



Green Valley Country Club

Mitzvah Package

Five-Hour Premium Open Bar

Unique Signature Cocktail

Champagne Toast

Wine Service with Dinner

Sumptuous Cocktail Hour

Five Passed Hors d'Oeuvres

Imported and Domestic Cheese Display

Farmer's Market Crudités Display

Mediterranean Display

Gourmet Three-Course Menu

Soup or Salad Course with Freshly Baked Artisan Dinner Rolls

Choice of Two Exquisite Entrées or One Elegant Combination Entrée

Two Passed Bite-Sized Desserts

Grande Plate Presentation for your Mitzvah Cake





ADULT STANDARD PASSED HORS D'OEUVRES

Please Select Five of the Following

*California Roll, Wasabi-Soy Aioli
Blinis with Crème Fraiche & Caviar
Watermelon with Feta, Dill, Black Olive Vinaigrette
Smoked Salmon on Toast Point with Crème Fraiche
Aged Gruyere & Summer Leek Tart
Mediterranean Ratatouille Tart
Potato Latkes with Sour Cream & Apple Sauce
Wild Mushroom in Phyllo
Boursin & Spinach Stuffed with Mushrooms
Raspberry & Brie with Spiced Nuts in Phyllo*

*Spanakopita
Beef Empanadas, Cilantro Crème
Franks in a Blanket, Spicy Brown Mustard
GVCC Famous Poppy Dogs
Teriyaki Chicken Satay
Portabella Satay
Potato Knish
Caprese Arancini, Basil Aioli
Boursin Cheese Croquette, Tomato Marmalade
Truffle & Chive Croquette, Tomato Marmalade*

Bruschetta:

*Traditional Tomato & Basil
Olive Tapenade & Roasted Tomato
Mushroom & Goat Cheese
Eggplant, Artichoke & Tomato
Portobello Mushroom & Roasted Shallot*

Spring Rolls:

*Asian Chicken Cashew Spring Roll
Vegetable, Orange Sauce
Shrimp, Orange Sauce*

Shooters:

*French Onion & Toasted Cheese Crouton
Truffle Mushroom Bisque*

Pot Stickers:

*Vegetable, Orange Sauce
Chicken & Lemon Grass*

Sliders:

*Marinated Red Beet
Marinated Baby Bella*

*Additional Selections are priced at \$3.50 per piece
Sales Tax & Clubhouse Service Charge are included*



ADULT UPGRADED PASSED HORS D'OEUVRES

Priced Per 50 Pieces, Sales Tax & Clubhouse Service Charge are included

GVCC Signature Selections:

-Sliced Beef Tenderloin, Waffle Fry, Horseradish Cream
\$300

-GVCC Signature Jumbo Lump Crab Cakes, Lemon Aioli
\$325

-Herb & Dijon Crusted Baby Lamb Chops
\$350

-Asparagus Roll Up, Asiago & Blue Cheese, Phyllo
\$250

-Peking Duck Ravioli, Sesame Seeds
\$250

-Mini Lobster Roll
\$350

Croquettes: \$200

-Wasabi, Asian Dipping Sauce
-Cheddar Bacon, Tomato Marmalade

Arancini: \$250

-Black Truffle Parmesan, Roast Garlic Aioli
-Kennett Square Mushroom, Tarragon Aioli
-Curried Lobster, Mint Pea Puree

Spoons: \$250

-Spaghetti & Meatball, Tomato Basil Sauce
-Spaghetti & Mozzarella, Pesto Sauce

Spoons: \$300

-Crab & Avocado Cocktail, Tortilla Crisp, Cilantro
-Lobster Mac & Cheese
-Truffle Mac & Cheese
-BLT Mac & Cheese
-Tempura Crab, Mango Aioli

Spring Rolls: \$275

-Philly Cheesesteak, Chipotle Ketchup
-Buffalo Chicken Cheesesteak, Blue Cheese
-Chicken Tex Mex, Enchilada Sauce

-Rueben, Russian Dressing

Shooters: \$350

-Bloody Mary & Oyster
-Gazpacho & Jumbo Lump Crab
-Shrimp Cocktail
-Lobster Bisque

Sliders: \$275

-Kobe Beef
-Turkey
-Crab Cake
-Cornmeal Crusted Oyster Po' Boy
-Hoisin Glazed Short Rib

Tartare: \$300

-Tuna, Seaweed Salad, Toasted Sesame, Siracha Aioli, Crisp Wonton
-Beef, Roasted Garlic Aioli, Fried Capers, Toasted Baguette, Truffle Oil
-Salmon, Lemon Aioli, Pickled Onion, Pumpnickel Crisp

Mini Taco's: \$300

-Ahi Tuna, Seaweed Salad, Siracha Aioli, Toasted Sesame, Wonton Crisp
-Salmon, Corn Relish, Avocado Cream, Corn Tortilla
-Blackened Mahi Mahi, Cucumber Relish, Cilantro Cream, Corn Tortilla
-Short Rib, Salsa Verde, Chipotle Cream
-Pulled Chicken, Jicama Slaw, Cilantro



