

Banquets ~ Outings ~ Weddings ~ Parties



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## *Back Creek Golf Club*

*Premier Public Golf Course and Restaurant multiple recipient of Best Restaurant in Middletown & Best Public Golf Course (upstate) by the Readers of DelawareToday. Three time Winner of the Reader's Choice award for Best Public Golf Course by Delwareonline.com.*

## *Four Different Venues*

*Host up to 180 guests with a spectacular view of our 18th green in comfort. Enjoy a more intimate experience in our Dining Room with accommodations for up to 40 guests featuring our fireplace and custom wood furnishings. Our Conference Room is perfect for Meetings and small gatherings of 25 and fewer guests.*

## *We Make Dreams Come True*

*We pride ourselves in our ability to accommodate our guests. We work with all tastes and budgets, never hesitate to inquire as to custom menus!*

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January 2017

BANQUET PACKET



Welcome to Back Creek!

Thank you for your interest in our services at Back Creek Golf Club for your event!

At Back Creek, we pride ourselves in providing superior service, individualized customizations, and expert advice for such an important and memorable day in your life. Here you will have the support of an exceptional culinary team, a professional event coordinator, and a staff that strives to make your perfect day come to life.

In this Catering Packet, you will find numerous Hors d'Oeuvres selections, several types of Dinner Menus, Lunch and Brunch options, Bar Arrangements, Linen Packages, and other details to make your event complete. Practically every aspect of this packet can be molded to fit your vision and needs, so please don't hesitate to ask about one-on-one meetings with the Executive Chef or the Event Coordinator.

Thank you for considering Back Creek Golf Club for your celebrations, and Happy Planning!

Kind Regards,

Frank Horton

Managing Partner

101 Back Creek Drive Middletown, DE 19709

302.373.4100 x5

fhorton@backcreekgc.com



Hors d'Oeuvres

**Butler-Passed
or Displayed**

Selections priced Per Item, Per Person

~ 1-Hour Cocktail Reception: recommend 3 to 4 items per person ~

Surf & Turf Duo
Cheese Steak & Lobster Sliders

Crab Stuffed Mushrooms

Roasted Chorizo & Goat Cheese Crostini
topped with clover honey

Beer Battered Chicken with Sweet & Sour Pineapple Dip

Sliders
*Choose from: Brisket, Pulled Pork, BBQ Chicken, Fried Oyster,
Cheeseburger, Crispy Chicken, Cheese Steak, or Reuben*

Mini Quiche
Our Signature Crab, Cheese, Lorraine, or Broccoli

Oyster Trio
Oysters on the Half Shell as well as Oysters Casino & Oysters Rockefeller

Pear, Brie & Almond Purse

Ancho Chili & Cinnamon Chicken Satays
with Mango Salsa

Scallops Wrapped in Cherry Smoked Bacon
With roasted Red Pepper Sugo Dip

Bruschetta with Toasted Crostinis & Balsamic Drizzle

Mini Beef Wellingtons
Creamy Horseradish Sauce

Caprese Skewer
Cherry Tomatoes with fresh Basil, Buffalo Mozzarella & Balsamic

Seared Ahi Tuna Wonton
with Avocado & Sweet Soy Glaze

Mini Chicken Cordon Bleu

Display Hors d'Oeuvres

~ Recommended for a 1-Hour Reception: 3 to 4 pieces or different items per person ~
Items are priced Per Person

Reception Displays

Crudite & Dip

Fresh Vegetables & Creamy House prepared Ranch Dip

Artisan Cheese & Fruit Display

presented with Assorted Crackers and seasonal grapes

Hot Crab Dip

with Toasted Pita Bread & Garlic Crostinis

Far East Sampler

*Pork Pot Stickers, Sesame Crusted Tuna Wontons, Assorted Sushi,
Pickled Ginger, Wasabi, Sweet Soy and Chili Lime Sauce*

Tuscan Sampler

White Bean Hummus, Country Olives, Roasted Tomato Bruschetta & Garlic Pita Bread

Antipasti Display

*Peppered Salami, Capicola, Provolone, Roasted Peppers, Golden Tomatoes,
Fresh Mozzarella, Mixed Olives and Garlic Bread*

