

Concordia Club

All Inclusive Wedding Packages

❖ **THE PREMIUM PACKAGE** ❖

Pre-dinner Non-Alcoholic Punch Reception

4 Course Plated Dinner

(Prime Rib, N.Y. Strip Loin Steak or Duets
not included but price can be adjusted to compensate)

House Wine - unlimited wine service through dinner

4 Hour Host Bar - open following dinner
(closed during dinner)

Late Night Coffee & Tea Station
Complimentary slicing/serving of wedding cake

❖ **THE PLATINUM PACKAGE** ❖

Pre-dinner Non-Alcoholic Punch Reception

4 Course Plated Dinner

(Prime Rib, N.Y. Strip Loin Steak or Duets
not included but price can be adjusted to compensate)

House Wine - unlimited wine service through dinner

5 Hour Host Bar - open following dinner
open for 1 hour prior to dinner, 4 hours following dinner
(closed during dinner)

Late Night Coffee & Tea Station
Complimentary slicing/serving of wedding cake

CONCORDIA CLUB

Design Your Own Gourmet Plated Menu

Includes Rolls & Butter, Your choice of Salad, Dinner Entrée,
Dessert and Freshly Brewed Regular, Decaffeinated Coffee and Tea
(minimum of 30 people to a maximum of 250 people)

🍷 Salads 🍷

Classic Caesar

Crisp Roman Lettuce with Bacon, Asiago Cheese,
Garlic Crouton and Creamy Dressing

Baby Spinach

Orange Sections, Red Onion,
Dried Cranberries, Toasted Almonds and
Orange Cranberry Vinaigrette Dressing

Mixed Garden Greens

Fresh Market Greens with Tomato, Cucumber,
Julienne Vegetables & Balsamic Vinaigrette Dressing

Blue Cheese & Berries

Mixed Greens with Shaved Red Onion,
Crumbled Blue Cheese, Fresh Seasonal Berries
and Balsamic Vinaigrette Dressing

Optional Addition to Meal

🍷 Soups 🍷

Creamy Leek and Potato Soup Topped with Fresh Chives
Butternut Squash & Roasted Red Pepper Purée
Cream of Broccoli with Herbed Cheddar
Carrot and Sweet Potato Purée Topped with Scallions
Chicken Noodle with Garden Vegetables
Cream of Cauliflower and Three Cheese

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Plated Entrées

All Entrées served with a bouquet of seasonal vegetables and your choice of:
Herb Roasted Mini Potatoes, Roasted Garlic & Chive Mashed Potatoes or Rice Pilaf

Prime Rib
Slow Roasted with Au Jus

N.Y. Strip Loin Steak
8 oz. Grilled to Perfection

Roast Loin of Beef
with Peppercorn Reduction

Chicken Cordon Bleu
Stuffed with Ham, Swiss Cheese
Topped with a Creamy Mushroom Veloute

Grilled Atlantic Salmon Fillet
with White Wine Dill Sauce or Hickory Smoked BBQ Sauce

Chicken Supreme
Slow Roasted with Wild Mushroom Demi Glace

Wiener Schnitzel
Breaded Pork Cutlet, Our House Specialty

Pork Loin
Stuffed with a Selection of Dried Fruits
and Topped with Apple Demi-Glace Reduction

Roasted Vegetable Lasagna

Penne Pasta Primavera
topped with a Creamy Alfredo Sauce

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🍷 Duets 🍷

All Duets are served with a bouquet of seasonal vegetables and your choice of:
Herb Roasted Mini Potatoes, Roasted Garlic & Chive Mashed Potatoes or Rice Pilaf

Grilled 5 oz. Beef Tenderloin
& Grilled Skewer of Garlic Shrimp

Grilled 6 oz. New York Strip Loin &
Grilled 4 oz. Chicken Breast with
Wild Mushroom Demi-Glace

Grilled 4 oz. Atlantic Salmon Fillet
& Grilled Skewer of Garlic Shrimp

🍷 Dessert 🍷

Tiramisu Torte
Lemon Raspberry Chiffon Torte
New York Style Cheese Cake with Wildberry Compote
Black Forest Torte
Triple Chocolate Raspberry Mousse Torte
Applestrudel -Homemade Specialty!!

Includes Fresh Brewed Coffee, Tea and Decaf

🍷 Children's Menu 🍷

(Ages 4-12)

Served with Vanilla Ice Cream for Dessert

Chicken Fingers and French Fries

Penne Pasta in a Homemade Tomato Sauce

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Country Style Dinner

Includes Dinner Rolls and Butter

Appetizers - select ONE from the following:

Tossed Garden Salad:	Tomatoes, Julienne Vegetables & your choice of Dressing
Caesar Salad:	Bacon, Asiago Cheese, Garlic Croutons and Creamy Dressing

Meats - select TWO from the following:

Wiener Schnitzel	Grilled Chicken Breast in a White Wine Mushroom Sauce	
Stuffed Pork Loin **	Chicken Cordon Bleu **	Rouladen **
Roast Turkey with trimmings	Slow Roasted Chicken Supreme **	
Cabbage Rolls	Roast Beef	

Potato or Rice - select ONE from the following:

Vegetable Rice	Butter Whipped Potatoes	
Homefried Potatoes	Mini-roasted Potatoes	Späätzle *

Vegetables - select TWO from the following:

Green Beans Almondine	Honey Glazed Baby Carrots	Corn Niblets
Sauerkraut	Bean Medley	Red Cabbage *
Brussel Sprouts with Bacon and Sauteed Onions	Broccoli, Carrots and Cauliflower Mix	

Desserts - select ONE from the following:

Black Forest Torte	Chocolate Raspberry Mousse Torte	
Lemon Yogurt Torte	N.Y.Style Cheesecake with Raspberry Puree Topping	
Fresh Fruit Tart*	English Trifle	Tiramisu Tort
Apple Strudel with Ice Cream *	Hazelnut Torte	Passion Fruit Torte

Coffee, Tea, Milk

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Appetizers

Platters

	Serves approximately
Crab and Cheese Dip	30
Crudite with Dip (assorted vegetables)	30
Cheese and Crackers	30
Fresh Fruit Tray	50
Assorted Relish Tray (assorted pickles, olives & celery)	30
Black Tiger Shrimp	25 shrimp per lb.
Deli Style Open Face Sandwiches variety of ham, roast beef, salami, cheese, european cold cuts	30 Pieces
Finger Sandwiches egg salad & tuna salad	40 Pieces
Cold Cuts & Rolls	75
Sweet Tray	60
Oktoberfest Sausage on on a bun with Sauerkraut Sliders	
Schnitzel on a Bun Sliders	

Hot Hors D'oeuvres

maximum of 5 items

Mushroom Caps | Mini Egg Rolls | Breaded Cheese Sticks | Vegetable Samosas
Zucchini Strips | Mini Quiche | Breaded Shrimp | BBQ'd Meatballs

Gourmet Hors D'oeuvres-

minimum 2 dozen per order

Chicken Satay with a Spicy Thai Sauce | Beef Satay with a Spicy Thai Sauce
Vegetarian Spring Rolls with a Thai Red Chile Dipping Sauce | Smoked Salmon Canape