

A
Manufacturers' Golf & Country Club

Dinner



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
Grilled Tequila Chicken Skewers with Roasted Corn & Black Bean Salad

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

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 for 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

Salads



*Please choose one salad from the selection below
and pair it with your choice of dressing.*

Mixed Greens, Tomato, Carrot, Red Onion & Black Olives

Tender Butter Lettuce, Sliced Apple, Dried Cherries, Toasted Walnuts & Goat Cheese

Caprese Salad, with Roasted Tomato, Black Olives, Mixed Greens and Aged Ricotta

Baby Arugula, Grilled Eggplant, Roasted Red Peppers, Pine Nuts & Parmesan Cheese

Baby Spinach, Crumbled Bacon, Red Onion, Mushrooms & Cherry Tomato



Classic Caesar Salad with Croutons, Garlic Dressing & Parmesan Cheese

**Add grilled chicken- ADDITIONAL CHARGE PER PERSON*

**Add grilled shrimp (3) - ADDITIONAL CHARGE PER PERSON*

Balsamic Roasted Pear, Spiced Walnuts, Mixed Greens & Crumbled Blue Cheese

ADDITIONAL CHARGE PER PERSON

Caramelized Goat Cheese & Pecan Tartlet, Baby Arugula, Sweet Red Onion & Tomato

ADDITIONAL CHARGE PER PERSON

Tomato, Sliced Fresh Mozzarella, Fresh Basil & Baby Greens

ADDITIONAL CHARGE PER PERSON

Mandarin Oranges, Strawberries, Mixed Greens, Candied Walnuts & Goat Cheese

ADDITIONAL CHARGE PER PERSON

Shrimp Cocktail with Lemon & Traditional Cocktail Sauce (5pc)

ADDITIONAL CHARGE PER PERSON



Dressing Selections

Balsamic Vinaigrette

Italian Vinaigrette

Raspberry Vinaigrette

Cranberry Honey

Honey Mustard

Roasted Onion, Dill & Dijon Vinaigrette

Olive Oil & Red Wine Vinegar

Russian

Creamy Italian

Creamy Ranch

Sesame Citrus Vinaigrette

Blue Cheese

French

Lemon & Roasted Garlic

Entrées



OUR ENTRÉES FEATURE OUR SIGNATURE ROASTED RED POTATOES & CHEF'S SELECTION OF VEGETABLES



POULTRY SELECTIONS

A La Carte

Roasted Breast of Chicken, Stuffed with Spinach, Roasted Peppers & Feta Cheese

In A Tomato Dill Supreme Sauce

Sautéed Chicken Picatta, with Lemon, Caper & Garlic Sauce

Classic Chicken Marsala with Domestic Mushrooms & Marsala Wine Jus

Horseradish & Scallion Crusted Breast of Chicken with White Wine Mustard Sauce

Seared Chicken Saltimbocca topped with Prosciutto, Spinach, Provolone & Roasted Garlic Jus

Pecan Breaded Chicken Breast with Dijon Dill Cream

Seared & Blackened Breast of Chicken finished with a Creamy Gorgonzola Cream

Breaded Chicken Parmigiana topped with Fresh Mozzarella, Marinara & Provolone

Grilled Chicken Topped with Spinach & Provolone with Dijon Brandy Sauce

Grilled Turkey Mignon Wrapped in Apple Wood Smoked Bacon
with A Cranberry Shallot Jus



Baked Chicken Portobello

Stuffed with Spinach, Boursin & Portobello Mushroom with Sun Dried Tomato Demi Glace

ADDITIONAL CHARGE PER PERSON

Baked Chicken Wellington

Puff Pastry Wrapped Chicken Breast with Mushroom Duxelles & Red Wine Jus

ADDITIONAL CHARGE PER PERSON

Stuffed Chicken Chesapeake

filled with Lump Crab Imperial finished with a Lemon Dill Sauce

ADDITIONAL CHARGE PER PERSON

Chicken Oscar

with Lump Crab, Asparagus & Hollandaise Sauce

ADDITIONAL CHARGE PER PERSON



BEEF

Grilled 8 ounce Filet of Beef with Crisp Onion Ribbons & Béarnaise

Pan Roasted 10 ounce New York Strip Steak Served with Garlic & Herb Butter,
& A Batter Dipped Onion Ring Garnish

Herb Roasted Carved Prime Rib of Beef Au Jus

Blackened 10 ounce Flat Iron Steak Topped with Blue Cheese & Roasted Garlic Sauce

