



Banquet Menus





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MORNING & AFTERNOON STRETCH

THE STARTER

Freshly Squeezed Orange Juice
Chilled Tomato, V8 and Cranberry Juice
Selection of Fruited Danish and Breakfast Breads
NY Style Crumb Cake
Jellies, Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$8.00 per person

TRADITIONAL CONTINENTAL

Display of Seasonal Sliced Fruit and Whole Berries
Freshly Squeezed Orange Juice
Chilled Tomato, V8 and Cranberry Juice
Selection of Fruited Danish and Breakfast Breads
NY Style Crumb Cake
Assorted Bagels with Fruited and Vegetable Cream Cheese
Jellies, Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$10.00 per person

COUNTRY CLUB CONTINENTAL

Display of Seasonal Sliced Fruit and Whole Berries
Freshly Squeezed Orange Juice
Chilled Tomato, V8 and Cranberry Juice
Selection of Fruited Danish and Breakfast Breads
NY Style Crumb Cake
Assorted Bagels with Fruited and Vegetable Cream Cheese
Jellies, Preserves and Butter
*Breakfast Sandwiches on Croissants-Mushroom and Cheese, Western, Scrambled,
Bacon and Cheese & Vegetable*
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$13.50 per person

MID AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
Assorted Soft Drinks and Sparkling Mineral Water
Assortment of Baked Cookies
\$8.50 per person



COUNTRY CLUB BREAKFAST

*Freshly Squeezed Orange Juice
Bakery Basket with Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

(A)

*Scrambled Eggs
Crisp Bacon & Link Sausages
Lyonnaise Potatoes
\$14.50 per person*

(B)

*Thick Cinnamon Raisin French Toast with Warm Maple Syrup
Crisp Bacon & Link Sausages
Fruit Garnish
\$14.50 per person*

(C)

*Fresh Fruit Cup
Scrambled Eggs with Cheese
Grilled Breakfast Ham Steak
\$16.00 per person*

(D)

*Fresh Fruit Cup
Petite Filet Mignon & Scrambled Eggs with Peppers & Onions
Lyonnaise Potatoes
\$22.00 per person*



COUNTRY CLUB BREAKFAST BUFFET

*Freshly Squeezed Orange Juice
Chilled Tomato, V8 & Cranberry Juice
Sliced Fresh Fruit and Whole Berries*

*Assorted Breakfast Cereals with Strawberries, Blueberries & Bananas
Chilled Milk and Skim Milk*

*Bagels with Fruited and Vegetable Cream Cheese
Butter and Fruit Preserves*

*Array of Breakfast Breads & Fruited Danish
NY Style Crumb Cake*

Omelette Station

*Omelet's Prepared with a Variety of Fillings (Egg Whites Available)
Uniformed Chef Attendant \$95.00*

*Crisp Bacon & Link Sausage
Lyonnaise Potatoes*

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$20.00 per person*

In Addition, May We Suggest:

Please Select Two of the Following Items

*Eggs Benedict
Frittata
Hot Cakes*

Thick Cinnamon Raisin French Toast, Plain or with Banana Foster

Cheese Blintzes with Warm Fruit Compote

Hot Cinnamon Buns

Chipped Beef with Buttermilk Biscuits

Smoked Salmon with all Accompaniments

\$3.00 per person

Carving Station

Uniformed Chef Attendant \$95.00

Honey Baked Ham 4.00 per person

Peppercorn Sirloin 7.00 per person

Tenderloin 8.00 per person



THE CLUBHOUSE BRUNCH BUFFET

Display of Seasonal Sliced Fruit and Whole Berries
Freshly Squeezed Orange Juice
Chilled Tomato, V8 and Cranberry Juice
Selection of Fruited Danish and Breakfast Breads
NY Style Crumb Cake
Assorted Bagels with Fruited and Vegetable Cream Cheese
Smoked Salmon with all Accompaniments
Jellies, Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

EGGS AND OMELETTES TO ORDER

Prepared with a variety of fillings by a Uniformed Chef Attendant \$95.00
Lyonnaise Potatoes
Bacon & Link Sausage

CARVING STATION

Uniformed Chef Attendant \$95.00
Honey Baked Ham
Roast Turkey with Giblet Gravy

PLEASE CHOOSE THREE OF THE FOLLOWING HOT SELECTIONS

Eggs Benedict
Cheese Blintzes with Warm Fruit Compote
Thick Cinnamon Raisin French Toast with Banana Foster
Chicken Francaise
Chicken Marsala
Penne Pasta with Roasted Peppers & Spinach Olio
Tri-Colored Cheese Tortellini with Locatelli Cream Sauce, Fresh Basil & Diced Plum Tomatoes
Peppercorn Salmon with Bell Pepper Cream Sauce & Julienne Vegetables
Garlic Shrimp with Rice Pilaf
Roast Pork with Apple Chutney

