



TRENTON COUNTRY CLUB  
*Wedding Package*

CONGRATULATIONS ON YOUR ENGAGEMENT!

We are pleased you are considering Trenton Country Club for such a momentous occasion. Within these pages, you will find a variety of options that will make your day perfect and unique. Our staff of professionals will be at your service throughout the entire planning process and to ensure your reception is executed brilliantly.

*"When you realize you want to spend the rest of your life with somebody, you want the rest of your life to start as soon as possible."*

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TRENTON COUNTRY CLUB  
WEDDING PACKAGE 2021

*Your Wedding Reception Will Include:*

**A Maître 'D to Orchestrate Your Affair**

**~ Wedding Party Mini-Reception in our Atrium ~**

Upon arrival at the club your Wedding Party will be greeted with a Wine, Champagne and Assorted Beer Station alongside an Artisan Cheese and Fruit Plate and 2 Hot Hors D'oeuvres

**~ Cocktail Hour Reception ~**

Selection of 8 Passed Hors D'oeuvres  
2 Beautifully Presented Cold Displays  
1 Chef attended Action Station  
Butler Passed Signature Cocktail

Enhance your Guests Experience with an Ice Sculpture or Ice Luge with Signature Drink  
Prices Starting at \$350.00

**~ 5 Hour Wedding Reception ~**

Champagne Toast  
Choice of Dual Plate or Two Entrée Selections  
Wine Service with Salad and Entrée Courses  
Wedding Cake

**~ Also included in your Experience ~**

Belgian Chocolate Dipped Strawberries on each Table  
Five-Hour Top Shelf Open Bar  
Color Coordinated Linens & Chair Covers  
Valet Parking & Coat Room Attendant

**~ Complimentary Golf Foursome ~**

*(Food & Beverage Not Included, Some Restrictions May Apply)*

# *Cocktail Hour*

**Cold Specialties**  
(Please Select Two)

## **BRUSCHETTA AND GOAT CHEESE SPREADS**

Served on Toasted Baguette  
Tomato, Eggplant, Olives and Basil with Shaved Parmesan  
Vermont Goat Cheese, Roasted Garlic, Aged Balsamic and Chives

## **MEDITERRANEAN**

Served with Toasted Pita Bread  
Hummus- Chickpeas with Garlic, Cumin and Olive Oil  
Htipiti- Red Pepper, Feta Cheese and Oregano  
Tabbouleh  
Roasted Garlic and White Bean Dip  
Citrus Marinated Olives

## **ARTISANAL CHEESE SELECTION**

A Daily Selection of Domestic and Imported Cheeses with Seedless Grapes, Roasted Almonds,  
Fruit Chutney, Baguette and Crackers

## **BAKED BRIE EN CROUTE**

French Brie Baked in Puff Pastry with Almonds and Raspberries Served with Toasted Baguette

## **ITALIAN MARKET ANTIPASTO**

Cilingini Mozzarella, Provolone, Prosciutto, Genoa Salami, Oven Roasted Tomatoes, Grilled Zucchini,  
Artichoke Hearts, Marinated Mushrooms, Provencal Olives, Basil Pesto, Rosemary Focaccia

# *Butler Passed Hors d'oeuvres*

(Please Select Eight)