ADULT SMALL PLATED PASSED HORS D'OEUVRES

*Priced Per Piece, Minimum of 25 Pieces Per Selection
Sales Tax & Clubhouse Service Charge are included*

Seared Scallop on a Bed of Corn Relish \$7

Baby Lamb Chops on a Bed of Orzo \$8

Asian Glazed Short Rib over Wasabi Mashed Potato \$7.50

Ahi Tuna Slider with Wonton Crisp \$8

Vegetable Napoleon \$6

Wild Mushroom Ravioli with Garlic Cream & Truffle Foam \$6

Lobster Banh Mi or Lobster Roll \$8-\$10

Jerk Chicken Skewers with Tropical Rice \$6

Stuffed Sliced Tenderloin of Beef with Roasted Peppers & Spinach \$8

Mu Shu Duck with Hoisin Glaze in Asian Style Crepe \$7.50

Homemade Potato Latke Topped with Smoked Salmon & Dill Crème Fraiche \$7.50

Balsamic Glazed Steak Roll Filled with Julienne Vegetable Medley \$8

Lobster Risotto \$8

Mini Chicken Parmesan Sandwiches \$7

Mini Eggplant Parmesan Panini \$6

Roasted Vegetable Beggars Purse \$6



ADULT COCKTAIL RECEPTION STATIONS

Priced Per Person, Sales Tax & Clubhouse Service Charge are included

French Market Display

Imported & Domestic Cheeses,
Fresh Cut Vegetable Medley,
Assorted Crackers & Flatbreads,
Hummus, Spicy Brown Mustard
\$10

Bruschetta Display

Traditional Tomato & Basil, Black
Olive Tapenade, Garlic Hummus,
Caramelized Onion Jam,
Mushroom, Goat Cheese,
Eggplant, Artichoke, Cilantro &
Tomato, Assorted Crostini &
Flatbreads
\$12

Antipasti

Assorted Bruschetta, Stuffed
Cherry Peppers, Fried Calamari,
Broccoli Rabe, Prosciutto, Fresh
Mozzarella, Grilled Vegetables,
Roasted Mushrooms, Hard
Sausages, Mixed Olives,
Aged Provolone
\$14

California Flatbread

Margherita, Pepperoni, Mushroom
Parmesan & Herb, BLT – Bacon,
Arugula & Goat Cheese, Spinach
and Artichoke
\$14

Make Your Own Guacamole Bar

Cubed Avocado, Sweet Yellow
Corn, Chopped Red Onion,
Chopped Tomato, Black Beans,
Chopped Pineapple, Chopped
Mango, Goat Cheese, Chef's
Choice of Additional Toppings,
GVCC Homemade Tri Color
Tortilla Chips, Fried Plantain Chips
\$15

Gazpacho Bar

Traditional Gazpacho, Mango
Gazpacho & Melon Gazpacho
Celery, Red Onion, Avocado,
Green Pepper, Jalapeno,
Cucumber, Lime wedges, Parsley,
Basil, Red Pepper Flakes,
Hot Sauce
\$14

Add the following upgraded items:

Fresh Lump Crab Meat, Jumbo
Shrimp Cocktail, Fresh Oysters,
MARKET PRICED ITEM

Pasta

(CHOOSE TWO PASTAS/SAUCES)
Farfalle, Cheese Tortellini, Rotini
or Orecchiette
Roasted Garlic Cream, Pesto,
Mushroom Cream, Roasted
Tomato Basil, Vodka Sauce
\$15

Mu Shu Duck

Classic Peking Duck & Portobello
Mushroom, Asian Style Crepe,
Hoisin Sauce, Julienned Green
Onion
\$15

Martini Mashed Potato

Cheddar and Bacon Whipped,
Vanilla Bean Sweet, Truffled
Purple Maine, Sour Cream,
Chives, Caviar, Assorted Cheeses,
Crème Fraiche, Bacon,
Horseradish, Roasted Garlic,
Onion Crisps
\$12

Potato Latke

Regular & Sweet Potato Latkes,
Apple Sauce, Cranberry Relish,
Sour Cream, Caviar, Tidbits of
Nova, Assorted Cheese Toppings,
Crumbled Bacon
\$12

Grilled Cheese

Sliced Mozzarella, Provolone,
Cheddar, American, Swiss &
Gouda Cheeses, Bacon, Sliced
Ham, Sliced Tomato, Sundried
Tomatoes, Pickles, Jalapeno
Pepper, Avocado, Sliced Apples,
Fresh Basil
\$14



ADULT COCKTAIL RECEPTION STATIONS

Priced Per Person, Sales Tax & Clubhouse Service Charge are included

French Fry

Regular, Waffle & Sweet Potato Fries, Sea Salt, Old Bay, Cinnamon & Sugar, Olive Oil & Garlic, Crumbled Blue Cheese, Cheez Whiz, Mornay Cheese Sauce
\$13

