



Weddings at McCall Golf Club

Say “I Do” at our old world style farmhouse with its tree-lined driveway, overlooking our picturesque golf course. A hidden gem amidst the action of the surrounding area, our venue serves as an elegant setting to host up to 130 of your Family and Friends.

The club opened in 1912 and we have done weddings throughout the decades - one at a time! Our focus is on you, giving you flexibility to customize your special day exactly how you envision it. Imagine the comfort of enjoying your reception because you know the full attention of all the staff is on you and your guests. We will carry out the day to your specifications by providing impeccable service.



McCall Golf Club's Wedding Package Includes

Cocktail Hour:

Six Passed Hors d'oeuvres

Two Hors d'oeuvre Stations

Three Course Plated Meal

5 Hour Premium Open Bar

House White Linen

On Site Event Coordination

Service Charge and Tax

\$125 Per Adult

Young Adult and Children's pricing available

Hors d'oeuvres

Choose Six of the Following Selections

Polenta Crostini, Roasted Red Pepper
Franks in a Blanket, Spicy Dijon
Gazpacho Shooter, Lime Crema
Smoked Ham Arancini
Ricotta and Honey Flatbread
Wild Mushroom Arancini, Lemon Basil oil
Lobster Bisque Shooters, Truffle Foam
Tomato and Basil Bruschetta, Aged Balsamic
Roasted Asparagus, Prosciutto
House Pickled Vegetable and Crab Spoon
Roasted Eggplant Caponata Bruschetta
Smoked Gouda Mac and Cheese Bites
Sofrito Chicken Tostada, Lime Cream
Seared Sirloin Crostini, Arugula,
Horseradish
Caprese Skewers, Arugula Pesto
Poached Pear, Gruyere Crostini, Honey
Shrimp Cocktail Shooters, Ketel One
Cocktail

Meatball Parmesan Sliders, Fresh Ricotta
Tennessee Hot Chicken and Waffle, Hot
sauce
Mini Lump Crab cakes, Spicy Aioli
Pork or Vegetable Pot stickers
Spinach and Feta Triangles
Tomato Basil Bisque, Cheddar Grilled
Cheese
Philly Cheesesteak "Firecrackers"
New Zealand Lamb Pops, Mint Glaze
Mini "Fish and Chips", Remoulade
Sesame Seared Tuna, Seaweed, Wasabi,
Wonton Crisp
Mini Stuffed Baked Potato
Crispy Shrimp Shumai, Chili Dipping sauce
Teriyaki Beef Skewers, Pineapple Relish
Truffle Seared Scallop, Crisp Potato
Prosciutto Wrapped Shrimp, Fig Glaze
Coconut Shrimp, Sweet Chili Dipping sauce



Cocktail Stations

Antipasto Station (Included in package)

Imported and Domestic Cheeses, Fresh Fruit, Olives, Roasted Peppers,
Fig Preserves, Clover Honey, Crudit  Shooter

Choose One of the Following Stations

Surf and Turf Slider Station

(Choose Three)

Eastern Shore Crab Cake Sliders, Chili Aioli
Angus Cheeseburger Sliders, I&T, Slider Sauce
Chicken Italiano Sliders, Broccoli Rabe, Roasted
Peppers, Provolone
Salmon BLT Sliders, Arugula Pesto
Roast Pork Sliders, Garlic Spinach, Sharp
Provolone
Shrimp Po' Boy Sliders, Lettuce, Tomato,
Remoulade

Mediterranean Station

Lemon Hummus, Baba Ghanoush, Tabbouleh,
Moroccan Carrots, Cured Olives, Warm Pita,
Flatbreads and Olive Oil

Tater-Tini Station

Potato Martini with Garlic Mashed and Candied
Sweet Mashed Potatoes
Topped with Bacon, Chives, Cheddar, Sour
Cream, Blue Cheese, Honey

My Little Dumpling Station

Chicken Lemongrass Dumplings, Vegetable
Dumplings, Pork Potstickers, and Shrimp
Shumai

Served with a trio of Mustard Sauce, Soy glaze,
and Chili Sauce for dipping

Mexican Street Food Station

Carne Asada, Pork Adobo, or Braised Chicken
Tacos (Choose 2)

Served with corn and flour tortillas, sour cream,
pico de gallo, salsa verde, radish slaw, and
pickled onion



Enhanced Stations

(Additional Charge ~ Ask Coordinator for pricing)

Down the Shore Raw Bar

Jumbo Shrimp Cocktail, Cocktail Crab Claws, Snow Crab Claws, and Cape May Salt Oysters
Served on ice with lemon, cocktail sauce, mignonette, horseradish, and Tabasco sauce

The Butcher's Carving Station

(Choose Two)

Whole Roast Tenderloin of Beef (add \$3), Italian Roast Pork Loin, Rosemary Roasted Frenched Turkey Breast, Garlic Studded Prime Rib of Beef, or Frenched Lamb Rack (add \$3)
Served with mini Kaiser rolls, Dijon Sauce, horseradish sauce, au jus, roasted long hots

