



**Plum Brook Country Club
Classic Elegance**

Reception Information:

Plum Brook Country Club offers seating for guests from 6 to 215. We offer white or ivory tablecloths, white or ivory napkins at no charge. And also table skirting. We also offer white chair covers at an additional fee.

Entertainment:

We do not recommend any source of entertainment, but we can provide you with a list upon request. We ask that the D.J. contact us prior to their arrival so we know what their requirements are.

Special Items:

In order for us to plan a successful reception, we ask that all items such as: Cake Knives, Favors, Matches, Bridal Glasses, Unity Candle, Guest Book and Pen be dropped off 2 days prior to the reception.

Wedding Cake:

Wedding Cakes must be delivered 2 hours prior the reception. We are not responsible for any equipment that is left behind at the club. We have a pastry chef on premise and we can provide for you your pastry needs.

Meal Guarantees:

All food that Plum Brook Country Club prepares is based on your final number of attendees, which is due 1 week prior to your reception. Once the guarantee is received, no deletions will be accepted. You will be billed for your guarantee, however if the final number of your guests in attendance exceeds your guarantee, you will be billed for the additional guests. Any leftover food will not be permitted to be taken out of the club.

Pricing:

A deposit of \$ 750.00 or 10% which is ever greater is required for a non-member and a \$800.00 room charge is also charged for a non- member.

Liquor packages range from \$20.00 per person \$28.00 per person and up to \$33.00 per person. This represents an open bar for three hours.

Our food packages begin at \$36.00 per person and range to \$60.00 per person.

The final bill is due three days before the function.

We accept credit cards, check, and cash as payment.

All pricing is subject to 22% gratuity and state sales

Hot Hors d'oeuvres

Coconut Chicken

Chicken Strips dusted with toasted coconut and deep-fried to a golden brown. Served with a tropical dipping sauce.....325.00/ per 100 pieces ++

Meatballs

Meatballs rolled with just enough seasonings and herbs and baked to perfection. Tossed in your sauce of choice: Swedish, Teriyaki or Barbecue....250.00/ per 100 pieces ++

Stuffed Mushrooms

Jumbo mushroom caps stuffed with your choice of lump crabmeat or savory sausage, topped with sharp cheese and baked to perfection....275.00/ per 100 pieces ++

Bacon Wrapped Water Chestnuts

Water chestnuts soaked in soy, wrapped in bacon and fried until crispy. Tossed in a teriyaki glaze: A club favorite....275.00/ per 100 pieces ++

Pot stickers

Oriental Wonton stuffed with meat and seasonings and fried to a crispy golden color. Served with teriyaki for dipping....250.00/ per 100 pieces ++

Chicken Drumettes

Chicken Wings breaded and deep-fried to a crispy delight. Served with sweet and sour and barbecue sauces for dipping....325.00/ per 100 pieces ++

Crab Cakes

Miniature crab cakes loaded with lump crab, breading, onion, red bell pepper and served with a roasted red pepper aioli....375.00 / per 100 pieces ++

Coconut Shrimp

Jumbo Shrimp dusted with toasted coconut and deep-fried to a golden brown. Served with a tropical dipping sauce.....425.00/ per 100 pieces ++

Bacon Wrapped Artichokes

Artichokes wrapped in bacon seasoned and roasted. \$325.00/ per 100 pieces

Bacon Wrapped Scallops

Plump white sea scallops wrapped in hickory smoked bacon deliciously baked until Crispy..... \$375.00/ per 100 pieces ++

Jalapeno Poppers

Jalapeno Peppers stuffed with cream cheese, dusted in breading and deep-fried to a delicate golden brown..... 175.00/ per 100 pieces ++

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Cold Hors d'oeuvres

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(Priced in per 100 pieces – Minimum 25 piece increments)

Jumbo Gulf of Mexico Shrimp

21-25 Count Campeche shrimp steamed & chilled & served with tangy cocktail sauce....475.00/300 pieces ++

Peel and Eat Shrimp

30/40 Count shrimp boiled until just tender & served with a savory cocktail sauce....26.00/pound (5 lb. minimum)

Ham & Cheese Roulades

Hickory smoked ham and cheese layered and rolled into bite-sized medallions...250.00/100 pieces ++

Salami Coronets

Hard salami crowns piped with a creamy cheese filling....225.00.00/100 pieces ++

Finger Sandwiches

Assorted miniature sandwiches of ham & cheese, turkey & cheese, and tuna salad...250.00/100 pieces ++

Bruschetta

Homegrown tomatoes diced and tossed with seasonings, fresh basil and parmesan cheese and served with fresh parmesan crostini's.....150.00/display ++

Devil's on Horseback

Brie stuffed dates wrapped in crispy bacon.....350.00/100 pieces ++

Brie Purses

Creamy brie cheese topped with fruit preserve then wrapped in a delicate puff Pastry and baked until golden....275.00/100 pieces ++

Assorted Canapes

Our chef's selection of canapes and bite-sized delicacies....250.00/100 pieces ++

Assorted Dry Snacks

Pretzels, Potato Chips, Nacho Chips, Popcorn.....\$15.50/bowl

Goldfish Crackers, Trail Mix..... \$26.00/bowl

Mixed Nuts; Mixed Cashews, Pecans, Almonds, Hazelnuts, Brazil.... \$21.00/bowl

Dips; French onion, Herbed cheese, Roasted Red Pepper, Salsa, Garlic & Olive Oil,

Hummus and Honey Mustard..... \$30/bowl

Olive Tapenade. Add \$5.0

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Cold Hors d'oeuvres Displays

