**

## **COLD HORS D'OEUVRE**

Passed Butler Style

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Five Spice Duck and Papaya Wonton Cups with Baby Cilantro  
Asian Chicken with Spicy Pesto

Vegetable Salad Lettuce Cups with Tarragon Yogurt Dressing  
Parmesan Basket with Herbed Goat Cheese and Vegetable Confetti  
Roasted Beet, Avocado, Arugula and Fennel Bruchetta  
Pepernotta and Ricotta Bruchetta  
Watermelon, Mozza and Purple Basil Cube  
Cashew Ginger Lime Crunch in Paper Cones  
Raclette Crisps with Basil and Pecans  
Caesar Salad Canapé

Fresh Crab with Dill on Toast Point  
Ginger Tuna on Rice Cracker with Wasabi Aioli  
South African Tuna Tartar in Cucumber Barquette  
Roasted Beet with Smoked Salmon and  
Horseradish Cream  
Chili Smoked Salmon and Avocado in Endive  
Spicy Crab and Watermelon in Asian Spoon

Beef, Avocado and Creamed Horseradish on Potato Raff  
BLT Bite in Cherry Tomato  
Pancetta Crisp with Goat Cheese, Pear and Thyme  
Beef and Asparagus Bruchetta \$2.50 per person

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### **Classic Shrimp Cocktail**

Five pieces per person (26/30)  
With zesty Cocktail Sauce  
\$10.00 per person

### **Enhance Cold Hors d'Oeuvre Table**

Select 5  
to be beautifully displayed  
Eight pieces per person  
\$13.25 per person



## **ENHANCE YOUR COCKTAIL HOUR**

Add a Cocktail Station for your guests to enjoy.  
The Cocktail Stations are artistically arranged buffet presentations.  
**Minimum of 50 persons required**

### **Toasts of the Town Bruschetta Table**

Sheep's Milk Ricotta with Sea Salt and Herbs  
Peperonata  
Mushroom, White Bean, Mozzarella and Pesto  
Caramelized Onion and Pine Nuts  
Beef Tenderloin and Grilled Asparagus with  
Drizzle of Black Truffle Oil and Balsamic Vinegar  
Crositini Toasts  
**\$13.00 per person**

### **The Tuscan Table**

Gorgonzola, Taleggio and Piave Cheeses  
Salami and Prosciutto  
Roasted Peppers, Marinated Artichokes  
Farmhouse Olives in Red Chili and Olive Oil  
Goat Cheese, Shiitake Mushroom and Chive Flatbread  
Focaccia and Ciabatta  
Olive Oil  
**\$15.00 per person**

### **The Artisan Cheese Table**

Epoisses, Humboldt Fog, Morbier, Grafton Cheddar, Stilton  
Port Poached Pears, Tomato Jam, Farmhouse Marinated Olives  
Wildflower Honey with Toasted Walnuts, Pecans, Hazelnuts and Pine Nuts  
Panzanella Crackers, Fruit Nut Crostini and French Bread  
**\$12.00 per person**

### **The Seafood and Crudo Table**

A clean and modern display for your Cocktail Hour

#### **Shellfish**

Classic Shrimp Cocktail with Zesty Cocktail Sauce  
Poached in white wine, bay leaf, peppercorns and lemon  
three (U21/25 shrimp) per person  
**\$9.00**

Blue Crab Claws  
two per person  
**\$5.00**

Mini Maine Lobster Rolls  
two per person  
**\$11.00**

Freshly Shucked Oysters on the Half Shell  
Seasonal availability from beds in Eastern United States,

Pacific Northwest and Maritime Canada  
On Crushed Ice with Cocktail and Mignonette Sauces, Lemons and Horseradish  
three per person  
**\$12.00**

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**Crudo**

King Salmon with Pink Peppercorn  
Nantucket Scallops with Lemon & Chervil  
Yellow Fin Tuna with Caperberries  
Black Sea Bass with Pine Nuts  
four pieces per person  
**\$14.00**

**Brilliantly Display your Seafood on an Ice Bar or Ice Carving , price based on design**

**Sushi**

Spicy Shrimp Roll, California Roll, Shiitake Roll  
Dragon Roll  
Striped Bass and Salmon Nigiri  
Pickled Ginger, Wasabi and Soy Sauce  
Six pieces per person  
**\$30.00 per person**  
**Sushi Chef \$250.00 each for 3 hours**

