

Elmwood Golf and Country Club

Premium Wedding Menu

These items are ideas for your premium menu selections. After viewing, you can meet with our Chef to discuss pricing options and create your special menu!

Entrée

petite fillet mignon	milk-fed veal (scallopini)
poached salmon	new york steak
feta roast chicken	veal chops
chicken cordon bleu	stuffed sole florentine
chicken parisienne	prime rib
chicken nanuk	roasted strip sirloin

Sauce

A variety of sauces are available to add to your menu selections (i.e. bernaise, hollandaise, mornay, wild mushroom, etc...). Please speak to the Chef for a full list of options.

Potato

parisienne roast	garlic mashed
unstuffed	lyonnaise
dutchess	herbed new potato

Vegetable

broccoli	mushrooms	green beans	spinach
honey dill baby carrots	grilled tomato	brussel sprouts	eggplant
asparagus	zuchini	cauliflower	
green peas	snap peas	california baby vegetables	

Salad

We have a variety of salad ingredients that can be combined for your perfect salad creation; such as: spinach, kale, arugula, avocado, pea shoots, cilantro, and fruits and nuts to name a few. Please speak with the Chef for a full list of options.

Rice

fried rice with veggies	spanish rice
wild rice with peppers and almonds	risotto (any flavor)
rice pilaf	lemon thyme rice