

wedding menus

BALLYOWEN GOLF CLUB

AT CRYSTAL SPRINGS RESORT



plated dinner reception

GOLD PACKAGE

Colored Cotton Tablecloth, Napkins & Table Numbers

Welcome Champagne, Lemonade **OR** Apple Cider & Iced Tea Station

5-Hour Open Bar {Full Selection of Luxury Brand Liquors & Mixers} & Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Appetizer, Salad, Warm Baked Breads & Rolls

2 Table-Side Entrées **OR** Combination Plate, plus 1 Vegetarian Choice

Chef's Choice Vegetable & Starch

Wedding Cake & Petit Fours {on each table}

Fresh Brewed Coffee & Tea Service

PLATINUM PACKAGE

Valet Parking

Colored Cotton Tablecloth, Napkins, Table Numbers, Gold **OR** Silver Chargers

Welcome Champagne, Lemonade **OR** Apple Cider & Iced Tea Station

5-Hour Open Bar with Cocktail Table Service {Full Selection of Luxury Brand Liquors & Mixers}

Wine Service with Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

Appetizer, Salad, Warm Baked Breads & Rolls

3 Entrées, plus Vegetarian Choice **OR** Combination Plate, plus 1 Vegetarian Choice

Chef's Choice Vegetable & Starch

Wedding Cake, Viennese Table & S'mores Bar

Fresh Brewed Coffee & Tea Service

buffet dinner reception

GOLD PACKAGE

Cotton Colored Tablecloth, Napkins & Table Numbers

Welcome Champagne, Lemonade **OR** Apple Cider & Iced Tea Station

5-Hour Open Bar {Full Selection of Luxury Brand Liquors & Mixers} & Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

2 Salad Selections, 4 Dinner Selections & 1 Carving Station

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake & Petit Fours {on each table}

Fresh Brewed Coffee & Tea Service

PLATINUM PACKAGE

Valet Parking

Colored Cotton Tablecloth, Napkins, Table Numbers, Gold **OR** Silver Chargers

Welcome Champagne, Lemonade **OR** Apple Cider & Iced Tea Station

5-Hour Open Bar with Cocktail Table Service {Full Selection of Luxury Brand Liquors & Mixers}

Wine Service with Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres, 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

3 Salad Selections, 5 Dinner Selections & 1 Carving Station

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake, Viennese Table & S'mores Bar

Fresh Brewed Coffee & Tea Service

hors d'oeuvres displays

SEASONAL RAW VEGETABLE CRUDITÉ

Served with Assorted Housemade Dips

Tricolor Peppers · Cauliflower · Broccoli · Squash · Zucchini · Tomatoes · Other Seasonal Favorites

GARDEN FRESH GRILL

Served with Assorted Housemade Dips

Grilled & Marinated: Zucchini · Eggplant · Peppers · Other Seasonal Vegetables

ANTIPASTO ITALIANO*

Roasted Peppers · Fresh Mozzarella · Mediterranean Olives · Marinated Mushrooms · Artichoke Hearts
Assortment of Smoked & Cured Meats · Garlic Toasted Baguette Rounds

INTERNATIONAL CHEESES

Imported & Domestic Cheese · Crackers · Breads · Flatbreads

FRESH MOZZARELLA DI REGGIO

Fresh Smoked & Stuffed Mozzarella · Scamorza · Beef Steak, Yellow, Orange & Plum Tomatoes
Fresh Basil, Oregano & Extra Virgin Olive Oil

FRESH SEASONAL FRUIT

Assorted Sliced & Skewered Fruit — Mint Yogurt Dipping Sauce

HOUSEMADE FLATBREAD PIZZAS

Served on Heated Italian Tiles with Assorted Toppings

ENGLISH TEA SANDWICHES

{SAMPLE SELECTION}

Egg Salad & Watercress · Fresh Mozzarella & Tomato · Honey Baked Ham & Brie

ITALIAN SEAFOOD SALAD

Shrimp · Calamari · Scungilli · Octopus

butlered hors d'oeuvres

elegantly displayed and butlered to your guests

COLD SELECTIONS

CRYSTAL TOMATO & BASIL BRUSCHETTA

HUMMUS ON PITA CHIPS

PORTOBELLO & BRIE CROSTINI

HERBED GOAT CHEESE CROSTINI

PROSCIUTTO WRAPPED ASPARAGUS

Balsamic Glaze

ASSORTED SUSHI**

Wasabi & Soy

CRAB SALAD ON CUCUMBER ROUNDS

SMOKED SALMON ON BLACK BREAD

SEARED TUNA ON TOAST POINTS

Guacamole

LOBSTER SALAD*

Garlic Crostini & Lemon

WALDORF CHICKEN SALAD ON CELERY

BEEF CARPACCIO ON TOAST POINTS

** Additional cost

* Counts as two selections

All menus are subject to change.