PLEASE CHOOSE FOUR OF THE FOLLOWING SALADS

<i>Tuna</i>	<i>Honey Nut Chicken</i>	<i>Vegetable Pasta</i>
<i>Cucumber & Onion</i>	<i>Orzo Vegetable</i>	<i>Fresh Beets with Apples & Feta Cheese</i>
<i>Roasted Peppers with Fresh Mozzarella</i>	<i>Shrimp</i>	<i>Celery Root with Maytag Blue Cheese</i>

\$32.00 per person



LUNCHEON SELECTIONS

*Luncheons are Served with Assorted Bread Basket & Choice of Dessert Menu
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
Please see accompanying menu for dessert selections*

COLD PLATTERS

*Please Select One of the Following Items
Shrimp LaMaize, Crabmeat or Jumbo Shrimp Salad
\$22.00 per person*

*Please Select One of the Following Items
Tuna, Chicken, Honey Nut Chicken Salad
or
Sampler to Include all Three – Scoop of Shrimp, Tuna & Chicken Salad
\$19.00 per person*

*All Platters are Served with Hard Boiled Egg, Sliced Tomato,
Red Onion, Cucumber Fresh Fruit & Berries*

SALADS

*Classic Caesar
Crisp Romaine, Black Olives, Focaccia Croutons & Asiago*

*Please Select One Topping
Grilled Lemon Pepper Chicken \$19.00 per person
Colossal Crab or Jumbo Shrimp \$22.00 per person*

*Mandarin Orange
Wild Greens & Crisp Romaine Tossed in Our Own Citrus Vinaigrette
Topped with Warm Pine Nuts, Mandarin Oranges & Maytag Blue Cheese*

*Please Select One Topping
Chicken \$19.00 per person
Crab \$22.00 per person*



BUSINESS LUNCHEON BUFFET

Chef's Soup du Jour

Please Select Two of the Following Salads

*Cole Slaw, Orzo, Beet, Five Bean, Pasta Veggie, Asian Style Noodle
and Sour Cream & Chive Potato Salad*

Prepared Sandwiches & Wraps

Please Select Four of the Following

*Roast Beef with Horseradish Sauce on Honey Wheat Wraps
Turkey with Roasted Peppers & Pesto Sauce
Chicken Salad with Sharp Cheese & Mustard on Onion Rolls
Shaved Lemon Pepper Chicken with Alfalfa Sprouts on Potato Roll
Imported Soppresata, Salami, Prosciutto, Capocollo, Aged Provolone, Peppers,
Marinated Onions & Arugula on Tomato Focaccia Bread
Corn Beef with Cole Slaw, Russian Dressing on a Rye Roll
Tenderloin with Blue Cheese Mayo on a Croissant
Shrimp & Crab Salad on Snowflake Rolls*

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas & Iced Tea

Assorted Baked Cookies

\$21.00 per person

COUNTRY BUFFET

Caesar Salad Prepared To Order

Uniformed Chef Attendant \$95.00

Lemon Pepper Chicken Breast

*Sun-dried Tomatoes, Black Jumbo Olives, Grated Locatelli,
Shredded Provolone & Croutons*

*Shrimp, Tuna, Red Bliss Potato & Tomato Onion Basil w/fresh Mozzarella Salads
Assorted Split Rolls & Croissants*

*Penne Pasta Olio with Artichoke Hearts, Roasted Pepper and Spinach
Garlic and Herbed Shrimp with Toasted Couscous*

Carved London Broil with Spicy Barbecue Sauce

Uniformed Chef Attendant \$95.00

Shaved Fried Onions

Split Ciabatta Rolls

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas & Iced Tea

Assorted Baked Cookies & Brownies

\$28.00 per person



HOT ENTRÉE LUNCHEON SELECTIONS

Luncheons are Served with the Following:

