

The
ARCHITECTS
GOLF CLUB

Distinction By Design

Thyme
Wedding Package



The Architect's Golf Club and Catering

700 Stryker's Road

Lopatcong, New Jersey 08865

www.thearchitectsclub.com

(908) 213-3080 ext. 113

Thyme Wedding Package

COCKTAIL RECEPTION

CHAMPAGNE DISPLAY WITH FRESH BERRIES

BUTLER PASSED HORS D'OEUVRES

HOT HORS D'OEUVRES

STUFFED MUSHROOM WITH VEAL, SAUSAGE AND MONTEREY JACK
POTATO PANCAKE, CHIVE CRÈME FRÂICHE AND CAVIAR
MINIATURE FRANKS IN A PUFF PASTRY, DELI MUSTARD
BRIE FRITTERS, RASPBERRY WALNUT EMULSION
STEAMED ORIENTAL DIM SUM, PONZU SAUCE
GOAT CHEESE QUICHE, ROASTED TOMATO
MINIATURE CRAB CAKES, CAJUN TARTAR
SCALLOPS WRAPPED IN BACON
MINIATURE SLIDERS
SPANAKOPITA

COLD HORS D'OEUVRES

PROSCIUTTO WRAPPED GRILLED ASPARAGUS, TRUFFLE OIL & LEMON
TUNA TARTARE ON CUCUMBER, AVOCADO, SESAME
ROMA TOMATO BRUSCHETTA CROSTINI

FOUR COLD DECORATIVE PLATTERS

TO INCLUDE:

CRISP GARDEN CRUDITÉS

A DELIGHTFUL DISPLAY OF CELERY, CARROTS, RED PEPPERS, FENNEL, BROCCOLI,
CUCUMBER, WITH BUTTERMILK RANCH DRESSING AND BLUE CHEESE DIPS

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

RUSTIC CHEESE BOARD WITH ASSORTED CRACKERS, FLATBREADS, GRAPES, STRAWBERRIES,
SUN DRIED FRUITS AND NUTS

EXOTIC FRESH FRUIT DISPLAY

SLICED WATERMELON, HONEYDEW, CANTALOUPE, PINEAPPLE, ORANGE, KIWI, MANGO
AND LOTS OF FRESH BERRIES

DELUXE MEDITERRANEAN STATION

TASTE OF THE REGION WITH ATTRACTIVE DISPLAYS TO INCLUDE: HUMMUS, TABOULEH,
SHAVED PECORINO ROMANO, CALAMATA AND GREEN OLIVES, SLICED GENOA SALAMI,
PEPPERONI, PROSCIUTTO, SOPPRESSATA, PROVOLONE, ROASTED RED PEPPERS, FRESH
MOZZARELLA, CHERRY TOMATO AND ARTICHOKE HEART SALAD, WHITE AND GREEN
ASPARAGUS SALAD, DISPLAY OF TOASTED PITA AND CROSTINI

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HOT STATIONS

(SELECT ONE)

CARVING STATION

(SELECT ONE)

TENDER FLANK STEAK, CARAMELIZED ONION JUS
GARLIC AND HERB CRUSTED PORK LOIN, CIPPOLINI ONION CONFIT
HONEY GLAZED HAM, PINEAPPLE CHUTNEY
ROASTED TURKEY, COGNAC PAN GRAVY
ROASTED BEEF TENDERLOIN, CIPPOLINI ONION, GORGONZOLA SAUCE
PEPPERCORN AND SESAME CRUSTED TUNA LOIN, SESAME GINGER SAUCE

PASTA STATION

FEATURING PENNE AND TORTELLINI, CHICKEN BREAST, PROSCIUTTO, SAUSAGE, TOMATOES,
BASIL, SPINACH, GARLIC, PINE NUTS, RUSTIC MARINARA SAUCE, PARMESAN CREAM SAUCE

RISOTTO STATION

FEATURING CLASSIC SAFFRON RISOTTO, CHICKEN BREAST, SHRIMP, TOMATOES, PECORINO
ROMANO, MUSHROOMS, CARAMELIZED ONIONS, ASPARAGUS TIPS, SPINACH

MASHED POTATO STATION

FEATURING YUKON GOLD MASHED AND MASHED SWEET POTATOES, TOPPINGS TO INCLUDE:
GORGONZOLA, CHEDDAR, BACON, BROCCOLI, SOUR CREAM, BROWN SUGAR, WALNUTS,
MARSHMALLOWS, SAUSAGE, CARAMELIZED APPLES

SOUTHERN BBQ STATION

MINI SMOKED PULLED PORK SANDWICHES, BBQ CHICKEN SKEWERS, COLE SLAW,
BAKED BEANS, SWEET POTATO FRIES

CARIBBEAN STATION

COCONUT CHICKEN WITH FRESH MANGO COCONUT SAUCE
JERK CHICKEN WINGS WITH BLUE CHEESE, FRIED PLANTAINS

POLISH STATION

PIEROGI
STUFFED CABBAGE
KIELBASA WITH SAUERKRAUT, BRAISED WITH APPLES AND CARAWAY

FAJITA STATION

SEASONED CHICKEN, STEAK, PEPPERS AND ONIONS
LETTUCE, TOMATO, CHEDDAR, SOUR CREAM, GUACAMOLE
WARM FLOUR TORTILLAS

GERMAN STATION

SPAETZLE
BRAISED RED CABBAGE
PORK SCHNITZEL WITH FRESH LEMON

PEKING DUCK STATION

ROASTED PEKING DUCK, WITH HOISIN SAUCE
JULIENNE SCALLION AND CUCUMBER
ROLLED IN A FLOUR TORTILLA

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THYME WEDDING DINNER RECEPTION