butlered hors d'oeuvres
elegantly displayed and butlered to your guests

HOT SELECTIONS

ARTICHOKE HEARTS
Boursin Cheese

MOZZARELLA IN CARROZA

POTATO GALETTES
Applesauce

SPANAKOPITA

BRIE & HONEY MUSTARD IN PHYLLO

SPINACH & CHEESE STUFFED MUSHROOM CAP

STROMBOLI

MINI DEEP DISH PIZZA

VEGETABLE DUMPLINGS

ASIAN VEGETABLE TEMPURA

BEEF & MUSHROOM VOL AU VENT

ARTICHOKE & SPINACH TARTLET

CHORIZO & CHEESE EMPANADA

SHRIMP COCKTAIL

COCONUT SHRIMP
Sweet & Sour Sauce

SHRIMP TEMPURA
Ponzu Sauce

PANKO BREADED SHRIMP

SPICY SHRIMP SPRING ROLL

BACON WRAPPED SCALLOPS
Maple Sauce

MARYLAND CRAB CAKE
Remoulade Sauce

CLAMS CASINO

DEVEILED EGGS WITH CAVIAR

CHICKEN SATE
Peanut Sauce

MINI CHICKEN CORDON BLEU

SESAME CHICKEN

ANDOUILLE SAUSAGE EN CROUTE

SAUSAGE STUFFED MUSHROOM CAP

MINI REUBENS

FRIED PORK POT STICKERS

SPIEDINI
Aged Sirloin, Prosciutto, Mozzarella, Mushrooms & Onions

COCKTAIL FRANKS WRAPPED IN PUFF PASTRY
Dijon Mustard

BABY LAMB CHOPS**
Mint Jelly

BEEF SATAY

KOBE BEEF SLIDERS

FILET TIPS ON FRENCH BAGUETTE
Creamy Horseradish

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stations

WHIPPED MASHED POTATO BAR

{SELECTION OF FIVE} Yukon Gold Mashed Potatoes OR Sweet Potatoes

Ratatouille · Wild Mushrooms & White Truffle Oil · Sautéed Shallots & Garlic · Scallions · Frizzled or Caramelized Onions
Cheddar Cheese · Sour Cream · Crumbled Bacon · Horseradish Cream · Mini Marshmallows with Brown Sugar & Butter

SAVORY CREPE STATION

{SELECTION OF THREE}

Ham & Gruyere Cheese · Ratatouille · Smoked Salmon** · Brie & Apples · Wild Mushrooms · Tomato & Goat Cheese · Spinach & Feta

HOMEMADE MAC & CHEESE

{SELECTION OF FIVE & MIXED TO ORDER} Mini Pasta Shells — Cheddar & White Cheddar Sauce

TOPPINGS — Buffalo Sauce · Broccoli · Tomatoes · Mushrooms · Bacon Bits · Parmesan Breading · Frizzled Onions

PASTA STATION

{SELECTION OF THREE} Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Breads

Penne à la Vodka · Tricolor Cheese Tortellini with Plum Tomato & Basil Sauce · Orecchiette with Broccoli di Rabi & Sausage
Rigatoni Bolognese · Gemelli with Cherry Tomatoes, Arugula & Shrimp · Fusilli Filetto di Pomodoro · Perciatelli Carbonara
Cavatelli & Florets of Broccoli with Garlic & Oil · Farfalle with Creamy Pesto Sauce · Lobster Ravioli with White Wine & Garlic Sauce**

SEAFOOD & RAW BAR*

{SELECTION OF THREE} Served with Lemon Wedges, Housemade Cocktail, Mignonette Sauce & Garnishes

East & West Coast Oysters · Jumbo Shrimp Cocktail · Little Neck Clams on the Half Shell · Whole Poached Salmon
Scottish Smoked Salmon · Smoked Trout & Bluefish · Scungilli Salad · Caviar Displays**

SUSHI BAR**

Our Master Sushi Chef will Hand Roll a Variety of Sushi

Tuna · Salmon · Spicy Tuna & Salmon · Tuna & Mango · California · Vegetable Rolls

WOK STATION

{SELECTION OF THREE} Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks

Chicken & Cashews · Beef & Broccoli · Stir-Fry Vegetables · Chicken & String Beans · Szechuan Pepper Steak
Beef, Chicken, Pork or Vegetable Fried Rice · General Taos Chicken · Beef, Chicken, Pork or Vegetable Lo Mein
Shrimp & Lobster Sauce* · Sesame Tuna Stir-Fry* · Sweet & Sour Shrimp*
Steamed Pork Dumplings with Zesty Orange Ginger Sauce

