



MERCHANTVILLE COUNTRY CLUB



2022 **BANQUET MENUS**



MERCHANTVILLE COUNTRY CLUB

BANQUETS & EVENT MENUS

Merchantville Country Club was established in 1892, making us the tenth oldest club in the country. Merchantville Country Club is nestled away on forty acres of land between Pennsauken and Cherry Hill, NJ. Our nine-hole gem plays only 6000 yards, but is rated one of the most difficult courses in the Philadelphia area. It is the best-kept secret in southern New Jersey.

Our beautiful dining room is available for private events and comfortably seats up to 90 guests. Merchantville Country Club is a fantastic venue for weddings, bridal showers, baby showers, and corporate events. At the same time, enjoy the spectacular view of the golf course.

We appreciate your interest in Merchantville Country Club, and we look forward to working with you and making your event the special occasion you expect.

501 Chapel Avenue West, Cherry Hill, NJ 08002

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BREAKFAST



COLD BUFFET MENU

Breakfast Buffets and Brunches are Served for a Maximum of Two Hours.

Breakfast Buffets are based on a minimum order of 25 people.

Brunches are based on a minimum order of 50 people.

Under 25/50 guests or extensions beyond two hours may be subject to additional surcharges

Enhancements can be viewed on page 7

CLASSIC CONTINENTAL \$18 PER PERSON

Assorted Breakfast Breads, Danishes & Muffins

Preserves, Jams, Sweet Butter, Plain & Flavored Cream Cheese

Assorted Yogurt Cups and Whole Fruits

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Chilled Juices and Ice Tea

HOT BUFFET MENU

MCC BREAKFAST BUFFET \$30 PER PERSON

Assorted Breakfast Breads, Danishes & Muffins

Preserves, Jams, Sweet Butter, Plain & Flavored Cream Cheese

Seasonal Slice Fruit, Berries

Cage Free Scrambled Eggs

Traditional French Toast, Warm Maple Syrup

Applewood Smoked Bacon Strips and Breakfast Sausage

Home Style Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Chilled Juices and Ice Tea

BRUNCH



MCC BRUNCH \$40 Per Person

Assorted Breakfast Breads, Danishes & Muffins
Preserves, Jams, Sweet Butter, Plain & Flavored Cream Cheese
Seasonal Slice Fruit, Berries

Cage Free Scrambled Eggs
Applewood Smoked Bacon Strips and Breakfast Sausage
Home Style Breakfast Potatoes
Mini Chicken Salad & Tuna Salad Croissants
Chicken Marsala
Salmon with Zucchini, Sweet Corn Salsa

Cookies, Brownies, Blondies

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Chilled Juices and Ice Tea

BREAKFAST & BRUNCH ENHANCEMENT

YOGURT, BERRY GRANOLA PARFAITS \$5 PER PERSON *

OMELET STATION WITH TOPPINGS \$12 PER PERSON *

ROASTED TURKEY BREAST, MUSTARD, CRANBERRY MAYO \$13 PER PERSON *

SIRLOIN OF BEEF WITH HORSERADISH CREAM SAUCE \$15 PER PERSON *

SMOKED SALMON DISPLAY \$11 PER PERSON *

Bagels, Cream Cheese, Red Onion, Tomatoes, Capers

CHEF ATTENDED STATION \$75 CHEF FEE *

***Plus Tax & Gratuity**

LUNCH



SANDWICH & SALAD BUFFET

Choice of Three Sandwiches, Two Salads and One Dessert
Coffee, Soft Drinks, Tea & Iced Tea Included

SANDWICHES

Mini Chicken Salad & Tuna Salad Croissants

Grilled Chicken Caesar Wrap

MCC Turkey BLT on Wrap

Grilled Veggie Wrap

Caprese Sandwich

Tomatoes, Fresh Mozzarella, Basil, Arugula, pickled red onions, pesto mayo

Roasted Beef

Arugula, Roasted Red Pepper, Horseradish Cream

SALADS

Iceberg Wedge

Crumbled Blue Cheese, Bacon Bits, Bleu Cheese Dressing

Spring Mix

Cherry Tomatoes, Cucumbers, Red Onion, Red Wine Dressing

Romaine Hearts

Ciabatta Croutons, Parmesan Cheese, Caesar Dressing

Baby Spinach

Wild Mushrooms, Chopped Egg, Red Onion, Whole Grain Mustard Vinaigrette

Red Bliss Potato Salad

Italian Style Pasta Salad

Coleslaw

DESSERT

Chocolate Cake

Assortment French Mini Pastry

Carrot Cake

Assortment Mini Cheesecakes

Cookies, Brownies, Blondies

Tiramisu

\$28 Per Person

PLATED MENU

3-course plated lunches include a soup or salad, entrée and dessert.

