

A
Manufacturers' Golf & Country Club
Wedding



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.



*We offer a Five Hour Reception
Which includes:*

- ∞ FOUR AND A HALF HOUR OPEN BAR (WITH STANDARD BRANDS)
- ∞ STATIONARY HORS D'OEUVRES
- ∞ BUTLERED HORS D'OEUVRES
- ∞ A FULL SIT DOWN DINNER
- ∞ CHAMPAGNE TOAST
- ∞ LINENS
- ∞ A WEDDING COORDINATOR



THE PRICE OF THE ENTIRE PACKAGE IS DETERMINED
BY THE ENTRÉE SELECTION LISTED ON THE FOLLOWING PAGES.
THESE PRICES DO NOT INCLUDE THE 20% SERVICE CHARGE
AND THE 6% SALES TAX.



Cocktail Hour



Butlered Hors d'oeuvres

PLEASE SELECT FIVE OF THE FOLLOWING

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 WITH BRUSCHETTA
CHERRY TOMATO WITH BOURSIN CHEESE
CALIFORNIA ROLL
GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO
CURRY SPICED VEGETABLE KABOBS
SMOKED SALMON MOUSSE IN CUCUMBER CUP
CHERRY TOMATO WITH GARLIC HERB CREAM CHEESE
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

(Included with Package)

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 Chickpea 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 and Sour Cream
(Add an Elegant Ice Sculpture to your Display - *Additional Fee*)

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 Fee*)

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
Philadelphia Snapper Soup

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

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 6 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



Children's Selections



PRICED PER CHILD



Crispy Chicken Strips

Pasta with Meatballs, Basil Marinara or Butter

All Beef Hot Dog

Grilled Angus Cheeseburger or Hamburger

Peanut Butter & Jelly

Grilled Cheese or Grilled Ham & Cheese



Sides



PLEASE CHOOSE ONE SIDE FOR THE CHILDREN'S ENTREES

French Fries
Fresh Fruit
Potato Chips
Roasted Potatoes
Sautéed Vegetables



**At your request the children's meals can be served
Prior to the dinner service.**



Menu Enhancements



PASTA COURSE

- Penne Pasta** Tossed with Fresh Basil-Tomato Sauce
- Wild Mushroom or Three Cheese Ravioli** with Light Lemon Cream
- Tri Color Cheese Tortellini** with Vodka Rosa
- Smoked Salmon & Chive Ravioli** with Fresh Dill Cream
- Bowtie Pasta, Roasted Tomato & Pesto Sauce**
- Shrimp Scampi** with Fresh Basil, Tomato & Angel Hair
(Two Jumbo Shrimp ADDITIONAL CHARGE PER PERSON)
- Maryland Crab Ravioli** with Lobster Sherry Cream
ADDITIONAL CHARGE PER PERSON

HOT SOUPS

- Italian Wedding Soup
- Wild Mushroom & Barley
- Tuscany White Bean
- Cream of Wild Mushroom
- Roasted Sweet Pepper with Grilled Chicken
- Minestrone
- Clam Chowder – New England or Manhattan
- Tomato & Smoked Bacon
- Butternut Squash Bisque
- Chicken & Sweet Corn Chowder
- Sweet Potato & Roasted Jalapeno
- Philadelphia Snapper Soup
(Add \$3.00 per person)
- Shrimp Bisque
(Add \$3.00 per person)

CHILLED SOUPS

- Chilled Gazpacho with Lime
- Baby Carrot with Tarragon & Curry Sour Cream
- Potato & Fresh Chive
- Seasonal Mellon & Fresh Berry
- Cucumber, Lemon & Yogurt
- Watermelon Gazpacho with Mint



Dessert



WEDDING CAKE
(Provided by Client)



Dessert Enhancements

ADD A VERY SPECIAL ENDING TO YOUR EVENT WITH OUR DELICIOUS
INDIVIDUAL DESSERTS, EXQUISITE DISPLAYS AND 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 À La Mode



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



Dessert Cocktail Enhancement

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

Combine with the grand cake presentation for that extra touch.

Additional Charge Per Person

Bar Packages



ALL PRICING BASED ON A 5 HOUR EVENT.

~ STANDARD BAR ~

Fee Per Guest. Fee Per Guest Each Additional Hour.

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 ~

Fee Per Guest. Fee Per Guest Each Additional Hour.
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

We can customize bar selections to your liking.

~ DRAFT BEER SELECTIONS ~

DOMESTIC

Coors Light
Yuengling Lager

IMPORTED

Heineken
Clausthaler N.A. (*bottled*)

~ HOUSE WINES ~

Our Selection Of House Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet, and Sparkling Wine.

Wedding Cocktail Menu



CHOOSE ONE COCKTAIL FOR EACH CATEGORY
AND ADDITIONAL FEE PER PERSON WILL BE ADDED TO YOUR BEVERAGE PACKAGE

Something Old

CLASSIC CHAMPAGNE COCKTAIL

Sparkling Wine, Brandy, Bitters & Sugar Cube
Served In A Champagne Flute

MANHATTAN

Whiskey, Sweet Vermouth, & Bitters
Served On The Rocks or Martini Glass

OLD FASHION

Whiskey, Sweet Vermouth, & Sugar
Over Mulled Oranges & Cherries
Served On The Rocks





Something New

REFRESHER

Campari, Orange Juice, & Grapefruit Juice
Garnished with A Wedge of Blood Orange (*Seasonal*)
Served On The Rocks

PARISIAN COSMO

Raspberry Vodka, Triple Sec,
Cranberry Juice & Lime Juice
Served In A Martini Glass

CARAMEL APPLE

Caramel Vodka, Apple Pucker,
Lime Juice & A Splash of Sour Mix
Served In A Martini Glass

MUDSLIDE

Kahlua, Cream Liqueur, & Vodka
Served In A Martini Glass

WHITE COSMO

Vodka, White Cranberry, Lime Juice & Triple Sec
Garnished with Edible Orchid & Served In A Martini Glass

HONEY I DEW

Light Rum, Melon Liqueur & Liquid Honey
Garnished with A Honey Dew Ball
Served In A Martini Glass





Something Borrowed

SEALED WITH A KISS

Cream Liqueur, Cacao Liqueur & Vodka
Garnished with A Hershey's Kiss
Served In A Martini Glass

BLUSHING BRIDE

Sparkling Wine, Peach Schnapps, & Grenadine
Served In A Champagne Flute

CHAMPAGNE ZEST

Sparkling Wine & Cointreau
Garnished with An Orange Wedge
Served In A Champagne Flute

TEQUILA SUNRISE

Tequila, Orange Juice & Grenadine
Garnished with A Wedge Of Blood Orange (*Seasonal*)
Served In A Martini Glass





Something Blue

BERRY BLUE

Sparkling Wine & Blue Curacao
Garnished with A Blueberry
Served In A Champagne Flute

BLUE COSMO

Vodka, Blue Curacao, White Cranberry Juice & Lime Juice
Garnished with A Lemon Twist
Served In A Martini Glass

BLUE SOUVENIR

Sparkling Wine With A Dash Of Blue Curacao
Served In A Champagne Flute

BLUE MOON MARTINI

Gin, Vodka & Blue Curacao
Garnished With A Twist Of Lemon
Served On The Rocks

ELECTRIC ICED TEA

Vodka, Rum, Gin, Tequila, Blue Curacao, Club Soda, & Sour Mix
Garnished With An Orange Wedge And A Cherry
Served In A High Ball Glass