Fresh Mozzarella & Tomato Bruschetta

presented on Crunchy Garlic Bread and drizzled with Balsamic Glaze

Gruyere Fondue & Fresh Fruit

Melted Savory Gruyere Cheese with Fresh Fruits & Assorted Breads

Smoked Salmon Display

Toasted Garlic Crostinis

Spinach & Artichoke Dip

French Bread Crostinis

** items offered by Back Creek Golf Club not limited to these selections
please inquire for additional customized menu options **

The Back Creek Lunch

Buffet Lunch

MIXED FIELD GREENS SALAD

file greens, carrots, sliced cucumbers, grape tomatoes & croûtons with an apple cider vinaigrette

ASSORTED FRESH BAKED BREADS WITH WHIPPED BUTTER

SKILLET BLACKENED SALMON

with sweet corn salsa & pepper aioli

BAKED ZITI

three cheeses, garlic, tomato & basil (vegetarian)

ROASTED ANGUS SIRLOIN

smoked & roasted served with horseradish cream sauce

CHEF SELECTION OF VEGETABLES

RED BLISS POTATOES

stuffed with boursin cheese & green onions

WARM APPLE COBBLER

Sugar Cookie Topping & Vanilla Bean Ice Cream

The Back Creek Brunch

Buffet Brunch

BREAKFAST BREADS (choose one)

*sourdough French toast, Belgium waffles, Buttermilk pancakes
with whipped butter, maple syrup & berry compote*

BREAKFAST MEATS (choose one)

crispy cherrywood smoked bacon, sausage links or sausage patties, sliced ham

PAN SEARED CHICKEN BREAST

with roma tomatoes and topped with a balsamic basil reduction

SMOKED SALMON

with bagels & cream cheese

OMELET BAR

*with fresh eggs and egg beaters, diced peppers tomatoes & onions, ham, sausage,
bacon, picante sauce and shredded cheese*

CHEF SELECTION OF VEGETABLES

ROASTED POTATOES

with peppers & onions

DESSERT DISPLAY

choice of 2 from Desserts list

The Back Creek Soup & Salad Lunch

Buffet Lunch

MIXED FIELD GREENS SALAD

file greens, carrots, sliced cucumbers, grape tomatoes & croûtons with an apple cider vinaigrette

PEAR & WALNUT SALAD

D'anjou pears, sugared walnuts, sweet onions, and dried cherries tossed with baby spinach, Gorgonzola cheese and a whole grain honey mustard vinaigrette

ASSORTED FRESH BAKED BREADS WITH WHIPPED BUTTER

CHOICE OF SOUP

CREAM OF MUSHROOM

ROASTED CHICKEN & WILD RICE

CHICKEN TORTILLA

Upgrade by adding Dessert!

The Back Creek Sandwich Board

Buffet Lunch

FRESH DELI MEATS (choose two)

Smoked Turkey, Oven Roasted Turkey, Honey Ham, Roast Beef, Tuna Salad, Chicken Salad, Egg Salad, or Seafood Salad

DELI SALADS (choose one)

Garden Salad with choice of dressing, Macaroni Salad, Potato Salad, Coleslaw, Cous Cous Salad

SALAD STATION

*Romaine hearts, baby field greens, grape tomatoes, Vidalia onions, English cucumbers, mushrooms, bacon bits, grilled chicken, baby shrimp, croûtons, avocado, and olives
with Balsamic Vinaigrette, Ranch & Bleu Cheese dressings*

Upgrade by adding Dessert!

The Back Creek Cook Out Lunch

Buffet Lunch

MIXED FIELD GREENS SALAD

file greens, carrots, sliced cucumbers, grape tomatoes & croûtons with an apple cider vinaigrette

SCRUMPTUOUS MEATS (choose two)

Half pound 100% Angus Beef Burgers, All Beef Stadium style Hot Dogs Marinated Chicken Breast, Pulled Pork with Sweet & Tangy BBQ sauce, Sliced Beef Brisket with Smokey BBQ sauce, or Slow Cooked Southern Fried Chicken

KETTLE COOKED POTATO CHIPS

CHEF MIGUEL'S FAMOUS POTATO SALAD

with boiled eggs & whole grain mustard

Upgrade by adding Dessert!