All guests must have the same soup or salad and dessert.

Guest or Event planner must select one entrée

A pre-count indicating choice of entrée are required.

All plated lunches are served with rolls & butter, freshly brewed coffee, soft drinks, and assorted herbal teas.

SOUP

Cream of Kennett Square Mushroom

Roasted Heirloom Tomato

Broccoli-Spinach Cheddar

SALAD

Iceberg Wedge

Crumbled Blue Cheese, Bacon Bits, Bleu Cheese Dressing

Spring Mix

Cherry Tomatoes, Cucumbers, Red Onion, Red Wine Dressing

Romaine Hearts

Ciabatta Croutons, Parmesan Cheese, Caesar Dressing

Baby Spinach

Wild Mushrooms, Chopped Egg, Red Onion, Whole Grain Mustard Vinaigrette

PLATED MENU (CONT'D.)

ENTRÉE

Atlantic Salmon Fillet

Potato-Lemon Puree, Braised Carrots, Green Goddess Tzatziki.

Seared Chicken Breast

Parmesan Herb Polenta, Broccolini, Rosemary Reduction.

Braised Short Rib

Boursin Potato Mash, Roasted Seasonal Vegetable

Grilled Flat Iron Steak

Chimichurri, Haricot Vert, Smashed Herb Fingerling Potatoes.

Roasted Cauliflower Steak

Romesco, Arugula, Quinoa Pilaf

Grilled Chicken Breast

Sundried Tomato, Garlic, Basil Cream Sauce, Asparagus, Potato Gnocchi

Romaine Hearts Caesar Salad Entrée (Select one Protein)

Grilled Shrimp, Grilled Chicken Breast or Tavern Steak.

DESSERT

Lemon Curd Tart

Apple Walnut Crumb Cake

Carrot Cake

Classic Chocolate Cake

Creamy Philadelphia Cheesecake

\$37 Per Person

DINNER



PLATED MENU

4-course plated dinner include a soup, salad, entrée and dessert.

All guests must have the same soup or salad and dessert.

Guest or Event planner must select one entrée, Chef's Choice of Seasonal Vegetables and Starch

All plated dinners are served with rolls & butter, freshly brewed coffee, soft drinks, and assorted herbal teas.

SOUP

Cream of Kennett Square Mushroom

Roasted Heirloom Tomato

Broccoli-Spinach Cheddar

SALAD

Kale Caesar

Ciabatta Croutons, Parmesan Cheese Shavings

Baby Spinach & Endive

Fuji Apple, Candied Walnuts, Sweet Dijon Dressing

MCC Salad

Field Greens, Feta, Kalamata Olives, Red & Yellow Tomatoes, Radish, White Balsamic

ENTRÉE

Chicken Marsala

Mushroom, Marsala Cream Sauce

Roasted Butternut Squash

Goat Cheese, Sage Ravioli, Tomato Coulis

Atlantic Salmon Fillet

Potato-Lemon Puree, Braised Carrots, Green Goddess Tzatziki

Braised Beef Short Rib

Rustic Red Bliss Mashed Potato, Horseradish Cream, Red Wine Demi

PLATED MENU (CONT'D.)

DESSERT

Tiramisu
Carrot Cake
Apple Walnut Crumb Cake
Classic Chocolate Cake
Lemon Curd Tart
Creamy Philadelphia Cheesecake

DINNER ENHANCEMENTS

5. oz. Sirloin Filet & 3. oz Crab Cake **\$12 Per Person**

Sea Bass- Zucchini, Sweet Corn, Tomato Salsa **\$7 Per Person**

Grilled 12. oz Rib Eye Steak au Poivre **\$10 Per Person**
Roasted Cauliflower Steak, Romesco, Arugula, Quinoa Pilaf.

