

*A*  
*Manufacturers' Golf & Country Club*

*Cocktail Reception*



THANK YOU FOR CONSIDERING  
MANUFACTURERS' GOLF AND COUNTRY CLUB  
FOR YOUR SPECIAL OCCASION. THE FOLLOWING INFORMATION IS  
DESIGNED TO ASSIST IN MENU PLANNING AND SELECTION,  
WHILE ALLOWING THE FREEDOM TO CREATE AN AFFAIR AS UNIQUE AS YOU.



# Cocktail Hour

## Butlered Hors d'oeuvres

### HOT SELECTIONS

- CRISP VEGETABLE OR DUCK SPRING ROLLS
- PORK DUMPLINGS (*STEAMED OR FRIED*)
- COCONUT LOBSTER TAILS
- PHILLY CHEESE STEAK SPRING ROLLS
- MINIATURE BEEF WELLINGTONS
- ALL BEEF COCKTAIL FRANKS IN PUFF PASTRY
- GRILLED THAI CHICKEN SATAY WITH PEANUT DIPPING SAUCE
- BRIE & FRESH RASPBERRY IN FILO
- SPINACH & CHEESE SPANIKOPITA
- STUFFED MUSHROOMS WITH CHEDDAR & SWEET SAUSAGE
- SEA SCALLOPS WRAPPED IN SMOKED BACON
- CHICKEN, CORN & BLACK BEAN QUESADILLAS
- MINIATURE ASSORTED QUICHE



#### LUMP CRAB CAKES WITH SWEET TOMATO RELISH

*ADDITIONAL CHARGE PER PERSON*

#### GRILLED LAMB CHOPS

*ADDITIONAL CHARGE PER PERSON*

#### BUFFALO SHRIMP

*ADDITIONAL CHARGE PER PERSON*

### COLD SELECTIONS

- SMOKED SALMON & BOURSIN PINWHEELS
- TOMATO BRUSCHETTA
- CHERRY TOMATO WITH BOURSIN CHEESE
- CALIFORNIA ROLL
- GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO
- CURRY SPICED VEGETABLE KABOBS
- SMOKED SALMON MOUSSE IN CUCUMBER CUP
- SMOKED SALMON PINWHEEL ON RYE TOAST ROUNDS
- FRESH MOZZARELLA, BASIL & CHERRY TOMATO WITH PESTO DIP



#### AHI TUNA TAR-TAR

IN A CRISP WON TON CRACKER WITH TOBIKO

*ADDITIONAL CHARGE PER PERSON*

#### BEEF CARPACCIO ON TOASTED CROSTINI

WITH ASIAGO SHAVINGS & ARUGULA

*ADDITIONAL CHARGE PER PERSON*

#### JUMBO SHRIMP COCKTAIL

*ADDITIONAL CHARGE PER PERSON*

*\*Prices based on one hour of butlered hors d'oeuvres.*

# Stationary Display Options



## **CLASSIC CRUDITÉS & CHEESE DISPLAY**

Domestic & Imported Cheese with Crackers & Gourmet Mustard  
Crisp Vegetable Crudités with Marinated Olives & Savory Dipping Sauces  
Baked Brie with Raspberry Compote & Sliced French Baguette

## **MEDITERRANEAN DISPLAY**

Classic Chic Pea Hummus & Roasted Eggplant Tapenade on Grilled Pita  
Stuffed Grape Leaves with Steamed Rice & Mint  
Bowls of Cured, Marinated Olives  
Spanikopita with Spinach & Cheese  
Artichoke & Cherry Tomato Salad with Feta Cheese

## **ANTIPASTO DISPLAY**

Toasted Bruschetta with Tomato, Black Olive & Garlic Salsa  
Fantasia Salad with Layers of Grilled Eggplant, Roasted Peppers & Fresh Mozzarella  
Drizzled with Olive Oil & Balsamic Vinegar  
Fire Roasted Peppers with Fresh Baked Italian Bread  
Italian Meats & Dried Salami Displayed with Sharp Cheese & Olives

## **ASIAN PACIFIC RIM**

Hand Rolled Sushi Display with California Roll, Vegetable Rolls, Smoked Salmon Rolls  
& Spicy Tuna Rolls with Pickled Ginger, Wasabi & Soy.  
Wakami Salad  
Sesame Seaweed Salad  
Seared Ahi Tuna Display Sliced Thin with Won Ton Crackers & Sweet Chili Sauce  
Chilled Soba Noodle Salad with Soy, Ginger, Scallion & Roasted Peanut Dressing

## **SOUTHWESTERN DISPLAY**

Baskets of Crisp Tortilla Chips with Salsa & Guacamole  
Chili Spiced Grilled Vegetable Trays  
Pepper Jack Quesadillas with Tomato Ranch Dip

### **CAVIAR DISPLAY**

*Market Price*

Domestic Sturgeon Caviar, Hand Made Buckwheat Blinis, Chopped Egg,  
Sweet Red Onion & Sour Cream.