Assorted Bread Basket

Your Choice of Fruit Cup or Garden Salad

Please see Menu for Dessert Selections

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

***Pencil Point Penne Pasta**
in our Basil Tomato Cream Sauce
with Grilled Chicken Breast
\$23.00 per person*

***Pasta Primavera**
Array of Fresh Vegetables
with Light Olio
\$23.00 per person*

*Please See Accompanying Menu for
Chef's Selection of Vegetables & Potatoes*

***Chicken Francaise**
With Lemon Beurre Blanc Sauce
\$23.00 per person*

***Chicken Marsala**
Wild Mushrooms, Marsala Demi
Julienne Red & Yellow Peppers
\$23.00 per person*

***Country Club Cordon Bleu**
Stuffed with Parma Prosciutto,
Ricotta, Fresh Mozzarella & Basil
Madeira Demi Glaze
\$23.00 per person*

***Grilled Atlantic Salmon**
Peppercorn or Pan-seared
with Vanilla Bourbon or
Roasted Pepper Cream Sauce
\$23.00 per person*

***Crab Au Gratin**
Baked on an English Muffin
\$24.00 per person*

***Our Famous Crab Cake**
Country Club's Secret Recipe
\$24.00 per person*

***Chilean Sea Bass**
with Pistachio Crusted
\$26.00 per person*

***Petite 6oz Filet Mignon**
With Sauce Béarnaise
\$26.00 per person*



LUNCH & DINNER ACCOMPANIMENTS

Please Select One of the Following Potatoes

Au Gratin

Baked

Baked Stuffed

Lyonnaise

Roasted Red Wedges

Steamed Yukon with Butter & Chives

Rice Pilaf

Toasted Couscous

Please Select One of the Following Vegetables

Broiled Tomato

Broccoli

Candied Baby Carrots

Asparagus with Hollandaise Sauce (Seasonal)

Vegetable Medley

Julienne Zucchini & Carrots

Haricot Vert

Fresh String Beans

Baby Bok Choy & Julienne Carrots



OUTBACK LUNCHEONS

LUNCH OFF THE HOSPITALITY CART

35 or Less Guests

Kosher Jumbo Hot Dogs

Sweet Sausage with Peppers & Onions

Selection of Wraps & Cold Sandwiches

Assorted Snacks & Iced Beverages

\$18.00 per person

BARBECUE BY THE BAY

35 or More Guests

Grilled Hamburgers and Cheeseburgers

Grilled Kosher Jumbo Hot Dogs

Sauerkraut

Grilled Boneless Chicken Breasts – Kaiser Rolls

Potato Salad & Cole Slaw

Pickled Relish & Chopped Onions

Ketchup & Mustard

Assorted Iced Beverages

Variety of Baked Cookies

\$21.00 per person



LINKS BARBECUE BUFFET

Cole Slaw, Potato, Tomato & Pasta Veggie Salad

Bone-In Quartered Chicken Breast with House Recipe Barbecue Sauce

St. Louis Ribs, Slow Roasted & Barbecued

Rib Eye Steak

Corn on the Cob

Grilled Vegetables – Eggplant, Zucchini & Smoked Marinated Tomatoes

Grilled Sliced Potatoes with Garlic Butter

Cornbread

Ice Cream Bar-Variety of Premium Ice Cream with All The Toppings

\$70.00 per person

SKYLINE BARBECUE BUFFET

Sliced Jersey Tomatoes, Red Onion & Buffalo Mozzarella

Atlantic City Country Club Crab Cakes

Bone-In Chicken with House Recipe Barbecue Sauce

Peppers, Onions & Mushrooms

Grilled Vegetables – Baby Eggplant, Red Peppers, Tomatoes,

Baby Zucchini Stem Carrots & Portabella Mushrooms

AuGratin Potatoes

From the Grill

Prime NY Strip Steak

Cold Water Lobster Tail with Basil Butter

Country Style Cornbread

Dessert

Flaming Cherries Jubilee & Banana Foster

Uniformed Chef Attendant

\$95.00 per person



HOT HORS D'OEUVRES

Priced per person per hour

(A)

Cheese Display with Crackers, Breadsticks & Lavish (Fruit Garnish)
Crudités – Display of Fresh Vegetables & Dressing Dip
Spinach in Phyllo Pastry
Pigs in the Blanket
Grilled Chicken Satay with Peanut Sauce
Stuffed Mushrooms with Broccoli Rabe Sausage & Cheese
\$18.00 per person

(B)

Cheese Display with Crackers, Breadsticks & Lavish (Fruit Garnish)
Crudités – Display of Fresh Vegetables & Dressing Dip
Steamed Pork Chinese Dumplings with Ginger Brown Sauce & Green Onions
Shrimp Spring Rolls with Hot Mustard & Duck Sauce
Clams Casino
Beef Kabobs with Peppers & Pearl Onions
\$23.00 per person

