

Wetlands Banquet/Catering Menu

All of the below menu options can be served buffet style with carving stations or as plated meals served tableside. The dining room can accommodate groups of 25-70 people. It will be closed for your private function. The golf pavilion is also available for groups up to 200 people for a "picnic style" function. Our Deck is perfect for a casual outdoor family or friends get together.

Birthday Menu:

Italian Sausage with Green Peppers and Onions
Italian Meatball Sandwiches
Hot Sliced roast beef, turkey or pork with au Jus served with Club Rolls
Potato Salad ~ Pasta Salad ~ Macaroni Salads ~ Coleslaw ~ Pepper Cabbage
Tossed Spring Mix Salad
Chips and Pretzels
Pitchers of Soda and Iced Tea
Coffee and Hot Tea

Shower Menu:

Homemade Soup (Chicken Noodle, Manhattan Clam Chowder, Beef Barley, Chicken Florentine, or your favorite)
Chicken Salad, Tuna Salad and Egg Salad served on Mini Croissants
Pasta Salad
Tossed Spring Mix Salad
Veggie Tray with dip
Chips and Pretzel
Pitchers of soda and iced tea
Coffee and hot tea

Hot Buffet Menu:

Tossed Spring Mix Salad
Honey Dijon Pork Loin
Chicken Hunter Style
Mashed Red Potatoes
Choice of Vegetable
Homemade Crumb Pie
Coffee and hot tea

Other Meat Options for Hot Buffet:

Rosemary Pork Loin
Honey Lime Chicken
Apple Almond Chicken with Raisin Sauce
Chicken Marsala
Chicken Florentine with Béarnaise Sauce
Salmon with Creamy Dill Sauce or Honey Mustard
Baked Tilapia
Fresh Catch of the Day - market price

Carving Station in Addition to Hot Buffet:

Roasted Prime Rib
Baked Ham
Pork Tenderloin
Beef Eye Round Roast

Pasta Options to be Added to Any Menu:

Tri-Color Tortellini with Sun-dried Tomatoes and Spinach in a Cream Sauce
Raviolis: Three Cheese ~ Lobster ~ Portabella and Cremini Mushroom
Amorosi with Shrimp and Vodka Sauce
Shrimp and Vegetable Farfalle
Manicotti Crepes
Baked Ziti Supreme
Linguini with Clam Sauce
Sauces: Marinara ~ Alfredo ~ Pesto ~ Vodka ~ Creamy Sun-Dried Tomato and Spinach ~
Sun-Dried Tomato Pesto

Appetizer Options to be Added to Any Menu:

Trays: Veggie with Dip, Fruit with Marshmallow Dip, Assorted Cheeses, Ring Bologna, Sweet Bologna, Cracker with Dried Beef Dip

Finger Foods: Crab Puffs, Shrimp Cocktail, Pigs in the Blanket, Spring Rolls, Pierogies, Wings, Assorted Ravioli, Swedish Meatballs, Tortilla Chips with Salsa

Additional Sides to be Added to Any Menu:

Rice Pilaf ~ Parsley Red Potatoes ~ Pineapple Stuffing ~ Baked Beans ~ Baked Macaroni and Cheese ~ Baby Carrots ~ Green Beans ~ Antigua Vegetable Blend ~ Prince Edward Vegetable Blend ~ Homemade Soup

Please review all of our options and then call Sheila 215-541-0161 or 866-MACOBY-4 for specific pricing on your customized menu. Prices Starting at \$10.95 per person.