



# PREMIERE WEDDING MENU

## GRAND RECEPTION SELECTIONS

BUENA VISTA CC P.O. Box 307 • 301 Country Club Lane • Buena, NJ 08310 • (856) 697-1200 • Golf Shop: (856) 697-3733 • Fax: (856) 697-2075 • www.allforeclub.com

*Whether your wedding is a planned extravaganza or you choose to make it an intimate gathering with your closest family and friends, Buena Vista's Premiere Wedding Menu is sure to provide you and your guests with the presentation for which you are looking. The Premiere Wedding Menu is a package consisting of either a variety of sit down Entrée options or an elaborate Buffet presentation. Whichever style of dinner you choose, your event will be executed with the appreciation of your patronage, attention to detail, and White Glove Service.*

*The Premiere Wedding Menu requires a minimum of a one hour Open Package Bar: Limited (excludes Consumption Bar Option and Cash Bar Option), The Elegant Package Hors d'Oeuvres, any Grand Reception Selection or Buffet Reception Selection, Individual Served Dessert and includes complimentary baskets of fresh rolls, coffee (regular & decaffeinated) and tea. The Reception begins with one hour of any of our wonderful Hors d'Oeuvres packages, your choice from our Amenities Menu. Promptly following Hors d'Oeuvres, Dinner will commence with your choice of Appetizer and/or Salad. If you choose a sit down dinner presentation a Vegetable and a Starch of your choosing accompanies your Entrée, alternatively, your buffet will include a Pasta Entrée, two Vegetables and a Starch of your choosing. Once you have completed your main course, you and your guests will enjoy any one of the delicious dessert options.*

*If you are seeking that extra special something, please do not forget to ask our Banquet Director for the BVCC Amenities Menu. And if somehow you are still looking for more, our Chef will be more than happy to accommodate your requests. Please do not be too shy to ask.*

*And please take a look at the BVCC Beverages Menu. There are several options available to you which may enhance your Package Bar. Again, if you do not see what you are looking for, please ask.*

*If you were not aware, Buena Vista Country Club has been the setting for hundreds of wedding ceremonies. Our Garden provides for the peaceful serenity within nature to exchange your vows. Please ask our Banquet Director for more details.*

## GRAND RECEPTION SELECTIONS

*Please select one or two Entrées in total from any of the Reception Groups or the list of Premium Reception Entrées. Alternatively, make your selections from the Buffet Reception Entrées.*

### Reception Group I

#### Sautéed Chicken Picatta

*sautéed boneless breast of chicken in a tangy lemon caper sauce*

#### Sautéed Chicken Marsala

*sautéed boneless breast of chicken, w/ mushrooms, in a marsala wine sauce*

#### Chicken á la Buena

*sautéed boneless breast of chicken in a rich, creamy, brandy mushroom sauce*

#### Sautéed Chicken Française

*boneless breast of chicken, dipped in egg batter and sautéed in a parmesan lemon cream sauce*

#### Grilled Chicken w/ Roasted Peppers

*grilled boneless breast of chicken, topped w/ roasted peppers, fresh basil and balsamic*

#### Breaded Chicken Cutlet in Supreme Sauce - Buena Vista's Specialty

*sautéed boneless breast of chicken, lightly breaded in supreme sauce*

#### Sautéed Chicken Florentine

*boneless breast of chicken, sautéed and topped w/ tomatoes, spinach, & mozzarella cheese*

### Reception Group II

#### Roast Turkey Breast w/ Stuffing in Homestyle Gravy

*roast turkey breast, w/ our homemade savory bread stuffing, in a seasoned, homemade gravy, served w/ cranberry sauce*

#### Sautéed Chicken Sorrento

*sautéed boneless breast of chicken, mushrooms, ricotta & mozzarella cheese, in a spicy marinara sauce*

#### Broiled Tilapia

*broiled filet of tilapia, herb seasoned, in a zesty lemon butter sauce*

#### Sautéed Chicken, Olives, Roasted Peppers, Artichokes in a

#### White Wine Sauce - Buena Vista's Specialty

*sautéed boneless breast of chicken, black olives, roasted red peppers, artichokes in a creamy, white wine sauce*

#### Broiled Tilapia Almondine

*broiled filet of tilapia, herb seasoned, in a zesty lemon butter sauce, topped w/ sliced almonds*

#### Southwestern Spiced Chicken w/ Tomato Salsa

*sautéed boneless breast of chicken, spiced tex-mex style, topped w/ a fresh tomato salsa*

#### Traditional Stuffed Breast of Chicken

*boneless breast of chicken, stuffed w/ our homemade savory dressing, in supreme sauce*



