



Jericho National Golf Club

Our Elegant Wedding Reception Package:

Congratulations on your Engagement and thank you for considering Jericho National Golf Club for your Wedding Celebration!

Nestled on Jericho Mountain in the heart of historic Washington Crossing sits our ballroom with breathtaking panoramic views of the rolling Bucks County Countryside.

Here at Jericho National we host one wedding at a time and

We take great pride in providing superior service.

Our staff is at your service to help you plan the wedding of your dreams with memories to last a lifetime.

With a beautiful first class County Club setting, excellent food, and first class service, Jericho National Golf Club is the perfect venue for your special day.

The following are inclusive to all of our Wedding Packages:

Five Hour House Open Bar

Elegant Cocktail Hour

Butler Passed Hors d' Oeuvres

An Elegant Wedding Cake

Champagne Toast

Coffee & Tea Service

Sweetheart or Traditional Head Table

Picturesque Setting with Gazebo

Outside Patio overlooking our Golf Course

Wedding linens in White or Ivory

Cocktail Hour

Cocktail Hour **(Included with all Wedding Packages)**

Butler Passed Hors d' Oeuvres

Selection of eight

Hot

Panko Encrusted Shrimp with Spicy Aioli
Coconut Encrusted Shrimp with Sweet & Sour Sauce
Popcorn Chicken with Truffle Honey Aioli
Chicken Wellington
Sesame Crusted Chicken
Chicken Wrapped in Bacon
Mini Potato Latkes
Spanakopita
Brie & Raspberry Crostini
Mac and Cheese Bites
Franks in Puff
Scallops Wrapped in Bacon \$2 per person
Mini Crab Cakes with Old Bay Remoulade \$2 per person
Beef Wellington \$2 per person
Herbed Lollipop Lamb Chops (market price)

Cold

'The Skewer' with Mozzarella & Cherry Tomato, Balsamic Drizzle
Grilled Vegetable Bruschetta
Mini BLT
Smoked Salmon Salad on a Crostini
Prosciutto Wrapped Melon
Prosciutto Wrapped Asparagus
Sesame Crusted Ahi Tuna on Crostini \$2 per person

Chef Assisted Pasta Station

One chef attendant included for events up to 100 guests. There is a \$75.00 charge per additional attendant required

Pasta Station with Seasonal Vegetables,
Marinara Sauce, Vodka Sauce, and Parmesan Cheese

Stationary Vegetable Crudité Display

Selection of Fresh Seasonal Vegetables including Carrots, Celery,
Asparagus, Peppers, Radishes; Ranch and Bleu Cheese Dips

Plated Dinner Package

Plated Dinner Package

**Entrées include: choice of soup or salad, vegetable,
Starch, rolls & whipped butter**

Choice of One Soup or Salad

Soup

Tomato Bisque
Carrot Ginger
Cream of Mushroom
Lobster Bisque

Salad

Jericho House Salad
*Fresh Field Greens, Cucumber, Grape Tomatoes, Carrots,
With Your Choice of Dressing
(Balsamic Vinaigrette, Honey Mustard, or Champagne Vinaigrette)*

Traditional Caesar Salad
*Crisp Romaine, Caesar Dressing, Shaved Romano,
Homemade Garlic Croutons*

Entrée Course

Choice of Two Entrées or One Duet

Chicken Marsala
*Tender Boneless Chicken Breast
Sautéed in a Brown Sauce with Tomatoes, Onions and Mushrooms*

Chicken Bruschetta
*Pan-Seared Chicken Breast
Topped with Roma Tomatoes, Chiffonade Basil,
Garlic, Olive Oil, and Fresh Mozzarella Cheese*

Chicken Piccata
*Tender Chicken Breast
Sautéed with a Lemon-Caper White Wine Sauce*

Tuscan Chicken
*Pan-Seared Chicken Breast topped with Sautéed Baby Spinach, Roasted Red Peppers, and Mozzarella
Cheese*

Broiled Salmon with Dill Sauce
*Broiled Center-Cut Atlantic Salmon with a Traditional Cream Sauce
Finished with Fresh Dill, Spices, and a touch of Lemon*

Broiled Salmon in White Wine Beurre Blanc
*Broiled Center-Cut Atlantic Salmon
With White Wine, Lemon, fresh Herbs and Aromatics, finished with Butter*

Blackened Salmon with Tropical Salsa
*Center-Cut Atlantic Salmon Encrusted with Cajun Spices
And topped with Seasonal Fruit Salsa
(Seasonal)*

Fire-Grilled Salmon
With Lemon-Herb Scented Fennel Salad

Almond Crusted Tilapia
Basil Pesto

Apple Stuffed Pork Loin
With an Apple Cider Gravy

Fire Grilled Filet Mignon
*With Warm Roasted Corn and Crab Salad
\$20 per person 8 ounce
\$15 per person 6 ounce*