ASSORTED SLIDER STATION

{SELECT THREE — SAMPLE SELECTION}

Kobe Beef Sliders with Cheese & Pickles · Pulled Pork Sliders · Buffalo Chicken Sliders · Sliced Sirloin Sliders

SAUTÉ STATION

{SELECTION OF THREE}

Chicken Breast with Sherry Cream Sauce & Wild Mushrooms · Sautéed Filet Mignon Tips with Brandy Demi-Glace, Basil & Parmesan
Sausage, Garlic & Oil with Fried Red Peppers & Homemade Polenta · Veal Française*
Veal Marsala* · Chicken Française · Chicken Marsala

CARVING STATION

{SELECTION OF TWO} Served with Appropriate Garnishes

Roast Prime Rib of Beef au Jus · Honey Glazed Smoke House Ham · Rosemary Roasted Boneless Pork Loin
Herb Roasted Turkey Breast · Colorado High Country Leg of Lamb · Grilled Beef Tenderloin
Carved Duck Breast* · Roast Suckling Pig** · Teriyaki Glazed Flank Steak · Corned Beef · Pastrami

A TASTE OF ITALY

{SELECTION OF THREE}

Crispy Calamari with Crystal Tomato Marinara · Eggplant Rollatini · Sausage & Peppers
Chicken Saltimbocca · Prosciutto & Mozzarella Spiedini · Veal Piccata* · Tripe Arrabbiato
Mussels Fra Diavolo · Housemade Manicotti · Housemade Stuffed Shells

TEX-MEX BAR

{SELECTION OF THREE}

Housemade Guacamole · Fresh Tortilla Chips · Chicken Taquitos · Spicy Beef Quesadillas
Grilled Fish Tacos · Cheese Enchiladas · Chili Rellenos

A TASTE OF POLAND

{SELECTION OF THREE}

Pierogis · Potato & Chicken Pancakes with Applesauce · Kielbasa & Kraut · Bigos {Hunters} Beef Stew

LATINO STATION

{SELECTION OF THREE} Served with Yucca Root Fries & Tostones {Fried Platano}

Bacon & Sweet Plantain Stuffed Chicken · Shrimp in Garlic Sauce · Ropa {Shredded Beef with Sautéed Onions & Adobo}
Fried Pork Riblets with Sweet Chili Sauce · Picadillo {Seasoned Ground Beef with White Rice}
Grilled Mahi Mahi with Mojo Sauce · Churrasco Steak {Flank Steak, Black Beans, Garlic, Red Pepper & Chimichurri}

A BIT OF GERMANY

{SELECTION OF THREE} Served with Grain Mustard, Red Cabbage, Sauerkraut & German Potato Salad

Weisswurst · Bratwurst · Knockwurst · Pork Wiener Schnitzel · Sauerbraten · Beef Roulade
Bavarian Pork Roast · Old Fashion Goulash · Potato Pancakes

