



## *Phoenixville Country Club's 2008 Elegant Events Package*

*As you plan your special day, please keep in mind that Phoenixville Country Club allows only one event per day and no sponsor is required. The time of your event is at your discretion. Our experienced Event Coordinator will assist in the planning of your reception and our professional staff will see that every detail is attended to.*

### *Cocktail Reception*

*A one hour cocktail reception with hors d'oeuvres will be held in our charming Main Dining Room and on the Veranda overlooking the golf course.*

### *Open Bar*

*We will provide a four hour open bar offering premium liquor, beer, wine, champagne, juice & soda. Wine will be poured with your dinner.*

### *Appetizers*

*You may choose one of our delectable appetizers.*

### *Salad*

*Please select one of our fresh salads.*

### *Entrée*

*You may offer your guests a choice of two entrees. We suggest that you allow our Executive Chef to select the vegetable and potato that will best complement your entrees. All entrees will be served with rolls and butter.*

### *Dessert*

*Phoenixville Country Club is pleased to include your dessert with our package. Simply choose one of our delicious desserts or we can assist you in the design of your own custom cake. Your dessert will be served to your guests with fresh Columbian coffee.*

### *Candlelight*

*Beautiful hurricane candle centerpieces atop round mirrors surrounded by votive candles are available to decorate your tables.*

### *Linens*

*White floor length underlays are topped with your choice of white or cream tablecloths. We are happy to include a large selection of napkin colors with our package. Our Event Coordinator will be happy to assist you in selecting specialty linens to further compliment your taste and style.*

## **Butlered Hors d'oeuvres**

*Choice of Five - Included with your package*

*Spinach & Feta Cheese Phyllo  
Crab & Asparagus Quiche  
Quiche Lorraine  
Shrimp Canapés  
Roasted Red Pepper & Goat Cheese Phyllo Triangles  
Cheese Pastry wrapped with a Raspberry filling  
Water Chestnuts wrapped in Bacon  
Tostones with Poblano Pepper Jelly & Bleu Cheese  
Thai Beef or Chicken Satay with Peanut Sauce  
Vegetable Potstickers with Asian Dipping Sauce  
Cucumber Round with Smoked Salmon Mousse & Orange Topeka  
Italian Bruschetta with an Olive Tapenade  
Asian Shrimp Salad in Wonton Cup  
Fried Polenta topped with Roasted Red Pepper & Feta Cheese  
Wild Mushroom Risotto with white truffle oil  
Mango Chicken Salad in a wonton cup*

### **Drinkable Hors d'oeuvres**

*Mushroom Purée, English Pea, Tomato & Kaffir Lime,  
Spiced Pumpkin, Curried Butternut Squash*

## **Enhanced Selections - Butlered Hors d'oeuvres**

*Jumbo Shrimp Cocktail  
Mini Chicken or Beef Wellington  
Coconut Shrimp with a horseradish marmalade  
Mushrooms stuffed with Crab  
Mini Brie & Raspberry en Crouté  
Scallops wrapped in Bacon  
California Rolls with a Wasabi or Sriracha Mayo  
Braised Duck on grilled flatbread with a Dried Cherry & Port Wine Reduction  
Seared Filet Tenderloin on Crustini with Sun-dried Tomato Horseradish  
Seared Tuna with a Wasabi Mayo on a crisp wonton  
Cozy Shrimp*

## **Cold Display**

*Stationary Display including a variety of Domestic & Imported Cheeses,  
fresh Vegetables & Dips, and Seasonal Fruits & Yogurt Dips  
Trays of Smoked Salmon & Bluefish with accompaniments  
Raw Bar: Louisiana Gulf Oysters, Littleneck Clams, Greenlip Mussels  
Unlimited Shrimp displayed with cocktail sauce, horseradish remoulade & lemon*

## Appetizer

### *Choose One*

*Fresh Seasonal Fruit Plate ~ Soup du jour*

## Salad

### *Choose One*

*Mixed Greens tossed with a Maple Mustard Vinaigrette topped with spiced walnuts*  
*Mandarin Garden Salad with a fresh Citrus Dressing*  
*Fresh Garden Salad tossed with Balsamic Vinaigrette*  
*Baby Spinach Salad topped with a Sweet & Sour Poppyseed Dressing*

