

# wedding menus

## BLACK BEAR 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**

Colored Cotton Tablecloth, Napkins & Table Numbers

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**

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

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**

Colored Cotton Tablecloth, Napkins & Table Numbers

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

## FRESH SEASONAL FRUIT

Assorted Sliced & Skewered Fruit — Mint Yogurt Dipping Sauce

## 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

## ITALIAN SEAFOOD SALAD

Shrimp · Calamari · Scungilli · Octopus

## ENGLISH TEA SANDWICHES

{SAMPLE SELECTION}

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

## HOUSEMADE FLATBREAD PIZZAS

Served on Heated Italian Tiles with Assorted Toppings

# *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

ASSORTED SUSHI\*\*

Wasabi & Soy

SMOKED SALMON ON BLACK BREAD

SEARED TUNA ON TOAST POINTS

Guacamole

WALDORF CHICKEN SALAD ON CELERY

PROSCIUTTO WRAPPED ASPARAGUS

Balsamic Glaze

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

**ARTICHOKE & SPINACH TARTLET**

**SPINACH & CHEESE STUFFED MUSHROOM CAP**

**MINI DEEP DISH PIZZA**

**MINI STROMBOLI**

**MOZZARELLA IN CARROZZA**

**POTATO GALETTES**

Applesauce

**SPANAKOPITA**

**BRIE & HONEY MUSTARD IN PHYLLO**

**VEGETABLE DUMPLINGS**

**SPICY SHRIMP SPRING ROLL**

**PANKO BREADED SHRIMP**

**COCONUT SHRIMP**

Sweet & Sour Sauce

**MARYLAND CRAB CAKE**

Remoulade Sauce

**BACON WRAPPED SCALLOPS**

Maple Sauce

**CLAMS CASINO**

**MINI CHICKEN CORDON BLEU**

**SESAME CHICKEN**

**CHICKEN SATE**

Peanut Sauce

**FRIED PORK POT STICKERS**

**CHORIZO & CHEESE EMPANADA**

**ANDOUILLE SAUSAGE EN CROUTE**

**SAUSAGE STUFFED MUSHROOM CAP**

**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

\*\* Additional cost

\* Counts as two selections

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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 — Plum Tomato & Basil Sauce · Orecchiette with Broccoli di Rabe & 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

## ASSORTED SLIDER STATION

{SELECT THREE — SAMPLE SELECTION}

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

## 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

## 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

## 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

## 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 Ribslets 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

\* Counts as two selections

All menus are subject to change.

# appetizers

{Appetizer & salad combinations available}

TOMATO & FRESH MOZZARELLA SALAD

TRUFFLED POTATO & LEEK SOUP

ROASTED BUTTERNUT SQUASH BISQUE

GRILLED PORTOBELLO MUSHROOM  
Warm Bruschetta, Spinach & Fontina Cheese

SPINACH RISOTTO  
Parmesan Crisp

PENNE PASTA PRIMAVERA

CAVATELLI & BROCCOLI  
Garlic & Oil

PORCINI MUSHROOM AGNOLOTTI  
Roasted Garlic & Tomato Sauce

FONTINA & PROSCIUTTO PASTA BUNDLES  
Sage Brown Butter Sauce

SEARED AHI TUNA\*\*  
Avocado, Red Onion & Heirloom Tomatoes

JUMBO SHRIMP COCKTAIL\*\*  
Fresh Horseradish

MARYLAND CRAB CAKES  
Fennel & Apple Slaw

JUMBO SHRIMP SCAMPI BRUSCHETTA\*\*  
Toasted Semolina

# salads

MESCLUN GREENS  
Vinaigrettes

BABY ARUGULA  
Lemon Herb Vinaigrette

MIXED BABY GREENS  
Candied Walnuts, Bosc Pears & Gorgonzola

BABY SPINACH  
Warm Bacon Vinaigrette

ENDIVE, RADICCHIO & ARUGULA  
Red Wine Vinaigrette

TRADITIONAL CAESAR SALAD

CHOPPED SALAD  
Creamy Garlic & Herb Dressing

HEART OF ICEBERG  
Crumbled Bleu Cheese Dressing

KALE SALAD  
Sun-Dried Tomatoes, Goat Cheese & Citrus Vinaigrette

\*\* Additional cost

\* Counts as two selections  
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# entrees

{Certain items can be prepared gluten free upon request}

## GARLIC MARINATED SHRIMP SCAMPI

Linguine

## FRESH HERB & MUSTARD ENCRUSTED SALMON

### FARFALLE & SMOKED SALMON

English Peas & Lemon Zest

### HERB CRUSTED ATLANTIC SALMON

Sun-Dried Pesto Cream Sauce

### OVEN ROASTED FLOUNDER

Pineapple & Mango Salsa

### SEARED TUNA STEAK AU POIVRE\*\*

#### ROULADE OF SOLE

Baby Spinach

#### ROULADE OF SOLE\*\*

Crabmeat

#### CHICKEN MARSALA

#### HERB CRUSTED CHICKEN BREAST

Lemon & Roasted Garlic Beurre Blanc

#### HERBES DE PROVENCE ROASTED CHICKEN

Natural Jus

#### SPINACH & RICOTTA STUFFED CHICKEN BREAST

Red Pepper Coulis

#### PENNE RIGATE & LEMON PEPPER GRILLED CHICKEN

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

#### GRILLED CHICKEN PAILLARD

Lemon Caper Sauce

#### ROULADE OF CHICKEN

Prosciutto, Fresh Mozzarella & Sage Hollandaise

#### STUFFED CORNISH GAME HEN

Wild Rice & Cranberries

#### SLICED DUCK BREAST

Grand Marnier & Cranberry Glaze

#### ROSEMARY CRUSTED RACK OF LAMB\*\*

Roasted Garlic Demi Glace

#### GRILLED LAMB LOIN\*\*

Juniper Berry Sauce

#### 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

Rosemary Demi Glace

#### FILET OF SIRLION

{Baseball Steak}

# vegetarian entrees

## VEGETABLE CREPE

## NAPOLEON OF GRILLED VEGETABLES

## FARFALLE PRIMAVERA VELOUTÉ

### PENNE RIGATE

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

### THREE CHEESE TORTELLINI

Roasted Plum Tomato Sauce

### WILD MUSHROOM RAVIOLI

Truffled Cream Sauce

### STUFFED PORTOBELLO MUSHROOM

Grilled Summer Vegetables & Melted Fontina

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

## 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