Macaroni & Cheese

BLT (Bacon, Arugula, Tomato), Ricotta and Spinach, Truffled Shrimp, Four Cheese
\$15

Cedar Planked Salmon

Hand-Carved Sides of Salmon Fillet, Dill Crème Fraiche, Sauce du Jour
\$16

Chili

Baked Potato Wedges, Waffle Cut French Fries, Tri Color Tortilla Chips, GVCC Homemade Chili, Shredded Cheddar Cheese, Monterey Jack Cheese, Diced Red Onion, Crumbled Bacon, Julienne Green Onion, Sour Cream,
\$16

Carnegie Deli Board

(CHOOSE TWO)

Beef Brisket, Corned Beef, NY Pastrami, Roast Breast of Turkey, Skirt Steak, Petite Rolls, Assorted Breads, Condiments
\$17

Sliders

Kobe Beef, Turkey and Baby Bella Burgers on Brioche; Chipotle Ketchup, Spicy Creole Mustard, Caramelized Onions, Bacon, Cheddar, Crumbled Bleu, Served with Kettle Chips
\$17

Upgrade Your Slider

Selections:

Hoisin Glazed Short Rib, Chicken Parmesan & Ahi Tuna Sliders
\$8 per person additional

Philly Cheesesteak

Beef or Chicken, American, Provolone Cheese or Cheese Whiz, Sautéed Onions, Mushrooms & Peppers, Petite Rolls
\$16

Hot Dog

Served with Hebrew National All Beef Hot Dogs, Traditional Hot Dog with Ketchup, Mustard & Relish, Chili Dog with Homemade Chili, Shredded Cheddar Cheese & Sour Cream, Reuben Dog with Shredded Corn Beef & Sauerkraut, Philly Dog with Sautéed Onions, Peppers & Cheese Whiz
\$16

Fajita

Sliced Beef & Chicken, Roasted Vegetable Medley, Flour Tortilla, Shredded Cheddar Cheese, Sautéed Onions & Peppers, Sour Cream, Guacamole & Salsa
\$17

Mediterranean Grill

Chicken, Beef and Swordfish Kabobs, Marinated Vegetables, Minted Cucumber Sauce, Tahini Sauce, Pita
\$18

Wing

Traditional Buffalo Style Wings, Teriyaki Wings, Garlic & Herb Wings, Bleu Cheese Dressing, Ranch Dressing, Raw Cut Celery Garnish
\$17

Gourmet Taco

Beef, Chicken & Fish Soft & Hard Shell Taco's, Shredded Lettuce, Diced Tomato, Diced Red Onion, Chopped Black Olives, Shredded Cheddar & Monterey Jack Cheeses Traditional Salsa, Corn & Black Bean Salsa, Guacamole, Sour Cream
\$17



ADULT COCKTAIL RECEPTION STATIONS

Priced Per Person, Sales Tax & Clubhouse Service Charge are included

Pad Thai**

Stir Fry Chicken, Shrimp or Scallops tossed with Shiitake Mushrooms, Snow Peas, Carrots, Bok Choy, Bean Sprouts, Scallions, Broccoli and Fresh Herbs, Served over Pad Thai Noodles with Thai Peanut Sauce
\$18

Smoked Salmon

Homemade & Cured Salmon Traditional or Pastrami Style, Lemon Dill, Citrus Vodka, Jamaican Jerk, Horseradish Beet, Bagel Chips & Pumpernickel Rye Bread, Traditional Accompaniments
\$18

Tenderloin of Beef

Hand Carved Tenderloin of Beef, Burgundy Demi-Glace, Horseradish Cream, Petite Sourdough Rolls
\$20

Seared Ahi Tuna

Seared Ahi Tuna with Asian Slaw and Wasabi Cream, Presented in Rice Paper Rolls and as a Miniature Taco
\$20

Baby Lamb Chops**

Imported New Zealand Rack of Lamb encrusted with Dijon Mustard & Fresh Herbs, Mint Jelly & Rosemary Essence
\$22

Maryland Crab Cakes**

Jumbo Lump Crab Cakes Cocktail Sauce, Old Bay Aioli, Lemon, Remoulade Sauce
\$22

Sushi & Sashimi**

California Roll, Cucumber Roll, Philly Roll, Shrimp & Eel Nigiri, Spicy Tuna Roll, Yellowtail & Scallion Roll, Tuna Sashimi Pickled Ginger, Soy Sauce and Wasabi
\$28

Calypso Martini Station**

Jerk Chicken Skewers, Coconut Jasmine Rice
Coconut Shrimp, Mango Salsa Crab and Avocado Salad, Wonton Crisp, Seared Ahi Tuna, Asian Slaw, Fried Plantain
\$28

Raw Bar

Jumbo Shrimp Cocktail, a Variety of Oysters, Mussels, Clams on a ½ Shell, Cocktail Sauce, Lemon Wedges
MARKET PRICED ITEM