\$50 Per Person

BUFFET



BUFFET

Select One Chicken or Beef

Select One Choice of Fish, Pasta, & Two Sides

Buffets are based on a minimum order of 40 people.

Under 25/40 guests or extensions beyond two hours may be subject to additional surcharges.

CHICKEN

Chicken Marsala, Mushroom Marsala Cream Sauce

Chicken Bruschetta, Tomato & Aged Balsamic

Chicken Parmesan

Roasted Chicken Grilled Scallion Salsa Verde

Grilled Chicken with Sundried Tomato, Garlic, Basil Cream Sauce

BEEF

Seared Tavern Steak, Roast Mushroom and Parsnip

Grilled Flat Iron Steak, Caramelized Cipollini Onion

—

Choice of one Sauce

—

Madeira Sauce

Brandy-Peppercorn Cream Sauce

Chimichurri Sauce

Olive Caper Tomato Ragu

FISH

Blackened Salmon, Tomato Marmalade, Scallion Puree

Tilapia- Sweet Corn, Tomato Salsa

Mahi Mahi, Lemon, Caper, Parsley Butter Sauce

BUFFET (CONT'D.)

PASTA

Penne

Orecchiette

Farfalle

Ziti

—

Pomodoro

Alfredo

A La Vodka

Puttanesca

Four Cheese Mac & Cheese

SIDES

Grilled Seasonal Vegetables - Haricot Vert with Pickled Red Onions

Roasted Asparagus with Shaved Parmesan

Roasted Heirloom Baby Carrots

Rosemary Garlic Roasted Fingerling Potatoes

Roasted Red Bliss Herb Smoked Paprika Potatoes

Whipped Potatoes

DESSERT

Chocolate Cake

Assortment Mini Cheesecake

Carrot Cake

Assortment French Mini Pastry

Cookies, Brownies, Blondies

Tiramisu

Coffee, Soft Drinks, Tea & Iced Tea Included

\$50 Per Person

BUFFET ENHANCEMENT

SEAFOOD UPGRADES

MCC Signature Crab Cakes, Lemon-Caper Cajun Remoulade **\$14 Per Person ***

Stuffed Flounder Crab Imperial **\$12 Per Person ***

Pasta Upgrades

Shrimp Scampi **\$10 Per Person ***

Cheese Filled Tortellini Carbonara **\$6 Per Person ***

Carving Station **

Roast Beef-Horseradish Cream Sauce **\$12 Per Person ***

Top Round- Red Wine Demi **\$14 Per Person ***

Roasted Turkey Breast- Mustard, Cranberry Mayo **\$10 Per Person ***

Roasted BBQ Pork Loin- Mango Salsa **\$12 Per Person ***

Accompanied by:

Dinner Rolls

*Plus Tax & Gratuity

**Chef Attended Fee of \$75

RECEPTION



HORS D'OEUVRES

\$20.00 Per Person / select 3

\$25.00 Per Person / select 4

Attendant Butlered Hor d'oeuvres \$35.00++ each (1 hours)

Chorizo Empanada, Black Bean, Onions & Pepper Jack Cheese

Sesame Chicken, Mango-Ginger Chutney

Miniature Philly Cheesesteaks Spring Rolls, Spicy Ketchup

Baked Scallop & Bacon

Asparagus Roll Up with Asiago and Blue Cheese Wrapped in Phyllo.

Wild mushroom and Artisan Cheese Tart, Berry Compote

Vegetable Spring Roll, Sweet Garlic Chili Sauce

Franks in Puff Pastry, Dijon Mustard

Shrimp Tempura, Wasabi Soy Glaze

Braised Short Rib & Manchego Empanada.