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**The Asian Table**

Hot and Spicy Tempura Chicken Bites  
Ginger Tuna On Rice Cracker  
Szechwan Beef Bites  
Vegetarian Spring Rolls with Spicy Peanut Dipping Sauce  
Cucumber Salmon Barquettes with Wasabi  
Beijing Dumplings, Soy Dipping  
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Six pieces per person  
**\$17.00 per person**

**Carving Table**

**Fleur de Sel and Mint Rubbed Rack of Lamb**  
Carved as individual chops  
Lemon, Mint Salsa Verde  
Rosemary Currant Sauce  
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Two chops per person  
Carver included  
**\$22.00 per person**  
**Butlered option \$12.00 per person**  
Served with Marsala Mushroom Sauce  
**\$13.00 per person**



*Fresh Oysters & Shrimp Display*



*Sushi Table*

## **First Course Selections**

You may select one First Course  
The following are included in your menu price

### **Gorgonzola Salad**

Fresh spinach leaves with shitake mushrooms, red onion, bacon  
Toasted walnuts and Honey Mustard Dressing

### **Warm Brie and Raspberry Salad**

Mixed Lettuces topped with Brie & Raspberry filled Puff Pastry  
Raspberries, Maple Pecans and White Balsamic Vinaigrette

### **Fourme d'Ambert Salad**

Spring Mix Lettuces and Endive  
Caramelized Pecans  
Pear, Rosemary and Grapeseed Oil Vinaigrette

### **Goat Cheese and Roasted Beet Salad**

With Oranges, String Beans and Baby Arugula  
Champagne Vinaigrette

### **Insalate di Pere**

Port Wine Poached Pear, Spring Mix Greens  
Caramelized Walnuts, Crispy Prosciutto  
Romano Shavings  
Port Wine Reduction and White Balsamic Vinaigrette

### **Our Local Gander Hill Farm Lettuces**

may be substituted in any of the above salads  
or dressed with your choice of dressing for additional  
\$2.00 per person  
Rolls and Butter Included



## **First Course, Special Selections**

additional options to elicit oohs and ahhs from your guests

### **Lobster Napoleon**

Fresh Maine Lobster  
in a Mayonnaise Dressing with Lime and Tarragon  
Layered in delicate pastry triangles  
Lobster Claw Garnish  
**\$22.00 per person**

### **Red Snapper Ratatouille**

with stewed peppers, zucchini and basil  
**\$12.00 per person**

### **Roasted Peking Duck**

Shiitake Mushrooms, Endive Leaves  
Sweet and Sour Sauce  
**\$15.00 per person**

### **Maryland Crab Cake with Three Salads**

Tomato, Roasted Corn and Guacamole  
**\$14.00 per person**

### **Smoked Salmon, Avocado and Arugula**

Chardonnay, Chili Vinaigrette  
**\$11.00 per person**



## Main Course Selections

Please Select One of the Following Entrees  
Guest choice of two entrees is available for an additional \$350.00 fee. Entrée Breakdown is due in advance and a coded place card is required for each guest.  
Entrée Selections will be served with appropriate accompaniments, designed by our Chef.

### **Artichoke Dijon Chicken**

A Boneless, Skinless Breast Stuffed with Brioche & Artichokes  
Served with a Creamy Whole Grain Mustard Sauce  
**\$60.00 per person**

### **Chicken with Fine Herbs**

A Tender Chicken Breast Drizzled with a Balsamic Vinaigrette  
with Fresh Parsley, Thyme, Chives & Tarragon  
**\$58.00 per person**

### **Moroccan Barbecue Salmon**

Salmon Glazed with a Sauce Infused with Honey, Soy, Cinnamon, Anise, Cardamon,  
Ginger, Cloves & Lime Juice  
**\$66.00 per person**

### **Macadamia Nut Crusted Sea Bass**

Red Curry Sauce  
**\$75.00 per person**

### **Roast Tenderloin of Beef**

Apricot Cabernet Sauce  
OR  
Bordelaise with Green Peppercorn Sauce  
**67.00 per person**