Hot Seafood Bar

Hand-Carved Lobster Tail, Fried Calamari, Shrimp Scampi, Lobster Risotto, Clams Casino
MARKET PRICED ITEM

**Must be accompanied by one additional station valued at \$17 or greater
Chef Attendant Fee Applies for all Action Stations @ \$125 per Chef
Sushi Chef Attendant @ \$150 per Chef



ADULT SOUP SELECTIONS

Kennett Square Mushroom, Butternut Squash

Gazpacho, Vichyssoise, Shellfish Consommé, Cream of Potato & Leek

Additional \$5 per person inclusive

Lobster Bisque, Crab Bisque, Crab & Corn Chowder, New England Clam Chowder, Manhattan Clam Chowder



ADULT SALAD SELECTIONS

Green Valley House Salad

Butter Lettuce, Baby Kale & Radicchio Blend, Sliced Cucumber, Cherry Tomatoes, Julienne Carrots, Lemon Poppy Seed Dressing, Ciabatta Croutons

President's Salad

Mixed Baby Greens, Julienne Granny Smith Apples, Goat Cheese, Pear Tomatoes, Sundried Cranberries, Candied Pecans, Balsamic Vinaigrette, Toasted Herb Crostini

Asian Salad

Shredded Napa Cabbage, Julienne Carrots, Mandarin Oranges, Cashews, Julienne Cucumber, Snow Pea Shoots, Sesame Vinaigrette

Roasted Beet Salad

Spring Mix, Roasted Red & Golden Beets, Goat Cheese, Julienne Granny Smith Apples, Walnuts, Apple Horseradish Vinaigrette

California Style Caesar Salad

Grilled Baby Hearts of Romaine, Anchovy Vinaigrette, Pickled Onions, Parmesan Ciabatta Crostini, Kalamata Olives, Cracked Black Peppercorns

Chopped BLT Salad

Crisp Romaine Lettuce, Pear Tomatoes, Sweet Yellow Corn, Diced Avocado, Crumbled Bacon & Blue Cheese, Avocado Ranch Dressing

Classic Wedge Salad

Iceberg Lettuce, Pear Tomatoes, Crumbled Bacon, Roquefort Cheese

Traditional Caesar Salad

Crisp Romaine, Homemade Caesar Dressing, Romano Curls, Parmesan Crouton

Stacked Caprese Salad

*Bed of Arugula, Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Pesto & Olive Oil Drizzle
\$5 additional per person*



ADULT ENTRÉE SELECTIONS

The Following Pricing Includes Your Five Hour Open Bar, Hors D'Oeuvres for the Cocktail Hour & Your Plated & Passed Dessert
Please Select up to Two of The Following Entrées, The Higher Priced Entrée Will Be Charged When Giving a Choice
Sales Tax & Clubhouse Service Charge are included

Poultry

- Medallions of Chicken - \$144
- Boneless Breast of Chicken - \$146
- Stuffed Breast of Chicken - \$146
- ½ Duckling with Asian Glaze - \$148
- Duck Breast with Blood Orange Gastric - \$148
- French Style Chicken Breast - \$152

Sauce Selections:

Citrus Teriyaki, Asian Glaze, Blood Orange Gastric, Picatta
Wild Mushroom Marsala Sauce, White Wine Sauce, Rosemary Demi-Glace, Rose Sauce

Stuffing Selections:

Tuscan with Sage, Roasted Peppers, Artichokes, Plum Tomatoes
Santa Anna with Garlic Braised Spinach, Portobello Mushrooms, Roasted Tomatoes
Magliocco with Fontina Cheese, Portobello Mushrooms, Asparagus
Oscar with Jumbo Lump Crab Meat, Asparagus - \$8 per person additional



Beef, Veal & Lamb

- Filet Mignon - \$158
- Sliced Tenderloin of Beef - \$160
- Spinach & Roasted Pepper Stuffed Tenderloin of Beef - \$160
- Black Angus Sirloin - Market Price Item
- Prime Aged Sirloin – Market Price Item
- Beef Short Rib - \$150
- Veal Medallions - \$152
- Veal Chop – Market Price Item
- Veal Osso Bucco - \$154
- Domestic Lamb Chops – Market Price Item
- Braised Lamb Shank - \$155

Sauce Selections:

Red Wine Demi-Glace, Maître D' Butter, Hoisin Glaze, Balsamic Glaze, Tomato Ragout,
Wild Mushroom Marsala Demi-Glace, Piccata, Brandy Peppercorn Cream,
Roasted Garlic Béchamel, Hollandaise, Béarnaise



Seafood

GVCC Signature Crab Cake - \$158
Lobster Pot Pie – Market Price Item
Grilled Lobster Tail – Market Price Item
Colossal Stuffed Shrimp with Crab Imperial – Market Price Item
Salmon - \$148
Chilean Sea Bass - Market Price Item
Australian Sea Bass - \$154
Mahi Mahi - \$152
Halibut - Market Price Item
Grouper - \$152
Swordfish - \$152

