

# Ravisloe Weddings

at Ravisloe Country Club

## Tasting Information

Name: \_\_\_\_\_ # of Tasting Attendees: \_\_\_\_\_  
Tasting Date / Time: \_\_\_\_\_ Wedding Date: \_\_\_\_\_  
Dietary restriction: \_\_\_\_\_

Congratulations on your upcoming wedding. As we approach the coming months preparing for your big day, Ravisloe is committed to making your planning experience seamless and enjoyable. As part of the wedding planning process, Ravisloe provides a complimentary wedding menu tasting for the bride and groom. We know at this time the influence of your loved ones is very important to the overall planning experience. We do allow you to bring tasting companions; no more than 6 people in total attendance.

During this time we will also collect any wedding information you have in addition to choosing your room layout and linen colors. If you have a long list of questions, we will also have time to cover those.

For your convenience we have provided an easy chart for you to select your tasting choices and return to us. Choices should be based upon your proposal selections. If you would like to change or modify your selections please let us know so we can adjust your proposal. Please be sure to send this tasting form back to us **at least 2 weeks prior to your tasting**. If Ravisloe does not receive tasting information two weeks prior to your tasting date, we will need to reschedule. Also, please remember that we are around the 6 month mark where a payment may be due. If you have already made a payment, great. If you would like to take care of this payment at the tasting, please bring payment with you. Checks can be made payable to Ravisloe Banquets, LLC.

### **Directions for Completing our Tasting Form**

**Please use a check to select your choices on the following pages**

\*If you have elected to serve passed Hors D'Oeuvres you will choose 7 to taste (picking 4 for your final menu)

\*Choose 2 Salads to taste (picking 1 for your final menu)

\*Choose 3 Starch Items to taste (picking 1 for your final menu)

\*Choose 3 Vegetable Items to taste (picking 1 for your final menu)

\*If you have elected to serve your guests a Clubhouse Favorite meal, you will have the option to taste 3 Clubhouse Favorite entrées (choosing 1 for your final menu)

\*If you have elected to give your guests a choice between a Clubhouse Favorite and Donald Ross selection you will choose 2 entrées from each category to taste (choosing 1 from each category for your final menu)

\*\*\*Our chef will provide one additional entrée on your wedding day to accommodate ALL guests that have special dietary needs. She will make that determination once we have received a list of all special dietary needs at your final meeting.\*\*\*

\*If you have selected our Duet meal please choose 2 Duet Entrées to taste (picking 1 for your final menu)

\*If you have selected Family Style Dinner Service please choose 5 entrée options to taste (picking 3 for your final menu)

Gluten Free= (GF)    Vegetarian= (V)    Vegan= (V)    Dairy Free= (DF)    DF upon request= \*(DF)\*

## **Hors D'Oeuvres:**

**Choose seven to taste and select four for your final menu**

### **Fruit & Cheese Kabobs** <sup>GF</sup> <sup>V</sup>

Assorted fruits and cheeses with honey vinaigrette

### **Caprese Skewers** <sup>GF</sup> <sup>V</sup>

Fresh mozzarella and grape tomatoes with garlic-basil infused olive oil and a balsamic glaze

### **Warm Raspberry and Apricot Toast Points** <sup>V</sup>

Fresh baguette slices with raspberry and apricot preserves, creamy brie cheese and toasted almonds slices

### **Spanakopita** <sup>V</sup>

Spinach and feta cheese in a butter, flaky crust

### **Bruschetta** <sup>V</sup>

Toasted crostini topped with roma tomatoes, fresh mozzarella, fresh basil and balsamic vinegar

### **Miniature Egg Rolls** <sup>V</sup> <sup>✓</sup>

Vegetarian egg rolls served with sweet and sour glaze

### **Prosciutto Wrapped Asparagus** <sup>GF</sup> <sup>DF</sup>

Tender seasoned asparagus wrapped in thinly sliced prosciutto

### **Stuffed Mushroom Caps** <sup>GF</sup>

Jumbo mushroom caps filled with sausage and Parmesan cheese

### **Three Meat Kabobs** <sup>GF</sup>

Green olives, fresh mozzarella, salami, prosciutto, summer sausage, grape tomatoes and a basil vinaigrette

### **Teriyaki Skewers (choose chicken or beef)** <sup>GF</sup> <sup>DF</sup>

Prepared with bell peppers

### **BBQ Meatball Shooters** <sup>GF</sup> <sup>DF</sup>

### **Mini Beef Wellington**

Cradled in a puff pastry

### **Smoked Salmon**

Served with creme fraiche on a crostini

### **Spicy Crab Cake**

Topped with tomato remoulade

### **Mini Lobster Cigars** <sup>GF</sup>

Lobster, lobster bechamel wrapped in filo

### **Jumbo Shrimp (\$165 per 50 count)** <sup>GF</sup> <sup>DF</sup>

with cocktail sauce

## Salads:

Choose two salads to taste and select one for your final menu

### **House Salad** (V) (V)

Romaine and iceberg with tomatoes, shredded carrots, cucumber and garlic croutons with Italian dressing

### **Caprese Salad** (GF) (V) \*\*DF\*\*

Mixed greens, fresh mozzarella, sliced Roma tomatoes & basil, drizzled with a Balsamic reduction