Back Creek Bronze

Plated or Buffet Service

(30 guest minimum)

First Course (select one soup)

*Wild mushroom soup with a touch of cream and fresh herbs,
Tomato Basil, Roasted Chicken & Wild Rice, or Chicken Tortilla*

Second Course (select two salads)

*Mixed Field Greens - baby field greens, romaine hearts, sweet onions,
English cucumbers, grape tomatoes & garlic croûtons all tossed with apple cider
vinaigrette*

*Chopped Salad - Iceberg & romaine hearts, cucumbers, tomatoes, sweet onions,
and shredded cheese chopped and tossed with creamy ranch dressing,*

*Traditional Caesar Salad - Crisp romaine hearts tossed with our house
made Caesar dressing and garlic croûtons*

Third Course (select two entrées)

B.B.Q. Mac & Cheese - *homemade mac and cheese with in house smoked
beef brisket topped with seasoned bread crumbs, green onions, and a drizzle of
barbecue sauce.*

Chicken Parmesan - *chicken breast pounded thin, flash fried, topped with a
tomato basil sauce, mozzarella cheese and served over linguine*

Chicken Enchiladas - *chipotle braised chicken, manchego cheese and chilies
rolled in flour tortillas, baked and then topped with guacamole and sour cream*

Veal Meatloaf - *seasoned ground veal mixed with provolone and mozzarella
cheese, wrapped in cherrywood smoked bacon topped with a savory gravy*

Grilled Bruschetta Chicken - *marinated chicken breast finished with
roma tomatoes and topped with a balsamic basil reduction*

Final Course (select two desserts)

Desserts listed on dessert selections

*All entrées are served with Chef's selections of starch and vegetables unless
otherwise specified.*

Menu includes house brewed iced tea, ice water, hot tea and coffee



Upgrade by selecting a
carving station in place of an entrée

Back Creek Silver

Plated or Buffet Service

(30 guest minimum)

Cocktail Reception

Choice of two hors d'oeuvres or display platters

First Course (select one soup)

*Wild mushroom soup with a touch of cream and fresh herbs,
Tomato Basil, Roasted Chicken & Wild Rice, or Seafood Bisque*

Second Course (select two salads)

Mixed Field Greens - *baby field greens, romaine hearts, sweet onions, English cucumbers, grape tomatoes & garlic croûtons all tossed with apple cider vinaigrette*

Chopped Salad - *Iceberg & romaine hearts, cucumbers, tomatoes, sweet onions, and shredded cheese chopped and tossed with creamy ranch dressing*

Traditional Caesar Salad - *Crisp romaine hearts tossed with our house made Caesar dressing and garlic croûtons*

Third Course (select two entrées)

Cayenne & Brown Sugar Salmon - *brown sugar & cayenne roasted Atlantic salmon on braised baby spinach and garlic risotto with sweet bell pepper relish*

Chicken Marsala - *marinated chicken breast seared and simmered, with wild mushrooms in a marsala wine demi-glaze*

Veal Meatloaf - *seasoned ground veal mixed with provolone and mozzarella cheese, wrapped in cherrywood smoked bacon topped with a savory gravy*

Chicken Parmesan - *chicken breast pounded thin, flash fried, topped with tomato basil sauce, mozzarella cheese, served over linguini*

Shrimp La Rosa- *sautéed shrimp with roasted garlic, sundried tomatoes, oregano, and cracked black pepper tossed in a brandy blush sauce with ziti pasta*

Final Course (select two desserts)

Desserts listed on dessert selections

All entrées are served with Chef's selections of starch and vegetables unless otherwise specified.

