

VANDERBILT COUNTRY CLUB



~ *Silver* ~

Arrival Reception Hors d'Oeuvres

Choose Three

*A Display of Selected Cheeses with Fruit Garnish
Smoked Salmon and Cucumber on Brioche Toast Points
Bruschetta with Fresh Tomato, Basil, and Parmesan Cheese
Vegetable Spring Rolls with Thai Sweet Chili Dipping Sauce
Seared Ahi Tuna Crostini with Olive Tapenade
Puff Pastry stuffed with Italian Sausage and Roasted Red Peppers
Chicken or Beef Satay with Chili Peanut Sauce*



Champagne Toast

Sparkling Brut or Non-Alcoholic Sparkling Cider

Buffet Dinner

(A minimum of 75 persons is required for Buffet Presentation)

*Deluxe Club Salad Bar with Selected Condiments and Dressings
Antipasto Tray featuring Cured Meats, Cheese, and Marinated Vegetables
Fresh Sliced Seasonal Fruit Platter*

Carving Station (choose one meat):

*Marinated Pork Tenderloin, Brandy Cream Sauce
Slow-Roasted Encrusted Strip Loin of Beef, Red Wine Sauce
Roasted Breast of Turkey, Cranberry Relish
Smoked Virginia Ham, Pineapple Chutney*

Entrée Selections (choose two):

*Chicken Medallions layered with Ham, Boursin, Roasted Red Pepper, and Fresh Basil
Roasted Rack of Pork with Sauerkraut, Baked Apple, and Country Mustard Sauce
Beef Bourguignon Braised with Red Wine, Mushrooms, and Onions
Hickory-Smoked Fresh Salmon with a Honey-Mustard Dill Glaze
Herb-Crusted Flounder topped with Baked Almonds and Lemon-Caper Sauce
(Buffet includes Chef's Choice of Starch and Vegetable, and Rolls & Butter)*

Silver Package also includes the following amenities:

*Complete Room Set-Up
Standard Linens with White or Ivory Tablecloth and a Selection of Napkin Colors
Votive Candles and/or Table lamps
Assistance with Placement of Guest Favors, Pictures and Floral Arrangements
Wedding Cake Cutting Service (plated with Berries and Whipped Cream)
Coffee, Tea, Soft Drinks*

\$70.

+ 7% Sales Tax and 22% Gratuity