(C)

Cheese Display with Crackers, Breadsticks & Lavish (Fruit Garnish)
Crudités – Display of Fresh Vegetables & Dressing Dip
Sweet & Sour Chicken
Mini Crab Cakes on Water Crackers with Remoulade Sauce
Shrimp Stuffed with Horseradish & Wrapped with Smoked Bacon
Tenderloin Skewers with Stilton Burgundy Brown Sauce
\$32.00 per person

In Addition May We Suggest

Clams Casino \$5.00 per person
Clams with Sun-dried Tomato Puree, Roasted Garlic, Wine & Butter Sauce \$5.00 per person
Scallops Wrapped in Bacon \$5.00 per person
Vegetable Spring Rolls with Mustard & Duck Sauce \$5.00 per person
Spinach & Cheese in Phyllo \$5.00 per person
Mushrooms Stuffed with Sausage & Broccoli Rabe \$5.00 per person
Oysters Rockefeller \$5.00 per person
Shrimp Egg Rolls with Mustard & Duck Sauce \$5.00 per person
Chicken Kabobs \$5.00 per person
Pigs in a Blanket \$5.00 per person
Coconut Shrimp with Current Melba Sauce \$6.00 per person
Lightly Dusted Shrimp with Cocktail Sauce \$6.00 per person
Sausage in a Puff Pastry \$6.00 per person
Mushrooms Stuffed with Crab Imperial \$6.00 per person
Shrimp in Garlic Wine Sauce & Green Onions \$7.00 per person
Mini Beef Wellington \$7.00 per person
Beef Kabobs \$7.00 per person

Pricing based on a one hour reception



RECEPTION

CARVING STATION

All Items are Carved by a Uniformed Chef Attendant \$95.00

Prime Rib of Beef with Aus Jus \$11.00 per person

Seared & Pecan Crusted Tenderloin with Port Wine Demi Glaze \$13.00 per person

Sirloin of Beef with Herb Peppercorn & Natural Gravy \$11.00 per person

Whole Top Round of Beef with Onion Brown Sauce \$8.00 per person

Marinated London Broil (Flank) with Smokey Brown Sauce \$8.00 per person

Domestic Rack of Lamb with Mustard Seed & Tarragon Crust \$16.00 per person

Mint Jelly & Lamb Demi

New Zealand Baby Lamb Chops \$13.00 per person

Pork Steamship \$10.00 per person

Roasted Seasoned Pork Loin \$10.00 per person

Roasted Stuffed Pork Loin with Roasted Garlic, Flame Broiled

Yellow Peppers & Flat Spinach-Pork Aus Jus \$11.00 per person

Roasted Rack of Rib Veal with Veal Demi \$16.00 per person

Stuffed Rack of Rib Veal with Broccoli Rabe Sausage \$16.00 per person

Whole Roasted Turkey with Giblet Gravy \$9.00 per person

Whole Tuna Loins with Sesame Crust, Soy Sauce, Wasabi & Pickled Ginger

\$11.00 per person

Whole Filets of Salmon \$9.00 per person



SPECIALTY PREPARATIONS

All Items are Prepared by a Uniformed Chef Attendant \$95.00

PASTA STATION

*Pencil Point Penne Pasta
Tri-Colored Tortellini*

*Fresh Sauces - Marinara, Rosa, Pesto,
Alfredo, Olio & White or Red Clam
Served with Grated Parmesan Cheese
& Crushed Red Pepper
\$7.00 per person*

THE WOK

*Bamboo Shoots, Bean Sprouts,
Water Chestnuts & Vegetables
Chicken, Beef or Shrimp
Stir-Fried with Oriental
Oils & Sauces
\$7.00 per person*

SOFT SHELLS

*Sautéed & Served with
Remoulade Sauce
\$10.00 per person*

COLOSSAL CRAB

*Sautéed with Sherry &
Parsley Butter
\$16.00 per person*

SPECIALTY DISPLAYS

FRUIT WHEEL

*Array of Fresh Fruit with Papaya Dipping Sauce
\$4.00 per person*

GRILLED CRUDITES

*Smoked Tomato Marinade, Asparagus, Red & Yellow Peppers, Zucchini,
Baby Carrots, Portabella Mushrooms & Pineapples
\$5.00 per person*

ANTIPASTO

*Imported Sopressata, Capocollo, Salami, Artichoke Hearts, Roasted Peppers,
Fresh Mozzarella, Marinated Jumbo Olives & Dried Imported Cheese
\$5.00 per person*