## **COLD**

Ahi Tuna Tartare on English Cucumber with Sesame Vinaigrette

Medjool Dates Stuffed with Blue Cheese and Wrapped in Prosciutto

Smoked Salmon with Lemon Dill Crème on Pumppernickel

Roasted Duck with Vermont Goat Cheese, Pear and Belgian Endive

Red Bliss Potatoes Filled with Olives, Roasted Peppers, and Feta Cheese

## **HOT**

Mini Crab Cakes with Tomato Pepper Jam

Bacon Wrapped Shrimp with Horseradish Sauce

Wild Mushroom and Asparagus Arancini with Marinara Sauce

Pastrami and Whole Grain Mustard Spring Rolls

Beef Franks in Puff Pastry with Honey Mustard Sauce

Bulgogi Beef Pot Stickers with Ying Yang Sauce

Flat Iron Steak and Gorgonzola Wrapped in Bacon

Fig and Caramelized Onion Tarts

Lamb Chops with Fresh Mint Demi

Bratwurst Sausage Kabobs with Dijon Mustard

Beef Wellington with Béarnaise Sauce

Buffalo Chicken Spring Rolls

Chicken Kabobs with Peppers, Pineapple and Teriyaki Glaze

Chicken Dijon Mustard Puffs

Thai Curry Chicken Satay with Peanut Coconut Sauce

Chicken Cordon Bleu Bites with Smoked Ham and Swiss Cheese



# *Action Stations*

(Please Select One)

## **SAUTEED EAST COAST SCALLOPS**

East Coast Scallops Sautéed to Order with Corn and Bacon Risotto and Lemon Sorrel Pesto

## **GOURMET FLATBREADS**

Wild Mushrooms, Truffled Goat Cheese, Asparagus and Parmesan Sauce  
Topped with Arugula and Aged Balsamic Vinegar

Nueske's Bacon, Oven Roasted Tomatoes and Mozzarella Topped with Chopped Caesar Salad

## **SHRIMP CIOPINNO MARTINIS**

Sautéed Shrimp, Garlic, White Wine and Cioppino Broth Served Over Soft Parmesan Polenta

## **MASHED POTATO BAR**

Yukon Gold Mashed Potatoes

Scallions, Cheddar, Bacon, Sour Cream, Olive Tapenade, Whipped Butter  
Broccoli in Cheddar Sauce, Chicken in Mushroom Sauce

Sweet Potato Mash

Shaved Brussels Sprouts, Pecans, Brown Sugar, Mini Marshmallows, BBQ Pulled Pork

## **PHILADELPHIA CHINA TOWN**

(Based on 5 pieces per person)

Steamed Shrimp Shumai, Chicken and Lemongrass Dumplings, Kale and Vegetable Dumplings,  
Hand Rolled Peking Duck Wraps, Ying Yang Sauce

## **FRESHLY PREPARED PASTAS**

(Please Select Two) Served with Garlic Bread

Beef Bolognese with Rigatoni Pasta

Portobello Mushrooms Spinach and Asiago Sauce with Orecchiette Pasta

Smoked Chicken, Cherry Tomatoes and Pesto Sauce with Cheese Tortellini

Shrimp, Artichoke Hearts, Olives and Red Pepper Sauce with Fusilli Pasta

Tomato and Eggplant Caponata with Penne Pasta

## **PEROGI STATION**

Potato and Cheese Pierogis Sautéed with Nueske's Bacon, Swiss Chard,  
Caramelized Onions and Mushrooms

Topped with Sour Cream

## **BEEF POT PIES**

Braised Beef Short Rib, Carrots, Peas and Celery in a rich Red Wine Sauce  
Served in a Crispy Putt Pastry

# *Plated Dinner*

## **Salad Selections**

(Please Select One)

Mixed Greens, Roasted Pears, Vermont Goat Cheese, Pistachios, Sherry Dressing

Hearts of Romaine, Parmesan, Sourdough Croutons, Caesar Dressing

Gala Apples, Shaved Carrot, Blue Cheese, Tart Cherries, Artisan Greens,  
Walnuts, White Balsamic Dressing

Baby Kale, Arugula, Frissee, Strawberries, Feta Cheese, Almonds, Champagne Dressing

Leoni Mozzarella, Heirloom Cherry Tomatoes, Mixed Greens, Shaved Fennel, Garlic Croutons,  
Balsamic Dressing

## **Entrée Selections**

(Please Select a Maximum of Two)

All Entrees are Accompanied by Selection of Seasonal Vegetables

TCC Crab Cakes \$145

Chive and Goat Cheese Mashed Potatoes, Fresh Lemon

Lemon Basil Crusted Chilean Sea Bass \$140

Israeli Couscous, Sundried Tomatoes, Myers Lemon Sauce

Cedar Planked Norwegian Salmon \$130

Sweet Pea Risotto, Citrus Fruit Salsa

Chicken Saltimbocca \$125

Free Range Chicken Breast Stuffed with Prosciutto, Fontina Cheese and Sage, Marsala Wine Sauce