(Add an Elegant Ice Sculpture to your Display - Additional Charge)

### **SEAFOOD RAW BAR**

A Selection of Hand Picked Oysters, Chilled Jumbo Shrimp, Clams on the Half Shell and Crab Claws  
with Traditional Cocktail & Tartar Sauces, Lemon & Mignonette.

(Add an Elegant Ice Sculpture to your Display - Additional Charge)

### **SLIDER STATION**

*Market Price*

Miniature Prime Sirloin Burgers, Crab Cakes or Ahi Tuna Burgers, Grilled & Served with Lettuce,  
Tomato, Pickle, Sweet Onion and Cheese.

### **CHILLED SOUP STATION**

(Displayed in Single Serve Cups for Sipping)

#### ***Please Choose Two***

Chilled Gazpacho with Lime

Baby Carrot with Tarragon & Curry Sour Cream

Chilled Potato & Fresh Chive

Seasonal Mellon & Fresh Berry

Cucumber, Lemon & Yogurt

### **HOT SOUP STATION**

(This Station Features your Selection of Hot Soups Served in Handled Mugs for Sipping.

A Staff Attendant will Pour and Serve the Soup to your Guests)

#### ***Please Choose Two***

Tuscany White Bean  
Cream of Wild Mushroom  
Roasted Sweet Pepper with Grilled  
Chicken  
Shrimp Bisque  
Tomato & Smoked Bacon  
Butternut Squash Bisque  
Chicken & Sweet Corn Chowder  
Sweet Potato & Roasted Jalapeño  
Chicken Noodle

Beef Barley  
Cream of Asparagus  
Cream of Broccoli  
Italian Wedding Soup  
Cream of Tomato  
Chicken Fajita  
Philly Cheesesteak  
Vegetable Beef  
Chicken & Rice



# Stations



## CARVING

### **CARVED TENDERLOIN OF BEEF**

Served with Rolls, Béarnaise Sauce & Horseradish Cream

### **CARVED TOP ROUND OF BEEF**

Served with Rolls and Horseradish Cream

### **CARVED TURKEY**

Served with Rolls and Hot Turkey Gravy

### **CARVED VIRGINIA HAM**

Served with Rolls, Mayonnaise and Mustard



## PASTA

Served With Garlic Bread

*Add Caesar Salad (Additional Charge)*

### **PASTA SELECTIONS**

Penne Pasta • Bowtie • Stuffed Shells • Vegetable Lasagna

### **SAUCE SELECTIONS**

Alfredo • Vodka Blush • Marinara

CHOICE OF

**ONE TYPE OF PASTA WITH CHOICE OF SAUCE**

**TWO TYPES OF PASTA WITH CHOICE OF SAUCE**

*Beverage & Bar  
Options*

# Open Bar



## ~ STANDARD BAR ~

Charge for the First Hour Per Guest  
Charge for Each Additional Hour Per Guest

Amaretto  
Apple Pucker Peach Schnapps  
Canadian Club  
Christian Brothers  
Cruzan  
Cruzan 9 Spiced Rum  
Dewars

Dry Vermouth  
Gordon's Gin  
Jack Daniels  
Jim Beam Black  
Malibu  
Sauza  
Seagrams 7

Sobieski  
Sobieski Karamel  
Sobieski Orange  
Sobieski Raspberry  
Southern Comfort  
Sweet Vermouth  
Triple Sec



## ~ PREMIUM BAR ~

Charge for the First Hour Per Guest  
Charge for Each Additional Hour Per Guest  
Includes Standard Selections Plus the Following Selections.

Chivas Regal  
Jameson's Irish Whiskey  
Kahlua  
Kettle One  
Maker's Mark Bourbon  
Meyer's Dark Rum  
Tanqueray

## ~ BEER, WINE & SOFT DRINK BAR ~

Imported & Domestic Draft Beer, Our House Select Wines,  
Assorted Sodas, Bottled Waters, Lemonade & Iced Tea.

Charge for the First Hour Per Guest.

Charge for Each Additional Hour

## ~ CONSUMPTION BAR ~

*(THIS BAR IS BILLED PER DRINK)*

Standard Cocktails

Premium Cocktail

Cordials & Liquors

Domestic Beer

Imported Beer

House Select Wines

Soft Drinks & Juice

### ***OUR CONSUMPTION BAR PACKAGE INCLUDES:***

YOUR CHOICE OF STANDARD OR PREMIUM BRAND SPIRITS & LIQUORS, DOMESTIC & IMPORTED DRAFT BEER,  
MANUFACTURERS' HOUSE SELECT WINES, JUICES & SOFT DRINKS.



