



Royal Manchester Golf Links Wedding and Special Events Menu 2019 – 2020



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All prices and packages in this menu are priced on a PER guest basis, unless otherwise noted. An additional 6% PA Sales Tax and 20% Service Charge will be added to ALL charges. Availability and prices are subject to change.

~ Stationed Hors d'oeuvres ~

Grilled and Chilled Vegetable Display with Balsamic Drizzle
and Grilled Pita -4-

Fresh Vegetable Crudités, Buttermilk Ranch
and Roasted Red Pepper Hummus -5-

Imported and Domestic Cheeses, Seasonal Fruit & Gourmet Crackers -5-

Baked Crab Dip, French Baguettes & Grilled Pita -5-

Baked Spinach & Artichoke Dip, French Baguettes & Grilled Pita -4-

Jumbo Shrimp Cocktail on Ice, Fresh Lemons
and Homemade Cocktail Sauce -6-

Italian Meat and Cheese Antipasto, Variety Olives, Marinated Vegetables -8-

~ Passed Hors d'oeuvres ~

Sea Scallops with Applewood Bacon -6-

Classic Bruschetta with Herbed Crostini's -4-

Baked Mini Crab Cakes, Remoulade -6-

Asian-Marinated Chicken Satay, Sesame Teriyaki -4-

Crispy Fried Coconut Shrimp, Sweet Chile sauce -5-

Bacon & Blue Stuffed Mushrooms -4-

Cucumber Cups with Dill Cream and Smoked Salmon -6-

~ Plated Dinner Selections ~

All Plated Dinners are accompanied by your choice of Salad, Mixed Julienne Vegetables, Roasted Rosemary Red Bliss Potatoes or Rice Pilaf, Dinner Rolls and Butter.

8 oz. Center Cut Beef Filet with Béarnaise

-40-

Braised Burgundy Short Rib Roast

-39-

Fresh Basil and Pistachio Chicken

-34-

Chicken Marsala

-34-

Roasted Pork Loin with Tarragon and Whole Grain Mustard

-33-

Maryland Crab Cakes with Spicy

Remoulade

-37-

Atlantic Salmon with Fresh Dill and Lemon

-37-

Filet of Flounder with Lump Crab and Hollandaise

-41-

Alfredo Pescatore (Mussels, Clams and Shrimp)

-39-

You may offer up to three entrees for selections for your guests; the actual quantities of each menu selection will need to be provided to Royal Manchester one week prior to the event.

*All Steaks will be served at medium to well done temperatures.

~ Dinner Buffet Selections ~

All Dinner Buffets include your choice of Salad and Fresh Baked Rolls with Butter.
Also included are Fresh Brewed Iced Tea and Coffee.

Entrees:

Braised Beef Tips

Roasted Sirloin Tips Smothered with Mushrooms and Onions

Roasted Flank Steak

Served with Mornay Sauce and Horseradish

Sweet Bourbon Salmon

Fresh Salmon Filets Marinated in Brown Sugar, Soy and Bourbon

Roasted Breast of Turkey

Perfectly Oven Roasted Turkey Breast. Sliced and served with Stuffing and Turkey Gravy.

Chicken Marsala

Chicken Breasts served with Marsala Wine and Mushroom Sauce

Pesto Chicken

Marinated Chicken Breasts grilled with Basil Pesto and topped with Parmesan

Fried Catfish

With Caramelized Onions and Fresh Dill Tartar

Peppercorn Crusted Pork Loin

With a Brandy Cream Sauce

Eggplant Parmesan

Crispy Eggplant with Homemade Marinara and Fresh Parmesan

Option 1

-35- per person
Choice of One Entree
& Two Side Items

Option 2

-38- per person
Choice of Two Entrees &
Two Side Items

Option 3

-40- per person
Choice of Three Entrees
Three Side Items

~ Salad Selections ~

House Green - Grape Tomatoes, Sliced Cucumber, Shredded Carrots, Red Cabbage and Homemade Croutons with Balsamic Vinaigrette

Traditional Caesar - Crisp Romaine with Parmesan and Garlic Croutons

Citrus - Baby Spinach, Mandarin Oranges, Red Onion, Grape Tomatoes, Toasted Almonds, Feta, Raspberry Vinaigrette

Side Items:

Garlic Mashed Potatoes

Rice Pilaf

Roasted Baby White Potatoes

Green Bean Almandine

Harvard Beets

Long Grain and Wild Rice

Roasted Rosemary Red Bliss Potatoes

Mixed Julienne Vegetable Medley

Sweet Buttered Corn

Three Cheese Baked Pasta

~ Carving Station (Add On) ~

Carving stations may be added to any menu

Dijon and Roasted Breadcrumb Pork Loin
(Serves 20-25 Guests) - 250-

Roasted Tom Turkey with Marsala Gravy
(Serves 30-40 Guests) - 250-

Brown Sugar Ham (Serves 35-45 Guests)
- 300-

Roast Prime Rib Au Jus (Serves 35-45 Guests) - 375-

~ Dessert Selections ~

Please choose two items from our dessert list for an additional -8- per person:

Classic Key Lime Pie

Triple Chocolate Cake

Deep Dish Apple Pie

Southern Style Pecan Pie

Carrot Cake with Cream Cheese Icing

~ Beverage Packages ~

~ Non Alcoholic Open Bar ~

3 Hour Service -5-

4 Hour Service -7-

5 Hour Service -9-

Diet Coke, Coke, Sprite, Bottled Water, Freshly Brewed Iced Tea with Lemon

~ Light Open Bar ~

3 Hour Service -18-

4 Hour Service -20-

5 Hour Service -23-

All Draft, Canned and Bottled Beer, House Wine and Non-Alcoholic Open Bar

~ Premium Open Bar ~

3 Hour Service -22-

4 Hour Service -25-

5 Hour Service -28-

All Draft, Canned and Bottled Beer, House Wine and Non-Alcoholic Open Bar Plus
Smirnoff Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi Rum, Seagram's 7 Whiskey, Jim Beam
Bourbon, J & B Scotch plus mixers: Ginger Ale, Tonic Water, Soda Water, Sour Mix, Orange, Pineapple
Juice, Cranberry and Grapefruit Juices, Lemons, Limes and Cherries

~ Champagne Toast ~

Champagne or Sparkling Cider Toast – 4- per person

All open bar packages include high quality plastics for cocktail hour, glassware for reception and professional bartender services.