

AQUA TURF

Club

The Silver Wedding Package

Cocktail Hour

Harvest Table

Assorted domestic and imported cheeses, hand-cut pepperoni, and a variety of crackers
A colorful display of raw vegetables with creamy horseradish dip

Plated Dinner

First Course

Mixed greens with cucumbers, tomatoes, julienned carrots & herb croutons
Accompanied with your choice of dressing: our house creamy Italian dressing, balsamic vinaigrette, or raspberry vinaigrette dressing

Second Course

(Choice of one)

Penne pasta with our house-made Bolognese sauce & parmesan cheese
Penne alla Vodka: Fresh tomato cream sauce with basil, garlic, & flambéed vodka

Entrées

(Choice of three)

Pepper Crusted New York Strip Sirloin with a red wine demiglace
Baked Cod topped with cracker crumbs, lemon juice, white wine, & butter
Pan Seared Salmon with whole grain mustard, honey, & ginger glaze
Chicken Florentine traditional sauté over baby spinach with a lemon cream sauce
Chicken Valdostona breaded & sautéed; topped with mozzarella & marsala demiglace

All entrées are served with a vegetable & potato,
alongside freshly baked rolls with butter

Dessert

Platters of Italian pastries
Complimentary serving of your provided wedding cake
Coffee, tea, & decaf

Enhancements

Prime Rib of Beef \$3.00 per person
Hand-sliced club cut; slow roasted & cooked to order

Filet Mignon \$5.00 per person
Roasted and served with a red wine demiglace