Sauce Selections:

Cucumber Relish, Pickled Fennel, Balsamic Glaze, Tomato Ragout, Avocado Mousse

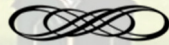
Vinaigrette Selections:

Lemon, Citrus, Tomato, Anchovy



Vegetarian Entrée's:

Wild Mushroom Ravioli- \$140
Sweet Pea & Garlic Cream Sauce, Parmesan Cheese, Black Truffle
Roasted Vegetable Napoleon- \$140
Zucchini, Squash, Arugula, Portobello Mushrooms, Roasted Peppers, Spicy Tomato Sauce
Grilled Zucchini Steak, Quinoa Pilaf, Red Pepper Coulis - \$140
Grilled Tofu & Vegetable, Balsamic Glaze - \$140
Seven Vegetable Risotto - \$140
Zucchini, Summer Squash, Red Bell Peppers, Onions, Carrots, Celery, Portobello Mushrooms
Wild Mushroom Strudel in Phyllo - \$140



Duet Entrée's:

Poultry or Beef Paired With One of the Following Selections:

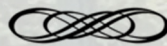
GVCC Signature Crab Cake - \$158
Grilled Lobster Tail – Market Price Item
Colossal Stuffed Shrimp with Crab Imperial – Market Price Item
Salmon - \$158
Chilean Sea Bass - Market Price Item
Australian Sea Bass - \$158
Halibut - Market Price Item
Grouper - \$158
Mahi Mahi - \$152
Swordfish - \$158



Fun Theme Entrees

Let Us Assist You In Choosing A Fun, Creative & Casual Plated Entrée or Unique Theme Oriented Dinner Stations. From Gourmet Burgers, To Spicy Grilled Shrimp Taco's, Philly Cheesesteak Station or Chinese Take-Out Station, Green Valley's Culinary Staff is Ready to WOW Your Guests With Our Exceptional Cuisine!

*Gourmet Sirloin Burger, Pretzel Bun, Lettuce, Tomato, Cooper Sharp Cheese, Frizzled Onions
Short Rib Sandwich, Brioche Bun, Hoisin Glaze
Filet Mignon Open Faced Sandwich, Peter Luger Aioli, Caramelized Onions
Philly Cheesesteak Spring Roll, Sriracha Ketchup
Short Rib Soft Shell Taco, Shredded Lettuce, Diced Tomato, Shredded Monterey Jack Cheese
Seared Ahi Tuna, Sesame Crust, Asian Slaw, Wonton Crisp
GVCC Signature Crab Cake Sandwich, Remoulade Sauce
Salmon ABLT, Brioche Roll, Avocado, Bacon, Lettuce, Tomato
Jumbo Lump Crab, Red Tortilla Taco, Shredded Lettuce, Sweet Yellow Corn & Avocado Salsa
Spicy Grilled Shrimp Taco, Soft Shell Taco, Avocado Salsa
Chicken Parmesan Panini
Buffalo Chicken Cheesesteak Spring Roll, Blue Cheese Sauce
New England Style Lobster Roll
Vietnamese Lobster Roll*



ADULT ENTRÉE ACCOMPANIMENTS

Please Select One Starch & One Vegetable to Accompany Your Entrée Selections

*Mashed Potatoes - Herb, Wasabi, Garlic, Sweet Potato
Risotto - Parmesan Herb, Wild Mushroom, Sundried Tomato, Saffron
Rice - Pilaf, Ginger Sticky, Wild Rice Cranberry Medley,
Potatoes - Roasted Fingerling, Red Bliss Accordion, Tri-Color Latke, Shoe String Fries,
Sweet Potato Fries, Homemade Tater Tots
Vegetables- Grilled or Steamed Asparagus, Steamed or Sautéed Haricot Vert,
Chopstick or Julienne Vegetable Medley, Roasted Baby Carrots*



ADULT PLATED DESSERT

Grande Plate Presentation of Clients Cake with Vanilla Ice Cream, Duet of Sauces, Fresh Seasonal Berries, Homemade Whipped Cream, Rolled Wafer Cookie

Upgraded Plated Dessert Options:

Brownie/Blondie Sundae, Vanilla Ice Cream, Caramel Sauce, Homemade Whipped Cream - \$5

Molten Lava Cake, Vanilla Ice Cream - \$6

Fresh Berries in a Chocolate Cup with Crème Anglaise - \$6

Espresso Tart, Almond Sponge Cake, Coffee Butter Cream - \$7

Lemon Tart, Shortbread Crust - \$6

Apple Crostata, Vanilla Ice Cream, Homemade Whipped Cream - \$7

Crème Brulee - \$6

Bread Pudding with Bourbon Glaze - \$6

Salted Caramel Pudding with Dark Chocolate Cookie Crust - \$6

ADULT PASSED BITE-SIZE DESSERTS

Please Select Two of the Following

Milk & Cookie Shooters, S'mores Bites, Apple Crisp Spoons, Blueberry Crisp Spoons, Fruit Skewers, Cheesecake Bites, Fudge Brownie Bites, Mini Ice Cream Cones, Mini Sherbet Cones

