

Wedding Packages

All Packages Include:

Cocktail Hour

Shrimp Cocktail Over Ice (2.5 shrimp per guest)
Display of Domestic and Imported Cheeses and Crackers
Display of Crudités and Fresh Seasonal Fruits with Appropriate Dips

Take Away Meals for the Bride & Groom

including Chocolate Dipped Strawberries & Champagne

Three Passed Hors D'Oeuvres:

Choose from entire selection

Dinner Time

Choose One of the Following Grand Displays

Captain's Catch Display

Assorted Sushi Rolls, Poached Salmon Display
(whole salmon, 1 per 50 guests),
and Hot Crab Dip (also 1 pan per 50)
Accompanied by Traditional Garnishes

Mediterranean Medley Antipasto Display

Fresh Mozzarella and Imported Hams, Baked Brie en Croute, Dry
Sweet Sausages, Olives, Extra Virgin Olive Oil Marinated Zucchini,
Squash, Artichokes and Tomatoes, Rustic Breads
with Flavored Oils and Butters

Splendid Soup and Salad Display

Select from the Following House-Made Soups and Fresh Salads:

Butternut Squash Soup

She Crab Soup

Classic Caesar Salad

with House-Made Herb Croutons and Shaved Parmesan

Apple Waldorf

with Raisins, Walnuts, Grapes and Celery
with a Sweet Yogurt Dressing

Creamy Four Onion

Gazpacho

Vichyssoise

Lobster Bisque

Mushroom Bisque

Baby Spinach

with Peppered Bacon, Red Peppers and Dijon Dressing

Heart of Boston Bibb

with Citrus, Belgium Endive,
and Crumbled Goat Cheese with Raspberry Vinaigrette Dressing

Marinated Tomato and Cucumber Salad

Watermelon and Feta Salad

Accompanied by House-baked Rolls

All food and beverage items listed above are subject to 10.5% Tax and 20% Service Charge.

Menus are subject to change due to market pricing and availability.

Chef-Attended Food Stations:

Silver Level: Select 2 \$67 ++ per guest

Gold Level: Select 3 \$78 ++ per guest

Platinum Level: Select 4 \$89 ++ per guest

Pasta

Chef's Choice of Two Pastas and Two Sauces of your choosing accompanied by Sautéed Chicken
Sauce Selections: Marinara, Alfredo, Putanesca, Vodka-Cream or Pesto Cream

Stir Fry

Beef or Chicken and Spicy Vegetables served over Steamed White Rice

Sliders

Miniature Burgers with American Cheese and House Sauce stacked on Miniature Rolls and accompanied by Sweet Potato Fries and Apple Fritters

Shrimp and Grits

Marinated Shrimp Sautéed to order served over Creamy White Cheddar Grits accompanied by Fried Green Tomatoes and Cornbread Medallions

Seared Rockfish

Served with a Lemon Caper Beurre Blanc and Bacon Risotto

Crabcakes

3 Ounce Jumbo Lump Crabcakes served with Creamy Cocktail Sauce and Asian Slaw

Carved Pork Loin

Roasted and served with Mango Chutney and Rice Pilaf

Carved Beef Tenderloin

Roasted and served with Grilled Asparagus Tips and Soft Parker House Rolls, Horseradish Cream Sauce and Red Pepper Aioli

Virginia Glazed Ham

Carved and accompanied by a Mustard and a Sherry/Brown Sugar Sauce, Maple-Balsamic Glazed Peaches and Petite Buttermilk Biscuits

Leg of Lamb

Garlic and Rosemary Roasted Lamb carved and served with a Corn and Parmesan Polenta

Cedar Plank Salmon

Carved Ginger-Sake Glazed Salmon served over a Carrot and Radish Slaw

Free-Range Turkey

Roasted and carved, served with Natural Gravy, Cranberry Relish and Whipped Potatoes

Cheesesteak

Topped with Chef's Four-Cheese Sauce and Crispy Fried Onions; Served on a Poppyseed Baguette, accompanied by House Chips

*\$75 flat fee per attendant applies

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Bar Pricing

Bar Packages

*Includes House Wine, Domestic & Imported Beers, Mixers and Sodas

<u>Open Bar</u>	<u>House Brands</u>	<u>Premium Brands</u>
3 Hours	\$22++ per person	\$26.00++ per person
Each Additional Hour	\$5.00 per person/hour	\$7.00++ per person/hour