# PREMIERE WEDDING MENU

## GRAND RECEPTION SELECTIONS (CONT.)

### Reception Group III

- Fried Tilapia  
*breaded filet of tilapia, old bay seasoned, w/ a fresh lime tartar sauce*
- Honey Breaded Chicken  
*select cut chicken in a honey breading*
- Beef Tips in Burgundy Sauce  
*grilled beef tenders, drizzled w/ a burgundy mushroom sauce*
- Steak Diane  
*grilled beef tenders, drizzled w/ a dijon lemon brandy sauce*
- Fried Flounder  
*breaded filet of flounder, old bay seasoned, w/ a fresh lime tartar sauce*

- Pork Chop in Apple Brandy Sauce - Buena Vista's Specialty  
*breaded boneless pork chop, topped w/ sliced granny smith apples, in a brandy sauce*
- Broiled Flounder  
*broiled filet of flounder, herb seasoned, in a zesty lemon butter sauce*
- Sautéed Veal Picatta  
*sautéed medallions of veal, in a tangy lemon caper sauce*
- Roast Top Round of Beef in Mushroom Sauce  
*slow roasted top round of beef, sliced thin & served in a burgundy mushroom sauce*
- Sautéed Veal Marsala  
*sautéed medallions of veal, w/ mushrooms, in a marsala wine sauce*

### Reception Group IV

- Broiled Flounder Almondine  
*broiled filet of flounder, herb seasoned, in a zesty lemon butter sauce, topped w/ sliced almonds*
- Chicken & Steak Shish Kabob over Rice\*  
*two skewers of marinated beef tenders & chicken breast, green & red peppers, mushroom & onion, over lemon cilantro rice*
- Flounder Florentine  
*broiled filet of flounder, topped w/ tomatoes, spinach, & mozzarella cheese*
- Chicken Breast Stuffed w/ Spinach, Mushrooms & Pine Nuts  
*boneless breast of chicken, breaded & stuffed w/ spinach, mushrooms, pine nuts & parmesan cheese*
- Sautéed Veal Florentine  
*medallions of veal, sautéed and topped w/ tomatoes, spinach, & mozzarella cheese*

- Broiled Salmon in Dill Sauce  
*broiled filet of salmon, in lemon butter dill sauce*
- Seared Salmon in Honey Bourbon Sauce - Buena Vista's Specialty  
*seared filet of salmon, topped w/ a honey bourbon glaze*
- Flounder Française á la Buena  
*sautéed filet of flounder, in an egg & parmesan cheese coating, topped w/ two shrimp*
- Steak Shish Kabob over Rice\*  
*two skewers of marinated beef tenders, green & red peppers, mushroom & onion, over lemon cilantro rice*
- Sautéed Chicken Oscar  
*sautéed boneless breast of chicken, asparagus, lump crabmeat, drizzled w/ hollandaise sauce*

### Reception Group V

- Pan Seared Mahi Mahi w/ Fruit Salsa  
*filet of mahi mahi, cilantro crusted, pan seared, topped w/ tropical fruit salsa*
- Flounder Stuffed w/ Crabmeat  
*flaky filet of flounder, stuffed w/ lump crabmeat & lightly seasoned*
- Grilled Medallions of Beef in Peppercorn Sauce - Buena Vista's Specialty  
*grilled beef tenders, drizzled w/ a green peppercorn sauce, topped w/ bleu cheese*

- Salmon Encrout  
*baked filet of salmon, encrusted in puff pastry, in a white wine basil cream sauce*
- Herb Crusted Salmon w/ Tomato Basil Purée  
*herb crusted filet of salmon, broiled and topped w/ a tomato basil purée*
- Crab Cakes  
*two four oz. crab cakes, w/ a fresh lime tartar sauce*
- Roast Sirloin of Beef  
*whole sirloin, oven roasted thin slices, in a brandy sauce, enhanced w/ dijon mustard & shallots*

### Reception Group VI

- Filet Mignon Tips in Burgundy Sauce  
*grilled filet mignon medallions, drizzled w/ a burgundy mushroom sauce*
- Roast Tenderloin of Beef in Port Wine Sauce  
*seared tenderloin of beef, oven roasted, hand sliced, served in a port wine reduction sauce*
- Sautéed Veal Oscar  
*sautéed medallions of veal, asparagus, lump crabmeat, drizzled w/ hollandaise sauce*
- Roast Rack of Lamb  
*frenched lamb racks, roasted & served au jus w/ crispy onions*

- Crab Imperial  
*jumbo lump crabmeat, enhanced w/ our homemade remoulade dressing & light seasoning*
- Grilled Rib Eye w/ Caramelized Onions & Bleu Cheese  
*rib eye steak, grilled to perfection, topped w/ caramelized onions & crumbled bleu cheese*
- Filet Mignon & Shrimp Shish Kabob over Rice\*  
*two skewers of marinated filet mignon, old bay seasoned shrimp, green & red peppers, mushroom & onion, over lemon cilantro rice*



