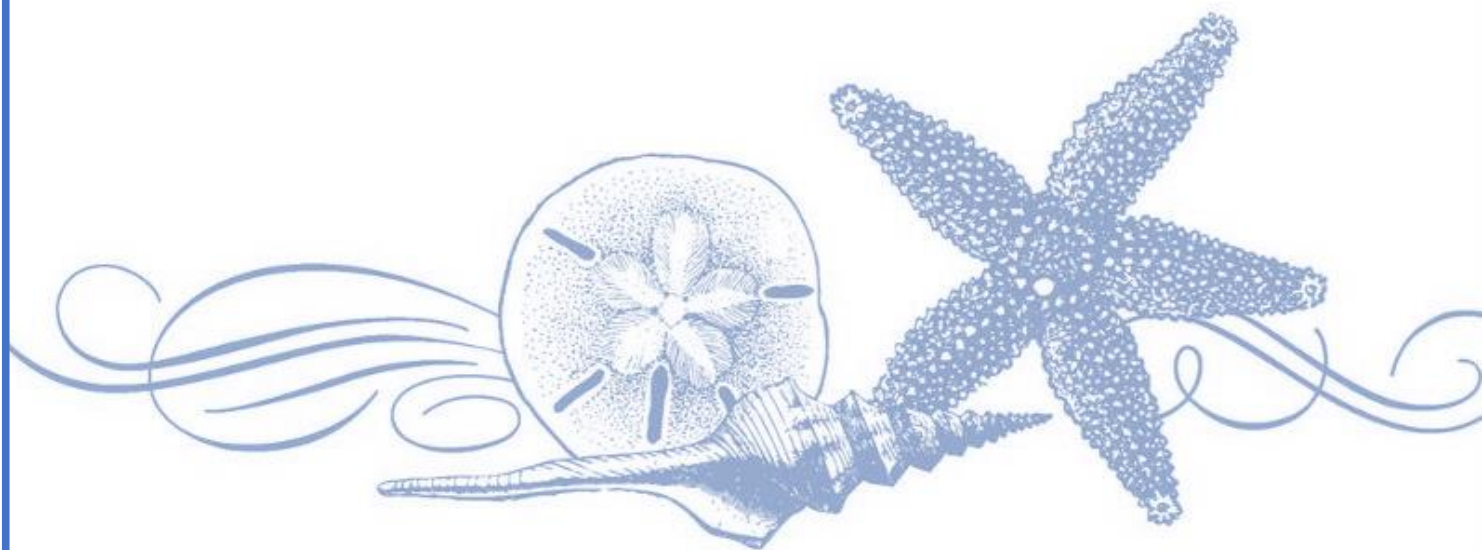


*Doolan's*  
**Shore Club**



*Summer Special*

## Summer Special

July & August 2019

Service Fee of \$250 added to all packages

<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>	<u>Mon-Thur</u>
\$80	\$86	\$75	\$70
Plus 27% for gratuity & tax			

- ❖ *One Signature Cocktail*
- ❖ *Five-Hour Premium Open Bar Included Tableside Wine Service*
- ❖ *Ten Butler ~ Passed Hors D'oeuvres*
- ❖ *One Cold Display*
- ❖ *Two Captain Stations*
- ❖ *Chef's Table of Three Hot Selections in Silver Chafing Dishes*
- ❖ *Champagne Toast*
- ❖ *Bride & Groom "All Time Favorite" Meals, Three-Course Plated Dinner or Buffet*
- ❖ *Custom-Designed Wedding Cake*
- ❖ *Complimentary Deluxe Room Overnight for Bride & Groom*
- ❖ *Discounted Room Rate for Your Wedding Guests*
- ❖ *Dedicated Maitre d*
- ❖ *Chivari Chairs*
- ❖ *Complimentary Menu Consultation & Tasting*
- ❖ *Personalized Menu Cards & Escort Seating Cards*
- ❖ *Complimentary Direction & Room Reservation Cards for your Invitations*

### Ceremonies at the Shore Club

*We provide Ceremony space at no additional charge, as well as the rehearsal prior to the day of your ceremony. The day of your wedding we offer a private area for attendants to get dressed and for hair and makeup.*

*As you are preparing for your special day, we can offer food service, Champagne and soft drinks for an additional fee.*

