

Sylvania Country Club

Wedding Packages



Silver Plated Package \$54 per person

Choose **One** of the following Complementary Stationed Hors d'oeuvres:
Domestic Cheese Board, Vegetable Crudit , Seasonal Fruit Display or Spinach and
Artichoke Dip with Warm Pita Bread, **plus Two Tray Passed** Hors d'oeuvres from Silver Package

HORS D'OEUVRES

HOT

- ◆ Spinach & Goat Cheese Flatbread
- ◆ Italian Sausage & Mozzarella Flatbread
- ◆ Wild Mushroom & Fontina Flatbread
- ◆ Broiled New Potatoes stuffed with Pancetta & Basil Pesto
- ◆ Parmesan Artichoke Hearts with Club-made Tomato Dipping Sauce
- ◆ BBQ or Sweet and Sour Meatballs
- ◆ Pesto Chicken Crostini

COLD

- ◆ Brie Wedge on Cracker topped with Strawberry
- ◆ Deviled Egg topped with Caviar
- ◆ Dried Apricot with Blue Cheese and Candied Pecan Crumble
- ◆ Parmesan Cups with Piped Goat Cheese
- ◆ Asparagus wrapped in Prosciutto
- ◆ Curried Chicken in Phyllo Cups with Almonds
- ◆ Endive topped with Boursin Cheese, Candied Walnuts, Alfalfa Sprouts and Strawberry Quarter

PLATED SALAD (Choose One)

- ◆ Tossed Salad with choice of Two Dressings
- ◆ Vineyard Salad— Mixed Greens Tossed with Candied Walnuts, Red Apples, & Gorgonzola Vinaigrette Topped with Grilled Sweet Red Onions
- ◆ Caesar Salad—Crisp Romaine Lettuce, Parmesan cheese, and Croutons. Tossed with Caesar Dressing

INTERMEZZO

- ◆ Chef's choice of seasonal sorbet

ENTREES (Choose One)

(Upgrade—Two entr e selections, add \$1 per person; Three entr e selections, add \$2 per person)

- ◆ Pretzel Crusted Pork Tenderloin with Dijon Cream Sauce
- ◆ Macadamia Crusted Lake Superior Whitefish with Citrus Buerre Blanc
- ◆ Mushroom Encrusted Stuffed Chicken Breast with Marsala Infused Demi Glaze
- ◆ Coffee Crusted Seared Strip Steak with Blackberry-Merlot Reduction
- ◆ 6 Oz. Filet with Strawberry-Balsamic Reduction

This Four Course Dinner Includes: Chef's Selection of Fresh Vegetables and Starch, Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea. A Champagne Toast (for the head table only.)

Two chosen entr e selections will be presented at your tasting prior to your event.

Sylvania Country Club

Wedding Packages

Gold Plated Package \$59 per person

Choose **One** of the following Complementary Stationed Hors d'oeuvres: Domestic Cheese Board, Vegetable Crudit , Seasonal Fruit Display or Spinach and Artichoke Dip with Warm Pita Bread, **plus Two Tray Passed** Hors d'oeuvres from Gold OR Silver Package.

HOR D'OEUVRES

HOT

- ◆ Parmesan Crumb Skewered Chicken
- ◆ Crab Stuffed Mushrooms
- ◆ Thai Chicken & Cashew Spring Roll
- ◆ Asian Chicken Satay
- ◆ Sesame Chicken Strips
- ◆ Coconut Chicken Strips
- ◆ Mini Chicken Wellington
- ◆ Mini Beef Wellington
- ◆ Teriyaki-Sesame Seed Beef Satay

COLD

- ◆ Antipasto Skewer – Fresh Mozzarella, Cherry Tomato, Genoa Salami & Stuffed Tortellini
- ◆ Chilled Gazpacho Shooter Topped with Crispy Tortilla Strip & Cilantro Cr me Fraiche
- ◆ Butterfly Shrimp on Cucumber Round with Dill Cream Cheese and Parsley Sprig
- ◆ Cured & Cold Smoked Salmon with Caper Cream Cheese on Pumpnickel Points
- ◆ Seasonal Fruit Skewers drizzled with Mint Syrup
- ◆ Goat Cheese & Green Onion stuffed Sweet Cherry Peppers

PLATED SALAD (Choose One)

