

## Wedding Packages

In addition to the rental fee for the exclusive use of the Greencroft Club at \$4,000, the Greencroft Club will offer **3 Seated Dinner packages** for weddings all for a four hour-event including a one-hour cocktail reception and a three-hour open bar.

The \$4,000 rental fee includes the exclusive use of the Club including the West Lawn for the ceremony, up to 200 folding white chairs used either outside for the ceremony or inside for the seated dinner, the Living Room with Patio for the cocktail reception, the Main Dining Room for the seated meal, the Eades Room for the bride and attendants, and the Groom's Room.

The packages are as follows:

### **The Gold Package Provides**

*Should the reception exceed four hours, there will be an additional fee of \$10 per person per hour.*

Premium Liquor  
Six Hors d'oeuvres  
A Three Course Meal of Soup, Salad and Entrée  
Wine Service with the meal  
Champagne toast  
After party basket of goodies for bride and groom

\$195 per person with a 40 person minimum

### **The Silver Package Provides**

*Should the reception exceed four hours, there will be an additional fee of \$8 per person per hour.*

Call Liquor  
Four Hors d'oeuvres  
A Two course meal of Soup or Salad plus Entrée  
House Wine service with meal  
After party basket of goodies for bride and groom

\$165 per person with 40 person minimum

### **The Green Package Provides**

*Should the reception exceed four hours, there will be an additional fee of \$6 per person per hour.*

House Liquor  
Three hors d'oeuvres  
A Two Course Meal with Soup or Salad plus Entrée  
House Wine with meal  
After party basket of goodies for bride and groom

\$135 per person with 40 person minimum

**Tax and gratuity are included in all prices.**

## Gold Package Options

### Hors d'oeuvre Selections – Six different hors d'oeuvres

Choose up to 2

Shrimp Cocktail  
Crab Louis on Endive  
Sausage stuffed mushrooms  
Bacon wrapped scallops  
Mini Chesapeake crab cakes  
Mini Quiches

Choose up to 4

Bleu cheese bacon mousse new potatoes  
Tarragon chicken salad tarts  
Smoked salmon & dilled cream cucumber canapes  
Beet crisp with herbed chevre canapes  
Brie & Sliced apple with fig jam on baguette  
Vegetable spring rolls  
Prosciutto leek tarts  
Caramont goat cheese & caramelized onion puff pastry  
Bacon wrapped dates  
Sliders: Smoked BBQ, Beef Brisket, or Country Ham  
Salad Sandwiches: Shrimp, Smoked Salmon, Chicken

### Plated Dinner

**Soup Choices:** Seasonal chilled soup, roasted red pepper bisque, Greencroft corn chowder, or Broccoli & Smoked Gouda

**Salad Choices:** House salad with mixed greens and garden vegetables with choice of dressing; Classic Caesar; Arugula with blueberries, bleu cheese crumbles, candied walnuts and lemon herb vinaigrette

### Entrees – choice of up to three (one being a vegetarian):

Salmon Maltese served with rice pilaf, sautéed julienned vegetables, with an orange citrus Hollandaise sauce

Pan Seared Crab Cakes with herbed risotto, seasonal vegetables and finished with a citrus Beurre Blanc

Filet Bordelaise with seasonal vegetables, roasted herbed potato medley with a red wine demi-glace

Steak Frites of sliced flank steak, pommes frites, julienned vegetables with a Bearnaise sauce

Hickory Herb Roasted Chicken with mashed potatoes, seasonal vegetable and finished with rosemary pan jus

Pecan Crusted Pork Tenderloin with sweet potato puree, seasonal vegetables and jalapeno – peach glaze

Grilled Eggplant Rollatini stuffed with risotto, and served with red bell pepper coulis

Pasta Primavera of seasonal vegetables tossed with pasta with a pesto white wine sauce