Menu includes house brewed iced tea, ice water, hot tea and coffee



Upgrade by selecting a
carving station in place of an entrée

Back Creek Gold

Plated or Buffet Service
(30 guest minimum)

COCKTAIL RECEPTION

Choice of three hors d'oeuvres or display platters

FIRST COURSE (select two for all guests)

MIXED FIELD GREENS

Baby field greens, romaine hearts, sweet onions, English cucumbers, grape tomatoes & garlic croûtons all tossed with apple cider vinaigrette

*

TRADITIONAL CAESAR SALAD

Hearts of romaine and garlic croûtons, tossed with house made Caesar Dressing

*

B.L.T. SALAD

Bacon, bleu cheese crumbles, and cherry tomatoes top crisp iceberg lettuce beneath a drizzle of house made bleu cheese dressing

*

SIGNATURE SHE CRAB BISQUE

FRESH BAKED ASSORTED BREAD BASKET

ENTRÉE (select two for all guests)

PETITE FILET MIGNON

Cooked to perfection with a red wine demi glaze or Au Poivre cream sauce

*

JUMBO LUMP CRAB CAKES

With Creole Mustard & Lemon Aioli

*

GRILLED BRUSCHETTA SALMON

Atlantic salmon finished with roma tomatoes and topped with a balsamic basil reduction.

*

SMOKED & ROASTED ANGUS SIRLOIN

slow roasted Angus sirloin topped with a horseradish cream sauce

*

ACCOMPANIMENTS

~ Choose one Vegetable & one Starch for all guests ~

Baby Green Beans, Toasted Bacon & Vidalia Onions

*

Grilled Asparagus

*

Seasonal Roasted Garden Vegetables

Parmesan Risotto

*

Smashed Redskin Potatoes

*

Garlic Rosemary Roasted Potatoes

Back Creek Platinum

Plated or Buffet Service
(30 guest minimum)

COCKTAIL RECEPTION

Choice of three hors d'oeuvres or display platters

FIRST COURSE (select two for all guests)

MIXED FIELD GREENS

Baby field greens, romaine hearts, sweet onions, English cucumbers, grape tomatoes & garlic croûtons all tossed with apple cider vinaigrette

*

TRADITIONAL CAESAR SALAD

Hearts of romaine and garlic croûtons, tossed with house made Caesar Dressing

*

PEAR & WALNUT SALAD

D'anjou pears, sugared walnuts, sweet onions, and dried cherries tossed with baby spinach, gorgonzola cheese and a whole grain honey mustard vinaigrette

*

SIGNATURE LOBSTER BISQUE

FRESH BAKED ASSORTED BREAD BASKET

ENTRÉE (choose two for all guests)