Upgraded Passed Dessert Options:

Priced Per 50 Pieces @ \$5 per piece

GVCC Famous Chipwiches, Mini Key Lime Tarts, Mini Oreo Cheese Cake, Mini Lemon Meringue Tarts, S'mores Tarts, Tiramisu Shooter, Lemon Raspberry Shooter, Water Ice Shooters, Mini Cannoli's, Mini Chocolate Raspberry Tarts, Mini Pecan Tart, Mini Milkshakes

Priced Per 50 Pieces @ \$6 per piece

Cake Pops, Chocolate Dipped Strawberries, Beignets with Dipping Sauce, Mini Belgian Waffle Ice Cream Sandwiches, Ice Cream Novelties, Mini Ben & Jerry's Ice Cream Cups, Mini Crème Brulee, Mini Salted Caramel Pudding Shooters, Mini Assorted Pies, Mini Donut Holes Sandwiches, Mini Blondie Brownies, Mini Turtle Brownies



END OF EVENING ADULT GIVEAWAY IDEA'S

Bottled Water, Rita's Water Ice

Suzy Jo Donuts, Breakfast Sandwiches

Bagels & Cream Cheese, Mini Pizza's

Hamburgers or Cheeseburgers

Custom Soft Pretzels

See Catering Sales Manager for pricing and additional selections



FIVE HOUR PREMIUM OPEN BAR

Includes:

HOUSE RED AND WHITE WINE WITH DINNER SERVICE

BOURBON

Jack Daniels
Jim Beam
Wild Turkey
Buffalo Trace
Eagle Rare

VODKA

Stolichnaya
Stoli Orange
Stoli Raspberry
Stoli Blueberry
Stoli Vanilla
Kettle One
Absolut
Absolut Citron
Tito's

RUM

Bacardi
Malibu
Mount Gay
Captain Morgan

BRANDY/COGNAC

Courvoisier

RYE

Canadian Club
V.O.
Seagram's 7
Crown Royal

GIN

Beefeater
Tanqueray

SCOTCH

J Walker Red
Cutty Sark
Dewar's
J&B

CORDIALS

Amaretto De Amore
Kahlua
Sambuca
Southern Comfort

BEER

Heineken
Amstel Light
Yuengling Lager
Miller Lite
*Others Brands Available
Upon Request*

WINE

Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio

ULTRA-PREMIUM BAR UPGRADE

\$16.00 per person, inclusive of taxes and service charges
Also available on a consumption basis

VODKA

Belvedere, Grey Goose

RUM

Bacardi 8

TEQUILA

Herradura Silver, Avion

GIN

Bombay Sapphire, Hendricks

RYE

Crown Royal Special Reserve, High West Whiskey,
Bulleit

BOURBON

Makers Mark, Knob Creek, Gentleman Jack, Bulleit

SCOTCH

Chivas Regal, Glenfiddich, Glenlivet
Johnnie Walker Black

MISCELLANEOUS

Chambord, Cointreau, Drambuie, Courvoisier VS,
Hennessy



CONGRATULATIONS ON SELECTING GREEN VALLEY TO HOST YOUR SPECIAL EVENT!

Please see below for important details regarding menu selection, deposits, suggested vendors and much more. Please do not hesitate to contact any member of the GVCC Team for help with planning or with any questions. We look forward to being a part of your family's special day!

OUR ALL-INCLUSIVE PACKAGE INCLUDES

- Ballroom and Adjoining Cocktail Space Rental
- Complimentary Valet Parking
- Bartenders and Servers
- Chaperones
- Coat Room Attendant (If Needed)
- Dedicated Professional Event Coordinator
- White or Ivory Table Linens with Overlay
- Linen Napkins in a Variety of Colors
- Customized Printed Menus (Two per table)
- Votive Candles (Three per table)
- Unlimited Soft Beverages
- Coffee and Tea Service
- Freshly Baked Dinner Rolls and Butter
- 6% State Sales Tax
- 22% Clubhouse Service Charge

ON-SITE SERVICE PACKAGE (\$525)

- Indoor or Outdoor Space Rental
- Ceremony Riser with Microphone & Speakers
- Indoor Chairs
- Outdoor Chairs Require Rental –
 - \$6 per chair for wooden/padded;
 - \$3.50 per chair for resin

