



THE LOFT AT LANDIS CREEK GOLF CLUB

Buffet Wedding Package

765 NORTH LEWIS ROAD ~ LIMERICK ~ PENNSYLVANIA
610-495-6945





THE LOFT AT LANDIS CREEK GOLF CLUB



— INCLUDES —

Service Fees & Pa Sales Tax

Custom Wedding Cake
from one of the Loft's choice
bakeries

Private Bridal Suite
with assorted
cold hors d'oeuvres
and beverages

**Five Hour Top Shelf
Continuous Open Bar**

**Table Linen and China
Service**

Champagne Toast

**Complimentary
Anniversary Dinner or
Foursome of Golf**
at our Creekside Sports Bar &
Grille and Landis Creek Golf Club

Welcome Display
assorted cheese & crackers
crudities with dips & sauces
fresh fruit

— HORS D'OEUVRES —

select four

Shrimp and Crab Mac and Cheese Bites

Wonton Chicken Tacos

Cajun Shrimp Wrapped in Bacon

Cocktail Franks In Pastry

Mini Potato Skins

Vegetable Spring Rolls

Swedish Meatballs

Assorted Mini Quiche

BBQ Bourbon Meatballs

Beef Teriyaki Skewers

Chicken Teriyaki Skewers

Bruschetta Italiano

Shrimp Spring Rolls

Hors D'oeuvres Upgrade

Mini Crab Bakes \$1

Seasonal Soup Shooters \$1

Bacon Wrapped Filet \$2

Spanakopita \$2

Shrimp Cocktail \$4

Scallops Wrapped in Bacon \$2

Salmon Stuffed Deviled Eggs \$2

Lamb Chop Lollipops \$4

— SOUP OR SALAD —

Select one

Chefs Seasonal Soup

Cheddar & Broccoli

Chicken Corn Chowder

Italian Wedding Soup

Lobster Bisque \$3

**Roasted Red Pepper Crab
Bisque** \$3

OR

Classic Garden Salad
Choice of two dressings

Iceberg Lettuce Wedge
Choice of two dressings

Traditional Caesar Salad
Classic Caesar dressing

**Raspberry Candied Walnut
Salad** 2
Choice of two dressings

— STARCH —

Roasted Fingerling Potato Medley

Baked Potato

Garlic Smashed Potatoes

Au Gratin Potatoes

Rice Pilaf

Roasted Red Bliss Potatoes

Sour Cream and Chive Mashed Potatoes

Rosemary Mashed Potatoes

— VEGETABLE —

Broccoli Florets

Green Bean Almondine

Broccoli Normandy

Asparagus \$1

— KIDS MEALS UNDER 12 YEARS —

Chicken Fingers and French Fries 35

Mac and Cheese 35

Hot Dog and French Fries 35





BUFFET MENU



ENTREES

select a pasta, poultry, meat and fish

Roasted Eye Round of Beef Hand Carved

Roast Turkey Hand Carved

Country Baked Ham Hand Carved

Oven Roasted Pork Loin with a Rosemary Au Jus - Hand Carved

Chicken Italiano breasts of chicken marinated in italian seasonings

Golden Brown Stuffed Breast of Capon finished with apricot glaze

Chicken Marsala tender breasts in mushroom marsala wine sauce

Seafood Newburg a delicate blend of shell fish in lobster bisque

Chicken or Veal Cacciatori

Pasta Primavera in a Vodka Cream sauce

Vegetarian or Meat Lasagna

Baked Ziti

Prime Rib of Beef Hand Carved

Baked Flounder

Baked Tilapia

Arctic Salmon Filet

ALL OF THIS FOR ONLY \$109.70 PER PERSON INCLUSIVE (2019)

Wedding taking place in 2020 \$114.70 Per Person Inclusive