Grilled Filet Mignon
*Topped with Maytag Bleu Cheese and Port Wine Demi
\$17 per person 8 ounce
\$14 per person 6 ounce*

Garlic Herb Crusted Carved Tenderloin
*Mushroom Demi-Glace
\$15 per person*

Duet Selections

Sautéed Chicken in a Chimichurri Sauce with Grilled Salmon
In a Ponzu Sauce

Spanish Rubbed Chicken & Grilled Jumbo Shrimp

Pan Seared Airline Chicken Breast and Jumbo Lump Crab Cake

Grilled 6 oz. Filet Mignon with Garlic Shrimp
*Topped with Salsa Verde
\$20 per person*

Vegetarian Selections

Choice of One

Vegetable Napoleon
*Grilled Bell Pepper, Grilled Onion, Grilled Portabella Mushroom,
Grilled Zucchini, Yellow Squash, and Roasted Potatoes*

Pasta Primavera
*Julienne Zucchini, Yellow Squash, Carrots, and Spinach
Sautéed in a Light Marinara Sauce with Penne*

Quinoa & Spinach
Stuffed Tomato, Olives, Quinoa, and Spinach with Feta Cheese

Vegetable Selections

Choice of One

Haricots Verts Almandine
Steamed Haricots Verts with Toasted Almonds

Haricots Verts and Roasted Red Pepper
Steamed Haricots Verts, Tossed in Olive Oil Salt and Pepper with Roasted Red Peppers

Fresh Asparagus & Carrots
*Steamed Asparagus and Carrots
Seasoned with Olive, Kosher Salt, and Fresh Black Pepper*

Starch Selections

Choice of One

Wild Rice Pilaf
Slow Cooked Long Grain and Wild Rice with Fresh Herbs and Aromatics

Scallop Potatoes Au Gratin
*Thinly sliced Potatoes simmered in Cream,
Garlic and Fresh Herbs with Parmesan Bread Crumb Topping*

Potato Duo
*Roasted Fingerling and Red Bliss Potato
Tossed in Olive Oil and Fresh Herbs*

Roasted Rosemary Yukon Gold and Sweet Potatoes

Plated Dinner Package: \$120 per person, inclusive of tax & gratuity

Buffet Dinner Package

Buffet Dinner Package

Salads

Choice of One

Jericho House Salad
Cucumber, Cherry Tomato, Carrots, Shaved Onion
Balsamic Vinaigrette & Ranch Dressing

Traditional Caesar Salad
Crispy Romaine, Caesar Dressing, Shaved Romano, Homemade Garlic Croutons

Entrée

Choice of Two

Chicken Marsala
Seared Chicken Breast
With a Mushroom Marsala Sauce

Chicken Parmesan
Breaded Chicken Breast, Mozzarella Cheese, Marinara

Chicken Piccata
Tender Chicken Breast
Sautéed with a Lemon-Caper White Wine Sauce

Chicken Francaise
Egg Battered and Pan-Fried Boneless Chicken Breast
With a Lemon-Butter and White Wine Sauce

Chicken Teriyaki
With Teriyaki Glaze, Scallions, and Sesame Seeds

Tilapia Scampi
With a Lemon-Garlic Sauce, Italian Parsley

Citrus Salmon
Fire Grilled Citrus Marinated Salmon

Cajun Salmon
Cajun Spiced Rubbed Salmon

Salmon Piccata
With a White Wine, Lemon-Caper Butter Sauce

Carving Station
Choice of One

Turkey Carving (Chef Assisted)
Carved Turkey Breast with Cranberry Chutney
Served on Sliced Toasted Baguette

Beef Sirloin Carving (Chef Assisted)
Carved Beef Sirloin with Choice of Horseradish Cream or Roasted Garlic Aioli Served on a Sliced
Toasted Baguette

Vegetable
Choice of One

Haricots Verts Almandine
Steamed Haricots Verts with Toasted Almonds

Haricots Verts and Roasted Red Pepper
Steamed Haricots Verts, Tossed in Olive Oil Salt and Pepper with Roasted Red Peppers

Fresh Asparagus & Carrots
*Steamed Asparagus and Carrots
Seasoned with Olive, Kosher Salt, and Fresh Black Pepper
\$2 per person*

Potatoes & Pasta
Choice of One

Wild Rice Pilaf
Slow Cooked Long Grain and Wild Rice with Fresh Herbs and Aromatics

Scallop Potatoes Au Gratin
*Thinly sliced Potatoes simmered in Cream,
Garlic and Fresh Herbs with Parmesan Bread Crumb Topping*

Potato Duo
*Roasted Fingerling and Red Bliss Potato
Tossed in Olive Oil and Fresh Herbs*

