

Catering by: ***Wedgwood Country Club***

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

## Image of Elegance Sit Down Wedding Reception Package

*Our Image of Elegance sit down wedding reception package is a five hour package. Everything listed below will be included in the package. For upgrades in our menus or a list of optional amenities, please speak to our event representatives. The price of your package will be set by the entrée(s) selected.*

### Assorted Hot and Cold Hors d' Oeuvres

*Our Wedding Package includes all of the following hors d'oeuvres served during the cocktail hour.*

*Seasonal Fruit & Berries Display, Crudités & Cheese Display \* Bruschetta \**

*Assorted Puffs \* Mushroom Caps stuffed with Crab Imperial \* Mini Egg Rolls \* Chicken Fingers*

*\* Scallops Wrapped in Bacon \* Mozzarella Sticks \* Shrimp Cocktail*

### Soup and Salad

(Please choose one from each line)

*Wedding Soup \* Cream of Broccoli Soup \* Vegetable Beef Soup*

*Fresh Fruit Cup \* Fresh Mixed Greens with Champagne Vinaigrette Dressing*

*\* Caesar Salad with homemade Croutons \* Spinach Salad finished with warm bacon dressing*

### Intermezzo

(Please choose one)

*Lemon \* Cherry \* Orange*

### Entrée Selection

*Please make your entrée selections from the accompanying list. We recommend that you offer two entrees for your guests to make their selection from. We will require an advance count of each entrée 10 days prior to the date of your wedding reception.*

### Vegetables and Potatoes

(Please select one item from each line below)

*Oven Roasted Red Bliss Potatoes \* Baked Potato \* Smashed Sour Cream with Chive and Bacon Potatoes \* Au Gratin Potatoes*

*Green Beans Almandine \* Buttered Baby Carrots \* Broccoli with Garlic and Olive Oil \* Fresh Garden Medley of Vegetables*

### Dessert

*A Freshly Baked Wedding Cake from our baker's selection*

*\* Assorted Cakes & Pies \* Assorted Cookies \* Homemade Rice & Chocolate Chip Bread Pudding*

### Beverages

*Freshly Brewed Regular and Decaffeinated Coffee \* Soda \* White Wine or Champagne for your toast \* 4 Hour Deluxe Open Bar*

### Amenities

***Floor Length Linen Table Cloths and Linen Napkins in your choice of colors \* White Glove Service  
Candelabras on the Head Table \* Maitre D'***

## Image of Elegance Entrée Selections

*(Please select 2 entrees to offer to your guests. Individual entrée counts will be required 10 days prior to the date of your reception.)  
(Pricing is based on a minimum head count of 50)*

### CHICKEN

#### **STUFFED BONELESS BREAST OF CAPON**

*Stuffed with a homemade bread stuffing & finished with a rich chicken veloute'*

#### **CHICKEN KIEV**

*Chicken breast stuffed with herb butter, coated in panko bread crumbs & fried to a golden brown*

#### **CHICKEN FRANCAISE**

*Egg batter dipped chicken breast served with Francaise bread & a crab scampi sauce*

#### **CHICKEN OSCAR**

*Sautéed chicken breast topped with asparagus spears & jumbo lump crabmeat, finished with hollandaise sauce*

### FISH/SEAFOOD

#### **SALMON IMPERIAL**

*Baked Salmon fillet topped with crab imperial & sauce béarnaise*

#### **FLOUNDER WASHINGTON**

*Rounds of Flounder stuffed with crab imperial & asparagus spears*

#### **CRAB CAKES**

*Our House Signature!! BAKED not fried crab cakes that are full of crab meat*

#### **BROILED STUFFED SHRIMP**

*3 Jumbo Gulf shrimp stuffed with crab imperial & baked to perfection*

#### **CHILEAN SEA BASS**

*Fillet of Chilean Sea Bass finished with a compound lemon butter*

### BEEF & VEAL

#### **VEAL OSCAR**

*Medallions of veal, sautéed & topped with asparagus spears, jumbo lump crab meat and hollandaise sauce*

#### **PRIME RIB OF BEEF**

*12 ounce choice prime rib of beef served with its natural gravy*

#### **FILET MIGNON**

*8 ounce choice filet mignon served with a shiitake mushroom demi glaze*

*CHEF'S SUGGESTIONS*

***PRIME RIB & CRAB CAKE or Stuffed Shrimp***

*10 ounce prime rib & one broiled crab cake or 2 stuffed shrimp*

***FILET & STUFFED SHRIMP OR CRAB CAKE***

*6 ounce filet mignon accompanied by one broiled crab cake or 2 stuffed shrimp*

*Please add 6.625% NJ Sales Tax and 20% Gratuity to your package.*

*\*\*Packages are flexible. Items may be added to or subtracted from any of our wedding packages.\*\**

*Please call 856 227-5522 ext 3 for pricing*