## Silver Package Options

### Hors d'oeuvre Selections – Four different hors d'oeuvres

Choose 1

Shrimp Cocktail  
Crab Louis on Endive  
Sausage stuffed mushrooms  
Bacon wrapped scallops  
Mini Chesapeake crab cakes  
Mini Quiches

Choose up to 3

Bleu cheese bacon mousse new potatoes  
Tarragon chicken salad tarts  
Smoked salmon & dilled cream cucumber canapes  
Beet crisp with herbed chevre canapes  
Fried Artichokes  
Brie & Sliced apple with fig jam on baguette  
Vegetable spring rolls  
Prosciutto leek tarts  
Caramont goat cheese & caramelized onion puff pastry  
Bacon wrapped dates  
Chicken Satay  
Sliders: Smoked BBQ, Beef Brisket, or Country Ham  
Salad Sandwiches: Shrimp, Smoked Salmon, Chicken

### Plated Dinner

**Soup Choices:** Seasonal chilled soup, roasted red pepper bisque, Greencroft corn chowder, or Broccoli & Smoked Gouda

**Salad Choices:** House salad with mixed greens and garden vegetables with choice of dressing; Classic Caesar; Arugula with blueberries, bleu cheese crumbles, candied walnuts and lemon herb vinaigrette

### **Entrees – choice of up to three (one being a vegetarian):**

Salmon Maltese served with rice pilaf, sautéed julienned vegetables, with an orange citrus Hollandaise sauce

Pan Seared Crab Cakes with herbed risotto, seasonal vegetables and finished with a citrus Beurre Blanc

Filet Bordelaise with seasonal vegetables, roasted herbed potato medley with a red wine demi-glace

Steak Frites of sliced flank steak, pommes frites, julienned vegetables with a Bearnaise sauce

Hickory Herb Roasted Chicken with mashed potatoes, seasonal vegetable and finished with rosemary pan jus

Pecan Crusted Pork Tenderloin with sweet potato puree, seasonal vegetables and jalapeno – peach glaze

Grilled Eggplant Rollatini stuffed with risotto, and served with red bell pepper coulis

Pasta Primavera of seasonal vegetables tossed with pasta with a pesto white wine sauce

## Green Package Options

### Hors d'oeuvre Selections – Four different hors d'oeuvres

Choose 1

Shrimp Cocktail  
Crab Louis on Endive  
Sausage stuffed mushrooms  
Bacon wrapped scallops

Choose up to 3

Bleu cheese bacon mousse new potatoes  
Tarragon chicken salad tarts  
Pigs-n-Pastry  
Beet crisp with herbed chevre canapes  
Brie & sliced apple with fig jam on baguette  
Chicken Satay or Chicken Tenders  
Fried Artichokes  
Vegetable spring rolls  
Prosciutto leek tarts  
Caramont goat cheese & caramelized onion puff pastry  
Bacon wrapped dates  
Sliders: Smoked BBQ, Beef Brisket, or Country Ham  
Sandwiches: Chicken Salad, Pimento Cheese, or Cucumber

### Plated Dinner – choice of Soup or Salad

**Soup Choices:** Seasonal chilled soup, roasted red pepper bisque, Greencroft corn chowder, or Broccoli & Smoked Gouda

**Salad Choices:** House salad with mixed greens and garden vegetables with choice of dressing; Classic Caesar; Arugula with blueberries, bleu cheese crumbles, candied walnuts and lemon herb vinaigrette

### Entrees – choice of up to three (one of which is vegetarian):

Salmon Maltese with rice pilaf, sautéed julienned vegetables, with orange citrus Hollandaise sauce

Herbed Panko Encrusted Cod served with rice pilaf and seasonal vegetables

Steak Frites of sliced flank steak, pommes frites, julienned vegetables with a Bearnaise sauce

Hickory Herb Roasted Chicken, mashed potatoes, seasonal vegetable and finished with rosemary pan jus

Chicken Francaise: chicken battered and dredged with green beans and cherry tomatoes, served with risotto and a lemon herb sauce