GRILLED PORK CHOP

Topped with Roasted Apples

*

JUMBO LUMP CRAB CAKES

No Filler Crab Cake topped with Creole Mustard

*

HERB GRILLED RIB EYE

Rosemary & cracked black pepper Rib Eye steak topped with fried onion straws

*

PORTABELLA FILET

Balsamic marinade with Portabella mushrooms & Demi Glace

*

~ DUET PLATE ~

PETITE FILET & JUMBO LUMP CRAB CAKE

Portabella mushroom Demi Glace & Creole Mustard

ACCOMPANIMENTS

~ Choose one Starch & one Vegetable for all guests ~

Parmesan Risotto

*

Smashed Redskin Potatoes

*

Garlic Rosemary Roasted Potatoes

Baby Green Beans, Toasted Bacon & Vidalia Onions

*

Grilled Asparagus

*

Seasonal Roasted Garden Vegetables

Tastes of the Chesapeake

*served with clarified butter, cocktail sauce, tartar sauce
& wedges of lemons*

LOBSTER TAIL

*

CLAMS

*

MUSSELS

*

CRAB LEGS

*

OYSTERS

Carving Stations

** additional fees to include with Bronze & Silver Packages*

PRIME RIB

with horseradish cream sauce & au jus

*

BEEF TENDERLOIN

with dijon mustard & demi glaze

*

RACK OF LAMB

with mint jelly & fig & apricot chutney

*

PORK TENDERLOIN

with cherry & rosemary chutney

*

HAM

with honey glaze & roasted pineapple relish

Desserts

Berries Sabayon

*

Lemon Bars

*

New York Style Cheesecake

*

Double Chocolate Cake

with Raspberry sauce

*

Apple Crumb Tart

Desserts

** additional fees to include with any lunch or brunch menu
as well as Bronze & Silver Packages*

Crème Brûlée

with fresh berries & whipped cream

*

Warm Sourdough Bread Pudding

with Rum Sauce

*

Chocolate Godiva Cheesecake

with Chocolate mousse, chocolate ganache,
and a chocolate whipped cream

*

Bananas Xango

*

Tiramisu



Desserts *by* Dana

Delaware's King of Cakes // As Seen on WEtv and TLC

Welcome to Desserts by Dana, home of the award winning Pastry Chef Dana Herbert and Delaware's King of Cakes. We pride ourselves on going above and beyond our customer's expectations to deliver outstanding cakes, desserts and services. Whether it's a private event, theme party or a grandeur wedding, we are prepared to handle it.

We work closely with our customers to accommodate every single need, from cake designs, flavors, fillings, colors and finishing touches to make sure your event is sweet and memorable. We offer unique and creative designs on our presentations using specialty stands, fountains, lights and much more. In addition to custom designed cakes, we also offer sugar artistry to complete the "WOW" factor of your event.

Desserts by Dana and Back Creek Golf Club partner together to give you some of the best the state has to offer. The sky is the limit when it comes to the possibility of your wedding cake designs. A wedding cake has been provided in your package and we will work with you to select the best cake for your wedding. We also offer other ideas as well. Chef Dana is the winner of TLC's Cake Boss: Next Great Baker, winner of the Rachael Ray Celebrity Bake Off, and a member of the Macy's Culinary Council.

Please visit our website (listed below) to view our online gallery of wedding cakes. We are sure there are many beautiful treasures to make your day spectacular. Please call Desserts by Dana to schedule your special wedding cake tasting at **(302) 721-5798**. Thank you for letting us service you.

Bon appétit!

Dana Herbert
Pastry Chef





Desserts *by* Dana

Delaware's King of Cakes // As Seen on WEtv and TLC

BACK CREEK GOLF CLUB 2017

Basic Buttercream Cakes

Upscale Buttercream

Basic Fondant Cakes

Upscale Fondant Cakes

Fillings (other than Standard Buttercream)

Cake Stand Rentals

Delivery & Set up

Note: Prices for all levels are subject to additional cost when altered with items such as flowers, cake jewelry, cake stands, fountains, specialty techniques, etc.

**Please don't hesitate to contact us if you have any questions
Business Manager / Wedding Specialist**



Bar Arrangements

~ All beverages served must be provided by Back Creek Golf Club
~ All bar items excluding Cash Bar fees are subject to additional service charge (++)
** please inquire for policies regarding underage guests

Bar Tier Brands

	<u>HOUSE</u>	<u>CALL</u>	<u>PREMIUM</u>
Gin ...	<i>Beefeater</i>	<i>Tanqueray, Beefeaters, Bombay</i>	<i>Bombay Sapphire</i>
Vodka ...	<i>Three Olives</i>	<i>Absolut, Ketel One, Titos</i>	<i>Grey Goose</i>
Rum ...	<i>Bacardi</i>	<i>Captain Morgan, Meyers, Malibu</i>	<i>Kraken</i>
Tequila ...	<i>Cuervo Gold</i>	<i>Cuervo Gold, 1800</i>	<i>Patron & Gran Marnier</i>
Bourbon...	<i>Jim Beam</i>	<i>Wild Turkey, Jack Daniels</i>	<i>Maker's Mark</i>
Scotch ...	<i>Dewar's,</i>	<i>Dewar's, Johnny Walker Red</i>	<i>Jameson & Tullamore Dew</i>
Blend ...	<i>Seagrams 7</i>	<i>Seagram's 7 & VO, Canadian Club</i>	

Bar Packages

~ all package bar pricing is per person ~

Full Hosted Bar Package

Serving *Assorted Selected Tier of Liquors, Imported & Domestic Beer, Assorted Red & White House Wines, Champagne, House Brewed Teas, Fruit Juices & Assorted Sodas*

Soft Hosted Bar Package

Serving *Imported & Domestic Beer, Assorted Red & White House Wines, Champagne, House Brewed Teas, Fruit Juices & Assorted Sodas*

	<u>House Tier</u>	<u>Call Tier</u>	<u>Premium Tier</u>	<u>Soft Hosted</u>
1 hour ...				
2 hours...				
3 hours...				
4 hours...				
5 hours...				