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*Specialty Packages*

# Sparkling Bar

Charge Per Person for the first hour. Extra Charge Per Person For Each Additional Hour.



## Bubblics

A SELECTION OF CAVA, ROSÉ, PROSECCO & SPARKLING WINE IS AVAILABLE.



## Cocktails

### CLASSIC CHAMPAGNE COCKTAIL

SPARKLING WINE, BRANDY, BITTERS, SUGAR CUBE

### CHAMPAGNE ZEST

SPARKLING WINE AND TRIPPLE SEC  
A DASH OF ROSES LIME JUICE  
GARNISHED WITH AN ORANGE WEDGE

### POINSETTIA

SPARKLING WINE AND CRANBERRY JUICE  
GARNISHED WITH A STRAWBERRY

### SPARKLING BLUSH

SPARKLING WINE, PEACH SCHNAPPS AND  
GARNISHED WITH A STRAWBERRY

### KIR ROYALE

SPARKLING WINE AND A DASH OF CHAMBORD  
GARNISHED WITH A TWIST OF LEMON

### MIMOSA

SPARKLING WINE AND ORANGE JUICE  
GARNISHED WITH AN ORANGE WEDGE

### BERRY BLUE

SPARKLING WINE AND BLUEBERRY BRANDY  
GARNISHED WITH A BLUEBERRY

### BLUE SOUVENIR

SPARKLING WINE AND A DASH OF BLUE CURACAO  
GARNISHED WITH A TWIST OF LEMON



## Create Your Own Cocktail

START WITH SPARKLING WINE AND ADD FROM THIS SELECTION:

### JUICES

ORANGE • CRANBERRY • POMEGRANATE  
PEACH NECTAR • BITTERS • GRAPEFRUIT  
PINEAPPLE

### GARNISHES

STRAWBERRY • RASPBERRY  
BLUEBERRY • TWIST OF LEMON OR LIME  
ORANGE WEDGE • SUGAR CUBE

# Frozen Margarita Bar

Choose 4 Margaritas For Your Bar  
Charge Per Person for the first hour. Extra Charge Per Person For Each Additional Hour.

## MARGARITA

SAUZA TEQUILA, TRIPLE SEC,  
SOUR MIX & ROSE'S LIME JUICE  
*GARNISHED WITH A SALT RIM*

## APPLE MARGARITA

SAUZA TEQUILA, APPLE PUCKER,  
APPLE JUICE & SOUR MIX  
*GARNISHED WITH A GREEN APPLE SUGAR RIM*

## PINK MARGARITA

SAUZA TEQUILA, TRIPLE SEC, SOUR MIX,  
ROSE'S LIME JUICE & GRENADINE  
*GARNISHED WITH A SALT RIM*

## CHAMBORD MARGARITA

SAUZA TEQUILA, TRIPLE SEC, CHAMBORD  
SOUR MIX & ROSE'S LIME JUICE  
*GARNISHED WITH CRANBERRY RED SALT*

## CRANBERRY MARGARITA

SAUZA TEQUILA, TRIPLE SEC, SOUR MIX,  
ROSE'S LIME JUICE & CRANBERRY JUICE  
*GARNISHED WITH CRANBERRY SUGAR RIM*

## CREAM-SICLE MARGARITA

SAUZA TEQUILA, ORANGE JUICE, CREAM,  
SUGAR & ROSE'S LIME JUICE  
*GARNISHED WITH A SUGAR RIM*

## STRAWBERRY MARGARITA

SAUZA, TRIPLE SEC, ROSE'S LIME JUICE,  
SOUR MIX, & MANGO PUREE  
*GARNISHED WITH A STRAWBERRY*

## BLOODY MARGARITA

SAUZA TEQUILA, TRIPLE SEC, TOMATO JUICE  
PEPPER, TOBACCO & ROSE'S LIME JUICE  
*GARNISHED WITH A CELERY SALT RIM*

## ITALIAN MARGARITA

SAUZA TEQUILA, AMARETTO LIQUEUR,  
SOUR MIX, & ROSE'S LIME JUICE  
*GARNISHED WITH A VANILLA SUGAR RIM*

## MALIBU MARGARITA

MALIBU COCONUT RUM, TRIPLE SEC, SOUR MIX,  
& ROSE'S LIME JUICE  
*GARNISHED WITH A SALT RIM*

## MELON MARGARITA

SAUZA TEQUILA, MELON LIQUEUR, TRIPLE SEC,  
SOUR MIX, & ROSE'S LIME JUICE  
*GARNISHED WITH A SALT RIM*

## PASSION MARGARITA

SAUZA TEQUILA, TRIPLE SEC, SOUR MIX,  
& PASSION FRUIT PUREE  
*GARNISHED WITH A SUGAR RIM*

## BLUE MARGARITA

SAUZA, BLUE CURACAO, SOUR MIX,  
& ROSE'S LIME JUICE  
*GARNISHED WITH A SUGAR RIM*

## MANGO MARGARITA

SAUZA, TRIPLE SEC, ROSE'S LIME JUICE,  
SOUR MIX, & MANGO PUREE  
*GARNISHED WITH A SUGAR RIM*

# Mojito Bar

Charge Per Person for the first hour. Extra Charge Per Person For Each Additional Hour.