Consumption Bars

House Brand Liquor

Smirnoff Vodka, Gordon's Gin, Stuart Scotch, Jim Beam Bourbon
Bacardi Rum, Seagrams 7 Whiskey
\$6.00 per Drink

Premium Brands

Absolut Vodka, Tanqueray Gin,
Dewar's Scotch, Jack Daniels,
Mt. Gay Rum, Seagram's VO Whiskey
\$7.00 per Drink

Top Shelf Brand Liquor

Grey Goose Vodka, Glenlivet Scotch
Bombay Sapphire, Knob Creek Bourbon,
Crown Royal, Cuervo 1800 Tequila
\$8.00 per Drink

Substitutes for Premium Brands

Stoli, Johnny Walker Red,
Virginia Gentleman Bourbon,
Capt. Morgan Rum, Beefeater Gin,
Canadian Club Whiskey

Substitutes For Top Shelf Brands

Ketel One Vodka, Chivas Scotch,
Maker's Mark Bourbon,
Cordials

Beer Selections

Domestic Beer (Choose 2)

Bud, Bud Light, Miller Lite, Coors Light
Michelob Ultra, O'Douls
\$3.50 per bottle

Imported Beer (Choose 2)

Heineken, Amstel Light, Corona, Beck's,
Beck's Dark, Sam Adams Boston Lager
\$4.50 per bottle

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Wine Selections

House Wine

(Wine List also Available)

Estrella Chardonnay,

Cabernet, White Zinfandel

(other varietals available upon request)

\$5.00 per Glass

House Sparkling Wine

Poema...\$19.95/750 ml

Korbel Brut...\$23.95/750 ml

**Bottled wine service available upon request*

Bar Service Information

Alcohol Policies

It is the policy of the Princess Anne Country Club, as alcohol beverage holder, that all liquor, beer, and wine for group consumption be provided and served by authorized Princess Anne personnel.

All alcohol provided must be consumed on the premise.

Unconsumed alcohol cannot be taken off property or from one rental facility to another.

The Princess Anne also has a “no-shot” rule for all events.

The legal drinking age in Virginia is 21 for all alcoholic beverages.

The Club will comply with this law in every regard.

Corkage Fee: Hosts are permitted to bring specialty bottles of wine for \$12 corkage fee for 750 ml and \$16 corkage fee for 1.5L bottles.

Cash Bar: A \$75 bartender charge will be applied for parties with under 25 guests.

Additional Bartenders:

One bartender is recommended for every 75 guests and is available at a rate of \$65 per bartender for a five-hour event. Additional hours are \$15/hour.

Bar Selection

The Princess Anne Country Club offers ample selection of alcohol beverages and an extensive wine list to complement any function.

Prices are calculated on a consumption basis by the numbers of individual drinks served.

Prices on specialty drinks are available through the Catering Director.

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Hot Hors d'Oeuvres

Priced Per Piece

Pulled BBQ Sliders.....	\$1.50
Kobe Meatballs w/Pancetta Soy Glaze.....	\$1.75
Roasted Artichokes with Bacon and Mushrooms.....	\$1.75
Fried Goat Cheese with Roasted Red Pepper & Balsamic Glaze.....	\$1.50
Fried Roquefort with Honey Pepper Spread.....	\$1.75
Little Macs (Bite-sized version of an American Favorite).....	\$1.75
Oysters Rockefeller.....	\$2.00
Bacon-wrapped Shrimp & Grits.....	\$2.25
Chipotle Rubbed Grilled Shrimp with Roasted Pineapple Coulis.....	\$2.00
Bacon Wrapped Scallop Lollipop.....	\$2.25
Roasted Lamb Chops with or without a Pistacio Crust served with Mint Gremolata.....	\$2.50
Crab Cake Minis on Toasted Sourdough Bread with Whole Grain Mustard.....	\$2.25
Shrimp Tempura Shooter, Tequila & Lime Marinated Shrimp, Lightly Fried and served with Cilantro Cocktail Sauce.....	\$2.25
Panko and Parmesan-crusted Fried Oysters served with a House-made Cocktail Sauce.....	\$2.00
Petite Crabcakes.....	Market Price
Lobster Tempura.....	\$2.50
Duck Confit with Brie.....	\$2.00
Asparagus Wrapped in Phyllo.....	\$1.25
Spinach and Feta Cheese Wrapped in Phyllo.....	\$1.75
Mushrooms Stuffed with Country Sausage or Traditional Crabcake.....	\$1.75
Mushrooms Stuffed with Pesto and Breadcrumbs.....	\$1.75
Meatballs (Barbeque or Swedish).....	\$1.50
Chicken Skewers: White Meat Chicken tossed in an Herb Breadcrumb Mixture and Fried; Served with both BBQ & Honey Mustard Sauces.....	\$1.50
Lumpia (vegetarian).....	\$1.50
Virginia Ham served in a Mini Buttermilk Biscuit with Honey Butter.....	\$1.50
Mini Cheese Steak with Peppers, Onions and a Four-cheese Sauce.....	\$2.00
Spinach and Artichoke Dip.....	\$75.00
Hot Crab Dip.....	\$100.00
Mini Beef Wellington.....	\$1.50