Additional Bar Options

BAR BY CONSUMPTION

- All individual drinks served will be tracked with beginning and ending inventory

All Consumption Bar items are subject to service charge (++)

Domestic Beer

Imported Beer

House Wine (*bottle*)

House Liquor

Soda

CASH BAR Pricing

- Cash Bartender required with fee per Bartender per Hour

Cash Bar Pricing includes service charge

Domestic Beer

Imported Beer

House Wine

House Liquor

Premium Liquor, Cordial

Soda

~ Number of bartenders for event arranged with Event Director ~



Additional Services & Club Amenities

Back Creek Golf Club offers a complete customized experience to make your event unique.

- ~ Cuisine & Beverage Menu Customization and Selection ~
- ~ Coordination of Wedding Ceremony and Reception ~
- ~ Recommendations & Acquisition for Wedding Service Providers ~
- ~ Specialty Linen Choices & Rentals ~
- ~ Custom Furnishings & Equipment Rentals ~
- ~ Pre & Post Wedding Golf Outings ~

From bridal brunch to showers to rehearsal dinners to the beautiful reception, allow Back Creek Golf Club's professional staff to assist with and execute each perfect detail.

Wedding Ceremony

Wedding Ceremony Fee

includes Ceremony Set-up & White Padded Chairs (up to 100 chairs)
plus Dressing Room space in the Conference Room or Men's Locker Room*

Additional Rental Fees

Customize your reception with dance floor, pipe & drape, chair covers, and custom linen styles and colors

** additional chairs available*



Event Packages

All catered events at Back Creek Golf Club include event setup & cleanup, china, glassware, and silverware, tables and seating, as well as guest choice of white, black, or ivory table linens. Catered events include 10 skirting skirted buffet tables as well as up to three additional skirted tables (gifts, cake, & registration)

Additional Packages listed below to customize your beautiful event with a personal touch

The Radiant

*Padded Chairs with choice of satin or cloth color Chair Covers & choice of color Sash for up to 100 guests
Floor-length Linens with overlay &
Any Color Standard Napkin with Custom Fold
Dance Floor
Up to 10 additional skirted tables
Cake Cutting & Service
Mirror, Pillar Candle & Hurricane Glass Centerpieces*

The Princess

*Padded Banquet Chairs or Folding Chairs for up to 100 guests Floor-length Linens & Any Color Standard Napkin with Custom Fold Dance Floor
Up to 6 additional skirted tables
Cake Cutting & Service
Mirror, Pillar Candle & Hurricane Glass Centerpieces*

The Emerald

*Padded Banquet Chairs or Folding Chairs for up to 100 guests
Standard White, Black, or Ivory Table Linens
Standard Selection Napkins with Custom Fold
Up to 3 skirted tables in addition to buffet
Cake Cutting & Service
Mirror, Pillar Candle & Hurricane Glass Centerpieces*



Best of the Best

Back Creek's preferred event professionals

Flowers

Wildflowers by Alicia

302.593.9884 | www.facebook.com/WildflowersByAlicia

Entertainment / Musicians

Icon DJs and Promotions

www.icondjs.com/ | bookicondjs@gmail.com | 302.857.0263

Videographer

RL Media Productions | www.rlmediapro.com

info@rlmediapro.com | 210.390.4035

Photographer

Erika Brown Photo

www.erikabrownphoto.net

Wedding Cakes

*Desserts by Dana, Winner of TLC's show, Cake Boss: Next
Great Baker*

www.dessertsbydana.com/ | 302.721.5798