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Premiere Wedding Menu

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 consists of seven quite similar yet unique Reception Packages. Each package offers hors d'oeuvres, dinner, dessert, beverages and includes complimentary baskets of fresh rolls, coffee (regular & decaffeinated) and tea.

The Grand Reception begins with one hour of our Premium Hot and Cold Hors d'Oeuvres. Promptly following hors d'oeuvres, Dinner will commence with your choice of Appetizer and Salad. The Grand Reception provides a selection of Entrée options from which to choose. A Vegetable and a Starch of your choosing accompanies your Entrée. During the Five-hour Grand Reception, the Bar will be open for a total of four hours. Once you have completed your main course, you and your guests can enjoy the many temptations at our Sweet Table. Also included in your Grand Reception is a Wine Toast made in your honor.

Each of the other Reception Packages are founded upon the Grand Reception. In progression, from the Prime to the Pinnacle, each reception offers additional Entrée options. The Elite Reception takes your affair to the next level providing a Champagne Toast made in your honor. While providing everything that the Grand, Prime and Elite Receptions have to offer, the Paramount Reception upgrades your Package Bar with Top Shelf Liquor. If that isn't enough to show that you mean business, Buena Vista offers its Pinnacle Reception, which retains all of the features and amenities provided by the Paramount Reception, and then offers you and your guests White Glove Service and the Grande Finalè Dessert. And let us not forget to mention the scintillating Entrées available with this reception!!

If you choose to have a buffet style reception, our Grand Buffet Reception or Elite Buffet Reception are quite similar to the Grand Reception. There are plenty of Entrée options from which you may choose three of, as well as a Pasta Entrée in lieu of an Appetizer. Your Salad selection will be served and the remaining items will be displayed buffet style.

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.

HORS D'OEUVRES

The Hors d'Oeuvres are displayed buffet style for one hour.

THE PREMIUM PACKAGE HORS D'OEUVRES

A superb enhancement to The Deluxe Package featuring a choice of Carving Station and (3) Shrimp Bowls

COLD PRESENTATION

Bruschetta	Crab Fingers	Pepperoni Loaf	Cheese Display
Corned Beef Special	Cucumber & Crab Canape		Italian Style Antipasto
Ham Dijonaise Canapes	Chou Puffs w/ Chicken Salad		Canape Shells w/ Shrimp Salad
Filet & Bleu Cheese Crostini	Marinated Olives & Artichoke Skewers		Almond Crusted Dijon Chicken

HOT PRESENTATION

Caribbean Chicken Satay	Hot Wings	Crab Fondants	Ham & Brie Turnover
Mozzarella Sticks	Mushrooms Stuffed w/ Spinach, Pine Nuts & Feta		Sweet & Sour Meatballs

CARVING STATION (PLEASE SELECT ONE)

Ham	Roast Beef	Turkey
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STATION

(3) Shrimp Bowls [100 Shrimp - Cocktail Style per bowl]



RECEPTION SELECTIONS

Please select one or two Entrées in total from any of the Grand, Prime, Elite, Paramount, or Pinnacle Receptions. Alternatively, you may select three Entrées from the Grand or Elite Buffet Receptions.

GRAND RECEPTION ENTRÉES \$ 81

Pan Seared Mahi Mahi w/ Fruit Salsa
filet of mahi mahi, cilantro crusted, pan seared, oven baked, topped w/ tropical fruit salsa

Sautéed Chicken Picatta
sautéed boneless breast of chicken w/ a tangy lemon caper sauce

Sicilian Chicken
boneless breast of chicken, sautéed and topped w/ black olives, artichoke hearts, fresh diced tomato and basil cream sauce

Chicken á la Buena
sautéed boneless breast of chicken w/ a rich, creamy, brandy & mushroom sauce

Broiled Flounder w/ Lemon, Garlic Butter Sauce
broiled filet of flounder, topped w/ a zesty lemon, garlic butter sauce

PRIME RECEPTION ENTRÉES \$ 83

Traditional Stuffed Breast of Chicken
boneless breast of chicken, stuffed w/ our homemade savory dressing, served w/ supreme sauce