Sushi and Sashimi Station

Spicy Tuna Roll, California Roll, Philly Roll, and Salmon and Avocado Roll. Tuna, Salmon, and Yellowtail Sashimi. With Soy Sauce, Pickled Ginger, and Wasabi

Milanese Risotto Station

Tomato Basil, Pesto, and Saffron Risottos
Topped with Sautéed Wild Mushrooms, Shrimp Scampi, and seared East Coast Scallop





Plated Dinner

Soups and Salads

(Choose One Soup or Salad)

Soups

Tomato Basil Bisque

Italian Wedding Soup

Lobster Bisque

Salads

McCall House Salad

Spring Mix, Romaine, Cucumber, Grape Tomato, Carrot, White Balsamic Vinaigrette

Classic Caesar

Romaine, Parmigiano, Croutons, Caesar Dressing

Roasted Beet & Goat Cheese

Roasted Beets, Crumbled Goat Cheese, Shaved Fennel, Toasted Walnuts, White Balsamic Vinaigrette

Burrata Salad

Heirloom Tomatoes, Basil, Micro Arugula, Balsamic Drizzle



Dual Plated Entree

Please Select Two Entrees to be Served Together as a Dual Entree

Served with Chef's choice of Seasonal Vegetable and Starch

Choice Filet Mignon

(add \$5 per person)

Center Cut Filet Mignon, seasoned and seared to your preference, Red Wine Reduction

Roast Tenderloin of Beef

(add \$5 per person)

Chateaubriand style roast, roasted to perfection and sliced to order; Red Wine Sauce

Tuscan Rack of Lamb

(add \$5 per person)

Herb Parmesan Crust, Rosemary Garlic infused Olive oil

Parmigiano Crusted Pork Loin

House made Mozzarella, Ripe Tomato, Basil, Aged Balsamic Glaze

Stuffed Pork Loin

Spinach, Roasted Red Peppers, Mozzarella, Red Pepper Sauce

Pan Seared Chicken Breast

Lemon Brown Butter Sauce, Wild Mushroom Confit

Chicken Milanese

Pan Seared Cutlet, Arugula, Tomato, Pickled Red onion, Aged Balsamic Glaze

Chicken Française

Egg Battered, Lemon White Wine Sauce

Chicken Marsala

Cremini Mushrooms, Sundried Tomatoes, Rosemary, Marsala Wine

Stuffed Flounder

Jumbo Lump Crab Stuffing, White Wine Sauce

Pan Seared Salmon

Fresh Herbs, White Wine Cream Sauce

Crispy Mediterranean Sea Bass

Tomato Confit, Fennel, Lemon White Wine Sauce

Jumbo Lump Crab Cakes

(add \$3 per person)

Roasted Red Pepper Cream Sauce

Roast Lobster Tail

(add market price per person)

Stuffed Eggplant

Parmesan, Ricotta, Asparagus, San Marzano Tomato Sauce

Roast Vegetable Tower

Eggplant, Zucchini, Yellow Squash, Roasted Peppers, Mushrooms, Herb Olive Oil (Vegan)

Garlic Jumbo Shrimp

Jumbo Shrimp in a Garlic White Wine Sauce

Herb Braised Short Rib

Tuscan Red Wine and Aged Balsamic



Dessert Stations

(Choose One)



McCall Mini Dessert Display

Mini Chocolate Chip Cannoli, Banana Bread
Pudding, Chocolate Mousse Shooters,
Tiramisu, Vanilla Raspberry Panna Cotta,
Cookies and Brownies

Cookies and Milk

Chocolate Chip, White Chocolate
Macadamia, and Oatmeal Raisin Cookies
with Ice Cold Milk

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream,
Chocolate and Caramel Sauce, Whipped
Cream, Candy and Nut Toppings, Cherries

Belgian Chocolate Fondue

(Add \$6 per person)

Semi-sweet Chocolate Fountain,
Strawberries, Bananas, Pound Cake, Pretzel
Rods, Marshmallows,

Spiked Milkshake Bar

(Add \$6 per person)

Classic Chocolate and Vanilla Milkshakes,
made to order, spiked with Kahlua,
Frangelico, Bailey's, or Malibu Rum, or
served Virgin

Wedding Cake



We will assist you in collaborating with one of our partners
Pastry Shops to create the cake of your dreams!!

Premium Bar Package

Enjoy a 5 Hour Premium Open Bar

Liquor Selections

Titos, Smirnoff Vodka, Stoli Ohranj, Absolut Citron, Bacardi Rum, Captain Morgan, Malibu Rum, Beefeater Gin, Jose Cuervo, Jameson, Jack Daniels, Old Grand Dad, Dewars and Assorted Cordials

Beer Selections

Yuengling Lager, Heineken, Corona, Miller Lite and Coors Light

Wine Selections

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Merlot, Cabernet, Pinot Noir, Sparkling Wine



On Site Ceremony

\$1,000.00 Ceremony Fee

Invite your friends and family to join you as you Say your “I Dos” under our Gazebo, overlooking beautifully manicured landscaping.



We Can't Wait To See You!

Contact our Sales Office for more details and to set up a tour

~ 610.734.7910 ~