



# Rehearsal Dinner Packages

## Seated Dinner

\$19.95 Per Person • Plus Tax & Service Charge

Price Valid: Monday to Thursday Only

### Salads (Select 1)

Caesar Salad

Tossed Salad

Valleybrook Salad: Arcadian mixed greens with sliced almonds, raisins, tomatoes, red onion and cucumber served with goat cheese and raspberry vinaigrette

### Entrees (Select 2)

Blackened Tilapia served with mango pineapple salsa

Chicken Marsala

Chicken Parmesan

Flounder Florentine served with roasted red pepper cream sauce

Chicken Piccata

Stuffed Chicken Breast stuffed with a cornbread and raisin stuffing served with a grand marnier sauce

### Accompaniments (Select 2)

Wild Rice

Fresh Vegetable Medley

Oven Roasted Potatoes

Sautéed Green Beans

Garlic Mashed Potatoes

Sautéed Broccoli

### Both Packages Include:

Fresh Baked Rolls & Butter

Hot Tea, Iced Tea and Unlimited Sodas

Dessert Table & Coffee Bar

## Buffet Dinner

\$21.95 Per Person • Plus Tax & Service Charge

Price Valid: Monday to Thursday Only

### Salads (Select 2)

Caesar Salad

Tossed Salad

Valleybrook Salad: Arcadian mixed greens with sliced almonds, raisins, tomatoes, red onion and cucumber served with goat cheese and raspberry vinaigrette

Spinach Salad

Fresh Pasta Salad

Fresh Potato Salad

### Entrees (Select 2)

Tortellini Pesto: Basil Pesto or Sundried Tomato Pesto in Cream Sauce

Chicken Marsala

Chicken Parmesan

Baked Ziti

Chicken Piccata

Flounder Florentine with roasted red pepper cream sauce

Stuffed Shells Ricotta

Penne ala Vodka

Stuffed Capon Champignon: stuffed with mushrooms and served with a light truffle sauce

### Accompaniments (Select 2)

Wild Rice

Fresh Vegetable Medley

Oven Roasted Potatoes

Sautéed Green Beans

Garlic Mashed Potatoes

Sautéed Broccoli

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