

Duck Hollow Golf Club

2019 WEDDING MENU



Hors D'oeuvres

Choice of One \$5, Choice of Two \$7, Choice of Three \$9

Vegetable Crudités	Bacon Wrapped Scallops
Fruit Display	Sausage & Cheddar Mushroom Cups
Shrimp Cocktail	Sundried Tomato Bruschetta
Assorted Cheese & Crackers	Pot Stickers
Mini Crab Cakes	Boursin Stuffed Mushrooms
Spinach Artichoke Dip	Swedish Meatballs



Live Stations

Additional \$150 set up includes one chef.

Pasta Station | \$6 per person |
Includes three pastas, three sauces, & toppings

Prime Rib Carving Station | \$7 per person |
Served with au jus & horseradish cream

Ham Carving Station | \$4 per person |
Served with honey mustard sauce

Salmon Carving Station | \$5 per person |
Served with dill cream sauce

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Displays & Bars

Mashed Potato Bar | \$3 per person | Mashed potatoes & assorted toppings

Risotto Bar | \$4 per person | Includes risotto & assorted toppings

Bruschetta Display | \$4 per person | Includes display with crackers and bread

Antipasto Display | \$6 per person | Includes assorted meats and cheeses

Dessert

Cookies | \$3 per person |
Chocolate chip, White chocolate chip, Red velvet, Oatmeal raisin, Peanut butter, Turtle

Assorted Pies | \$5 per person |
Apple, Cherry, Pumpkin, and Pecan

Red Velvet Cupcakes | \$3 per person |

Elegant Desserts | \$6 per person |
Carrot Cake, Cheesecake, Tiramisu, Baklava,
Triple Chocolate Cake

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Buffet Selections

Classic Buffet | \$20.95 per person | One entree choice, two accompaniments, salad, and rolls.

Premium Package | \$26.95 per person | Two entree choices, two accompaniments, salad, and rolls.

Platinum Package | \$32.95 per person | Three entree choices, two accompaniments, salad, and rolls.

Entree Choices

- | | |
|----------------------|------------------------|
| Chicken Parmesan | Grilled Chicken Breast |
| Lemon Butter Tilapia | Stuffed Cabbage |
| Stuffed Chicken | Roast Beef |
| Sliced Ham | Parmesan Crusted Cod |
| Roasted Turkey | Pecan Crusted Salmon |
| Chicken Cordon Bleu | Chicken Marsala |

Accompaniments

- | | |
|------------------|-----------------------|
| Vegetable Medley | Roasted Red Potatoes |
| Pasta Marinara | Mashed Potatoes |
| Green Beans | Bacon Brussel Sprouts |
| Mac 'n Cheese | Rice Pilaf |
| Glazed Carrots | Risotto |



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Plated Selections

All plated selections are priced as separate entrees, dual entree options available.

Classic Plate | \$24.95 per person | One entree choice, two accompaniments, salad, and rolls.

Premium Plate | \$28.95 per person | Two entree choices, two accompaniments, salad, and rolls.

Platinum Plate | \$36.95 per person | Three entree choices, two accompaniments, salad, and rolls.

Entree Choices

- | | |
|----------------------------|------------------------|
| Chicken Parmesan | Grilled Chicken Breast |
| Salmon Picatta | Sliced Prime Rib |
| Stuffed Chicken | Parmesan Crusted Cod |
| Chicken Cordon Bleu | Pecan Crusted Chicken |
| Crab Cakes | Chicken Marsala |
| Garlic Herb Grilled Salmon | Beef Tenderloin |

Accompaniments

- | | |
|------------------|-----------------------|
| Vegetable Medley | Roasted Red Potatoes |
| Pasta Marinara | Mashed Potatoes |
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| Mac 'n Cheese | Rice Pilaf |
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Beverage Selections

All open bar packages include liquor, house wine, and domestic beer.

Beer & Wine \$20 per person

All domestic beers and house wines only

Bronze Options \$24 per person

*Bird Dog Bourbon | Seagram's Whiskey | SKYY Vodka
Beefeater Gin | Bacardi Rum | Sauza Gold Tequila*

Silver Options \$28 per person

*Maker's Mark Bourbon | Jack Daniels Whiskey
Absolut Vodka | Captain Morgan Rum | Tanqueray Gin
Bacardi Rum | Malibu Rum | Jose Cuervo Tequila*

Gold Options \$32 per person

*Wild Turkey Bourbon | Crown Royal Whiskey | Tito's Vodka
Bombay Sapphire Gin | Captain Morgan Rum
Malibu Rum | Cruzan Rum | Patron Tequila*

Domestic Beer

*Bud Light, Budweiser
Yuengling, Michelob Ultra,
Miller Lite, Coors Light*

Premièm Beer

*Additional \$5 per person
Sam Adams, Heineken,
Corona,*

House Wine

*Merlot, Cabernet,
Pinot Grigio, Chardonnay,
White Zinfandel,
Moscato, Riesling*

House Made Sangria \$175

*Red or white available, served
in a 3 gallon dispenser.*

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Farewell Brunch

Time to rise and shine after the big day! Having a Farewell Brunch is a great way to continue celebrating with your friends and family!

All packages served with fruit juices, regular and decaffeinated coffee, and tea.

The Willow | \$15.95 per person |

Boursin cheese scrambled eggs, bacon & sausage links, breakfast potatoes, waffles *or* pancakes, seasonal fruit salad, assorted breads

On the Greens | \$11.95 per person |

Assorted bagels with cream cheese, breakfast parfait, oatmeal with assorted toppings

The Ultimate Brunch | \$22.95 per person |

Omelette station, bacon & sausage links, lemon ricotta pancakes with blueberry syrup, fruit and cheese display, breakfast potatoes, assorted mini sandwiches, shrimp cocktail

Receive 10% off your Farewell Brunch if you have your wedding at Duck Hollow!