



Merchantville Country Club Reception Displays

Each Display serves 25 people
Pricing for Reception Displays are based on a maximum of one hour
Reception Displays are intended to be enhancements to a cocktail hour or existing buffet

Vegetable Crudite Selection

Baby Carrots, Cucumber, Broccoli, Celery Sticks, Jicama, Cauliflower Florets
Buttermilk Herb Dip
\$300 per display

International Cheese Selections

Assorted Domestic and Imported Cheese, Grilled Breads, Crackers, Almonds
Chutneys, Dried Fruits
\$400 per display

Grilled Vegetable Display

Marinated Grilled and Chilled Eggplant, Portobello Mushrooms, Zucchini
Squash, Baby Carrots, Peppers
\$350 per display

Charcuterie Display

Assortment of Cured Italian Meats, Cheeses, Marinated Vegetables, Olives
Grilled Bread, Pits Chips, Hummus
\$550 per display

Seafood Display

Choice of Two:
Shrimp, Clams, Oysters, Crab Claws
Cocktail & Hot Sauce, Lemons
Market Price

Dumpling Display

Edamame Dumplings, Chicken Lemongrass Pot Stickers
Peking Duck Dumplings, Assorted Dipping Sauces
\$500 per display

Salad Bar Display

Select One:

Harvest Salad

Baby Spinach, Romaine, Field Greens, Walnuts, Craisins, Dry Cherries
Blue Cheese, Feta, Red Onion, Carrots, Cherry Tomatoes, Cucumbers, Croutons
Select Two Dressings: Balsamic, Ranch, Red Wine Vinaigrette

Classic Caesar Salad

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

\$450 per display

Slider Display

Select Two:

Black Angus Beef Burgers

Pulled Pork

Nashville Hot Chicken

Accompanied by: Brioche, House Pickles, Sliced Cheese, Tomatoes
Shaved Onion, Jalapeno, Peppers, Bacon

\$550 per display

Pasta Display

Select Two Pastas & Two Sauces:

Penne

Farfalle

Orecchiette

Sauces:

Fontina Cream

Beef Ragu

Tomato-Basil

Accompanied by: Peas, Mushrooms, Caramelized Onions, Arugula, Broccoli,
Grilled Squash, Charred Tomato, Crushed Red Pepper, Grated Parmesan

\$600 per display

(Add Grilled Chicken or Shrimp for \$6 per person)

Carving Station**

Top Round

Horseradish Cream Sauce
\$350

Roasted Turkey Breast

Mustard & Cranberry Mayo
\$225

Roasted BBQ Pork Loin

Mango Salsa
\$275

Sirloin of Beef

Red Wine Demi
\$325

Accompanied by Dinner Rolls

**Chef Attendant Fee of \$75

All banquet menu prices are subjected to a 20% Service Charge & New Jersey Sales Tax