

Wedding Reception Menu

*Range End Golf Club
303 Golf Club Avenue
Dillsburg, PA 17019
(717) 432-4812 ext. 251*



www.Rangeendgolfclub.com

Dinner Package Selections

Silver Package.....\$22.95

This package includes two entrée choices, one vegetable choice and a potato choice

Gold Package.....\$27.95

This package is something extraordinary for your special day. It includes your choice of two gold entrée selections, two vegetable choices, and a potato choice.

Platinum Package.....\$32.95

Our finest selection for your occasion, included in this package is your choice of two entrées, two vegetable choices, a potato choice, rolls, and a house or Caesar salad.

All packages are served buffet style and include a house salad and hot rolls. Customized menu's available upon request

All meal packages include coffee, hot tea, lemonade, and iced tea white table linens and white linen napkins. Color linens are available for an additional charge.

*** Certain items on our menus may be requested to be cooked to less than well. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness ***

Silver Package Entrée Selections

Roast Beef

Succulent, tender roast beef sliced thin and served in Au Jus.

Honey Glazed Ham

Honey and pineapple glazed ham slow roasted to perfection.

Slow Roasted Pork

Roasted pork rubbed with brown sugar and spice and slow roasted, finished with Apple Butter Glaze.

Italian Chicken Breast

Marinated boneless chicken breast that is slow roasted with an Italian chicken scampi sauce.

Pasta Carbonara

Fresh penne pasta, onions, and bacon accented with a creamy white garlic peppered carbonara sauce.

Cheese Stuffed Shells

Tender jumbo pasta shells filled with parmesan and ricotta cheese topped with marinara sauce and mozzarella cheese.

Gold Package Entrée Selections

Roasted Tenderloin Tips

Thinly sliced beef tenderloin tips, slow roasted to medium, and served with a mushroom wine sauce.

Stuffed Chicken Breast

Lightly breaded chicken breast stuffed with our own cornbread bacon and cheese stuffing topped with our signature Dijon sauce.

Chicken Chesapeake

Grilled chicken breast topped with a creamy crab imperial sauce.

Burcshetta Haddock

Fresh Ice Atlantic Haddock fillets topped with chopped vine ripe tomatoes, white valdalia onions, garlic, and fresh basil topped accented with our Balsamic Vinaigrette sauce.

Tortilla Crusted Tilapia

Fillet of tilapia, seasoned, topped with parmesan breading, broiled to perfection, and drizzled with butter sauce.

Platinum Package Entrée Selections

Carving Station

\$50 up charge

Your choice of one of the following:

Whole Roasted Prime Rib of Beef with Horseradish Cream and Natural Jus, Roast Breast of Turkey with a Cranberry Apple Chutney, or Hickory Smoked Ham with Pineapple Glaze.

Flounder Del Rey

Fresh flounder fillet stuffed with jumbo lump crabmeat and topped with Newburg sauce.

North Atlantic Salmon Oscar

Fresh salmon crowned with a rich Béarnaise sauce loaded with lump crab and fresh asparagus.

Veal Piccata

Thin slices of boneless veal simmered in a rich veloute, and finished with a lemon, capers and white wine sauce.

Chicken Marsala

Chicken breast sautéed with fresh mushrooms and finished with a Marsala wine sauce.

London broil

Seasoned thinly sliced London broil in Au Jus.

Chesapeake Chicken

Fresh boneless chicken breast topped with our house crab cake, lightly baked, then accented with a smooth and creamy mornay sauce.

Vegetable Du Jour

Chef's Choice of Vegetable Blend

Green Beans Almandine

Roasted Corn

Glazed Carrots

Potato Du Jour

Roasted Red Bliss Potatoes

Scalloped Potatoes

Garlic Mashed Potatoes

Baked Potato

Potato Bar (additional charge per person)

Baked potatoes and mashed potatoes served with a large selection of toppings for your guests to create their own feast. \$2.00 per person

Hors d'oeuvres Selection

Chips and Pretzels.....\$1.00pp

Fresh fruit and cheese display, crackers, and dips.....\$3.25pp

Fresh fruit, cheese, vegetable display, crackers and dips.....\$3.95pp

*Bruschetta Display, vine ripe tomato, mozzarella and basil salad, served with
crostins*.....\$3.95pp

Assorted cheeses and Weaver's meats, crackers, and dips.....\$4.25pp

Spinach 'n Artichoke Dip, served with crackers and tortilla chips.

Half \$35.00

Full \$70.00

Crab Dip, served with crackers and tortilla chips.