Grilled Medallions of Beef w/ Peppercorn Sauce
grilled beef tenders, drizzled w/ green peppercorn sauce, topped w/ bleu cheese

Chicken Saltimbocca
boneless breast of chicken w/ prosciutto, sage, swiss cheese & brown butter sauce

Broiled Salmon w/ Honey Bourbon
broiled filet of salmon, topped w/ a honey bourbon glaze

Honey Pecan Chicken
boneless breast of chicken, coated w/ crushed pecans, served w/ our signature Jack Daniel's honey glaze

ELITE RECEPTION ENTRÉES \$ 87

Chicken Breast Stuffed w/ Mushroom & Spinach - Buena Vista's Specialty
boneless breast of chicken, breaded & stuffed w/ mushroom, spinach & parmesan cheese

Grilled Top Sirloin Steak w/ Sautéed Onions
tender center cut sirloin, grilled to perfection, served w/ sautéed caramelized onions

Salmon Encrout
baked filet of salmon, encrusted in puff pastry w/ basil cream sauce

Blackened Rib Eye
choice rib eye of beef, crusted w/ cajun spices

Roast Prime Rib of Beef au jus
USDA choice prime rib of beef, slow roasted for tenderness, hand carved by our chef

Grilled Jumbo Shrimp
grilled jumbo shrimp, in a mango red pepper barbecue sauce

Roast Sirloin of Beef
whole sirloin, oven roasted thin slices, topped w/ a peppery brandy sauce, enhanced w/ dijon mustard & shallots

Champagne Snapper
red snapper filet, in a delicate champagne, shallot & brandy sauce

Flounder Stuffed w/Crabmeat
flaky filet of flounder, stuffed w/ lump crabmeat, lightly seasoned, sautéed in garlic & butter

Crab Imperial
jumbo lump crabmeat, enhanced w/ our homemade remoulade dressing & light seasoning



Premiere Wedding Menu (page 3)

PARAMOUNT RECEPTION ENTRÉES \$ 93

- Shrimp & Scallops Provencal
sautéed shrimp & scallops, in white wine & butter w/ tomato, served in a crispy pastry cup
Shrimp Stuffed w/ Crabmeat
three jumbo fantail shrimp, stuffed w/ lightly seasoned lump crabmeat
Roast Tenderloin of Beef w/ Port Wine Sauce
seared tenderloin of beef, oven roasted, hand sliced, served w/ a port wine reduction sauce
Crab Cakes - Buena Vista's Specialty
two four oz. crab cakes, in a shrimp cream sauce
Flounder á la Buena
flaky filet of flounder, stuffed w/ lump crabmeat, lightly seasoned & topped w/ two shrimp, sautéed in garlic & butter
Peppercorn Ahi Tuna
peppercorn tuna steak, pan seared & finished w/ a vin blanc sauce
New York Strip Steak w/ Mushrooms
broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms
Filet Mignon w/ Onion Ring and Mushroom Cap - Buena Vista's Specialty
grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, topped w/ onion ring & mushroom cap

PINNACLE RECEPTION ENTRÉES \$ 99

- 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, w/ one lobster tail, broiled & served w/ drawn butter & lemon wedge
Surf & Turf - Filet Mignon and Lobster Tail
grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, w/ one lobster tail, broiled & served w/ drawn butter & lemon wedge

GRAND BUFFET RECEPTION ENTRÉES (please select three) \$ 85

- Fried Flounder
Sautéed Chicken Française
Broiled Flounder Almondine
Sausage, Peppers & Onions
Roast Turkey Breast w/ Homestyle Gravy
Chicken Cacciatore
Meatballs in Marinara
Sautéed Chicken Marsala
Roast Porkloin au jus
Sautéed Chicken Picatta
Baked Ham w/ Fruit Glaze
Honey Breaded Chicken
Broiled Salmon w/ Dill Sauce
Roast Top Round of Beef w/ Mushroom Sauce
Breaded Chicken Cutlet w/ Supreme Sauce - Buena Vista's Specialty

ELITE BUFFET RECEPTION ENTRÉES (please select three; includes the Grand Buffet Reception items)..... \$ 89