## Entrées

### *Choose Two*

#### ***Chicken Breast with White Wine Cream Sauce***

*lightly breaded, baked and topped with White Wine Cream Sauce*

#### ***Chicken Francaise***

*baked with white wine, lemon butter sauce*

#### ***Chicken Roulade***

*baked with spinach, roasted red pepper and mozzarella*

#### ***Roast Pork***

*slow roasted in an apple-brandy veal reduction*

#### ***Prime Rib***

*prime cut of rib served with au jus*

#### ***Sliced Filet Tenderloin***

*topped with a buerre rouge*

#### ***Filet Mignon***

*7 oz. filet topped with frizzled onions*

#### ***Baked Tilapia***

*topped with a lobster shrimp sauce*

#### ***Salmon Fillet***

*baked and topped with a champagne cream sauce*

#### ***Chilean Sea Bass***

*pecan encrusted topped with a cilantro lime sauce*

#### ***Crab Cakes (club specialty)***

*two jumbo lump crab cakes*

#### ***Filet Tenderloin & Stuffed Shrimp Combo***

*hand-carved tenderloin and jumbo shrimp stuffed with crab*

#### ***Filet Mignon & Crab Cake Combo***

***Vegetarian meals available upon request***

## Dessert

*It is our pleasure to cut and serve your cake or specialty dessert.*

**\*\*\* All prices listed include all taxes and gratuities. \*\*\***

## ***Additional Selections***

*priced per person ~ includes all tax & gratuity*

### **Appetizer & Salad Selections**

*in lieu of listed menu appetizer or salad choice*

*Lobster Bisque*

*SHE Crab Soup*

*Shrimp Chowder*

*Classic Caesar Salad*

*Greek Salad, Fresh Crumbled Feta Cheese, Kalamata Olives*

*Caprese Salad, Fresh Tomatoes, Mozzarella & Extra Virgin Olive Oil with Basil*

*Shrimp Cocktail, Four Jumbo Shrimp served with Cocktail Sauce*

### **Intermezzo/Pasta**

*Raspberry, Champagne or Mango Sorbet served before the entrée*

*Penne Pasta with a Sun-dried Tomato Cream or Marinara Sauce*

*Cheese Tortellini with an Alfredo Cream Sauce*

### **Dessert Selections**

#### ***Mini-Dessert Station***

*assorted petit fours, cream puffs, eclairs, cannoli, cakes, cookies*

#### ***Chocolate Fondue Station***

*the finest chocolate accompanied by fresh fruits, cookies, cakes*

#### ***International Coffee Station with Assorted Liquors***

***Cappuccino & Chocolate Fountain Display with attendant***

#### ***Coffee Station***

*an elegant display of regular and decaffeinated coffees,  
accompanied by flavorful syrups, and assorted herbal teas*

### **Children's Meals**

*Children under 12 years*

*Choose either Chicken Tenders & French Fries, Penne Pasta with Meatball,*

*Baked Macaroni & Cheese or Cheeseburger & French Fries*

*Includes hors d'oeuvres, appetizer, dessert and beverages*

*Offer a Junior Portion of Adult Entrée with all the accompaniments*

*One-half price of adult entrée*

### **Ice Carving**

*Highlight your celebration with an elegant Ice carving of your choice . . . from \$395.00*

## *Beverage Menu*

*A Four (4) Hour Premium Open Bar*

### *Featuring...*

*Kettle One Vodka, Stolichnaya Vodka, Absolut Vodka, Skyy Vodka,  
Canadian Club, Seagram's VO, Seagram's 7, Cutty Sark,  
Dewar's, Tanqueray Gin, Beefeater Gin,  
Bacardi Rum, Captain Morgan, Jack Daniels, Old Grand-Dad,  
Kahlua, Bailey's Irish Crème, etc.*

### *Wines*

#### ***Woodbridge by Robert Mondavi***

*Chardonnay, White Zinfandel, Pinot Grigio,  
Cabernet Sauvignon, Merlot*

### *Beer*

*Heineken, Samuel Adams, Corona, Budweiser,  
Coors Light, Miller Light, Bud Light, Yuengling,  
Rolling Rock, O'Doul's, Draft Beer*

### *Assorted Soda & Juices*

*Proper identification must be presented as proof of age.  
The Phoenixville Country Club reserves the right to refuse service.*