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Cold Hors d'Oeuvres

Priced Per Piece

Tuna Poke: Cubes of Marinated Sushi-grade Tuna served over a Lumpia Crisp.....	\$2.00
Grilled Pineapple and Prosciutto	\$1.25
Salmon Canape with Pepper Bacon and Onions.....	\$1.50
Lemon and Thyme Lump Crab Bruschetta with a Tomato and Shallot Relish served on a Buttered Baguette	\$1.50
BLT Canape with Fried Quail Egg	\$2.00
Boursin Mousse Canape.....	\$1.75
Beef or Tuna Tartare.....	\$1.75
Lobster Salad Canape	Market Price
Beef Tenderloin Carpaccio	\$1.75
Caprese Skewer.....	\$1.50
Roasted Red Pepper and Chevre on Baguette.....	\$1.50
Curry or Smoked Chicken Salad Tartlet	\$1.50
Goat Cheese and Ratatouille.....	\$1.75
Crabmeat in Pastry Shells	\$1.75
Pencil Asparagus Wrapped with Surry Ano Ham, served with a Honey-dijon Dip.....	\$1.75
Smoked Salmon Roses with Red Onion.....	\$1.75
Shrimp Salad on Toasted Pita or Cucumber	\$1.75
Jumbo Shrimp Cocktail	\$2.00
Seared Ahi with Fried Rice Cakes.....	\$2.25
Assorted Sushi Rolls.....	\$2.25
Seared Foie Gras on Toasted Brioche with Grape Gelée.....	Market Price
Assorted Tea Sandwiches	\$1.75
<i>Select three: Marinated English Cucumbers with Dill Cream Cheese, Country Ham and White Cheddar with a Dijon Spread, House-made Pimento, PACC Tuna, Chicken or Egg Salad. Served on Choice of Breads.</i>	

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Bridal Luncheon

Hot Lunch Entrées

PACC Chicken Crêpes

Tender Chicken and Vegetables served in Homemade Herb Crêpes
and served with a side of Broccoli.

\$16.50

Quiche Lorraine

Onion, Bacon and Gruyere Cheese in Rich Egg Custard
served with Fresh Fruit on a bed of Organic Greens

\$16.50

Chicken Piccata

Topped with Shallots, Lemon and Capers and served with an Asparagus Bundle

\$19.50

Seared North Atlantic Salmon

Served with Champagne and Fresh Herb Beurre Blanc;
served with a side of Broccoli

\$20.25

Jumbo Lump Crabcake

Prepared with the PACC Traditional Recipe and accompanied by Succotash

\$22.75

Grilled Filet Mignon

Black Angus Grilled Medium Rare with Béarnaise Sauce
and served with a Grilled Asparagus Bundle.

\$30.00

Entrées include Your Choice of Home-Baked Muffins or Rolls

Please See "Sweet After Thoughts" For Dessert Offerings

Coffee and Tea is also included

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Bridal Luncheon Selections

Luncheon Salads

Classic Caesar

Dressed with Homemade Caesar Dressing,
Fresh Herb and Garlic Croutons and Parmigiano-Reggiano Cheese
\$11.00

Baby Spinach with Crisp Bacon

Warm Shitake Mushrooms and Roasted Pequillo Peppers
Tossed with Homemade Balsamic Vinaigrette
\$11.00

Traditional Princess Anne Chicken Salad

Atop Mixed Greens and served with Fresh Seasonal Fruit
\$15.50

Princess Anne Cobb

Mesclun Field Greens, Bacon, Hard-Cooked Eggs,
Avocado and Bleu Cheese, dressed with your choice of Dressing
\$11.00

Boston Bibb

Chicken, Cranberries, Walnuts, Shaved Celery tossed with Thyme Vinaigrette
\$12.00

