

*Mays Landing Country Club*  
*Wedding Packages*

*Five Hours to Include Open Bar and Champagne Toast*

***Hors d'oeuvres***  
***Display***

*(Choose Two)*

*Assorted Domestic & Imported Cheese with French Bread Slices*  
*Vegetable Display with Herbal Horseradish*  
*Marinated Grilled Vegetables*

***Butlered***

*(Choose Six)*

*Swedish Meatballs*  
*Sweet Italian Sausage*  
*Baby Button lightly fried Mushrooms with herbs*  
*Cocktail Franks in Puff Pastry*  
*Pepperoni Bread*  
*Asian Spring Rolls*  
*Chicken Satay (Peanut Sauce)*  
*Spanakopita*  
*Reuben Bites*  
*Sesame Chicken*  
*Flat Bread Pizza*

## **Salad Course**

*(Choose One)*

*Fresh Caesar Salad*

*Tossed Garden Greens with Balsamic Vinaigrette*

*Spring Greens, Grape Tomatoes, Cucumbers, and Cannellini Beans with Raspberry Walnut Vinaigrette*

## **Entrée Course**

*Served with appropriate Potato and Vegetable of your choice*

*Add 21% Gratuity and 7% tax on Entrée price*

*Medallions of Chicken Française **\$65***

*Chicken Marsala **\$65***

*Chicken Romano with Spinach, Roasted Red Pepper,  
and Asiago Cheese **\$65***

*Roast Stuffed Chicken Breast with Wild Rice **\$64***

*Chicken Gabriella with Asparagus, Jumbo Lump Crabmeat  
and Hollandaise Sauce **\$79***

*English Cut Prime Rib of Beef **\$79***

*Broiled Filet Mignon served with Sauce Béarnaise **\$89***

*Petit Filet Mignon with Jumbo Lump Crabmeat  
and Sauce Béarnaise **\$89***

*Pecan Encrusted Tilapia served with Lobster Béchamel **\$69***

*Baked Atlantic Salmon topped with Fresh Dill Sauce **\$74***

*Our Famous Mays Landing Crab Cakes  
with Red Pepper Marmalade **\$74***

*Sliced Pork Loin with an Herb Crust **\$69***

*Roast Tenderloin of Beef with Rosemary Demi-Glaze  
and Stuffed Shrimp **\$99***



***Dessert***  
*(Choose One)*

*Chocolate Mousse*

*NY Style Cheesecake with Fruit Sauce*

*Apple Dumpling with Vanilla Ice Cream*

*Specialty Cake by Irene*

**~The Augusta Signature Wedding Buffet~**  
**Five Hour Reception**

**Beverages**

*Five Hour Open Bar*

**Hors d'Oeuvres**

*Imported & Domestic Cheese Display with an Assortment of Fresh Seasonal Fruits  
Garden Fresh Vegetable Crudités with Herb Dip  
Six Selections from our Extensive Hot Hors d'Oeuvres List*

**Champagne Toast with Fresh Strawberries**

**Salad**

*Our Classic Caesar*

*Freshly Tossed Romaine Lettuce with Garlic Croutons & Our Own Caesar Dressing*

**The Carvery**

*(Please Select Two)*

*Prime Rib of Beef with Au Jus*

*Roast Loin of Pork Glazed with a Combination of Roasted Garlic & Natural Juices  
Whole Roasted Turkey with Homemade Giblet Gravy*

**Pasta Pasta**

*Please Select One Pasta and Two of Our Homemade Sauces  
from our Extensive List "A Touch of Italy"*

*Pasta Station includes Traditional Garlic Italian Bread*

**From the Sea**

*(Please Select One)*

*Baked Atlantic Salmon Topped with Fresh Dill Sauce*

*Horseradish Encrusted Tilapia with Tarragon Buerre Blanc*

*Herb Encrusted Flounder with Lemon Buerre Blanc*

**One Potato, Two Potato**

*(Please Select One)*

*Au Gratin, New Red Bliss with Butter & Rosemary, Garlic & Chive Smashed,  
or Maple Whipped Sweet Potatoes*

**The Chef's Selection of Seasonal Vegetables**

**Bountiful Bread Display**

**Freshly Brewed Coffee & Tea**

**\$84.95 plus 6.625% sales tax & 21% gratuity**