- ◆ Tossed Salad with Choice of Two Dressing
- ◆ Vineyard Salad— Mixed Greens Tossed with Candied Walnuts, Red Apples, & Gorgonzola Vinaigrette. Topped with Grilled Sweet Red Onions
- ◆ Caesar Salad—Crisp Romaine Lettuce, Parmesan Cheese, and Croutons. Tossed with Caesar Dressing

INTERMEZZO

Chef's choice of seasonal sorbet

COMBO ENTREES (Choose One)

(Upgrade -Two entr e selections, add \$1 per person, Three entr e selections, add \$2 per person)

- ◆ Asparagus Stuffed Chicken Breast & Lump Crab Cake accented with Red Pepper Cream
- ◆ Petite Filet and Prosciutto Stuffed Chicken with Smoked Gouda Cheese Sauce
- ◆ Petite Filet and Salmon with Roasted Yellow Pepper Cream
- ◆ Petite Filet and Stuffed Shrimp with roasted Garlic Cream

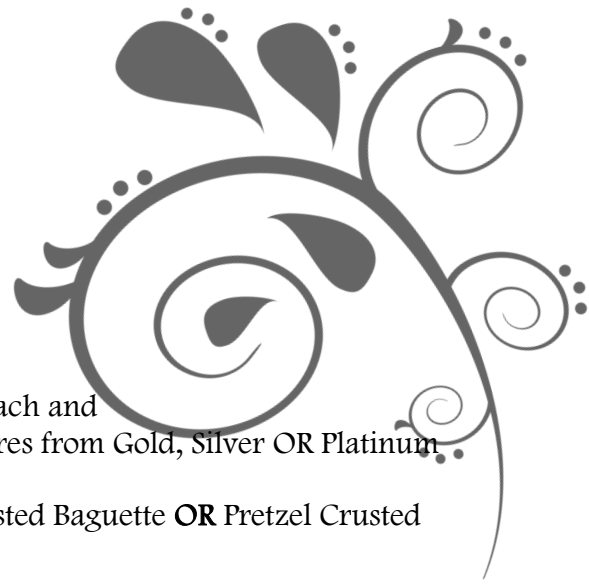
This Four Course Dinner Includes: Chef's Selection of Fresh Vegetables and Starch, Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea. A Champagne Toast (for the head table only)

Two chosen entr e selections will be presented at your tasting prior to your event.



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Wedding Packages



Platinum Plated Package \$64 per person

Choose **One** of the following Complementary Stationed Hors d'oeuvres: Domestic Cheese Board, Vegetable Crudit , Seasonal Fruit Display or Spinach and Artichoke Dip with Warm Pita Bread, **plus Three Tray Passed** Hors d'oeuvres from Gold, Silver OR Platinum Packages.

PLATED APPETIZER: Choice of Brie with Spicy Raspberry Compote on Toasted Baguette **OR** Pretzel Crusted Cheese Risotto Cake accented by Whole Grain Mustard

HORS D'OEUVRES

Hot

- ◆ Sweet Chili skewered Steak Bites
- ◆ Citrus Shrimp Skewer
- ◆ Bacon Wrapped Scallops
- ◆ Mini Crab Cakes
- ◆ Coconut Shrimp
- ◆ Spicy Shrimp Crostini

Cold

- ◆ Tenderloin Medallion rolled with Boursin and Tied with a Chive
- ◆ Smoked Duck with a Pear Chutney on Toasted Crostini
- ◆ Sesame Encrusted Seared Tuna with Teriyaki Glaze
- ◆ Shrimp Shooters – Micro Greens, Cocktail Sauce, Jumbo Shrimp
- ◆ Maryland Lump Crab Shooters-Alfalfa, Crab Meat, Aioli with Lemon Zest)
- ◆ Ahi Tuna Tartar on Wonton with Asparagus & Sesame Vinaigrette
- ◆ Pacific Northwest Oyster on the 1/2 shell with Lemon Shallot Vinaigrette
- ◆ Grilled & Chilled Rosemary & Olive Oil Shrimp with Spicy Cocktail Sauce

PLATED SALAD (Choose One)

- ◆ Tossed Salad with Two Dressing Choices
- ◆ Vineyard Salad— Mixed Greens Tossed with Candied Walnuts, Red Apples, Gorgonzola Vinaigrette, and then topped with Grilled Sweet Red Onions
- ◆ Caesar Salad—Crisp Romaine Lettuce, Parmesan, and Croutons. Tossed with Caesar Dressing

INTERMEZZO

Chef's choice of seasonal sorbet

COMBO ENTR E One entr e choice is included in package.