SUSHI & SASHIMI

*Displayed and Prepared Magura (Tuna), Tako (Octopus), Hamachi (yellowtail),
Ebi (Prawn), California Rolls (Avocado Crab Cakes) Presented
with Ginger Wasabi, Soy Sauce & Seaweed
Rare Tuna Sliced to Order by a Uniformed Chef Attendant \$95.00
\$10.00 per person*

SEAFOOD ON ICE DISPLAY

*Shrimp, Clams & Snow Crabs
Jumbo Shrimp Cocktail with Lemon Wedges, Horseradish, Cocktail & Tabasco Sauce
\$25.00 per piece
Jumbo Shrimp Cocktail \$3.00 per piece purchased separately*



SALADS

Salads

Country Club Salad

Romaine & Iceberg Lettuce, Shaved Carrots, Julienne Red Cabbage, Diced Peppers, Cucumbers, Wedge of Tomato & Balsamic Honey Vinaigrette

Hearts of Romaine

Julienne Carrots, Herbed Croutons, Tomato with Fresh Buttermilk and Maytag Blue Cheese Dressing

Traditional Caesar Salad

With Shaved Asiago & Roasted Garlic Baguette

Tap Room Salad

Wild Greens Tossed with Romaine, Mandarin Oranges, Dried Cranberries, Creamy Chunks of Aged Blue Cheese in a Homemade Signature Mandarin Citrus Vinaigrette Topped with Toasted Pine Nuts

Roasted Red Pepper Halves

With Marinated Mozzarella, Drizzled with Virgin Olive Oil & Red Wine Vinegar Topped with Fresh Basil & Garlic Toast



COUNTRY CLUB DINNER SELECTIONS

All Dinners are Served with Salad, Vegetable, Potato and Dessert

Please See Accompanying Menus for Selections

Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Chicken Francaise

*with Lemon Butter Wine Sauce
\$34.00 per person*

Chicken Marsala

*with Wild Mushrooms, Marsala Demi
Julienne Red & Yellow Peppers
\$34.00 per person*

Chicken Piccante

*with Lemon, Wine, Capers &
Artichoke Hearts
\$34.00 per person*

Chicken Cordon Bleu

*Stuffed with Parma Prosciutto, Ricotta,
Fresh Mozzarella & Basil
Maderia Demi Glaze
\$34.00 per person*

Chicken Combos

*In Addition to the Above Chicken Entrees, May we Suggest adding
one of the Following Selections for \$12.00 per person
Crab Cake, Crab Imperial, Stuffed Shrimp or Garlic Shrimp*

Grilled Atlantic Salmon

*Peppercorn or Pan-seared
with Vanilla Bourbon Sauce or
Roasted Pepper Cream Sauce
\$38.00 per person*

Stuffed Shrimp

*with Crab Imperial
\$38.00 per person*

Crab Cakes

*Country Club's Secret Recipe
\$40.00 per person*

Crab Imperial

\$40.00 per person

Stuffed Flounder

*with Jumbo Lump Crabmeat
\$40.00 per person*

Red Snapper

*with Herb Crust & Champagne
Lemon Butter Sauce
\$44.00 per person*

Chilean Sea Bass

*with Pistachio Crust
\$47.00 per person*

Cold Water Lobster Tail 16 oz

*with Drawn Butter
\$82.00 per person*



DINNER SELECTIONS

All Dinners are Served with Salad, Vegetable, Potato and Dessert

Please See Accompanying Menus for Selections

Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Veal Chop
with Onion Frangelico Marmalade
\$52.00 per person

Filet Mignon 10 oz Prime
with Sauce Béarnaise
\$57.00 per person

COMBOS

Filet Mignon 6 oz Prime
& Crab Cake
\$52.00 per person

Filet Mignon 6 oz Prime
& Crab Imperial
\$52.00 per person

Filet Mignon 6 oz Prime
& Stuffed Shrimp
\$52.00 per person

Surf & Turf
Filet Mignon 8 oz Prime
8 oz Cold Water Lobster Tail
\$87.00 per person



ATLANTIC CITY COUNTRY CLUB

TRADITIONAL BUFFET

Salad Station

*Tossed Wild Greens, Romaine, Shaved Carrots, Cucumbers,
Diced Peppers, Tomatoes, Onions & Herbed Croutons
Assorted Dressings*