OPTIONAL ENHANCEMENTS

Grille Room & Upper Patio Rental for Adult Cocktail Hour	\$1,000
Chair Cover Rental (with color-coordinated sash)	\$7.50 per chair
Chiavari Chair Rental (with color-coordinated cushion)	\$12 per chair
Napkin Rental (for colors we do not own)	\$.75 per napkin
Portable Dance Floor (Only for events not being held in Ballroom)	\$350
Ice Sculptures	\$300-\$750
Add Luge to Ice Sculpture	\$100
Additional Bartenders (for Martini Bar, etc)	\$125
Portable Bar Set-Up Fee (if using decorator bar)	\$125 per location
Security Guard (if using conference center for kids cocktail hour)	\$125

Prices on this page do not include 6% State Sales Tax

MENU & MENU SELECTIONS

When selecting a menu, you may choose one duet or offer your guests a choice of two entrees. When you are providing a choice of two, the higher priced menu item will apply to both. We request that menu selections be finalized four (4) weeks prior to your scheduled affair. **Except for specialty cakes, nuts and candy, Green Valley Country Club does not permit food or beverage to be brought into the club from outside sources.**

VEGETARIAN ENTREES & ALLERGIES

We will always provide a vegetarian alternative to the meal you are serving. The same goes for guests with allergies. Please let us know in advance so we can be prepared with something delicious for your guests. Vegetarian entrees will be charged the same price as the preselected menu.

GUARANTEES

The final guaranteed number of guests is required seventy-two (72) hour prior to your event. If a final guarantee is not received seventy-two (72) hours prior to the scheduled event, you will be billed the number of guests indicated on the function contract or the actual attendance, whichever is greater. Green Valley will be prepared to accommodate five percent (5%) over the guaranteed amount. Saturday and Sunday affairs must submit their guarantee by Wednesday 12:00 p.m.

ALCOHOLIC BEVERAGES

The Pennsylvania Liquor Control Board (PLCB) regulates the sale and service of all alcoholic beverages. As a licensee Green Valley Country Club will dispense all alcoholic beverages in a responsible manner and in accordance with the guidelines set forth by the PLCB. NO alcoholic beverages may be brought into the club. NO person under the age of twenty one (21) years of age will be permitted to obtain alcoholic beverages, and proof of proper identification will be required upon request. Failure to comply with club policies will result in termination of beverage service.

SECURITY

Green Valley Country Club cannot assume responsibility for damage or loss of any articles brought into the club.

FUNCTION HOURS

Afternoon functions may run up to four (4) hours in length while evening affairs may run up to five (5) hours in length. Parties that extend beyond the contracted time will incur an additional service charge of ten (10) dollars per person per hour. A bar extending past (5) hours will be billed on a consumption basis. All afternoon functions must conclude by 4:30pm unless otherwise noted in the contract.

MINIMUM DINING CHARGES

The following minimums apply to all GVCC events. Pricing includes 22% clubhouse service charge & 6% sales tax.

Saturday Evening – March 1 st thru December 31 st	\$28,000.00
Saturday Afternoon – January 1 st thru December 31 st	\$16,500.00
*Based on final minimum guest count of 100 adults and 75 children @ our mitzvah package pricing	
Friday Evening	\$12,500.00 - \$16,500.00 (dependent on event date)

PLANNING PROCESS

1 – CONTRACT AND DEPOSITS

In order to secure your reservation, we require a signed contract and initial non-refundable deposit of \$2500. Three additional deposits of \$2500 are required—one twelve months, six months and three months prior to your affair. All deposits are applied to the function balance. Please see below for accepted payment methods.

2 & 3 – PLANNING MEETING AND MENU MEETING

Approximately 12 months prior to your event, your Coordinator will schedule your first planning meeting, where we will begin to talk over details like your vendors, rough timeline, theme, general menu preferences, etc. Approximately 3-6 months prior to your event, your Coordinator will schedule your menu meeting. At this meeting we will go over your menu selections, choosing the items you'd like to serve for hors d'oeuvres, salad, entrée(s) and dessert.

3 – CHEF'S TASTING

Green Valley is happy to provide you with the opportunity to schedule a tasting for your event, approximately one to two months prior to your affair. ***Tastings are for up to two (2) adults and two (2) children and MUST be held on a Tuesday or Wednesday afternoon. You may choose two (2) salads and three (3) entrees to be served in a variety of presentations with the Chef's recommended accompaniments.*** You may also select (2) desserts for the table to enjoy. Passed hors d'oeuvres and stations are not included at tastings. Additional guests may join the tasting at a cost of \$50 per person, which will be added to the final function bill.

4 – DROP-OFF

On Tuesday or Wednesday prior to your event, your Coordinator will schedule a drop-off appointment for you to deliver all of your personal belongings to the Club. This can include favors, sign-in book, socks, candy, etc.—anything you don't want to worry about in the days leading up to your big day! All items will be placed in a locked storage room and prepared for your arrival on the big day. Additionally, please plan to come prepared with your number of guests including children, young adults, vendors, allergy meals, vegetarians, etc., as well as your final floor plan.