Roasted Center Cut Filet of Beef Tenderloin \$145

Dauphinoise Potatoes, Merlot Sauce

Braised Boneless Beef Short Rib \$135

Rosemary Polenta, Cipollini Onions

10 oz. Cold Water Lobster Tail \$165

Twice Baked Potato, Drawn Butter and Lemon

Crab Stuffed Jumbo Shrimp \$145

Orzo and Red Pepper Risotto, Scampi Butter



**Duet Entrée Selections**  
(Please Select One)

Roasted Center Cut Filet Mignon and TCC Crab Cake \$155  
Dauphinoise Potato, Merlot Sauce

Grilled Filet Mignon and XO Glazed Chilean Sea Bass \$155  
Wild Mushroom Risotto, Cabernet Demi

Roasted Center Cut Filet Mignon and Pan Seared Norwegian Salmon \$145  
Scallion Mashed Potatoes, Merlot Sauce

**Vegetarian Selections**  
(Please Select One)

\$120

Vegan Mushroom Ravioli, Tomato Eggplant Ragout, Broccolini (V)

Lemon and Vidalia Onion Risotto with English Peas, Baby Carrots,  
Basil Pesto and Parmesan (GF)

Toasted Farro Pilaf with Beets, Organic Carrots, Brussels Sprouts,  
Portobello Mushrooms and Turmeric (V)

Wild Mushroom, Feta, and Spinach Strudel

Truffled Vegetable Coulis

V=vegan, GF=gluten free

All Food & Beverage is Subject to 20% Gratuity & 6.625% Sales Tax

# *Savory Enhancements*

## PASTA OR RISOTTO COURSE

Artichoke and Goat Cheese Ravioli, Swiss Chard and Porcini Mushroom Sauce \$7

Three Cheese Manicotti, Wilted Spinach and Lobster Corn Ragout \$9

Shrimp and English Pea Risotto with Caramelized Cipollini Onions \$9

Wild Mushroom Risotto Finished with White Truffle Oil \$7

## SOUP COURSE

Cream of Wild Mushroom \$6

Potato Leek and Brie \$6

English Pea with Mint \$6

Lobster Bisque with Tarragon and Cognac \$8

## RAW BAR DISPLAY

Clams, East Coast Oysters & Shrimp Served over Ice  
with Lemon, Cocktail Sauce and Mignonette

“Market Price”



# *Sweet Enhancements*

## **Intermezzo**

(please select one)

Lemon, Raspberry, Mango, or Blood Orange

\$3.00 per person

## Viennese Table

Fruit Tarts, Miniature Pastries, Cakes and Parfaits

\$16.00 per person

## Ice Cream Sundae Bar

Vanilla & Chocolate Ice Creams with All the Toppings

\$6.95 per person

## Crepe Suzette Station

Orange Zest & Grand Marnier with Vanilla Ice Cream

\$9.95 per person

## Espresso & Cappuccino Bar

Made to Order with Sambuca & Baileys

\$7.50 per person

# *Departure Stations*

As your guests depart, send them home with something memorable!

## **TCC 's French Fry Island**

Steak, Curly & Sweet Potato Fries w/sides of Chili, Cheese Sauce,  
Crumbled Bacon, Chopped Scallions, Jalapenos, Parmesan Cheese,  
Ketchup, Mayo, Old Bay, Malt Vinegar  
\$8.00 per person

## **A Taste of New Jersey**

Trenton's Original Taylor Pork Roll Sandwiches  
with or without Cheese on a Kaiser Roll  
and Bottled Water  
\$6.00 per person

## **A Taste of Philly**

Philadelphia Soft Pretzels, assorted Tasty Cakes,  
Peanut Chews and Bottles of Hanks Root Beer  
\$6.00 per person

## **Midnight Revival**

Fresh Brewed Coffee & Freshly Baked TCC Cookies  
\$5.00 per person

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