Hot Selections

Peppercorn Crusted Salmon with Julienne Vegetables & Bell Pepper Sauce

Breast of Chicken with Madeira Brown Sauce

Penne Pasta with Tomato Cream Sauce

Potatoes Au Gratin

Vegetable Medley

Carving Station

Uniformed Chef Attendant \$95.00

Roasted Prime Rib with Au Jus & Horseradish Sauce

Roast Turkey with Gravy & Cranberry Sauce

Specialty Rolls & Butter

Viennese Dessert Table

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$ 48.00 per person*



ATLANTIC CITY COUNTRY CLUB

CLASSIC DINNER BUFFET

Salad Station

*Tossed Wild Greens, Romaine, Shaved Carrots, Cucumbers,
Diced Peppers, Tomatoes, Onions & Herbed Croutons
Assorted Dressings*

Hot Selections

*Filet Mignon 3 oz Prime
Crusted in Maytag Blue Cheese with Portabella Mushroom Demi*

*Lobster Skewers
with Orange Vermouth Butter Sauce & Chives*

*Black Sea Bass
Herb Crusted, Fried Leeks with Mustard Seed Cream Sauce*

*Roasted Loin of Pork
Garnished with Roasted Plums and Caramelized Onions in Asian Style Plum Sauce*

*Chicken Breast Medallions
Egg Batter with Shiitake Mushroom Maderia Sauce*

Colorful Array of Fresh Vegetables

Scalloped Potatoes

*Carving Station
Uniformed Chef Attendant \$95.00
Domestic Rack of Lamb with Rosemary Brown Sauce*

Rack of Veal Seared & Slow Roasted with Frangelica Au Jus

Specialty Rolls & Butter

Viennese Dessert Table

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$95.00 per person*



ATLANTIC CITY COUNTRY CLUB
SWEET ENDINGS

Plated Desserts for Sit Down Lunch and Dinner

Deep Dish Key Lime Pie Served with Whipped Cream and Mango Sauce

New York Style Cheesecake with Choice of Toppings
Strawberry, Blueberry or Cherry
Sugar Free Plain or Cherry Topping

Chocolate Godiva Mousse Cake with Raspberry Sauce

Individual Fruit Tart with Assorted Berries, Melon and Raspberry Sauce

Lemon Curd Tart with Fresh Raspberries on Top

Crème Brule Served in a Tart Shell, Vanilla Bean,
Caramel Pine Nut or Bailey's Irish Cream with Milk Chocolate,
Caramelized at Time of Service

Buffet Cakes

Godiva Chocolate Mousse • Mixed Berry Shortcake
White Chocolate Mousse • Tiramisu • Mango Mousse
New York Cheesecake Plain and Fruit Topping Available
Carrot Cake with Cream Cheese Icing

Buffet Pies

Key Lime, Banana Cream, Chocolate Seduction,
Strawberry Cream Cheese, Peanut Butter Oreo and Southern Pecan with Chocolate Chips

Buffet Flans

Fruit, Pear Mascarpone and
Chocolate Velvet with White and Chocolate Ganache Marbleized in a Flan Shell

Sugar Free Selections

Strawberry Shortcake, Tiramisu, Banana Cream and
New York Cheesecake Plain, Cherry and Chocolate Marble



SWEET ENDINGS

Pastry

French and Italian Pastry

***Cream Puffs • Éclairs • Chocolate Mousse • Fruit Tarts • Lemon Meringue,
Cannoli's and Petit Fours in Assorted Varieties***

Viennese Table

Display of Specialty Cakes

***Pies • Flans • Pastries & Petit Fours
\$8.00 per person***

Flambé Station

Prepared by Uniformed Attendant \$95.00

Bananas Foster

Or

***Cherries Jubilee
\$4.00 per person***

International Coffee Station

***Selection of International Gourmet Coffees
and Assorted Herbal Teas Served by our Staff
Mixed with an Assortment of Liqueurs Garnished
with Chocolate Shavings and Whipped Cream
\$6.50 per person***



**ATLANTIC CITY COUNTRY CLUB
PREMIUM SELECTIONS**

Champagne Toast

Paul Louis Blanc d Blanc

*Lawson Ranch Chardonnay, Merlot & Cabernet Sauvignon
Stella Pinot Grigio*

*Absolute, Bacardi Light, Captain Morgan, Beefeater,
Jack Daniels, Johnny Walker Red, Seagrams 7, Jose Cuervo Gold*

*Heineken, Budweiser, Corona
Amstel Light, Coors Lite & Buckler (n.a.)*

Premium Package Bar

Unlimited Consumption of Mixed Drinks, Beer, Wine & Soft Drinks

Bartender Charge \$95.00 (per 100 guests)