## MOJITO

LIGHT RUM, FRESH LIME, SIMPLE SYRUP,  
FRESH MINT & CLUB SODA  
*GARNISHED WITH SUGAR CANE*

## APPLE MOJITO

LIGHT RUM, FRESH LIME, APPLE JUICE,  
SIMPLE SYRUP, FRESH MINT & CLUB SODA  
*GARNISHED WITH SUGAR CANE*

## MOJITO ICE TEA

LIGHT RUM, TRIPLE SEC, FRESH LIME, SIMPLE SYRUP,  
SOUR MIX, FRESH MINT & A SPLASH OF COKE  
*GARNISHED WITH SUGAR CANE*

## SPICED MOJITO

SPICED RUM, FRESH LIME, SIMPLE SYRUP,  
FRESH MINT & CLUB SODA  
*GARNISHED WITH SUGAR CANE*

## BASIL MOJITO

LIGHT RUM, FRESH LIMES, SIMPLE SYRUP,  
FRESH BASIL & GINGER ALE  
*GARNISHED WITH A WEDGE OF LIME*

## PINEAPPLE MOJITO

LIGHT RUM, FRESH LIME, PINEAPPLE, SIMPLE SYRUP,  
FRESH MINT & CLUB SODA  
*GARNISHED WITH SUGAR CANE*

## RASPBERRY MOJITO

LIGHT RUM, FRESH LIME, FRESH RASPBERRIES,  
SIMPLE SYRUP, FRESH MINT & CLUB SODA  
*GARNISHED WITH SUGAR CANE*

## BLACKBERRY MOJITO

LIGHT RUM, FRESH LIME, FRESH BLACKBERRIES,  
SIMPLE SYRUP, FRESH MINT & CLUB SODA  
*GARNISHED WITH SUGAR CANE*

## BLOODY MOJITO

LIGHT RUM, FRESH LIMES,  
FRESH BASIL & TOMATO JUICE  
*GARNISHED WITH A CELERY STICK*

## HERBAL MOJITO

LIGHT RUM, FRESH LIMES, SIMPLE SYRUP,  
FRESH CILANTRO & CLUB SODA  
*GARNISHED WITH A WEDGE OF LIME*

## CREATE YOUR OWN MOJITO WITH THESE FLAVORED RUMS

**VANILLA**

**9 SPICE**

**BLACK CHERRY**

**ORANGE**

**COCONUT**

**PASSION FRUIT**

# *Martini Bar*

Includes Ice Luge Carving  
Charge Per Person for the first hour. Extra Charge Per Person For Each Additional Hour.

\*ASK OUR BARTENDERS FOR RECOMMENDATIONS OR  
SIMPLY CREATE YOUR OWN FROM THE SELECTION BELOW. \*

## *Spirits*

### **APPLE PUCKER PEACH SCHNAPPS**

**CANADIAN CLUB**

**DRY VERMOUTH**

**GORDON'S GIN**

**JIM BEAM BLACK**

**SOBIESKI VODKA**

**SOBIESKI CARAMEL VODKA**

### **SOBIESKI ORANGE VODKA**

**SOBIESKI RASPBERRY VODKA**

**SWEET VERMOUTH**

**TRIPLE SEC**

**KAHLUA**

**KETTLE ONE**

**MAKER'S MARK BOURBON**

**TANQUERAY GIN**



### **JUICES**

ORANGE • CRANBERRY • POMEGRANATE

PEACH NECTAR • BITTERS • GRAPEFRUIT

PINEAPPLE

### **GARNISHES**

STRAWBERRY • RASPBERRY

BLUEBERRY • TWIST OF LEMON OR LIME

ORANGE WEDGE • SUGAR CUBE

*MINIMUM OF 50 PEOPLE REQUIRED*

# *Additional Enhancements*



## *Butlered Cocktails*

### **WHITE COSMO**

Shaken & Strained Into A Martini Glass  
Served With Dry Ice Pellet For Haze  
*Charge Per Person*

## *Stationed Cocktails*

### **PUNCH BOWL**

For Any Special Occasion  
*Charge Per Person*

### **SANGRIA BOWL**

Red or White Sangria  
*Charge Per Person*

## *Wedding Dessert - Cocktail Enhancement*

Serve Your Guests A Glass Of Rosé & A Chocolate Covered Strawberry With Dessert

*Can be used in place of the grand cake presentation or combined with it for that extra touch.*

*Additional Charge Per Person*