### Entree Duets

#### **Braised Beef Short Ribs and Seared Sea Scallops**

Bordelaise sauce with Green Peppercorns

**\$73.00 per person**

#### **Chicken and Shrimp**

Chicken Medallions with Two Large Shrimp

**Pancetta Chimichurri Sauce**

**\$65.00 per person**

#### **Grilled Salmon and Beef Tenderloin**

Served with Mango Salsa and Red Wine Reduction Sauce

**\$69.00 per person**

#### **Tenderloin of Beef and Crab Cake**

Periguioux Sauce

**\$75.00 per person**

#### **Surf and Turf**

**8oz Filet Mignon** topped with Chunks of **Butter Poached Lobster**

Cognac Veloute Sauce

**\$90.00 per person**

### Vegetarian Selections -Choice of one \$60.00 per person

#### **Mushroom Risotto Cake Napoleon**

Red Pepper Puree

#### **Pan Fried Asiago Cheese Polenta**

With Grilled Vegetables

#### **Eggplant Francaise**

with Mozzarella,

Basil & Tomato

Fresh tomato concasse sauce

#### **Baked Macaroni Gratin**

With Stewed Tomatoes

### Vegan Entrée's

**Vegetable Tagine** with Moroccan Couscous

**Malaysian Curry**, Basmati Rice

**Roasted Carrots with Lentils**, Green Harissa

**Children's Meals at \$35.00 each & Vendor Meals, entrée course at \$35.00 each**

## Dessert and Coffee Buffet

A beautiful buffet featuring your wedding cake  
And selection of five miniature sweets from the list below  
Silver urns of coffee, decaffeinated coffee and teas

### **Miniature Sweets**

Chocolate and Peanut Candy Cake Lollipops  
Mochaccino Pyramids  
White Chocolate Raspberry Tarts  
Chocolate Ganache S'More Tartlets  
Double Chocolate Bavarian Triangles  
Salted Caramel Cream Puffs with Chocolate Sauce  
JD Oreos  
...just to name a few

### **▪ After Dinner ▪ Before Good Night ▪**

consider these small bites for late night snacks while you dance the night away

### **Everyone's Favorite – Gelato or Ice Cream**

Pricing advised upon request

### **Full Service Cappuccino Bar**

Serving cappuccino, espresso,  
café frappes, chai and italien sodas  
optional Dessert martini's , ( your liquor)  
\$8.00 per person  
Minimum of 100 persons

### **Cookies and Milk**

Chocolate Chip, JD Oreos  
Brandy Alexander Milk Shakes Shots  
\$10.00 per person

### **Cheeseburger Sliders and Mini Root Beer Floats**

\$10.00 per person

### **Philly Soft Pretzels & Mustard \$1.75 person**



## **Beverage Services**

### ***Wine & Spirits***

***Open Bar:*** includes Domestic Beers, House Wines, Sodas, & Standard Mixed Drinks.

<i>One Hour</i>	<i>\$15.00 per person</i>
<i>Two Hours</i>	<i>\$21.00 per person</i>
<i>Three Hours</i>	<i>\$26.00 per person</i>
<i>Four Hours</i>	<i>\$30.00 per person</i>
<i>Five Hours</i>	<i>No additional Charge</i>

*An 20% Service Charge will be added to the above prices*

***Consumption/Cash Bar*** – All Cash & Consumption bars will have a Private Bar Set Up Fee added to your final bill. 30 to 100 guests \$50.00; 100-200 guests \$100.00; 200-250 guests \$150.00; Guest counts over 250 people may have additional charges.

<i>Domestic Beer</i>	<i>\$6.00 per bottle</i>
<i>Imported Beer</i>	<i>\$7.00 per bottle</i>
<i>House Wines</i>	<i>\$6.50 per glass</i>
<i>Carafes of Wine</i>	<i>\$30.00 per Carafe</i>
<i>Mixed Drinks (House Brands)</i>	<i>\$6.00, Well, \$8.50 Call, \$10.00 Top Shelf</i>
<i>Sodas</i>	<i>\$3.00 per glass</i>
<i>Champagne (House)</i>	<i>\$5.00 per glass</i>
<i>Sparkling Cider</i>	<i>\$3.50 per glass</i>
<i>Champagne Punch</i>	<i>\$75.00 per gallon (Approx.32 drinks per gallon)</i>
<i>Non – Alcoholic Fruit Punch</i>	<i>\$40.00 per gallon (Approx.32 drinks per gallon)</i>

*An 20% Service Charge will be added to the above on all consumption Bars*

### ***Beer, Wine & Soda Open Bar***

<i>One Hour</i>	<i>\$14.00 per person</i>
<i>Two Hour</i>	<i>\$20.00 per person</i>
<i>Three Hour</i>	<i>\$25.00 per person</i>
<i>Four Hour</i>	<i>\$29.00 per person</i>

*An 20% Service Charge will be added to the above Prices*

*Non Alcoholic Beer & Wine available on request.*

*All Prices subject to an 20% Service Charge*

*Prices Subject to Change*

## **Jimmy Duffy Wedding Package Terms**

There is a minimum guarantee of 100 persons for our Wedding Menu  
A Five-hour time period is included.