(Upgrade -Two selections, add \$1 per person, Three selections, add \$2 per person)

- ◆ Surf & Turf—6 oz. Filet & 5oz Lobster Tail with Clarified Herbed Butter and Lemon
- ◆ Seafood Trio- Jumbo Lump Crab Cake, Stuffed Prawn and Seared Tuna accented with Yellow Pepper Cream and Sriracha
- ◆ Petite Filet and Chilean Sea Bass with Ginger-Soy Sauce
- ◆ Tenderloin Medallions Oscar Style—topped with Lump Crab, Mushrooms, Classic Hollandaise Sauce and Grilled Asparagus

This Five Course Dinner Includes: Chef's Selection of Fresh Vegetables and Starch, Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea. A Champagne Toast (for the head table only)

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Wedding Packages

Available Upgrades

Priced per person unless noted with *

HORS D'OEUVRES:

Cocktail Sandwiches

- ◆ Smoked Turkey Cocktail Sandwiches with a Cranberry Vodka Dijon \$4
- ◆ Crab Cocktail Rolls with Chilled Veggie Slaw & Citrus-Cilantro Mayo \$4
- ◆ Roasted BBQ Pulled Pork Cocktail Sandwiches with Caramelized Onions \$3
- ◆ Sliced Grilled Pork Tenderloin Cocktail Sandwiches with Bacon & Onion Compote \$4
- ◆ Curry Chicken Salad Cocktail Sandwiches \$3
- ◆ Smoked Beef Brisket Cocktail Sandwiches with Creamy Horseradish Sauce \$3
- ◆ Slow Roasted Beef Tenderloin Cocktail Sandwiches with Whole Grain Mustard \$4
- ◆ Mini Cheeseburgers with a Chipotle Ketchup \$4
- ◆ Buffalo Chicken Sliders with Ranch & Bleu Cheese Crumbles \$4

Displays

- ◆ Imported Cheese Marble with Fresh Fruit & Sliced Baguette \$4
- ◆ Seasonal Fruit Display with Yogurt Dip \$3
- ◆ Rosemary Grilled & Chilled Vegetables with Kalamata Olive Tapenade \$4
- ◆ Warm Artichoke & Asiago Dip with Gourmet Crackers \$3
- ◆ Spinach & Crab Dip with Crispy Tortilla Chips \$4
- ◆ Black Bean & Roasted Garlic Hummus with Warm Pita Bread \$3
- ◆ Domestic Cheese Display with Cheddar, Swiss, Dill Havarti, and Peppered Jack Cheeses served with Crackers & Fruit \$7
- ◆ Display of Fresh Vegetables served with Herb Dip \$3
- ◆ Bake Wheel of Brie Cheese Topped with Raspberry Compote Baked in Puff Pastry (Serves 25)*75
- ◆ Antipasto Tray with a Variety of Italian Meats, Pepperoncini's, Kalamata Olives, Provolone and Roma Tomatoes \$6
- ◆ Pastrami Smoked Salmon Served with Capers, Eggs, Onion, Lemon, Cream Cheese and Cocktail Breads \$6

Carving Broads (Includes Appropriate Condiments and Fresh Rolls)

- ◆ House Smoked Turkey Breast (Serves 20-25) *\$80
- ◆ Pork loin (serves 25-30) *\$85
- ◆ Roasted Salmon (serves 15-20) *\$75
- ◆ Prime Rib (serves 25-30) *\$150
- ◆ Roasted Tenderloin (serves 15-20) *\$130

Salads:

- ◆ Wilted Spinach Salad in a Parmesan Cup \$3—Wilted Spinach Tossed in Roasted Garlic Vinaigrette. Served in a Parmesan Cheese Bowl
- ◆ Bride's Bouquet \$4—Spring Mix, Cucumber, Feta Cheese, Peppers & Raspberry Vinaigrette, Shaped as a Bouquet
- ◆ Baby Bibb Rosette \$3—Boston Bibb Lettuce, Feta Cheese, Red Onion, Candied Pecans & Strawberry Vinaigrette, Served in the Shape of a Rose
- ◆ Caprese \$3—Spring Mix, Roma Tomatoes, Fresh Mozzarella, Basil, Red Onion, Drizzled with Balsamic

Prices in this menu can change without notice. These prices do not include gratuity of 20% or 7.25% sales tax. 4



Sylvania Country Club

Wedding Packages



Silver Grazing Package \$59 per person

Choose One of the following Complementary Stationed Hors d'oeuvres: Domestic Cheese Board, Vegetable Crudité, Seasonal Fruit Display or Spinach and Artichoke Dip with Warm Pita Bread, **plus Two Tray Passed** Hors D'oeuvres from Silver Package.