5 – FINAL PAYMENT

Members of the Club shall pay the costs of the function (minus the deposit) within seven (7) days after receipt of the final catering invoice. All other Patrons shall pay one hundred percent (100%) of the estimated cost, less deposits, seven (7) business days prior to the event. The balance of any charges incurred on the date of the event (bar tabs, last-minute guests, etc.) is payable within (7) days of the affair. Overdue payments will bear interest at the rate of one and one-half percent (1.5%) per month.

PAYMENT METHODS

We prefer deposits and payments in the form of a personal check made out to Green Valley Country Club, however credit and debit cards are accepted and are subject to the following convenience fees:

Debit Cards	1% Convenience Fee
American Express	3.1% Convenience Fee
All Other Credit Cards <i>(VISA, MasterCard, Discover, etc.)</i>	2.2% Convenience Fee

Convenience Fees are the responsibility of the Patron and will be added to each deposit/payment at the time of transaction.



RECOMMENDED EVENT PROFESSIONALS

Florists/Decorators

Evantine	215-492-8545
Exceptional Events	610-290-3696
Starry Night Party Designs	215-322-1322
Arrangements Unlimited	610-834-7335
Let's Party with Val	610-213-5675
LaDea	215-557-4422
Table Art	610-355-1722
Robertson's	215-836-3050
Ten Pennies	215-336-3557

Photographers

Susan Beard Design	215-248-5040
Lafayette Hill Studios	610-828-1142
Jordan Cassway	610-664-7468
Pictures by Todd	610-788-2283
Magical Sight & Sound	610-792-4180
Jeffrey Vincent	610-209-6566

Candy/Nuts

Sweet Surprises	610-940-0459
As Sweet As Can Be	610-896-9691
Edwards Freeman	877-448-NUTS

Bands/Live Music

EBE Entertainment	215-634-7700
Norma Michaels Entertainment	215-732-7766
Brandywine Valley Talent	610-358-9010
Sally Mitlas Orchestra	215-885-8888
Janis Nowlan Orchestra	610-296-2626

Disk Jockeys

All Around Entertainment	215-354-0124
Flare	215-364-1199
Hot, Hot, Hot	215-619-7746
EBE Entertainment	215-634-7700
Synergetic Sound	215-633-1200

Videographers

CinemaCake Filmmakers	866-989-0158
Lafayette Hill Studios	610-828-1142
Unique Video Concepts	610-828-2788
Janis Productions	610-292-8273

Decorative Cakes

Kriebel's Custom Cakes	484-679-1406
Cramer's Bakery	215-493-2760
R & L Cake Designs	215-519-8772
Bredenbeck's Bakery	215-247-7374
Aux Petite Delices	610-971-0300

Additional Party Enhancements (Interactive Games, Photo Favors, Specialty Personnel, etc.)

All Around Entertainment	215-354-0124
BME – Bobby Morganstein Events	215-355-3755
The Main Event	800-839-0918
EBE	215-634-7700



KIDS MITZVAH PACKAGE

One-Hour Unlimited Hors d'Oeuvres

Please Select Three...

Fried Cheese Ravioli with Marinara Sauce

Mini Pizzas

Franks in a Blanket

Mini Spring Rolls

Cheese Quesadillas

Chicken Fingers (Regular or Buffalo)

Mozzarella Sticks

Mini Cheesesteak Spring Rolls

California Rolls

Nacho's with Salsa, Sour Cream & Cheez Whiz

Unlimited Soda Bar

1 Hour during Hors d'oeuvres; 4 Hours in Ballroom

Upgrade to include Smoothie Bar for \$6.00 per person

Dinner Menu

A La Carte Menu Options

Includes Served Fresh Fruit Cup or Caesar Salad

please select one, or create a duet...

Chicken Fingers with Curley Fries

Individual Pizza with Waffle Fries

Pasta with Meatballs or Meat Sauce

Beef or Chicken Cheesesteak with Fries

Asian Chicken or Beef Stir Fry over Fried Rice

Chicken Parmesan with Penne Pasta

Beef or Chicken Hard Shell Taco

\$70

Petite Filet Mignon with Starch & Vegetable

\$80

Buffet Menu Options

Includes Fresh Fruit Salad or Caesar Salad

please select three...

Chicken Fingers

Beef and Chicken Cheesesteaks

Beef Slider with or without Cheese

Pasta with Meat Sauce

Pasta with Alfredo Sauce

Cheese or Pepperoni Pizza

Teriyaki Chicken or Beef over White Rice

Veggie Quesadilla

Mini Chicken Parmesan Sandwich

GVCC Homemade Macaroni & Cheese

Make Your Own Beef and Chicken Taco

\$80

**French Fries to Accompany Main Course Selections*

Deluxe Green Valley Sundae Bar

Choice of Two Ice Cream Flavors Scooped to Order and Served with Assorted Candy Toppings & Sauces

Upgrade to include GVCC Fresh Baked Cookies on your Sundae Bar for \$3.00 per child

Upgrade Warm Belgian Waffles on your Sundae Bar for \$5.00 per child