# PREMIERE WEDDING MENU

## PREMIUM RECEPTION SELECTIONS & ACCOMPANIMENTS

### Premium Reception Entrées

Roast Prime Rib of Beef au jus

*choice prime rib of beef, slow roasted for tenderness, hand carved by our chef*

New York Strip Steak

*broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms*

Surf & Turf - Rib Eye Steak and Crab Cake - Buena Vista's Specialty

*rib eye steak, grilled to perfection, topped w/ caramelized onions & crumbled bleu cheese, w/ one crab cake & fresh lime tartar sauce*

Filet Mignon w/ Onion Ring and Mushroom Cap

*grilled tenderloin of beef, seasoned w/ our own special blend of spices, topped w/ onion ring & mushroom cap*

Twin Broiled Lobster Tails - Buena Vista's Specialty

*twin lobster tails, broiled & served w/ drawn butter & lemon wedge*

Surf & Turf - New York Strip Steak and Lobster Tail

*broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms; one lobster tail, broiled & served w/ drawn butter & lemon wedge*

Surf & Turf - Filet Mignon and Lobster Tail

*grilled tenderloin of beef, seasoned w/ our own special blend of spices; one lobster tail, broiled & served w/ drawn butter & lemon wedge*

Blackened Grouper

*pan seared grouper, crusted w/ cajun spices*

Veal Chop

*seared veal chop, topped w/ a rich peppercorn seasoned demi glace*

*\*Entrée selection does not include a starch selection*

### SIT DOWN ACCOMPANIMENT SELECTIONS

*Selections must be made in each of the following categories to finalize the Entrée selection(s). †A Selection must be made for either an appetizer, salad or both. The Vegetable and Starch will be served with the Entrée.*

#### Appetizer (please select one)

*Semi-Optional Course†*

Fresh Seasonal Fruit  
Melon Wedge w/ Prosciutto\*\*

Escarole Soup  
Seafood Bisque\*\*

Chicken Orzo Soup  
Roasted Red Pepper & Artichoke\*\*

Tortellini Soup  
Roasted Tomato Bisque\*\*

#### Salad (please select one)

*Semi-Optional Course†*

Caesar  
Spring Mix, Coconut & Mandarins\*\*

Spring Mix in Choice of Dressing (Balsamic Vinaigrette, Champagne Vinaigrette, Italian Vinaigrette, Raspberry Vinaigrette)  
Tortilla & Black Bean\*\*

Spinach, Almonds & Strawberries\*\*

#### Vegetable (please select one)

Parslied Carrots  
Peas w/ Pearl Onions  
String Beans Almondine\*\*  
Broccoli w/ Lemon & Butter\*\*

Sweet Corn w/ Pimento  
Italian Vegetable Medley  
String Beans w/ Bacon & Garlic  
Broccoli, Cauliflower & Carrots Medley\*\*

Peas & Carrots  
Zucchini w/ Fresh Herbs  
String Beans w/ Mushrooms\*\*  
Carrots l'Orange\*\*

#### Starch (please select one)

Baked Potato  
Potatoes O'Brien  
Potatoes Lyonnaise  
Lemon Cilantro Rice Pilaf  
Macaroni & Cheese\*\*

Roasted Garlic Redskin Mashed Potatoes  
Mashed Sweet Potatoes w/ Cinnamon & Butter  
Cheddar Bacon Mashed Potatoes\*\*  
Rice Pilaf w/ Golden Raisins & Pine Nuts\*\*

Spanish Rice  
Parmesan Risotto  
Cajun Rice & Beans  
Oven Roasted Redskin Potatoes  
Twice Baked Potato\*\*

*\*\*Denotes Premium Choice available at additional cost : Appetizer - \$1.15, Salad - \$0.80, Vegetable - \$0.40, Starch - \$0.80*

*A guaranteed minimum of 75 persons is required or alternatively, an excess room rental may apply*

*All prices are per person, include a base room rental, and exclude a gratuity service charge as well as NJ State Sales Tax*