Pecan Crusted Pork Tenderloin with sweet potato puree, seasonal vegetables and jalapeno – peach glaze

Grilled Eggplant Rollatini stuffed with risotto, and served with red bell pepper coulis

Pasta Primavera of seasonal vegetables tossed with pasta with a pesto white wine sauce

## Wedding Packages

In addition to the rental fee for the exclusive use of the Greencroft Club at \$4,000, the Greencroft Club will offer **3 Heavy Hors d'oeuvres Reception packages** for weddings all for a four hour-event including a one-hour cocktail reception and a three-hour open bar.

The \$4,000 rental fee includes the exclusive use of the Club including the West Lawn for the ceremony, up to 200 folding white chairs used either outside for the ceremony or inside for the seated dinner, the Living Room with Patio for the cocktail reception, the Main Dining Room for the seated meal, the Eades Room for the bride and attendants, and the Groom's Room.

The packages are as follows:

**Gold Hors D'oeuvres package provides**

*Should the reception exceed four hours, there will be an additional fee of \$10 per person per hour*

Premium Liquor and Wine and Beer  
Up to Eight different hors d'oeuvre selections  
Carving Station with 2 meats (Beef Tenderloin is \$2.50 per person extra)  
After party basket of goodies for bride and groom

\$170.00 per person with 50 person minimum

**Silver Hors d'oeuvres package provides**

*Should the reception exceed four hours, there will be an additional fee of \$8 per person per hour*

Call Liquor and Wine and Beer  
Up to Seven different hors d'oeuvre selections  
Carving Station with 2 meats (Beef Tenderloin is \$2.50 per person extra)  
After party basket of goodies for bride and groom

\$155.00 per person with 50 person minimum

**Green Hors d'oeuvres package provides**

*Should the reception exceed four hours, There will be an additional fee of \$6 per person per hour.*

Wine and Beer bar  
Up to Six different hors d'oeuvre selections  
Carving Station with 2 meats (Beef Tenderloin is \$2.50 per person extra)  
After party basket of goodies for bride and groom

\$140.00 per person with 50 person minimum

Liquor may be added to the Green package for an additional fee  
If you wish beer and wine only for the Gold or Silver packages, there will be a reduced fee

**Tax and gratuity are included in all prices.**

# **Gold Package Options**

## **Carving Station with Heavy Hors d'oeuvres**

### **Carving Station Options**

#### **Choose up to Two**

Tenderloin of Beef (\$2.50 extra per person)

Breast of Turkey

Leg of Lamb

Beef Top Round

Beef Brisket

Roast Pork Loin

### **Hors d'oeuvre Selections** – Up to Eight different hors d'oeuvres

Choose up to 3

Shrimp Cocktail

Crab Louis on Endive

Sausage stuffed mushrooms

Bacon wrapped scallops

Mini Chesapeake crab cakes

Mini Quiches

Choose up to 5

Bleu cheese bacon mousse new potatoes

Tarragon chicken salad tarts

Smoked salmon & dilled cream cucumber canapes

Beet crisp with herbed chevre canapes

Brie & Sliced apple with fig jam on baguette

Vegetable spring rolls

Prosciutto leek tarts

Fried Artichoke hearts

Caramont goat cheese & caramelized onion puff pastry

Bacon wrapped dates

Chicken Satay

Sliders: Smoked BBQ, Beef Brisket, or Country Ham

Salad Sandwiches: Shrimp, Smoked Salmon, Chicken

Spinach Artichoke Dip with fresh herbs & garlic & pita chips

Hummus with Pita Points

Fruit & Cheese Platter

Baked brie in pastry with raspberry currant and crostini

# Silver Package Options

## Carving Station with Heavy Hors d'oeuvres

### Carving Station Options

#### Choose up to Two

Tenderloin of Beef (\$2.50 extra per person)