FIRST COURSE (SELECT ONE)

APPETIZERS

MAINE LOBSTER BISQUE, PUFF PASTRY TUILLE, CRÈME FRAICHE

POTATO LEEK SOUP, CHIVE OIL

WILD MUSHROOM VOL AU VENT, ROASTED GARLIC AND SHALLOT CREAM

PENNE VODKA, ENGLISH PEAS, FRESH TOMATOES

SLICED PROSCIUTTO AND MELON, RICOTTA, EXTRA VIRGIN OLIVE OIL

VINE RIPENED TOMATO AND MOZZARELLA, BALSAMIC REDUCTION AND BASIL OIL

SALADS

CLASSIC CAESAR SALAD, HERBED CROUTONS, SHAVED PECORINO ROMANO

RAINBOW MESCLUN SALAD, MANDARIN ORANGE, TOASTED ALMONDS,
RASPBERRY THYME VINAIGRETTE

FALL SALAD, SPRING MIX, POACHED PEAR, GORGONZOLA, TOASTED WALNUTS,
BALSAMIC VINAIGRETTE

APPETIZER AND SALAD COMBINATIONS

GRILLED VEGETABLE AND GOAT CHEESE TART, MESCLUN SALAD, LEMON DRESSING

VINE RIPENED TOMATO AND MOZZARELLA, OVER MESCLUN SALAD, BALSAMIC
VINAIGRETTE

MARINATED GRILLED PORTABELLA MUSHROOM, TOPPED WITH MESCLUN SALAD,
BALSAMIC VINAIGRETTE DRESSING

MESCLUN CRABCAKE SALAD, CAJUN TARTAR, RASPBERRY VINAIGRETTE DRESSING

INTERMEZZO

(SELECT ONE)

RAINBOW SORBET

RASPBERRY SORBET

MANGO SORBET

LEMON SORBET

KIWI SORBET

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ENTREES

(PLEASE SELECT TWO)
GUEST'S CHOICE TABLESIDE

CHICKEN MARSALA

WILD MUSHROOMS, MARSALA DEMI

STUFFED CHICKEN BREAST

FRESH MOZZARELLA, THYME JUS

CHATEAUBRIAND

ROASTED SHALLOT GRUYERE CREAM SAUCE

HERB CRUSTED ATLANTIC SALMON

ROASTED TOMATO AND ARTICHOKE HEART BEURRE BLANC

SEARED ATLANTIC SALMON

WARM TOMATO RELISH

BAKED TILAPIA

MEYER LEMON CAPER BUTTER SAUCE

DUET OF CHATEAUBRIAND AND CHICKEN BREAST STUFFED WITH SMOKED MOZZARELLA

DUET OF CHATEAUBRIAND AND HERB CRUSTED ATLANTIC SALMON

\$3.00 SUPPLEMENT

DUET OF CHATEAUBRIAND AND JUMBO SHRIMP

\$5.00 SUPPLEMENT

DUET OF CHATEAUBRIAND AND 8 OZ. COLD WATER LOBSTER TAIL

\$12.00 SUPPLEMENT

ALL ENTREES SERVED WITH

CHEF'S FRESH SEASONAL VEGETABLES AND POTATO

DESSERT

CUSTOM DESIGNED WEDDING CAKE

PAINTED DESSERT SAMPLER

A CHOCOLATE COVERED STRAWBERRY, HOME MADE CRÈME BRULÉ,
AND WEDDING CAKE

FRESHLY BREWED REGULAR COFFEE, DECAF AND SELECTION OF FINE HERBAL TEAS

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LUXURY OPEN BAR

PREMIUM AND LUXURY LIQUORS TO INCLUDE: GREY GOOSE, KETTLE ONE, BOMBAY SAPPHIRE, PATRON SILVER, CAPTAIN MORGAN, MEYERS DARK RUM, CHEVIS, GLEN LIVET, GLEN FIDDICH, JOHNNY WALKER RED & BLACK, CROWN ROYAL, WOODFORD RESERVE
SODAS, JUICES AND MIXERS, 2 IMPORTED & 2 DOMESTIC BEERS
PINOT GRIGIO, MERLOT, CABERNET

ADDITIONAL PROVISIONS

CHILDREN 5-12 \$60.00 PP (KIDS MEAL OR REGULAR MEAL)
CHILDREN 4 AND UNDER NO CHARGE (KIDS MEAL)
VENDOR MEALS \$60.00 PP (SEPARATE ROOM)

CEREMONY SET UP AND ADDITIONAL TIME FEE

\$500

\$110.00 PER PERSON

THE EXACT NUMBER OF GUESTS IS REQUIRED TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT
ALL PRICES SUBJECT TO 21% SERVICE CHARGE, 7% STATE SALES TAX,
AND 5% MAITRE D' GRATUITY

NOTE: ALL DEPOSTS ARE NON-REFUNDABLE