

Catering by: **Wedgwood Country Club**

200 Hurffville Road, Turnersville, NJ * 856-227-5522 ext. 3 * wedgwoodcatering@comcast.net

Deli Buffet Menu

(Buffet pricing for 40 adult guests or more eating from the buffet)

\$17.95 per person

Soup

(Please choose one)

*Escarole * Cream of Broccoli * Vegetable Beef * Cream of Tomato
New England Clam Chowder * Manhattan Clam Chowder * Gazpacho*

Salads

(Please choose two)

*Tossed Garden Salad * Caesar Salad * Spinach Salad * Potato Salad * Cole Slaw
Pasta Salad * Tomato Cucumber & Onion Vinaigrette * Carrot & Raisin
Fresh Fruit Salad*

Sandwiches

(Individually made so your guests just have to pick-up their favorite sandwich and go.

Please choose four varieties for your buffet)

*Roasted Turkey * Roasted Top Round of Beef * Baked Black Forest Ham * Tuna Salad
Shrimp Salad * Chicken Salad * Grilled Chicken Caesar Wrap * Turkey Club Wrap
Vegetarian Wrap * Corned Beef & Cole Slaw Wrap*

Accompaniments

*Sliced American Cheese * Sliced Swiss Cheese * Sliced Provolone Cheese
Sliced Tomato * Romaine Lettuce Leaves * Sliced Red Onion * Olives * Pickle Spears
Mayonnaise * Mustard*

Dessert

(Please choose one)

*Chocolate Chip Bread Pudding * Rice Pudding * Jello w/whipped cream
Specialty Cake*

Beverages:

*Coffee * Tea * Soda*

(All prices subject to 6.625% NJ Sales Tax & 20% Service Charge)

For an Added Flair to Enhance Your Deli Buffet:

To enhance your guest's dining experience may we suggest one of these Wedgwood specialties:

Filet Mignon Tray

Tender sliced filet mignon beautifully garnished and accompanied by horseradish sauce and our sliced homemade bread.....\$9.00p/p additional

Smoked Salmon Display

Fresh Smoked Salmon display in an eye appealing manner on a large mirror, garnished with diced hard boiled egg, red onion & celery. Served with freshly made Crostini.....\$6.00 p/p additional

Crab Cakes

Our house signature!! Our crab cakes are BAKED not fried and filled with crab meat.....\$6.00 p/p additional

Jumbo Shrimp and Crab Claw Tray

*Served on a bed of ice with cocktail sauce, lemon wedges and Cajun remoulade sauce
Market Price per person*

Carving Stations

Roasted Turkey Breast

Baked to perfections, tender & juicy & served with turkey gravy.....\$5.00 p/p additional

Black Forest Baked Ham

Freshly baked and carved by our Chef at the buffet table.....\$4.50 p/p additional

Top Round of Beef

Choice roasted beef carved at the buffet table by our Chef.....\$5.50 p/p additional

Roasted Prime Rib of Beef Au Jus

Slow roasted prime rib of beef, carved at the buffet table by our Chef and accompanied by a horseradish dipping sauce and its natural gravy.....\$8.00 p/p/ additional

Whole Roasted Tenderloin of Beef

Slow roasted whole tenderloins (filet mignon) carved by our Chef at the buffet table and served with a rich Shiitake mushroom demi glaze.....\$10.00 p/p additional