Enhance Your Salad:

Add Chicken - \$3.50

Add Salmon - \$4.50

Add Shrimp - \$5.50

Luncheon Salads include Home-baked Muffins or Rolls, Coffee and Tea, and Your Choice of Dessert

Please See "Sweet After Thoughts" For Dessert Offerings

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R ehearsal D inner E ntrées

B eef S elections

Classic Grilled Filet Mignon
with Cabernet Reduction
\$35

Grilled New York Strip
with Sautéed Trio of Mushrooms
\$31

Beef Tenderloin Medallions Oscar
\$35

Prime Rib Au Jus
with Horseradish Cream Sauce
\$32

P oultry S elections

Dijon Chicken Breast
with Stone Grain Mustard Beurre Blanc
\$25

Coq Au Vin
Roasted Chicken with Mushrooms and Cognac Sauce
\$29

Cordon Bleu
Chicken Breast Stuffed with Virginia Ham
and Vermont Cabot Cheddar Cheese
\$29

P ork and L amb S elections

Pork Loin Chops
with Apple Compote
\$29

Grilled Pork Tenderloin
with Rosemary Cream Sauce
\$31

Roasted Rack of Lamb
with Rosemary and Garlic and Mint-Infused Sauce
\$35

Dinner Entrées include a choice of Starch and Vegetable, House Salad with Mesclun Field Greens, Parmigiano-Reggiano and Sherry Vinaigrette, House-made Rolls, Coffee and Tea. When two Entrée items are selected, the price will be based on the higher Entrée chosen.

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R ehearsal D inner E ntrées

S eafood S elections

Fresh Jumbo Lump Crab
with Red Pepper Remoulade
\$34

Fresh Atlantic Salmon
with Lemon Dill Beurre Blanc
\$31

Stuffed Jumbo Lump Crab Shrimp
with Truffle Oil
\$33

C ombination D inner S elections

Choose One and Pair with One Seafood Selection below:

Filet Mignon
\$46

New York Strip
\$43

Pork Tenderloin
\$38

S eafood P airing

Jumbo Lump Crabcake

Fresh Whitefish

Stuffed Shrimp with Jumbo Lump Crabmeat

Fresh Atlantic Salmon

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Sweet After Thoughts

The Following Desserts are Included with Luncheon Selections.

Chocolate Ganache Brownie

Heath Snowball

Flourless Chocolate Cake

Seasonal Fruit Trifle

Pumpkin Pie with Whipped Cream

Coupe à La Derby

Mocha Napoleon

Key Lime Pie

Chocolate Mousse Cake

Cheesecake with Raspberry Coulis

Traditional Creme Brûlée

Assorted House-made Ice Creams and Sorbets

Display of Miniature Desserts

(House-made Miniature Desserts created by our Pastry Chef)

Desserts Paired with Dinner Selections are \$5.50

Day After Wedding Brunch

Breakfast Reads

(Choose 2 of the following)

Croissants
Assorted Muffins

Assorted Pastries
Honeybuns

Coffee Cake
Doughnuts

Your Choice of Eggs Benedict or Quiche:

Eggs Benedict

Choose one of the Following:

Crab

(English Muffin, Crab Cake,
Poached Egg and Hollandaise)

Philadelphia

(Petite Filet Mignon
and Swiss Cheese)

Traditional

Florentine

(Spinach and Sautéed Onion)

Quiche

Choose one of the Following:

Crab and Gruyere

Smoked Ham,
Cheddar Cheese, and Broccoli

Smoked Salmon & Chives
Shrimp, Provolone, and Basil

Lorraine
Florentine
Vegetable

Accompaniments

Bacon, Sausage, or Ham
Roasted Potato Gratin, Homefries,
or White Cheddar Grits,

Biscuits and Gravy,
Smoked Salmon with Mini Bagels,
Cream Cheese, Capers, and Onions

Fresh Fruit
Regular and Decaffeinated Coffee,
Herbal Teas, Iced Tea and Water

Bloody Mary and Mimosa Bar

(2 hour limit)*

\$22.00 per person

~ Buffet Enhancements ~

Made-to-Order Omelet Station

\$5.00 per person*

Made-to-Order Waffle Station

\$5.00 per person*

Beef Tenderloin Carving Station

\$9.00 per person*

Chicken Roulade

\$5.00 per person

Grilled Salmon with Dill Beurre Blanc

\$5.00 per person

\$65 flat fee per attendant applies

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