Antipasto Skewer, Olive, Artichoke, Buffalo Mozzarella

Smoked Salmon, Whipped Goat Cheese, Capers, Rye Toast

MCC Chicken Salad Wrap, Belgian Endive

Buffalo Chicken Spring Roll, Blue Cheese Dip

Quinoa-Zucchini Fritter, Red Pepper Coulis

Chicken Satay with Thai Peanut Sauce

Raspberry, Toasted Almonds and Brie in Phyllo Roll

Spanakopita with Spinach and Feta in a Phyllo Triangle

HORS D'OEUVRES ENHANCEMENTS

Lollipop Lamb Chop Dijon Mustard, Herb Crust \$7.50 Per Piece

Blue Crab Cake, Red Pepper Remoulade \$6 Per Piece

Tuna Tartare Red Radish, Ginger, Jalapeno \$7 Per Piece

Shrimp Cocktail \$7 Per Piece

RECEPTION DISPLAYS

Each Display serves 25 People

Pricing for Reception Displays is based on a maximum of one hour unless otherwise indicated.

Reception Displays are intended to be enhancements to a cocktail hour or existing Dinner Buffet.

VEGETABLE CRUDITÉ SELECTION | \$125.00

Baby Carrots, Cucumber, Broccoli, Celery Sticks, Jicama, Cauliflower Florets, Buttermilk Herb Dip

INTERNATIONAL CHEESE SELECTIONS | \$225.00

Assorted Domestic and Imported Cheese. Grilled Breads, Crackers, Almonds, Chutneys, Dried Fruits.

GRILLED VEGETABLE DISPLAY | \$175.00

Marinated, Grilled, and Chilled Eggplant, Portobello Mushrooms, Zucchini, Squash, Baby Carrots, Peppers

CHARCUTERIE DISPLAY | \$275.00

Assortment of Cured Italian Meats, Cheeses, Marinated Vegetables, Olives, Grilled Bread, Pita Chips, Hummus

SEAFOOD DISPLAY | MARKET PRICE

Choice of Two

—

Shrimp

Clams

Oysters

Crab Claws

Cocktail and Hot sauce, Lemon.

DUMPLING DISPLAY | \$225.00

Edamame Dumplings, Chicken Lemongrass Pot Stickers, Peking Duck Dumplings, Assorted Dipping Sauces

RECEPTION DISPLAYS (CONT'D.)

Each Display serves 25 People

Pricing for Reception Displays is based on a maximum of one hour unless otherwise indicated.

Reception Displays are intended to be enhancements to a cocktail hour or existing Dinner Buffet.

SLIDER DISPLAY | \$225.00

Select Two

—
Black Angus Beef Burgers

Pulled Pork

Nashville Hot Chicken

—
Accompanied by:

Brioche, House Pickles, Sliced Cheese, Tomatoes, Shaved Onion, Jalapeno, Peppers, Bacon.

PASTA DISPLAY | \$150.00

Select Two Pastas & Two Sauces

—
Penne

Farfalle

Orecchiette

—
Fontina Cream

Beef Ragu

Tomato-Basil

—
Accompanied by:

Peas, Mushrooms, Caramelized Onions, Arugula, Broccoli, Grilled Squash, Charred Tomato

Crushed Red Pepper, Grated Parmesan

—
(Grilled Chicken or Shrimp add \$6)

RECEPTION DISPLAYS (CONT'D.)

Each Display serves 25 People

Pricing for Reception Displays is based on a maximum of one hour unless otherwise indicated.

Reception Displays are intended to be enhancements to a cocktail hour or existing Dinner Buffet.

SALAD BAR DISPLAY | \$125.00

Select One

— Harvest Salad

Baby Spinach, Romaine, Field Greens Walnuts, Craisens, Dry Cherries, Blue Cheese, Feta, Red Onion, Carrots, Cherry Tomatoes, Cucumbers, Croutons Balsamic, Raspberry, Red Wine Vinaigrette or Ranch- Choose two.

— Classic Caesar Salad

Romaine, Parmesan Cheese, Croutons, Cherry Tomatoes, Creamy Caesar Dressing.

CARVING STATION CHEF ATTENDED FEE OF | \$75 *

Top Round-Horseradish Cream Sauce \$350.00

Sirloin of Beef- Red Wine Demi \$325.00

Roasted Turkey Breast- Mustard, Cranberry Mayo - \$225.00

Roasted BBQ Pork Loin- Mango Salsa \$275.00

Accompanied by Dinner Rolls.

*Plus Tax & Gratuity

**Chef Attended Fee of \$75