<i>One Hour</i>	<i>15.00</i>
<i>Two Hours</i>	<i>21.00</i>
<i>Three Hours</i>	<i>24.00</i>
<i>Four Hour</i>	<i>28.00</i>
<i>Five Hours</i>	<i>31.00</i>

Premium Host Bar

Bartender Charge \$95.00 (per 100 guests)

<i>Wine</i>	<i>8.00</i>
<i>Martini Manhattan</i>	<i>8.50</i>
<i>Mixed Drinks Rocks</i>	<i>7.50</i>
<i>Imported Beer</i>	<i>6.00</i>
<i>Domestic Beer</i>	<i>5.00</i>
<i>Soft Drinks</i>	<i>2.50</i>
<i>Bottled Water</i>	<i>3.00</i>



ATLANTIC CITY COUNTRY CLUB DELUXE SELECTIONS

Champagne Toast

Paul Louis Blanc d Blanc

*Lockwood Chardonnay, Merlot & Cabernet Sauvignon
Kris Pinot Grigio*

*Grey Goose, Kettle One, Absolut Citron, Stoli Orange, Bombay Sapphire
Crown Royal, Johnny Walker Black, Chivas Regal
Premium Selections Included*

*Heineken, Budweiser, Corona
Amstel Light, Coors Lite & Buckler (n.a.)*

Deluxe Package Bar

Unlimited Consumption of Mixed Drinks, Beer, Wine & Soft Drinks

Bartender Charge \$95.00 (per 100 guests)

<i>One Hour</i>	<i>19.00</i>
<i>Two Hours</i>	<i>24.00</i>
<i>Three Hours</i>	<i>29.00</i>
<i>Four Hour</i>	<i>34.00</i>
<i>Five Hours</i>	<i>39.00</i>

Deluxe Host Bar

Bartender Charge \$95.00 (per 100 guests)

<i>Wine</i>	<i>10.00</i>
<i>Martini Manhattan</i>	<i>10.00</i>
<i>Mixed Drinks Rocks</i>	<i>9.00</i>
<i>Imported Beer</i>	<i>6.00</i>
<i>Domestic Beer</i>	<i>5.00</i>
<i>Soft Drinks</i>	<i>2.50</i>
<i>Bottled Water</i>	<i>3.00</i>



Atlantic City Country Club Wine List

Sparkling

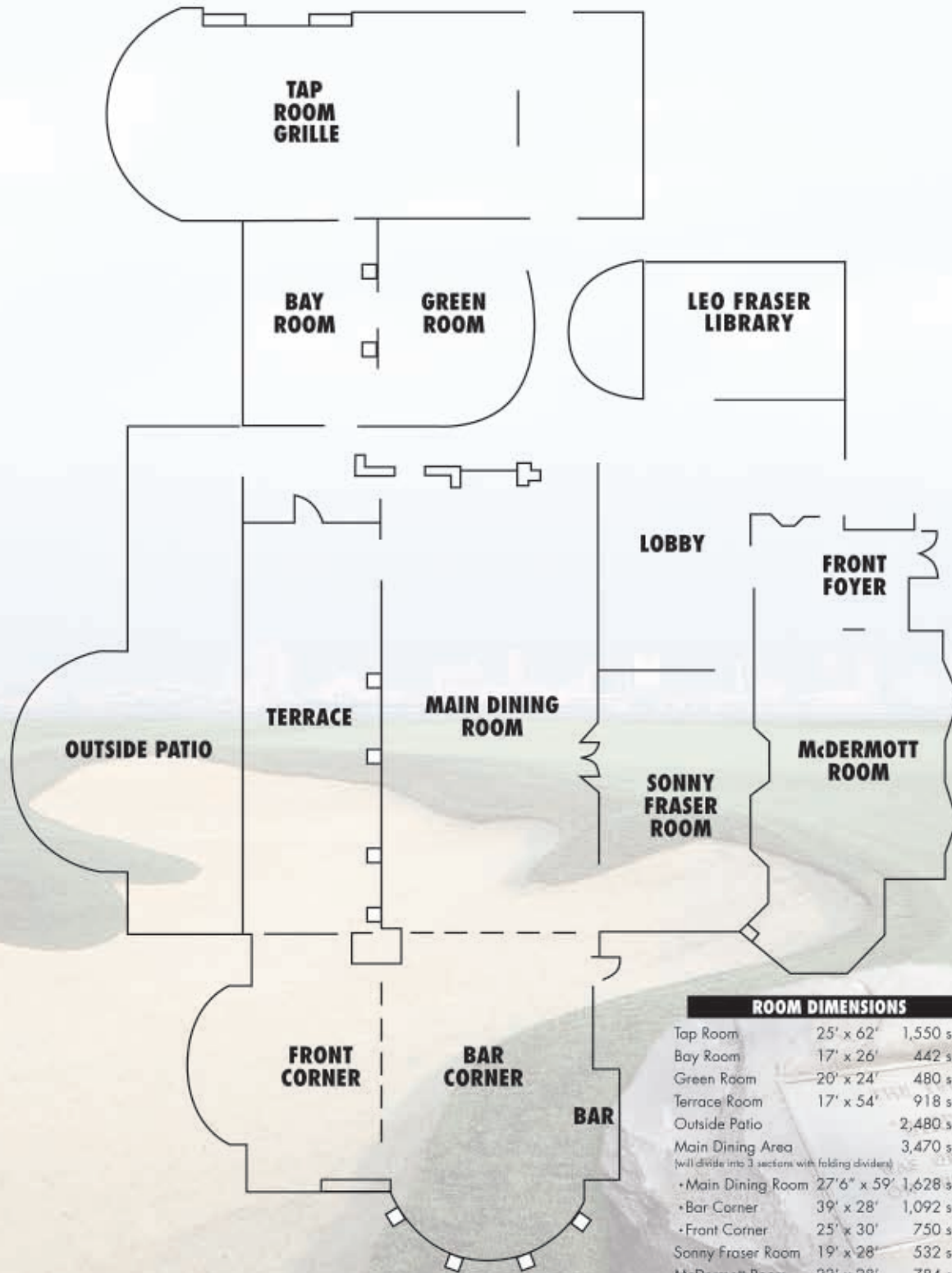
Prosecco NV, Zardetto, Veneto, Italy	30
Jacquesson 'Cuvee 730' Brut NV, Champagne, France	60
Laurent Pierre Brut NV, Champagne, France	65
Champagne Fleury Rose Brut NV, Champagne, France	73