Breast of Turkey

Leg of Lamb

Beef Top Round

Beef Brisket

Roast Pork Loin

### Hors d'oeuvre Selections – Seven different hors d'oeuvres

Choose up to 2

Shrimp Cocktail

Crab Louis on Endive

Sausage stuffed mushrooms

Bacon wrapped scallops

Mini Chesapeake crab cakes

Choose up to 5

Bleu cheese bacon mousse new potatoes

Tarragon chicken salad tarts

Smoked salmon & dilled cream cucumber canapes

Beet crisp with herbed chevre canapes

Brie & Sliced apple with fig jam on baguette

Fried Artichokes

Vegetable spring rolls

Prosciutto leek tarts

Caramont goat cheese & caramelized onion puff pastry

Bacon wrapped dates

Chicken Satay

Spanakopita

Pigs-n-Pastry

Sliders: Smoked BBQ, Beef Brisket, or Country Ham

Salad Sandwiches: Shrimp, Smoked Salmon, Chicken

Spinach Artichoke Dip with fresh herbs & garlic & pita chips

Hummus with Pita Points

Fruit & Cheese Platter

Baked brie in pastry with raspberry currant and crostini

# Green Package Options

## Carving Station with Heavy Hors d'oeuvres

### Carving Station Options

#### Choose One

Breast of Turkey

Leg of Lamb

Beef Top Round

Beef Brisket

Roast Pork Loin

Tenderloin of Beef (\$2.50 extra per person)

### Hors d'oeuvre Selections – Six different hors d'oeuvres

#### Choose 1

Shrimp Cocktail

Crab Louis on Endive

Sausage stuffed mushrooms

Bacon wrapped scallops

#### Choose up to 5

Bleu cheese bacon mousse new potatoes

Tarragon chicken salad tarts

Smoked salmon & dilled cream cucumber canapes

Beet crisp with herbed chevre canapes

Brie & Sliced apple with fig jam on baguette

Fried Artichokes

Vegetable spring rolls

Prosciutto leek tarts

Caramont goat cheese & caramelized onion puff pastry

Bacon wrapped dates

Chicken Satay

Spanakopita

Pigs-n-Pastry

Sliders: Smoked BBQ, Beef Brisket, or Country Ham

Sandwiches: Chicken Salad, Pimento Cheese, or Cucumber

Hummus with Pita Points

Fruit & Cheese Platter

Baked brie in pastry with raspberry currant and crostini



## **Wedding Package – Add-ons each at \$10.00 per person**

### **Mashed Potato Bar**

Choice of two: Yukon gold, purple, or sweet potatoes

Served in martini glasses with the following toppings:

For Yukon or purple: bacon, scallions, sour cream butter, broccoli, and shredded cheddar or bleu cheese.

For sweet: mini- marshmallows, brown sugar, syrup, craisins, and butter.

### **French fry Station**

Steak fries, Spiral fries and Sweet Potato fries

Served with cheese sauce, chili, bacon, shredded cheese, sour cream, ketchup, hot sauce, vinegar, ranch dressing

### **Pasta Station**

Penne or linguini with marinara, Alfredo, and garlic butter sauces

Served with mixed vegetables and choice of two: mini-meatballs, grilled chicken, or grilled shrimp

### **Macaroni and Cheese Bar**

Two kinds of macaroni and cheese served with shredded cheese, bacon bits, mushrooms, peas, fried onions

### **Stir Fry Station**

Choose 2 meats: beef, chicken, or shrimp (add the third for \$2 more per person)

Served with assorted vegetables, teriyaki and spicy garlic sauce, noodles and rice

### **Waffle Station**

Belgian waffles cooked to order served with whipped cream, Maple syrup, Chocolate chips, Berry compote, and Toasted pecans or Slivered almonds

### **Biscuit Bar (\$8.00 per person)**

Freshly made biscuits served with Honey, a selection of jams, butter, slices of bacon, peanut butter, and Nutella

**Tax and gratuity are included in all prices.**