BASED ON 100 PEOPLE

Creamery Cheese Display

Cheese cube selections of Peppadew Cheddar, Sage Darby, Irish Porter, Havarti and Jarlsberg with crackers, breadsticks and whole fresh fruit garniture....280.00/Display ++

Crudite and Dip

Cut fresh vegetables to include: celery, carrots, cucumber, radishes, sugar snap peas, red pepper, cauliflower and ranch dressing for dipping....250.00/Display ++

Fresh Fruit Display

Selections of cantaloupe, honeydew, watermelon (in season), grapes, pineapple with a vanilla yogurt for dipping....250.00/Display ++

Antipasto Display

Julienne Italian meats and cheeses including Capicola ham, hard salami, pepperoni and fresh buffalo mozzarella with artichoke hearts, sliced tomatoes, pepperoncini peppers, black olives and green olives....325.00/Display ++

Raw Bar Display

Jonah crab claws, Campeche shrimp, west coast oysters, east coast oysters, split Alaskan king crab, zesty cocktail sauce, lemons, horseradish, Tabasco and saltine crackers.... Market Price

Decorated Poached Salmon

King Salmon poached in a court bouillon and garnished with shrimp and cucumber slices. Served with hard-boiled egg, capers, diced onions.... Market Price

Smoked Seafood Display

Cold smoked King salmon, smoked Rainbow trout and smoked scallops served with cream cheese, diced onion, capers and hard-boiled egg Market Price

Charcuterie Display

Rolled deli classics including turkey breast, hickory smoked ham, corned beef, roast beef, and capicola..... \$280.00/Display

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Plum Brook – Dinner Plated Meals

(All Plated Meals include a Tossed Garden Salad, Dressing, Rolls, Butter)

6 oz Beef Tenderloin Demi-Glace.....	40.00++ per person
6 oz. Filet Mignon with Frizzled Leek Garniture.....	45.00++ per person
8 oz. Prime Rib carving station.....	38.00++ per person
Chicken Piccata.....	25.95++ per person
Chicken Saltimbocca.....	27.95++ per person
Roast Pork Tenderloin with Pineapple Salsa.....	22.95++ per person
Ginger Soy Salmon.....	27.95++ per person
Salmon with Tarragon Cream Sauce.....	27.95++ per person
Salmon with Sauce Dijonaise.....	27.95++ per person

Combination Plates

Filet Mignon and Shrimp Scampi.....	47.00++ per person
Filet Mignon with Chicken (Marsala, Piccata, Saltimbocca)	42.00++ per person
Filet Mignon and Salmon (Ginger Soy, Dijonaise, Tarragon Cream, Brie Salmon)	45.00++ per person
Chicken and Salmon (Select Chicken & Salmon from above)	33.00++ per person

Starch Choices (Choose One)

Roasted Redskin Potatoes
 Creamy Whipped Potatoes
 Au Gratin Potatoes
 Maple Roasted Sweet Potatoes
 Rice Pilaf
 Buttered Pasta
 Black Pearl Medley (Wild Rice, Barley and Daikon
 Radish Seed)
 Twice Baked Potato (\$1.50 surcharge)
 Baked Potato

Vegetable Choices (Choose One)

Green Beans Amandine
 Peas with Mushrooms
 Glazed Carrots
 Broccoli & Cauliflower Blend
 Chef's Seasonal Vegetable Medley
Plum Brook Medley (Zucchini, Summer
 Squash, Bermuda Onion, Green Beans,
 Red Bell Pepper, Mushroom)
Oriental Vegetable Blend (Snow Peas,
 Carrot, Water Chestnut, Miniature Corn,
 Bamboo Shoot, Bean Sprouts,
 Sesame/Soy Sauce)

Ask us about dessert options

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Plum Brook – Dinner Buffet Meals

Two Entrée Buffet.....36.00++ per person
Three Entrée Buffet.....39.00++ per person

All Buffets include:

A served tossed salad
(Shredded Carrot, Sliced Cucumber, Cherry Tomato, Bermuda Onion, Shredded Cheese,
Seasoned Croutons, Bacon Bits)
2 dressings on the table
Rolls, Butter

Entrée Choices

Chicken Marsala
Chicken Saltimbocca
Chicken Cordon Bleu
Chicken Piccata
Buttermilk Fried Chicken
Beef Tips over Buttered Noodles
Beef Short Ribs with Horseradish Cream Sauce
Hickory Smoked Ham with Fruit Sauce
Pork Loin with Pan Gravy
Lasagna and Garlic Breadsticks (in lieu of Dinner Rolls)
Ginger Soy Salmon
Dijonaise Salmon
Baked Cod Amantine
Seafood Creole
Prime Rib Carving station...\$38.00 per person
Top Sirloin Carving station...\$32.00 per person

Starch Choices (Choose One)

Roasted Redskin Potatoes
Creamy Whipped Potatoes
Au Gratin Potatoes
Maple Roasted Sweet Potatoes
Rice Pilaf
Buttered Pasta
Baked Potato

Vegetable Choices (Choose One)

Green Beans Amantine
Peas with Mushrooms
Glazed Carrots
Broccoli & Cauliflower Blend
Chef's Seasonal Vegetable Medley
Plum Brook Medley (Zucchini,
Summer Squash, Bermuda Onion,
Green Beans, Red Bell Pepper,
Mushroom)
Oriental Vegetable Blend (Snow
Peas, Carrot, Water Chestnut,
Miniature Corn, Bamboo Shoot,
Bean Sprouts, Sesame/Soy Sauce)

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