Grilled 10 ounce Flat Iron Steak with Caramelized Sweet Onions & Portobello Jus

Charcoal Grilled 12 ounce Delmonico Steak with a Shiitake Mushroom Ginger Jus

Braised Filet Tips in Red Wine & Veal Jus with Domestic Mushrooms & Onion
Presented in a Crisp Filo Flower



Pan Roasted 10 ounce New York Strip Steak

Garlic & herb Butter & Sautéed Lump Crab

ADDITIONAL CHARGE PER PERSON

Seared 8 ounce Filet of Beef Oscar Style

with Lump Crab, Asparagus & Béarnaise Sauce

ADDITIONAL CHARGE PER PERSON

Twin 4 ounce Filet of Beef

Topped with Four Grilled Shrimp & Sundried Tomato Cream

ADDITIONAL CHARGE PER PERSON

Sliced Peppercorn Crusted Tenderloin of Beef

with Brandy Dijon Demi Glace

ADDITIONAL CHARGE PER PERSON

Grilled 18 ounce T-Bone Steak

with Red Wine Peppercorn Jus

ADDITIONAL CHARGE PER PERSON





SEAFOOD

Grilled Salmon Filet with Lemon Dill Buerre Blanc

Baked "Old Bay" Spiced Tilapia Finished with A Fresh Tomato Salsa

Grilled Tequila Lime Marinated Swordfish with Fresh Mango Salsa

Tilapia Francaise with Lemon Caper Sauce

Sesame Spiced Seared Salmon with Thai Red Curry Cream

Baked Herb Spiced Salmon with A Roasted Garlic & Tomato Cream



Flounder Provencal

with Tomato, Olives & Capers

ADDITIONAL CHARGE PER PERSON

Sautéed Lump Crab Cakes

Roasted Tomato & Pommery Mustard Sauce

ADDITIONAL CHARGE PER PERSON

Crab Imperial

Stuffed Atlantic Flounder Filet with Hollandaise

ADDITIONAL CHARGE PER PERSON

Seafood Newberg

with Shrimp, Scallops & Salmon In A Crisp Filo Cup

ADDITIONAL CHARGE PER PERSON

Baked Jumbo Shrimp Stuffed (5)

with Lump Crab Imperial with Fresh Basil Buerre Blanc

ADDITIONAL CHARGE PER PERSON

Broiled 6 ounce Cold Water Lobster Tail

with Drawn Butter & Lemon

ADDITIONAL CHARGE PER PERSON





VEAL

Sautéed Veal Picante

with Lemon Caper Sauce

Veal Marsala

Finished with a Mushroom Shallot & Marsala Wine Sauce



Veal Osso Bucco

Slow Braised Veal Shank with Chianti – Roasted Garlic Sauce

ADDITIONAL CHARGE PER PERSON

Sautéed Medallions of Veal Oscar Style with Lump Crab

Asparagus & Béarnaise

ADDITIONAL CHARGE PER PERSON

Roasted 10 ounce Veal Loin Chop

with Wild Mushroom Brandy Cream

ADDITIONAL CHARGE PER PERSON



PORK & LAMB

Pan Roasted 10 ounce Center Cut Pork Loin Chop with Whole Grain Mustard Demi Glace

Caribbean Jerk Spiced Grilled Pork Tenderloin with A Curry Mango Sauce

Twin Smoked Pork Loin Chops with Green Apple Compote & Dried Cherry Jus

Roasted Prosciutto Wrapped Pork Tenderloin with Sweet Basil Pesto Sauce



Pepper Spiked New Zealand Lamb Rack

with Red Wine –Roasted Garlic Sauce

ADDITIONAL CHARGE PER PERSON

Soy & Sesame Marinated Lamb Loin

Shiitake Mushrooms & Ginger Garlic Sauce

ADDITIONAL CHARGE PER PERSON





COMBINATION ENTRÉES

Seared Chicken Marsala & Grilled Salmon
with Lemon Buerre Blanc

Grilled Chicken Breast Oscar Style & 4 ounce Filet of Beef
with Crab, Asparagus & Hollandaise

Seared Chicken Breast & Sautéed Lump Crab Cake
with Pommery Mustard Sauce

Grilled 4 ounce Filet of Beef & 4 ounce Grilled Salmon
with Béarnaise

Grilled 6 ounce Filet of Beef with Mushroom Demi Glace Paired with A Seared Lump Crab Cake
with Lemon Dill Butter Sauce

Pan Seared 6 Ounce Filet of Beef & 6 Grilled Shrimp
with Béarnaise & Garlic Herb Butter