**All Menu Prices are Subject to 6% Pennsylvania Sales Tax & 20% Service Charge**

Holiday Staffing Rates apply on New Years Eve, New Years Day, Easter Sunday, Memorial Day, July 4<sup>th</sup>,  
Labor Day & Christmas Eve.

### **Guest Count Guarantees**

Final Guest Count is due 10 days in advance of your date.  
Decreases cannot be accepted after this deadline.

### **Event Times**

Your Five hour event time begins at the hour guests are scheduled to arrive  
and end 5 hours from that time.

When your ceremony is on site, your start time begins one half hour before the scheduled ceremony time.

Any Event time beyond 5 hours will be billed at \$900.00 per hour.

Receptions that are 200 or more persons are billed at \$1200.00 per hour

### **Specialty Rentals**

Westover Golf Club has 115 White Folding Chairs, Once Exceeded  
White folding chairs at \$4.00 each, plus \$65 delivery and pick up fee

Chiavari Chairs at \$6.95 each, plus \$65 delivery and pick up fee

White Chair Covers and Sashes at \$8.00 each

Specialty Table Linens can be rented, prices range \$20 and up

### **Food Tastings**

Jimmy Duffy's offers complimentary Tastings to sample our food free of charge.

We will be happy to provide you with our current schedule and welcome you to attend one.

Private Tastings can be scheduled for fee of \$800 for up to 6 people on a mutually convenient date.

If you are interested in Private Tasting details can be provided on what is included for this fee.

### **Venue Rental Fee**

**100-150 Guests - \$1,000**

**150 Plus Guests - \$1,500**

### **2018 Venue Rental Fee**

**100-150 Guests - \$2,000**

**150 Plus Guests - \$2,500**

**Venue Rental Fee Checks are to be made out to Westover Golf Club**

## **Deposits Payments and Final Guest Count Deadlines**

### **First Deposit**

To confirm your reservation we request the following deposit:  
Events 1-80 guests: \$2,000.00 Events with 81 guests and above \$4,000.00

**Jimmy Duffy's cannot hold dates without deposits**

### **Second Deposit**

Six weeks before your event date, 90% of your ESTIMATED total is due. If your event is planned within a six week period then a 90% deposit of your estimated contract will be your initial payment.

### **Final Guest Count Deadline**

Ten days before your event date your Final Guest Count is due.  
Decreases can not be accepted after this deadline

### **Final Balance**

Five days before your event date, your final balance is due based on your Final Guest Count.  
Any menu item or service added after this payment, will be billed and due within 10 days of your event date

### **Form of Payment**

Jimmy Duffy's Form of payment is cash or check.  
Put your event date or contract number on the memo line of check

### **Payment Address**

Deposits and Payments to be addressed to:  
Special Events By Duffys Inc.  
P.O. Box 412  
Downingtown, PA 19335  
Attn: Mr. Tim Pidgeon

**All deposits are non-refundable and non-transferable**

If you have any questions regarding the information or our menus, please feel free to call us.

***We look forward to serving you!***

# Special Events by Duffys



**On a budget ....**

## **Consider the Minimalist Menu**

**\$68 PER PERSON INCLUDING TAX AND SERVICE CHARGE**

**100 persons guaranteed**

### **MENU**

A Cheese and Dip Table

Stylishly displayed during the drinks hour

Includes Chefs selection of cheeses, Crackers and French baguette

Grapes and Strawberries

Carrot & Celery sticks, pita chips and dips

### **First Course**

Farmers Market Salad

Mixed Lettuces with sprigs of fresh dill,

Shredded carrots, cucumbers, radish, and grape tomatoes

Our own Homemade Croutons & Dijon Lemon Oil Dressing

Rolls and Butter

### **Main Course**

Chicken Entrée Selection

Served with chefs selection

Seasonal potato and vegetable

### **Dessert**

Plate Service

Your Wedding Cake

Coffee, Decaffeinated Coffee and Tea served at Dining Tables

### **INCLUDED IN MENU PRICE**

China, Glassware, Flatware, Table Linens, Handling of Refreshments

4 hour event time period & Staffing for 100 or more guests

### **NOT INCLUDED IN MENU PRICE**

Tables and chairs are extra rental charge if your venue does not provide

Any additional menu items you add onto this menu are extra

Menu additions and rentals are subject to 6% tax and 20% service charge

*Fifth hour event time can be added for \$800.00*