HORS D'OEUVRES

Hot:

- ◆ Spinach & Goat Cheese Flatbread
- ◆ Italian Sausage & Mozzarella Flatbread
- ◆ Wild Mushroom & Fontina Flatbread
- ◆ Broiled New Potatoes stuffed with Pancetta & Basil Pesto
- ◆ Parmesan Artichoke Hearts with Club-made Tomato Dipping Sauce
- ◆ BBQ or Sweet and Sour Meatballs
- ◆ Pesto Chicken Crostini

Cold:

- ◆ Brie Wedge on Cracker topped with Strawberry
- ◆ Deviled Egg topped with Caviar
- ◆ Dried Apricot with Blue Cheese and Candied Pecan Crumble
- ◆ Parmesan Cups with Piped Goat Cheese
- ◆ Asparagus wrapped in Prosciutto
- ◆ Curried Chicken in Phyllo Cups with Almonds
- ◆ Endive topped with Boursin, Candied Walnut, Alfalfa and Strawberry Quarter

Plated Salad: (Choose one)

- ◆ SCC Tossed Salad with Choice of Two Dressings
- ◆ Raspberry Salad—Spring Mix, Sliced Pears, Feta Cheese, & Red Onion. Tossed in Raspberry Vinaigrette
- ◆ Caesar Salad—Crisp Romaine Lettuce, Parmesan, and Croutons. Tossed with Caesar Dressing

Entrée: (Choose Two)

- ◆ Potato Crusted Salmon with Red Pepper Cream
- ◆ Blackened Salmon with Citrus Cream
- ◆ Salmon Scaloppini with Lemon-Caper Sauce
- ◆ Grilled Chicken Breast with Roasted Pepper Cream
- ◆ Sautéed Chicken Breast with Forest Mushroom Marsala Sauce
- ◆ Egg Crusted Piccata Style Chicken Breast
- ◆ Penne Pasta with Grilled Chicken in Creamy Alfredo Sauce
- ◆ Tri-Color Tortellini with Grilled Vegetables and Pesto Cream

Carved Entrée: (Choose One)

- ◆ Roasted Prime Rib
- ◆ Roasted Turkey Breast
- ◆ Maple Honey Glazed Ham

All Buffets Include Chef's Selection of Fresh Vegetable and Starch, Warm Rolls and Whipped Butter Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
A Champagne Toast (for the head table only)

Two chosen entrée selections will be presented at your tasting prior to your event.

Sylvania Country Club

Wedding Packages

Gold Grazing Package \$64 per person

Choose **One** of the following complimentary Stationed Hors d'oeuvres: Domestic Cheese Board, Vegetable Crudit , Seasonal Fruit Display or Spinach and Artichoke Dip with warm Pita Bread, **plus Two Tray Passed** Hors d'oeuvres from the Silver OR Gold Package.

HORS D'OEUVRES

Hot

- ◆ Parmesan Crumb Skewered Chicken
- ◆ Crab Stuffed Mushrooms
- ◆ Thai Chicken & Cashew Spring Roll
- ◆ Asian Chicken Satay
- ◆ Sesame Chicken Strips
- ◆ Coconut Chicken Strips
- ◆ Mini Chicken Wellington
- ◆ Mini Beef Wellington
- ◆ Teriyaki-Sesame Seed Beef Satay
- ◆ **PLATED SALAD: (Choose One) Served with Warm Dinner Rolls and Butter**
- ◆ SCC Tossed Salad with Choice of Two Dressings
- ◆ Raspberry Salad—Spring Mix, Sliced Pears, Feta Cheese, & Red Onion. Tossed in Raspberry Vinaigrette
- ◆ Classis Caesar—Crisp Romaine Lettuce, Parmesan, and Croutons, Tossed with Caesar Dressing

Cold

- ◆ Antipasto Skewer – Fresh Mozzarella, Cherry Tomato, Genoa Salami & Stuffed Tortellini
- ◆ Chilled Gazpacho Shooter with Crispy Tortilla Strip & Cilantro Cr me Fraiche
- ◆ Butterfly Shrimp on Cucumber Round with Dill Cream Cheese and Parsley Sprig
- ◆ Cured & Cold Smoked Salmon with Caper Cream Cheese on Pumpernickel Points
- ◆ Seasonal Fruit Skewers drizzled with Mint Syrup
- ◆ Goat Cheese & Green Onion stuffed Sweet Cherry Peppers