### **Classic Caesar** (V) \*\*DF\*\*

Crisp romaine served with shaved Parmesan cheese, garlic croutons, tomatoes and a creamy Caesar dressing

### **The Wedge** (GF) \*\*DF\*\*

Iceberg wedge topped with buttermilk bleu cheese dressing, applewood smoked bacon, red onion & tomatoes

### **Roasted Beet Salad** (GF) (V) \*\*DF\*\*

Golden red beets, roasted corn, cucumbers, feta cheese, roasted bell peppers topped with a balsamic vinaigrette

### **Summer Salad** (GF) (V) \*\*DF\*\*

Mixed baby greens served with dried cranberries, mandarin oranges, candied pecans and creamy goat cheese, finished with raspberry vinaigrette dressing

### **Spinach and Bacon Salad** (GF)

Tender baby spinach with sliced red onions, crumbled applewood smoked bacon, and sliced hard boiled eggs with our bacon-dijon dressing

## Duets:

Choose two duet entrées to taste and select one for your final menu

### **Petite Filet and Shrimp** (GF)

Petite filet with a red wine demi-glace and jumbo grilled shrimp with white wine & maitre d' butter

### **Petite Filet and Salmon** (GF)

Petite filet with a red wine demi-glace and grilled salmon with a beurre blanc

### **Petite Filet** (GF) **and Chicken Breast**

Petite filet with a red wine demi-glace and choice of chicken breast entrée

Picatta, Marsala, Lemon-Artichoke, Romano, Vesuvio

### **Shrimp** (GF) **and Chicken Breast**

Choice of chicken and jumbo grilled shrimp

Picatta, Marsala, Lemon-Artichoke, Romano, Vesuvio

## **Plated Entrées :**

\*If you have elected to serve your guests a Clubhouse Favorite meal, choose 3 Clubhouse Favorite entrées to taste, selecting 1 for your final menu.

\*If you have elected to give your guests a choice between a Clubhouse Favorite and Donald Ross selection, choose 2 entrées to taste from each category, selecting 1 from each category for your final menu.

### **\*\*Donald Ross Selection\*\***

#### **Filet Mignon** (GF) \*\*DF\*\*

8 ounce filet topped with a cognac cream sauce

#### **Beef Tenderloin Medallions** (GF) \*\*DF\*\*

With a red wine demi-glace

#### **Grilled Herb Salmon** (GF) \*\*DF\*\*

Served with a beurre blanc

#### **Double Cut Bone-In Pork Rack** (GF) \*\*DF\*\*

With a dijon mustard sauce

#### **Rack of Lamb** (GF) \*\*DF\*\*

With a red wine demi-glace

### **\*\*Clubhouse Favorite\*\***

#### **Grilled Chicken Breast** (GF) (DF)

#### **Chicken Marsala** \*\*DF\*\*

Lightly floured and pan-seared, topped with marsala wine sauce and sliced mushrooms

#### **Lemon-Artichoke Chicken** \*\*DF\*\*

Lightly floured and pan-seared, topped with capers and artichokes, finished in a lemon herb sauce

#### **Chicken Picatta** \*\*DF\*\*

Lightly floured and pan-seared, topped with white wine lemon butter sauce and capers

#### **Stuffed Chicken Florentine** (GF) \*\*DF\*\*

Chicken breast stuffed with tender baby spinach, mozzarella cheese and shallot butter beurre blanc

#### **Pasta Primavera** (V) (DF)

Farfalle tossed in garlic infused olive oil with sautéed vegetables

#### **Vegetable Lasagna** (V)

Carrots, mushrooms, bell peppers, zucchini, baby squash and ricotta cheese in a garlic cream sauce

#### **Eggplant Parmesan** (V) \*\*DF\*\*

Sliced eggplant, breaded and sautéed, finished with zesty marinara and melted mozzarella cheese

#### **Oven-Baked Ratatouille** (GF) (V) \*\*DF\*\*

Baked seasonal vegetables topped with goat cheese

## **Family Style Entrées:**

**Choose five to taste, select three for your final menu**

**Baked Italian Chicken**

**Italian Sausage & Peppers** (GF) (DF)

**Mostaccioli Bolognese**

**Grilled Salmon, sautéed spinach and beurre blanc** (GF)

**Shrimp Scampi** (DF)

**Braised Top Round** (DF)

**Eggplant Parmesan** (V)

**Mushroom Ravioli** (V)

**Crab Cakes**

**Chicken Breast with ONE of Our Homemade Sauces**

Picatta, Marsala, Lemon-Artichoke, Romano, Vesuvio

**Side Dishes: Choose three starch and three vegetables to taste, select one starch and one vegetable for your final menu**

- Sautéed Baby Carrots (GF) (V)
- French Green Beans (GF) (V)
- Sautéed Fresh Vegetable Medley (GF) (V)
- Grilled Asparagus (GF) (V)
- Broccolini Spears (GF) (V)
- Pecan Sweet Mashed Potatoes (GF) (V)
- Garlic Mashed Potatoes (GF) (V)
- Roasted Baby Reds (GF) (V) (✓)
- Twice Baked Potato Casserole (GF) (V)
- Wild Rice Blend (GF) (V) (✓)
- Rice Pilaf (GF) (V)
- Au Gratin Potatoes (GF) (V)

*Any Additional Information you would like our chef to know:*