# Cocktail Hour



## Premium Open Bar

Beer Brands Include:	Premium Bar Includes:	
<p><i>Budweiser</i></p> <p><i>Coors Lite</i></p> <p><i>Miller Lite</i></p> <p><i>Yuengling</i></p> <p><i>Corona</i></p>	<p><i>Absolut Vodka</i></p> <p><i>Absolut Citron</i></p> <p><i>Absolut Ruby Red</i></p> <p><i>Amaretto DiSaronno</i></p> <p><i>B &amp; B</i></p> <p><i>Bacardi Rum</i></p> <p><i>Bailey's Irish Creme</i></p> <p><i>Beefeater Gin</i></p> <p><i>Campari</i></p> <p><i>Canadian Club Whiskey</i></p> <p><i>Captain Morgan Spiced Rum</i></p> <p><i>Chivas Regal</i></p> <p><i>Dewar's White Label Scotch</i></p> <p><i>Drambuie</i></p> <p><i>Frangelico Liqueur</i></p> <p><i>Grand Marnier</i></p> <p><i>Grey Goose</i></p> <p><i>Hennessy</i></p> <p><i>Jack Daniels</i></p> <p><i>Jameson Irish Whiskey</i></p> <p><i>Jim Bean Bourbon</i></p>	<p><i>JW Red Scotch</i></p> <p><i>Jose Cuervo Tequila</i></p> <p><i>Kahlua Coffee Liqueur</i></p> <p><i>Ketel One</i></p> <p><i>Malibu Rum</i></p> <p><i>Melon Liqueur</i></p> <p><i>Myers Rum</i></p> <p><i>Peach Schnapps</i></p> <p><i>Peppermint Schnapps</i></p> <p><i>Sambuca</i></p> <p><i>Seagram's 7 Whiskey</i></p> <p><i>Seagram's VO</i></p> <p><i>Sour Apple Liqueur</i></p> <p><i>Southern Comfort Liqueur</i></p> <p><i>Stoli Vodka</i></p> <p><i>Stoli Orange</i></p> <p><i>Stoli Raspberry</i></p> <p><i>Tanqueray Gin</i></p> <p><i>Tito's "Homemade" Vodka</i></p> <p><i>Triple Sec</i></p>
<p><i>Wine Selections</i></p>		
<p><i>White Zinfandel</i></p> <p><i>Merlot</i></p> <p><i>Cabernet</i></p> <p><i>Pinot Noir</i></p> <p><i>Pinot Grigio</i></p> <p><i>Chardonnay</i></p>		

# Hors D'Oeuvres



## Butler Passed

(Newport Choice of 10)

*Coconut Chicken Skewers with Pineapple Salsa*  
*Chicken and Cheddar Quesadillas with Guacamole and Salsa*  
*Parmesan Crusted Chicken with Honey Mustard Dipping Sauce*

*Bacon Wrapped Sea Scallops*  
*Mini Crab Cakes with Roasted Pepper Remoulade*  
*Shrimp Shooter*  
*Skewered Seared Ahi Tuna with Wasabi Ginger Dipping Sauce*  
*Chop Stick Shrimp Tempura with Soy Scallion Dipping Sauce*  
*Clams Casino*  
*Crispy Coconut Shrimp with Sweet & Sour Marmalade*

*Lollipop Lamb Chops with Basil Mint Pesto*  
*"Coney Island" Cocktail Franks Wrapped in Puff Pastry*  
*Mini Cheddar Burgers*  
*Beef Tenderloin on a Garlic Croustade with Horseradish Cream*  
*Steak au Poivre*  
*Miniature Grilled Corned Beef Reubens*

*Crispy Potato Pancakes with Crème Fraîche*  
*French Brie & Raspberry Tartlets*  
*Vegetable Spring Roll*  
*Flat Bread with Crumbled Bleu Cheese,*  
*Caramelized Onions & Figs*  
*Wild Mushroom Phyllo Triangles*  
*Spinach & Feta in Phyllo*  
*Goat Cheese Lollipop with Prosciutto*  
*Tomato & Mozzarella Skewers*  
*Cream of Tomato Shooter with Grilled Cheese*  
*Wild Mushroom Quesadilla with Guacamole*

# Hors D'Oeuvres

## Cold Display

(Choice of 1)

*Imported and Domestic Cheeses with Crackers and Flatbreads*  
*Fresh Seasonal Array of Fruits and Melons*  
*Tomato Bruschetta with Garlic Crostini*

## Hot Chasing Dishes

(Choice of 3)

*Paella prepared with lobster claws, clams and scallops presented on saffron rice*  
*Boneless Chicken Filet with a Mustard Sauce*  
*Crisp Fried Calamari with Spicy Red Sauce*  
*Sweet Italian Sausage with Bell Peppers*  
*Petite Stuffed Cabbage*  
*New Zealand Mussels Marinara*  
*Eggplant Rollatini*  
*Oriental Pepper Steak*  
*Chicken & Artichokes in a White Wine Sauce*  
*Baked Stuffed Shells*  
*Swedish Meatballs*  
*Tortellini Alfredo*  
*Buffalo Chicken Wings*  
*Cavatelli with Broccoli*  
*Penne Pasta with Creamy Vodka Sauce*  
*Cheese Pierogies*

