



"Golf Course by the Shore" | 184 SHORE ROAD | WESTERLY, RI | 02891 | Clubhouse Restaurant (401) 596-9164



Hole-in-One Wedding Reception



Hors D'oeuvres | Your Choice of Two

- Bruschetta - tomato mozzarella and fresh basil on a toasted baguette
- Crostini – bite size baguette with prosciutto, spinach, roasted red peppers and gorgonzola cheese
- Prosciutto e Melone– thin sliced prosciutto wrapped over cantaloupe melon wedge
- Prosciutto Bites–prosciutto wrapped on a cube of assorted melons, topped with a grape, skewer
- Stuffed mushrooms - with a sweet Italian sausage and cheese stuffing
- Spanakopita - spinach and feta in filo dough
- Chicken Satay - tender chicken in a peanut sauce on a skewer
- Chicken Crostini – chilled pulled chicken salad, aged cheddar, chive, crisp baguette
- Spring Rolls – vegetable spring rolls served with Asian chili dipping sauce
- Eggplant Stack – layered with eggplant, tomato, basil and fresh mozzarella
- Flatbread Pizza Display – assorted pizza bites
- Assorted Cheeses & Crackers Display
- Veggie Crudités (assorted veggies and dip)

Salad | Your Choice of One

(served with warm bread & butter)

- Caprese Salad – layered fresh mozzarella and house tomatoes with fresh basil, olive oil balsamic glaze
- Caesar Salad – classic Caesar with crisp romaine lettuce and croutons
- Mixed Field Greens – mesclun greens, grape tomatoes, cucumbers, kalamata olives & choice of dressing

Entree | Your Choice of One

- Chicken Marsala with mushroom demi-glaze and marsala wine
- Chicken Parmigiana with mozzarella
- Chicken Piccata with lemon caper sauce
- Chicken Saltimbocca with prosciutto & mozzarella in mushroom demi-glaze
- Chicken Cordon bleu stuffed with Virginia ham & Swiss baked in herb crumbs
- Baked Cod with herb- crumb & lemon butter sauce
- Cajun Cod with homemade mango salsa
- Cod Neapolitan with capers, Kalamata olives and leeks
- Herb-cruste Baked Salmon
- Herb-stuffed Baked Shrimp
- Grilled Pork Chop
- Grilled NY Sirloin Steak
- Prime Rib with Mushroom Au Jus (additional \$10/per guest)
- Filet Mignon with mushroom demi-glaze (additional \$10/per guest)

Sides | Your Choice of Two

- Seasonal Medley Vegetables
- Green Beans | Broccoli | Corn-on-the-Cob | Zucchini & Summer Squash Medley | Baby Carrots
- Herb-Roasted Red Bliss Potatoes
- Baked Potato with sour cream and butter
- Twice baked potato with our chef made filling
- Garlic Mashed Potato
- Vegetable Risotto

\$59.99/per guest

Gratuity of 22% and 8% Sales tax added to final invoice