White Wines

Pinot Grigio 2005, Kris, Veneto, Italy	30
Chardonnay 2004, Liberty School, Paso Robles, CA	30
Sauvignon Blanc 2005, Frogs Leap, Napa, CA.....	35
Chardonnay 'Russian River Ranches' 2005, Sonoma Cutrer, Sonoma, CA.....	38
Conundrum 2005 (Blend of 5 grapes), Caymus, CA	44
Chablis "1er Cru Vaillons" 2004, Verget, Burgundy, France	48
Chardonnay 2003, Mer Soleil, Central Coast, CA	62

Red Wines

Cabernet Sauvignon 2004, Liberty School, Paso Robles, CA	30
Zinfandel 2004, Seghesio, Sonoma, CA	35
Pinot Noir 'Estate' 2005, De Loach Vineyards, Sonoma, CA	36
Malbec 2004, Nicolas Catena, Mendoza, Argentina	40
Cabernet Sauvignon 2001, Rombauer, Napa, CA.....	62
Cain 'Concept' 2001 (Cabernet Blend), Cain Vineyards, Napa, CA	68
Cabernet Sauvignon 2002, Stag's Leap Wine Cellars, Napa, CA	75
Merlot 2003, Shafer, Napa Valley, CA	75
Merlot 2004, Duckhorn, Napa Valley, CA	80
Cabernet Sauvignon 2002, Darioush, Napa, CA	94
Pinot Noir 'Red Hills Estate', Archery Summit, Willamette Valley, OR.....	120
Dominus 2001 (Cabernet Blend), Napa, CA	130
Opus One 2001, Napa, CA	225



ROOM DIMENSIONS

Tap Room	25' x 62'	1,550 sq. ft.
Bay Room	17' x 26'	442 sq. ft.
Green Room	20' x 24'	480 sq. ft.
Terrace Room	17' x 54'	918 sq. ft.
Outside Patio		2,480 sq. ft.
Main Dining Area		3,470 sq. ft.
<small>(will divide into 3 sections with folding dividers)</small>		
• Main Dining Room	27'6" x 59'	1,628 sq. ft.
• Bar Corner	39' x 28'	1,092 sq. ft.
• Front Corner	25' x 30'	750 sq. ft.
Sonny Fraser Room	19' x 28'	532 sq. ft.
McDermott Room	22' x 28'	784 sq. ft.
<small>(with small extension area creating a total area of 784 sq. ft.)</small>		