- Sautéed Veal Scallopine
Beef Bourguignon w/ Egg Noodles
Southwestern Spiced Chicken w/ Tomato Salsa
Seafood Neuburg w/ Rice
Salmon Encrout
Chicken Breast Stuffed w/ Mushroom & Spinach
Traditional Stuffed Breast of Chicken
Breaded Veal Scampi w/ White Wine Butter Sauce
Herb Crusted Salmon w/ Tomato Basil Purée - Buena Vista's Specialty
Sautéed Veal Marsala
Filet Mignon Tips w/ Burgundy Sauce



ACCOMPANIMENT SELECTIONS

Selections must be made in each of the following categories to finalize the Entrée selection(s).

APPETIZER (please select one; not available to either buffet reception)

- Escarole Soup, Tortellini Soup, Chicken Orzo Soup, Seafood Bisque, Roasted Tomato Bisque, Crispy Shrimp Spring Roll, Roasted Red Pepper & Artichoke, Fresh Seasonal Fruit, Baked Asparagus & Brie w/ Raspberry Sauce, Melon Wedge w/ Prosciutto

SERVED SALAD (please select one)

- Buena's Mixed Greens w/ Champagne Vinaigrette, Caesar, Spring Mix w/ Balsamic Vinaigrette

PASTA ENTRÉE (please select one pasta and one sauce; only available to either buffet reception)

Table with 6 columns: Capellini, Linguini, Fettuccine, Penne, Bow Tie, Seashell. Sub-headers: PASTA, SAUCE. Items include Alfredo, Garlic & Oil, Sundried Tomato Cream, Vodka Blush, Marinara.

VEGETABLE (please select one; two if either buffet reception; **only available to either buffet reception)

- Parslied Carrots, Broccoli au Gratin**, Carrots l'Orange, String Beans w/ Bacon & Garlic, Italian Vegetable Medley, String Beans w/ Mushrooms, Zucchini w/ Fresh Herbs, Sweet Corn w/ Pimento, Broccoli w/ Lemon & Butter, Zucchini Italiano**, Broccoli, Cauliflower & Carrots Medley, Cauliflower au Gratin**

STARCH (please select one; †not available to the Grand Buffet Reception; **only available to the Grand Buffet Reception)

- Potatoes au Gratin**, Rice Pilaf, Parmesan Risotto†, Twice Baked Potato†, Cheddar Bacon Mashed Potatoes, Baked Potato†, Oven Roasted Redskin Potatoes, Roasted Garlic Redskin Mashed Potatoes

DESSERT

Each of the Reception Packages within the Premiere Wedding Menu provides a sumptuous dessert display for your event. Since most of the Reception Packages offer the Sweet Table, you may want to consider inquiring about a Grande Finalè Substitution. Please feel free to speak with our Banquet Director.

SWEET TABLE (not available to the Pinnacle Reception)

Our staff will assist your guests as they choose from an irresistible display of assorted layer and sheet cakes, such as chocolate thunder cake, cheese cake and carrot cake, to name only a few. These temptations are served together with bountiful arrangements of miniature pastries, such as petit fours, cream puffs, cobblers, assorted rugelachs, cannolis, homemade cookies and pizzelles--all guaranteed favorites. Assortments of fresh fruit and puddings with whipped cream complement this decadent display to satisfy all tastes.

GRANDE FINALÈ DESSERT (only available to the Pinnacle Reception)

Buena Vista offers you and your guests a most deliciously memorable finalè 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. To finish your masterpiece, you may place a dollop of fresh whipped cream and a marachino cherry. Continue your path of indulgence with our famous Sweet Table brimming with an irresistible display of assorted layer and sheet cakes, such as chocolate thunder cake, cheese cake and carrot cake, to name only a few. These temptations are served together with bountiful arrangements of miniature pastries, such as petit fours, cream puffs, cobblers, assorted rugelachs, cannolis, homemade cookies and pizzelles--all guaranteed favorites. Assortments of fresh fruit and puddings with whipped cream complement this decadent display to satisfy all tastes.

BEVERAGES

Each of the Reception Packages within the Premiere Wedding Menu provides a Four Hour Open Bar package. Please review our Beverages Menu for Details.