ENTR E: Choice of One Entr e

- ◆ Stuffed Red Pepper Chicken with Pesto Cream
- ◆ Stuffed Mushroom Chicken with Marsala Glaze
- ◆ Breast of Chicken Oscar Style
- ◆ Seared Chilean Sea Bass with Sesame-Ginger Glaze
- ◆ Crab Stuffed Sole with Saffron Cream

ACTION STATION: Choice of One Station

PASTA STATION

- ◆ Your Choice of Two Pastas: Penne, Tri-Color Tortellini, Linguini, and Cheese Ravioli
- ◆ Two Sauces: Pesto, Tomato Ragu, or Parmesan Cream
- ◆ Served with Garlic Bread, Parmesan Cheese, and Fresh Cracked Black Pepper
- ◆ With Grilled Chicken and Shrimp

ORIENTAL STATION

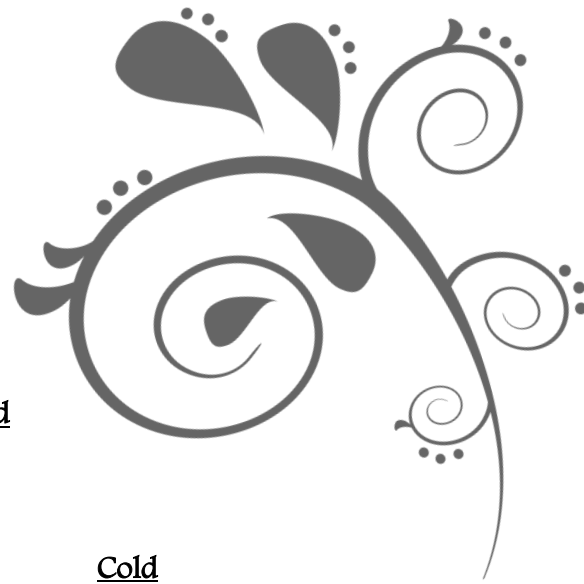
- ◆ Stir Fried Shrimp with Vegetables
- ◆ Chicken or Beef Teriyaki
- ◆ Your choice: Fried or Steamed Rice

SANTA FE STATION

- ◆ Chicken and Beef Fajitas served with Flour Tortillas, Spanish Rice, Refried Beans and Appropriate Condiments

CARVED ENTR E: (Choose One)

- ◆ Roasted Prime Rib
- ◆ Roasted Turkey Breast
- ◆ Maple Honey Glazed Ham



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Wedding Packages



Platinum Grazing Package \$70

Choose **One** of the following complimentary Stationed Hors d'oeuvres:
Imported Cheese Board, Grilled Vegetable Crudit , Seasonal Fruit Display with Fondue or Crab and Artichoke Dip with Warm Pita Bread, **plus Three Tray Passed** Hors d'oeuvres from Platinum Package.

HORS D'OEUVRES

Hot

- ◆ Sweet Chili Skewered Steak Bites
- ◆ Citrus Shrimp Skewer
- ◆ Bacon Wrapped Scallops
- ◆ Mini Crab Cakes
- ◆ Coconut Shrimp
- ◆ Spicy Shrimp Crostini

Cold

- ◆ Tenderloin Medallion rolled with Boursin and Tied with Chive
- ◆ Smoked Duck with a Pear Chutney on Toasted Crostini
- ◆ Sesame Encrusted Seared Tuna with Teriyaki Glaze
- ◆ Shrimp Shooters – Micro Greens, Cocktail Sauce, Jumbo Shrimp
- ◆ Maryland Lump Crab Shooters—Alfalfa, Crab Meat, Aioli & Lemon Zest
- ◆ Ahi Tuna Tartar on Wonton with Asparagus & Sesame Vinaigrette
- ◆ Pacific Northwest Oyster on the 1/2 shell with Lemon Shallot Vinaigrette
- ◆ Grilled & Chilled Rosemary & Olive Oil Shrimp with Spicy Cocktail Sauce

PLATED SALAD: (Choose One) Served with Warm Rolls and Whipped Butter

- ◆ SCC Tossed Salad with Choice of Two Dressings
- ◆ Raspberry Salad—Spring Mix, Sliced Pears, Feta Cheese, & Red Onion. Tossed in Raspberry Vinaigrette
- ◆ Classis Caesar—Crisp Romaine Lettuce, Parmesan, and Croutons, Tossed with Caesar Dressing

