

# *Wedding*

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**M • E • N • U**

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*Green Ridge Club*

## PLATED WEDDING DINNER

Three Course Dinner Includes

Five hour reception with private use of the Green Ridge Club

Linens – Choice of white or ivory

White Zinfandel toast at each place setting

Five hours of house bar (open at dinner)

Cocktail hour with hors d' oeuvres and vegetable display

Salad with rolls and butter

Choice of two entrees

Custom decorated Wedding Cake by Minooka Pastry Shop

Hot Tea, Regular and Decaf Coffee

*\$50 per person*

*All Wedding Packages Subject to a 15% Service Charge and 6% PA Sales Tax*

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## *Cocktail Hour*

Choice of three passed hors d' oeuvres and vegetable display with warm spinach dip

## *Choose Two Entrees*

Served with dinner rolls, butter and a house salad of baby greens, romaine, glazed walnuts, grape tomatoes, crumbled blue cheese, and dressed with a balsamic vinaigrette

- ❖ Grilled Sirloin Steak with Gorgonzola Demi-Glace
- ❖ Slow Roasted Herb Encrusted Prime Rib (\$5 surcharge per person)
- ❖ Chicken Francaise with Lemon Beurre Blanc
- ❖ Sautéed Chicken Marsala with Fresh Mushrooms
- ❖ Stuffed Chicken Breast with Spinach, Sundried Tomatoes, and Prosciutto
- ❖ Romano Cheese Herb Crusted Chicken Breast with a Sherry Cream Sauce
- ❖ Flounder Florentine with Mornay Sauce and Toasted Orzo Rice Pilaf
- ❖ Grilled Swordfish Sicilian Style with Toasted Orzo Rice Pilaf
- ❖ Veal Saltimboca with Prosciutto and Sage in a Demi-Glace
- ❖ Roast Porkloin with Apples and Dried Fruit with Mashed Sweet Potatoes