# PREMIERE WEDDING MENU

## BUFFET RECEPTION SELECTIONS & ACCOMPINAMENTS

### Buffet Reception Entrées (please select three)

#### Tier I

Meatballs in Marinara	Beef Tips in Burgundy Sauce	Broiled Flounder	Italian Style Pulled Pork
Shredded Barbecue Pork	Breaded Chicken Cutlet in Supreme Sauce		Sautéed Chicken Picatta
Barbecue Chicken	Traditional Stuffed Breast of Chicken	Sausage Pizzaiola	Broiled Flounder Almondine
Chicken Parmigiana	Sautéed Chicken Florentine	Sautéed Chicken Cacciatore	Sautéed Chicken Française
Roast Porkloin au jus	Baked Ham w/ Fruit Glaze	Sausage, Peppers & Onions	Broiled Tilapia Almondine
Broiled Tilapia	Meat Loaf w/ Caramelized Onions	Sautéed Chicken Marsala	Sautéed Chicken Sorrento
	Sautéed Chicken, Olives, Roasted Peppers, Artichokes in White Wine Sauce		
	Grilled Chicken w/ Roasted Peppers - Buena Vista's Specialty		

#### Tier II (includes all of the Tier I options)

Fried Tilapia	Flounder Florentine	Honey Breaded Chicken	Steak Diane
Italian Style Roast Beef	Stuffed Peppers in Tomato Sauce	Broiled Salmon in Dill Sauce	Fried Flounder
Beef Bourguignon w/ Egg Noodles	Roast Top Round of Beef in Mushroom Sauce	Seared Salmon in Honey Bourbon Sauce	
Seafood Alfredo over Linguine	Breaded Boneless Pork Chop in Apple Brandy Sauce	Seafood Newburg w/ Rice	
	Southwestern Spiced Chicken w/ Tomato Salsa		
Roast Turkey Breast in Homestyle Gravy		Chicken à la Buena - Buena Vista's Specialty	

#### Tier III (includes all of the Tier I & Tier II options)

Sautéed Veal Marsala	Sautéed Veal Scallopine	Sautéed Chicken Oscar	Sautéed Veal Florentine
Salmon Encrout	Chicken Breast Stuffed w/ Spinach, Mushroom & Pine Nuts	Chicken & Steak Shish Kabob	Sautéed Veal Picatta
Pan Seared Mahi Mahi w/ Fruit Salsa			
Grilled Medallions of Beef in Peppercorn Sauce w/ Crumbled Bleu Cheese - Buena Vista's Specialty			

## BUFFET ACCOMPANIMENT SELECTIONS

Selections must be made in each of the following categories to finalize the Buffet Entrée selection(s). †A Selection must be made for either an appetizer, salad or both. The Pasta Entrée, Vegetable and Starch will be served buffet style.

### Served Appetizer (please select one)

#### Semi-Optional Course†

Fresh Seasonal Fruit	Escarole Soup	Chicken Orzo Soup	Tortellini Soup
Melon Wedge w/ Prosciutto**	Seafood Bisque**	Roasted Red Pepper & Artichoke**	Roasted Tomato Bisque**

### Served Salad (please select one)

#### Semi-Optional Course†

Caesar	Spring Mix in Choice of Dressing (Balsamic Vinaigrette, Champagne Vinaigrette, Italian Vinaigrette, Raspberry Vinaigrette)	
Spring Mix, Coconut & Mandarins**	Tortilla & Black Bean**	Spinach, Almonds & Strawberries**

### Pasta Entrée (please select one pasta and one sauce)

#### Pasta

Linguine	Capellini	Cavatappi	Fettuccine	Bow Tie	Orecchiette	Rigatoni	Seashell	Penne	Papparadelle	Spaghetti
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#### Sauce

Alfredo**	Chunky Marinara	Pesto Pomodoro	Garlic & Oil	Pesto	Arrabiatta
Meat**	Sundried Tomato Cream**	Vodka Blush**	Bolognese**	White Clam**	Neapolitan

### vegetable (please select two)

Parslied Carrots	Sweet Corn w/ Pimento	Peas & Carrots
Peas w/ Pearl Onions	Italian Vegetable Medley	Zucchini w/ Fresh Herbs
String Beans Almondine**	String Beans w/ Bacon & Garlic	String Beans w/ Mushrooms**
Broccoli w/ Lemon & Butter**	Broccoli, Cauliflower & Carrots Medley**	Carrots l'Orange**

### Starch (please select one)

Lemon Cilantro Rice Pilaf	Mashed Sweet Potatoes w/ Cinnamon & Butter	Spanish Rice	Cajun Rice & Beans
Oven Roasted Redskin Potatoes	Potatoes O'Brien	Roasted Garlic Redskin Mashed Potatoes	
Cheddar Bacon Mashed Potatoes**	Potatoes au Gratin**	Macaroni & Cheese**	Rice Pilaf w/ Golden Raisins & Pine Nuts**

\*\*Denotes Premium Choice available at additional cost : Appetizer - \$1.15, Salad - \$0.80, Pasta Sauce - \$0.80 Vegetable - \$0.40, Starch - \$0.80

A guaranteed minimum of 75 persons is required or alternatively, an excess room rental may apply