** Additional cost

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appetizers

{Appetizer & salad combinations available}

SPINACH RISOTTO

Parmesan Crisp

TOMATO & FRESH MOZZARELLA SALAD

TRUFFLED POTATO & LEEK SOUP

ROASTED BUTTERNUT SQUASH BISQUE

GRILLED PORTOBELLO MUSHROOM

Warm Bruschetta, Spinach & Fontina Cheese

CAVATELLI & BROCCOLI

Garlic & Oil

PENNE PASTA PRIMAVERA

PORCINI MUSHROOM AGNOLOTTI

Roasted Garlic & Tomato Sauce

FONTINA & PROSCIUTTO PASTA BUNDLES

Sage Brown Butter Sauce

JUMBO SHRIMP COCKTAIL**

Fresh Horseradish

JUMBO SHRIMP SCAMPI BRUSCHETTA**

Toasted Semolina

SEARED AHI TUNA**

Avocado, Red Onion & Heirloom Tomatoes

MARYLAND CRAB CAKES

Fennel & Apple Slaw

NORWEGIAN SMOKED SALMON**

Traditional Garnish

SEARED DUCK

Raspberry Compote

salads

MESCLUN GREENS

Vinaigrettes

BABY ARUGULA

Lemon Herb Vinaigrette

TRADITIONAL CAESAR SALAD

CHOPPED SALAD

Creamy Garlic & Herb Dressing

HEART OF ICEBERG

Crumbled Bleu Cheese Dressing

BABY SPINACH

Warm Bacon Vinaigrette

KALE SALAD

Sun-Dried Tomatoes, Goat Cheese & Citrus Vinaigrette

ENDIVE, RADICCHIO & ARUGULA

Red Wine Vinaigrette

MIXED BABY GREENS

Candied Walnuts, Bosc Pears & Gorgonzola

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entrees

{Certain items can be prepared gluten free upon request}

FRESH HERB & MUSTARD ENCRUSTED SALMON

HERB CRUSTED ATLANTIC SALMON

Sun-Dried Pesto Cream Sauce

OVEN ROASTED FLOUNDER

Pineapple & Mango Salsa

FARFALLE & SMOKED SALMON

English Peas & Lemon Zest

SEARED TUNA STEAK AU POIVRE**

ROULADE OF SOLE

Baby Spinach

ROULADE OF SOLE**

Crabmeat

GARLIC MARINATED SHRIMP SCAMPI

Linguine

PENNE RIGATE & LEMON PEPPER GRILLED CHICKEN

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

CHICKEN MARSALA

SPINACH & RICOTTA STUFFED CHICKEN BREAST

Red Pepper Coulis

HERB CRUSTED CHICKEN BREAST

Lemon & Roasted Garlic Beurre Blanc

CHICKEN ROULADE

Prosciutto, Fresh Mozzarella & Sage Hollandaise

HERBES DE PROVENCE ROASTED CHICKEN

Natural Jus

GRILLED CHICKEN PAILLARD

Lemon Caper Sauce

STUFFED CORNISH GAME HEN

Wild Rice & Cranberries

SLICED DUCK BREAST

Grand Marnier & Cranberry Glaze

DUCK BREAST ROULADE

Foie Gras & Chard

ROAST PORK TENDERLOIN

Coarse Mustard Cream Sauce

GRILLED PORK CHOPS

Apple Sherry Glaze

ROAST LOIN OF PORK

Apple Cider Reduction

ROASTED NEW YORK STRIP STEAK AU POIVRE

Wild Mushroom Ragout

HERB CRUSTED PRIME RIB OF BEEF

Horseradish Sauce

GRILLED FILET MIGNON

Zinfandel Reduction

ROSEMARY CRUSTED RACK OF LAMB**

Roasted Garlic Demi Glace

GRILLED LAMB LOIN

Juniper Berry Sauce

vegetarian entrees

WILD MUSHROOM RAVIOLI

Truffled Cream Sauce

PENNE RIGATE

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

FARFALLE PRIMAVERA VELOUTÉ

THREE CHEESE TORTELLINI

Roasted Plum Tomato Sauce

VEGETABLE CREPE

STUFFED PORTOBELLO MUSHROOM

Grilled Summer Vegetables & Melted Fontina

NAPOLEON OF GRILLED VEGETABLES

** Additional cost

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combination entree plates

CHOOSE ANY COMBINATION OF TWO ENTRÉES

{SPECIFICS UPON REQUEST}

All entrées are accompanied by the chef's vegetable & starch.

Additional entrées are available upon request, including vegetarian or special dietary meals.

For combination plates, there will be an additional charge to combine entrées marked with one or two asterisks.

new jersey boardwalk

Served for the last 30 minutes of the evening. **

Mini Pizza · Mini Cheese Steaks · Mini Sausage & Peppers · Mini Warm Pretzels

wedding cake & desserts

An Incredible Display with Your Custom Cake from Our Cake Menu.**

{Cupcakes also available in various flavors}

CAKE CHOICES

White · Chocolate

FILLING CHOICES

Vanilla Mousse · Chocolate Mousse · Raspberry Mousse

Strawberry Mousse · Lemon Mousse · Tiramisu

Cannoli Cream & Chocolate Chips

ADDITIONAL OPTIONS**

Rolled Fondant · Square & Round Combination Tiers · Vanilla Mousse & Raspberries Filling

Dessert is served to each table with a tray of Petit Fours

Brewed Gourmet Coffee, Brewed Decaffeinated Coffee & Premium Tea

dessert additions

VIENNESE TABLE**

An Incredible Display of Mini Pastries & Tarts

Fresh Berry Tarts · Apricot Tarts · Chocolate Hazelnut Torte · Raspberry Ribbon Cake

Cheesecake · Black Forest Cake · Lemon Chiffon Cakes · Mini Éclairs

Cream Puffs · Napoleons · Cookies · Lemon Curd Tarts · Fresh Fruit Tarts

INTERNATIONAL COFFEE BAR**

Espresso & Cappuccino · Rock Candy Sticks · Cinnamon

Add Godiva, Amaretto, Sambuca, Kahlua & Irish Cream**

S'MORES BAR**

Marshmallows · Chocolate · Graham Crackers

CREPE STATION**

{SELECTION OF THREE}

Strawberry & Lemon Cream · Peanut Butter, Nutella & Powdered Sugar

Nutella, Banana & Powdered Sugar · Wild Berries & Whipped Cream

Strawberry, Banana & Chocolate Sauce · Spiced Apples & Cinnamon Brown Butter

Cheesecake & Strawberry Coulis · Chocolate Mousse & White Chocolate Sauce