Roasted Rosemary Yukon Gold and Sweet Potatoes

Penne Pasta
Choice of Marinara, Bolognese, Vodka or Alfredo Sauce

Buffet Dinner Package: \$110 per person, inclusive of tax & gratuity

Stations Dinner Package

Stations Dinner Package

Salads

Choice of One

Jericho House Salad
Cucumber, Cherry Tomato, Carrots, Shaved Onion
Balsamic Vinaigrette & Ranch Dressing

Traditional Caesar Salad
Crispy Romaine, Caesar Dressing, Shaved Romano, Homemade Garlic Croutons

Stations

Choice of One

Turkey Carving (Chef Assisted)
Carved Turkey Breast with Cranberry Chutney
Served on Sliced Toasted Baguette

Beef Sirloin Carving (Chef Assisted)
Carved Beef Sirloin with Choice of Horseradish Cream or Roasted Garlic Aioli Served on a Sliced
Toasted Baguette

Mediterranean Display
Bruschetta and Kalamata Olive Salad, Traditional Hummus, Roasted Pepper Hummus, Herb
Hummus, Marinated Sun Dried Tomatoes,
Assorted Pita Breads & Crostini

Antipasto Display
Prosciutto, Soppresata, Capicola, Fresh Mozzarella,
Parmesan Cheese, Pecorino Romano,
Assorted Olives, Sundried Tomatoes, and Roasted Red Peppers

Stationary Station
Choice of One

Southern Station
Corn on the Cob, Potato Salad, Ribs, Dean's Fried Chicken and Corn Bread

Clam Bake
Little Neck Clams, Mussels, Corn on the Cob, Potatoes and Sausage

Grill Station
Grilled Chicken Kabobs, Steak Kabobs, Seasonal Grilled Vegetables and Grilled Pineapple

Fiesta Station
Crunchy Beef Tacos and Grilled Chicken Fajitas

Slider Station
Hamburger Sliders, Crab Cake Sliders and Buffalo Chicken Sliders

Artisan Pizza Station
A Variety of Vegetarian and Meat Artisan Creations

Stations Dinner Package: \$115 per person, inclusive of tax & gratuity

Enhancements

Enhancements to Any of Our Wedding Packages/ Cocktail Hour

*There is a \$75.00 charge per chef attendant required**

Turkey Carving (Chef Assisted)*
Carved Turkey Breast with Cranberry Chutney
Served on Sliced Toasted Baguette
\$4 per person

Mac & Cheese (Chef Assisted)*
Traditional Mac and Cheese with Creamy Cheddar Cheese Sauce
Lobster Mac and Cheese
Boursin Mac & Cheese with Herbed-Panko Bread Crumb Topping
Three Cheese Mac and Cheese with Tomato and Asparagus
\$5 per person

Risotto (Chef Assisted)*
Italian Arborio Rice and Selection of Ingredients;
Maryland Lump Crab, Asparagus, Mushrooms, Chives, Tomato
\$8.00 per person

Beef Tenderloin Carving (Chef Assisted)*
Carved Beef Tenderloin with Choice of Horseradish Cream or Roasted Garlic Aioli Served on a Sliced
Toasted Baguette
\$11 per person

Cheese & Fruit Display
A Selection of Assorted Imported and Domestic Cheeses
With Fresh Seasonal Fruits, Dried Fruits, Assorted Nuts,
Assorted Artisanal Breads and Flatbreads
\$4 per person

Mediterranean Display
Bruschetta and Kalamata Olive Salad, Traditional Hummus, Roasted Pepper Hummus, Herb
Hummus, Marinated Sun Dried Tomatoes,
Assorted Pita Breads & Crostini
\$6.00 per person

Antipasto Display
Prosciutto, Soppressata, Capicola, Fresh Mozzarella,
Parmesan Cheese, Pecorino Romano,
Assorted Olives, Sundried Tomatoes, and Roasted Red Peppers
\$9 per person

Raw Bar Display
Oysters, Clams, Shrimp, Mussels, Tuna Sushi Rolls,
Oyster Crackers, Fresh Lemon Wedges,
With Cocktail and Mignonette Sauce
\$12 per person

Dessert Enhancements

For An Extra Sweet Ending

Ice Cream Sundae Bar
*Vanilla and Chocolate Ice Cream, M&Ms, Oreos, Sprinkles,
Cherries, Whip Cream, and Chocolate, Butterscotch and Caramel Sauces*
\$6 per person

Viennese Display
*Napoleons, Assorted Cookies, Brownies, Lemon Bars,
Chocolate Covered Strawberries, Profiteroles, Cannoli*
\$10 per person

Waffles & Ice Cream
With Whipped Cream, Strawberries, Chocolate Sauce, Butterscotch & Caramel
\$6 per person

Ice Cream Sandwich Bar
Assorted Cookies, Vanilla and Chocolate Ice Cream, Sprinkles & Chocolate Chips
\$6