Pan Roasted 6 ounce Filet with 3 Crab Imperial Stuffed Shrimp
with Roasted Garlic & Tomato Buerre Blanc

Broiled 6 ounce Cold Water Lobster Tail Paired with A Center Cut 6 ounce Filet Of Beef
Served with Drawn Butter & Red Wine Peppercorn Jus





VEGETARIAN

Roasted Vegetable & Brown Rice Stuffed Portobello Mushroom
with Basil Pesto

Penne Pasta Primavera
with Julienne Vegetables & Creamy Alfredo

Vegetable Lasagna
with Tomato Rosa Sauce

Sautéed Wild Mushroom Risotto Cakes
with Roasted Tomato & Fresh Tomato Basil Sauce

Breaded Eggplant Parmigiana
with Basil Marinara, Ricotta & Fresh Mozzarella



Desserts



Add a very special ending to your event with our delicious individual desserts, exquisite displays & unique stations.



INDIVIDUAL DESSERTS & VIENNESE DISPLAY

Chocolate or White Chocolate Mousse in a Chocolate Tulip Cup

Fresh Raspberry & White Chocolate Tartlet

Chocolate Dipped Jumbo Strawberries

Chocolate, Mango or Vanilla Cream Bruleé

Tiramisu

Mocha Almond Opera Torte

Caramel & Chocolate Dipped Apples

Traditional Rice Pudding with Raisins

Warm Apple or Peach Cobbler A la Mode

Jumbo Strawberries Dipped In Chocolate And Served With A Glass of Sparkling Rosé



ENHANCED VIENNESE TABLE

A Selection of Miniature Pastries, Cakes, Cookies, Chocolate Strawberries, Chocolate Dipped Pretzels & Fruit Tarts

Action Stations



THESE STATIONS REQUIRE AN ATTENDANT.
A FEE PER STAFF MEMBER IS REQUIRED FOR THESE STATIONS.
WE REQUIRE ONE ATTENDANT PER 120 GUESTS.



BANANA FOSTER STATION

Warm Caramel Brandy Sauce with Bananas & Vanilla Bean Ice Cream

APPLE OR PEACH CRUMBLE STATION

Sautéed Apples or Fresh Peaches with Cinnamon, Vanilla & Brown Sugar
Topped Off with Sweet Crumb Topping & Vanilla Bean Ice Cream

ICE CREAM SUNDAE BAR

**Choose Three Flavors*

Vanilla, Chocolate, Mint Chocolate Chip, Butter Almond, Coffee, Strawberry

TOPPINGS:

Chocolate Sauce, Strawberry Compote, Hot Fudge, Butterscotch, Walnuts, Bananas,
Chocolate & Rainbow Sprinkles, Crushed Oreos, Peanuts & Cherries

Attendant Not Required



Additional Enhancements



WINE WITH DINNER- TABLE SERVICE

Chardonnay • Pinot Grigio • Cabernet • Merlot
(Offered Twice with Dinner)

CORDIAL DISPLAY

A Display of Cordials and Liquors presented to your guests
After Dinner Only





Buffet Options



Buffet Menu #1



MGCC SALAD BAR



ENTRÉES

GRILLED CHICKEN

With Mustard & Herb Sauce

BAKED SALMON FILLET

With Dill Sauce

PENNE PASTA

(With your choice of)

Alfredo Sauce, Ala Vodka or Marinara Sauce

OVEN BAKED POTATOES

With Herb & Garlic

 FRESH SEASONAL VEGETABLES

 ASSORTED ROLLS & BUTTER

 ICED TEA, COFFEE & HOT TEA



DESSERT

ICE CREAM

With Chocolate Sauce

COOKIES

For Each Table



~ Minimum of 30 People ~

Please note that there is a charge for the Carver, and
All prices are subject to a 20% Service Charge and 6% Sales Tax.

Buffet Menu #2



MGCC SALAD BAR



ENTRÉES

CARVED TOP ROUND OF BEEF
With Béarnaise & Horseradish Sauces

GRILLED CHICKEN
With Herb Butter

SLICED HONEY BAKED HAM

-  **FRESH SEASONAL VEGETABLES**
-  **OVEN BAKED RED SKIN POTATOES WITH HERBS**
-  **FRESH ASSORTED ROLLS & BUTTER**
-  **ICED TEA, COFFEE & HOT TEA**



DESSERT

ICE CREAM
With Chocolate Sauce

COOKIES
For Each Table



~ Minimum of 30 People ~

Please note that there is a charge for the Carver, and
All prices are subject to a 20% Service Charge and 6% Sales Tax.