



2013
Centennial Golf Club
Wedding Menus

185 John Simpson Road · Carmel, New York · 10512 · (845) 225-5700 · (845) 228-4395



Congratulations on your upcoming wedding! We are happy to offer you a wide range of menu options. We want to make this special day perfect for you, your family and friends. As you review the attached, please keep in mind that Centennial Catering has over 30 years experience and is happy to customize a menu to suit your particular needs. We will gladly quote prices on any substitutions or combinations you wish to put together.

All weddings include your choice of linens and overlays and the tables are set with fine china. You may select one of our wedding cakes or purchase and arrange for delivery by a baker/bakery of your choosing. Decorations and entertainment are your responsibility; however we are happy to provide you with names and phone numbers of local vendors who have worked with us in the past.

A deposit of 25% is required to secure the date of your function and all prices are subject to 8.375% sales tax and 20% service charge. Children 10 and under are half price and children 4 and under are free.

Please do not hesitate to contact us with any further questions. We look forward to serving you and are confident that together we can create a very memorable event!

Sincerely,

Brian

Brian Ledley
Director of Catering
(845) 225-5700 ext 855
bledley@comcast.net

Wedding Menus

Menu Selections are attached.
Please do not hesitate to ask about any ideas you may have.

“Cocktail Hour” Options

Hors D’oeuvres Packages

Any Four Butler Passed or Stationary Hors D’oeuvres \$ 8.95/person
Any Eight Butler Passed or Stationary Hors D’oeuvres \$16.95/person

Stations

Carving Station \$ 4.95/person
“Made to Order” Pasta Station \$ 9.95/person
“Made to Order” Fajita Station \$ 9.95/person
Tuscan Table \$ 9.95/person
Seafood Bar \$14.95/person

Dinner Options

Main Meal

Buffet Dinner \$35.95/person
Sit Down Dinner \$39.95/person

Bar Service

Five Hour Open Bar, incl. Champagne Toast \$19.95/person
Five Hour Beer, Wine, Soda, incl. Toast \$12.95/person

Wedding Cake

Wedding Cake \$ 3.50/person

Please add 8.375% Sales Tax and the Customary 20% Service Charge to the Above Pricing.

“Cocktail Hour” Selections

Butler Passed Hors D’oeuvres

Bacon Wrapped Chicken Livers
Bacon Wrapped Scallops
Beef Satay Teriyaki
Brie and Wild Mushroom Toast
Bruschetta Toasts
Coconut Shrimp
Franks in Blanket
Miniature Maryland Crab Cake
Potato Pancakes
Potato and Spinach Puffs
Scallop Puffs
Sesame Chicken
Smoked Salmon on Black Bread
Stuffed Mushrooms

Stationary Hors D’oeuvres

Antipasto Platter
Buffalo Wings with Bleu Cheese and Celery
Cheese and Seasonal Fruit Platter
Crudite Basket with Dips
Grilled Kielbasa and Sauerkraut
Grilled Vegetable Platter
Roasted Corn Salsa in Tortilla Cups
Swedish Meatballs

Carving Stations

Baked Virginia Ham
Corned Beef Brisket
Roast Loin of Pork
Roast Sirloin of Beef
Roast Turkey Breast

“Made to Order” Pasta Station

Penne Pasta served with Marinara or Alfredo Sauces
Complimented with choice of: Broccoli, Broccoli Rabe, Roasted Peppers,
Black Olives, Roasted Garlic and Fresh Tomatoes
Accompanied with Caesar Salad and Italian bread

“Made to Order” Fajita Station

Flour Tortillas topped with
Grilled Southwest Chicken or Blackened Pepper Fried Steak
Complimented with choice of: Fried Peppers & Onions, Chipotle Mayonnaise,
Sour Cream, Salsa, Shredded Cheddar & Monterey Jack Cheeses

Tuscan Table

Pepperoni & Assorted Cured Italian Sausages, Ham & Salamis
White Cannelloni Beans & Roasted Garlic, Roasted Sweet Peppers
Marinated Artichokes & Mushrooms, Assorted Olives
Crisp Vegetables with Roasted Red Pepper Dip
Focaccia and Semolina Breads

Seafood Bar

Shrimp Cocktail, Clams-on-a-Half Shell, Oysters on the Half Shell
Zesty Cocktail Sauce, Minionette Sauce & Lemons

Sit Down Dinner

Choice of Appetizer
Mixed Baby Green Salad
Choice of Two Entrees
Fresh Seasonal Vegetables
Choice of Rice or Potato
Assorted Dinner Rolls, Bread, Butter
Dessert, Coffee and Tea

Appetizer Selections

Fresh Fruit Plate, Melon & Prosciutto, Hot or Cold Seasonal Soup
Penne a la Vodka, Other Pasta Selections

Entrée Selections

Prime Rib of Beef, Roast Sirloin Steak, Sliced Filet of Beef
Chicken Francese, Chicken Cordon Bleu,
Chicken Rollatini (w/ Prosciutto, Spinach & Mozzarella Cheese)
Grilled Salmon, Stuffed Filet of Sole, Stuffed Jumbo Gulf Shrimp

Rice & Potato Selections

Rice Pilaf, Wild Rice Medley
Oven Roasted Red Potatoes, Double Stuffed Potatoes, Baked Potatoes

Dinner includes

Dinner Rolls and Butter
Fresh Brewed Regular and Decaf Coffee
Assorted Teas
Assorted Cookies

Buffet Dinner

Choice of Two Salads

Tossed Salad, Caesar Salad , Fresh Fruit Salad,
Tomato, Cucumber & Onion Salad, Orzo Salad,
Rainbow Pasta Salad, White Bean Salad, Black Bean Salad, Waldorf Salad

Choice of Three Entrees

Chicken Marsala, Chicken Francese, Chicken Rollatini,
Shrimp Scampi, Sole Francese, Grilled Salmon,
Hot Sliced Sirloin Steak, Hot Sliced Roast Beef, Hot Sliced Turkey,
Hot Sliced Roast Loin of Pork, Hot Sliced Baked Virginia Ham

Choice of Pasta

Penne a la Vodka, Pasta Primavera, Vegetable Lasagna, Penne with Garlic &
Broccoli Rabe, Linguini & White Clam Sauce

Choice of Two Side Dishes

Sauteed Sugar Snap Peas, Green Beans Almandine, Seasonal Grilled Vegetables,
Oven Roasted Potatoes, Wild Rice Medley, Scalloped Potatoes,
Garlic Mashed Potatoes, Eggplant Parmesan, Eggplant Rollatini

Buffet Dinner includes

Dinner Rolls and Butter
Fresh Brewed Regular and Decaf Coffee
Assorted Teas
Assorted Cookies