Half \$45.00

Full \$90.00

(Half serves about 30-40 people, Full serves about 50-75 people)

Cocktail Franks in a Blanket.....\$15.95/unit

Meatballs (marinara, bbq, or Swedish sauce).....\$16.95/unit

*Boneless chicken bites with blue cheese dressing, mild and bbq
sauce*.....\$16.95/unit

Crab stuffed Mushroom caps.....\$18.95/unit

Coconut shrimp, teriyaki sauce.....\$19.95/unit

Teriyaki Chicken Skewers.....\$35.00/unit

Bacon wrapped scallops, cocktail sauce.....\$35.00/unit

(Each unit is 25 pieces)

Dessert Selection

<i>Assorted bars, cookies, and mini éclairs.....</i>	<i>\$2.95pp</i>
<i>Assorted cakes and pies.....</i>	<i>\$3.95pp</i>
<i>Assorted cakes, pies, cookies and bars.....</i>	<i>\$4.95pp</i>
<i>Assorted cookies (25 per tray).....</i>	<i>\$6.95/tray</i>

Banquet Beverage Services

<i>Unlimited Soda.....</i>	<i>\$1.50pp</i>
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An unlimited soda bar and fresh brewed tea for your guests all evening.

<i>Traditional Champagne Toast.....</i>	<i>\$2.00pp</i>
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<i>Sweet Strawberry Champagne Toast.....</i>	<i>\$2.25pp</i>
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Sparkling Champagne with a sweet treat inside the glass.

Bar Choices

Cocktail services will be provided for parties under 50 people

Cash Bar

Your guests will pay for their own drinks. \$200 Bar Charge.

<i>Host Paid Open Bar.....</i>	<i>\$ per drink basis</i>
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Host may set a limit and the bartender will serve your guests until your specified limit is met. You may then have the choice of raising the limit on the open bar or switching to a cash bar.

Drink Prices

A \$50.00 bar setup fee is charged to each event requiring a bar

<i>Sodas & Juices.....</i>	<i>\$1.50</i>	<i>Bottled Beer.....</i>	<i>\$3.00</i>
<i>Mixed Drinks.....</i>	<i>\$4.00</i>	<i>Select Mixed Drinks.....</i>	<i>\$4.00</i>
<i>Premium Mixed Drinks....</i>	<i>\$6.00</i>	<i>House Wine.....</i>	<i>\$4.00</i>

Additional Beverage Selections

Punch Selection.....\$30.00/gallon

Choose from Fuzzy Naval, Rum Punch, Sangria Wine Punch, Whiskey Sour, Sea Breeze, or ask about our other selections. One gallon yields 18-7 oz. servings.

Domestic ¼ Keg.....\$125.00

80-12 oz. servings

Domestic ½ Keg.....\$160.00

160-12 oz. servings

Import ¼ Keg.....\$140.00

80-12 oz. servings

Import ½ Keg.....\$180.00

160-12 oz. servings

Suggestions for the Bride & Groom

Photographers

<i>The Camera Box</i>	717.761.2017
<i>Studio902 Photography</i>	717.802.2526
<i>Frank E. King</i>	717.848.6162

Limousine Service

<i>At Your Service Limo</i>	717.790.0644
<i>Phantom Shadow Limo</i>	877.357.4236

Bakeries

<i>The Pennsylvania Bakery</i>	717.763.7755
<i>The Dingeldein Bakery</i>	717.770.046

Florist

<i>The Blossom Shop</i>	717.432.3438
<i>Jeffrey's Flowers</i>	717.591.0244

Disc Jockey Services

<i>D.J. Jimmy Jam</i>	717.201.2921
<i>Juke Box Hits</i>	1.877.DJPROS.1
<i>Daniel Boone</i>	717.503.3897

Hotel

<i>Hampton Inn (Has Shuttle Service)</i>	717.691.1300
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Unique Gifts

<i>Fitzgerald Pottery</i>	717.432.8124
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Bridal Shops

<i>Tara's Bridal & Special Occasions</i>	717.737.7379
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Room Rental Rates

Room rental cost is based on four hours; each additional hour is \$100 per hour

Golfers Galley Room..... \$35.00

Seats up to 30 people

Ratskeller Room..... \$100.00

Seats up to 60 people

Ball Room..... \$165.00

Seats up to 200 people

Entire Dining Facility..... Starts at \$5,000.00

The entire facility will be open for only your event. A private setting restriction applies. Food and beverage must be purchased from Range End and no outside Vendors.