# Hors D'Oeuvres



## Captain Stations

(Choice of 2)

**Pasta Station** – Your Choice of Two Pastas: Penne, Tri-Color Rotini, Fusilli, or Bow Ties  
Tossed with Your Choice of Two Sauces: Marinara, Alfredo, Basil & Tomato, Vodka,  
Creamy Mushroom, Red Clam, Pesto, Bolognese or  
Broccoli, Portabella Mushrooms, Roasted Red Peppers, Sundried Tomatoes in a Virgin Olive Oil

**Mashed Potato Martini Station**– Your Choice of Two Potatoes:  
Rich, Homemade Fresh Whipped Idaho Potatoes, Garlic Mashed or Roasted Sweet Potatoes  
Condiments include Sour Cream and Chives, Butter, Brown Gravy, Crumbled Bacon, Diced Scallions,  
Sautéed Mushrooms, Blue Cheese

**Carving Station** - Choice of Two with Newport or Shore Club Packages:  
Pastrami, Roast Vermont Turkey, Glazed Baked Virginia Ham, Bourbon Roasted Fresh Pork Loin,  
Demi Glaze Roasted Leg of Lamb or Corned Beef

**Slider Station** –Mini Sirloin Burgers, served on Freshly Baked Rolls with a  
Variety of Toppings to Include Diced Onions, Shredded Lettuce, Chopped Tomatoes, Ketchup & Mustard

**Asian Wok Station** - Bok Choy, Water Chestnuts, Mushrooms, Carrots,  
Chicken & Beef Sautéed in a Ginger Teriyaki Sauce served with Lo Mein Noodles

**Fry Day Station** - Traditional and Sweet Potatoes Served with Toppings; Bacon Bits,  
Hot Cheddar Cheese, Jalapenos, Blue Cheese, Buffalo Sauce and Ketchup

**Gourmet Mac 'n' Cheese station** – Layers of Cooked Macaroni Blended  
with Imported Cheeses ~ Cheddar, Manchego, Gruyere, Swiss  
Then Add your Favorite Toppings Bacon, Ham, Breadcrumbs, Potato Chips, Roasted Tomato

**Anitpasta Station** - Roasted Peppers, Marinated Fresh Mozzarella,  
Artichokes, Marinated Mushrooms, Sliced Capricola Ham, Salami

**Guacamole Station** – Made to Order Guacamole in a Mexican Molcajete; Ripe Avocado with Chopped White  
Onions, Tomatoes, Cilantro & Jalapenos Served with Tortilla Chips

**Scampi Station** – Scallops & Shrimp sautéed in Scampi Sauce served over Seasoned Rice

**Grilled Cheese Station** – Made to Order Grilled Cheese Sandwiches served with Seasonal Soup

**Taco Station** - Chipotle Braised Beef, Tequila Grilled Shrimp, Citrus Cilantro Grilled Chicken  
Accompaniments: Pico de Gallo, Black Bean, Salsa, Sour Cream, Cheese, Salted Tortilla Chips

**Veggies on the Grill** - Marinated & Grilled Broccoli, Julianne Carrots & Peppers,  
Sliced Zucchini, Eggplant, Halved Plum Tomatoes & Mushrooms

# The Summer Special

*Five-hour Premium Open Bar included Tableside Wine Service  
One-Hour Butler Passed Homemade Hors d'oeuvres, One Cold Display,  
Chef's Table of Three Hot Chafing Dishes, Two Captain Stations, Champagne Toast*



## Salad

*(choose one)*

*Mixed Field Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese in a Balsamic Dressing  
Field of Greens with Feta, Fresh Strawberries & Almonds with Champagne Vinaigrette  
Classic Caesar Salad  
Seasonal Fresh Garden Salad*

## Entrees

*(Tableside Choice of 3)*

*Stuffed French Breast of Chicken with Caramelized Shallots, Wild Mushrooms in a Madeira Wine Sauce  
Stuffed French Breast of Chicken with Demi Glaze Sauce  
Herb Crusted Seared Salmon with Citrus Butter over Fresh Spinach  
Slow Roasted Prime Rib of Beef Au Jus  
Peppercorn Seared Chateaubriand in a Bordelaise Sauce  
Lemon Peppered Chicken and Shrimp*

## Dessert

*Custom Wedding Cake*