



"BV60" COCKTAIL RECEPTION MENU

Buena Vista Country Club turns 60 in 2017. One of the many ways we plan on celebrating 60 years is to offer a special Cocktail Package, the "BV60" Cocktail Reception Menu. We believe you will celebrate as well when choosing to have your event hosted by Buena Vista. The "BV60" Cocktail Reception Menu is prepared with our favorite items from our standard Cocktail Reception Menu. This package menu is available to you, for events held in 2017, at \$60 per person.

The "BV60" Cocktail Reception Menu includes an Open Package Bar and begins with Hot & Cold Hors d'Oeuvres and two Carving Stations which are displayed for two hours. During the four hour Reception, the Bar will be open for a total of three hours. Following the Hors d'Oeuvres Presentation, the Ultra Finalé Dessert, as well as complimentary coffee (regular & decaffeinated) and tea, is served.

There are many ways to enhance your Cocktail Reception by adding such items as Antipasto, a Pasta Station, Clams Casino, Crab Fingers, a Shrimp Bowl and many others. A complete list of options is available on our Amenities Menu. If you do not see what you are looking for, please be sure to ask.

The "BV60" Cocktail Package Hors d'Oeuvres

Cold Presentation (all items are included)

Vegetable Crudité	Marinated Olive, Mozzarella & Artichoke Skewers	Corned Beef Special
Pepperoni Bread Slices	Prosciutto Rollatini	Chicken Salad & Grapes
Mango Salsa w/ Tortilla Chips	Mini Taco Salad	Bruschetta
Almond Crusted Dijon Chicken	Tropical Fruit, Zucchini & Shrimp Salsa	Filet & Bleu Cheese Crostini

Hot Presentation (please select ten)

Hot Wings	Fried Mushrooms	Mozzarella Sticks	Mussels Marinara
Crab Fondants	Calamari Marinara	Sweet & Sour Meatballs	Franks In A Blanket
Tortellini Alfredo	Ham & Brie in a Puff Pastry	Jalapeno & Bacon Cheese Bites	Breaded Calamari Rings
Fried Ravioli	Breaded Chicken Wings	Chicken Wrapped in Bacon	Eggplant Pinwheel w/ Marinara
Raspberry & Brie in a Puff Pastry	Coconut Shrimp	Assorted Petite Quichè	Beef Kabobs w/ Vegetables
Scallops Wrapped in Bacon	Mushrooms Stuffed w/ Spinach, Pine Nuts & Feta	Caribbean Chicken Satay	Shrimp Wrapped in Bacon**
Oysters Rockefeller**	Mushrooms Stuffed w/ Crabmeat**		

Carving Station[†] (please select two; Includes Rolls)

Roast Porkloin Stuffed w/ Cornbread in a Port Wine Sauce	Baked Ham w/ Fruit Glaze & Dijonaise
Roast Top Round of Beef in Burgundy Wine Sauce w/ Bleu Cheese & Caramelized Onions	Braised Texas Beef Brisket w/ Sautèed Onions, Cole Slaw & Barbecue Sauce
Roast Turkey Breast w/ Stuffing, Homestyle Gravy & Cranberry	Roast Italian Porchetta w/ Sautèed Spinach & Aged Provolone
Grilled Flank Steak w/ Sautèed Mushrooms, Oven Roasted Potatoes & Horseradish Sauce	Seared Encrusted Tuna w/ Jasmine Rice, Wasabi & Ginger-Teriyaki Sauce
Roast Prime Rib au jus w/ Horseradish**	Rack of Lamb w/ Mint Jelly**
Roast Filet Mignon w/ Horseradish Sauce**	

[†]Action Station Service Fee Included

Ultra Finalé Dessert

Buena Vista offers you and your guests a most deliciously memorable finalé to your elegant affair. Our fabulous dessert display begins by enticing your guests to create their own sinfully delectable ice cream sundaes--just the way they like! To start, you may choose from hot fudge, caramel, rich chocolate syrup, walnut or pineapple toppings. Get creative with oreo cookie crumbs, chocolate chips, toasted shredded coconut, chocolate and rainbow sprinkles. Hold on, we want to make it an Ultra experience, so plan on m & m's, Reese's Peanut Butter Cups pieces, Butterfinger pieces, Heath Bar pieces and marshmallow cream. To finish your masterpiece, you may place a dollop of fresh whipped cream and a marachino cherry. Continue your path of indulgence with the Deluxe version of our famous Sweet Table brimming with an irresistible display of assorted layer and sheet cakes, such as chocolate cake, cheese cake and carrot cake, Triple Chocolate Cake, Peanut Butter Cup Cake, Tiramisu, Red Velvet Cake, Vanilla Salted Caramel Crunch, and Italian Layer Lemon Cream Cake. These temptations are served together with bountiful arrangements of miniature pastries, such as petit fours, eclairs, brownies, assorted mini sheet cakes, cannolis and cookies. Assortments of fresh seasonal fruit and puddings with whipped cream complement this decadent display to satisfy all tastes. Then we step it up with mini cream puffs, chocolate mousse w/ raspberry sauce and select fresh fruit: sliced kiwi, watermelon, sliced mango, pineapple boats, bananas rolled in toasted coconut, and chocolate covered strawberries -- all guaranteed favorites.

**Denotes Premium Choice available at additional cost : Hors d'Oeuvres - \$1.00; Carving Station - \$2.75

A guaranteed minimum is required or alternatively, an excess room rental may apply; The guaranteed minimum varies depending upon date and time of event