CARVED ENTR E: (Choose One)

- ◆ Roasted Prime Rib
- ◆ Roasted Turkey Breast
- ◆ Maple Honey Glazed Ham
- ◆ Mashed Potato Martini Bar-Whipped
White Potatoes and Sweet Potatoes with appropriate toppings

ENTR E ACTION STATIONS: (Choose Two)

PASTA STATION

- ◆ Your Choice of Two Pastas: Penne, Tri-Color Tortellini, Linguini, and Cheese Ravioli
- ◆ Your choice of Two Sauces: Pesto, Tomato Ragu, or Parmesan Cream
- ◆ Served with Garlic Bread, Parmesan Cheese, and Fresh Cracked Black Pepper
- ◆ Grilled Chicken and Shrimp

SANTA FE STATION

- ◆ Chicken and Beef Fajitas served with Flour Tortillas, Spanish Rice, Refried Beans and Appropriate Condiments

ASIAN STATION

- ◆ Stir Fried Shrimp with Vegetables,
- ◆ Chicken or Beef Teriyaki
- ◆ Your choice: Fried Rice or Steamed Rice

Sylvania Country Club

Wedding Packages

Gift Opening Brunch Buffet \$29



Features:

- ◆ Chef Attended Omelet Station with Assorted Meats, Cheeses and Vegetables
- ◆ Smoked Bacon & Sausage
- ◆ Fresh Fruit Salad with Vanilla Yogurt
- ◆ Biscuits with Sausage & Sage Gravy
- ◆ Brioche French Toast Casserole with Real Maple Syrup
- ◆ Caesar Salad with Herb Croutons & Parmesan Cheese
- ◆ Chicken Breast with Marsala Sauce
- ◆ Roast Pork Tenderloin sliced & topped with Caramelized Onions
- ◆ Chef's Selection of Sautéed Vegetables
- ◆ Whipped Potato Station (with all the fixings)
- ◆ Assorted Petite Pastries
- ◆ Dinner Rolls with Whipped Butter

BEVERAGES INCLUDED:

- ◆ Coffees, Hot & Iced Tea
- ◆ Assorted Fruit Juices

ADDITIONAL UPGRADES:

- ◆ Bloody Mary, Mimosa and Champagne Bar \$8.00 per person

Sylvania Country Club

Wedding Packages



Bar Packages-4 hours minimum required

JUICE AND SODA PACKAGE 3.00 per person, per hour
All fountain sodas and juices available

BASIC PACKAGE 5.00 per person, per hour
House wines, fountain sodas, juices, domestic bottled beer and Bud Lt. draft

HOUSE PACKAGE 6.00 per person, per hour
House liquors, house wines, fountain sodas, juices, domestic bottled beer, and Bud Lt. draft

CALL PACKAGE 7.00 per person, per hour
House & Call liquors, house wines, fountain sodas, juices, domestic bottled beer, and Bud Lt draft

TOP SHELF PACKAGE 9.00 per person, per hour
House, Call & Top shelf liquors, house wines, fountain sodas, juices, domestic bottled beer, Bud Lt. draft

BAR PACKAGE UPGRADES:

Import Bottled Beer	1.00 per person, per hour additional
Martini bar with ice carving (100 people minimum)	2.25 per person, per hour additional
Premium Wine—by bottle only (see wine list)	Per wine list cost

HOUSE LIQUORS

Barton Vodka, Castillo Light Rum, El Zarco Tequila, Lauder's Scotch, Beams 8 Star Whiskey, and Amaretto Amaro.

CALL LIQUORS

Absolut, Stolichnaya, Tanqueray, Bombay, Beefeaters, Captain Morgan, Bacardi, Jose Cuervo, Canadian Club, Seagram's 7, Seagram's VO, Johnny Walker Red, Jim Beam, Jack Daniels, Dewar's, and J&B.

TOP SHELF LIQUORS

Ketel One, Grey Goose, Belvedere, Bombay Sapphire, Crown Royal, Johnny Walker Black, Glenlivet, Glen Fiddich, MacCallan 12, Maker's Mark.

DOMESTIC BEERS

Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling Lager, and Yuengling Light.

IMPORTED BEERS

Heineken, Heineken Light, Labatt Blue, Labatt Blue Light, Corona, Corona Light.

Special requests will be taken into consideration and charged appropriately (i.e. "signature drinks").