



General Information

Banquet Menus

Banquet Menus, Room Arrangements and Other Details Pertaining to Your Event Should be Submitted to Your Catering Events Manager at Least Three (3) Weeks Prior to Your Event. Our Culinary Staff is Happy to Plan a Menu Especially for Your Event, or Assist You in the Selection of the Proper Menu Items and Arrangements to Ensure that Your Event is Successful. Menu Prices are Subject to Availability and are Subject to Change. All Buffet Pricing is for One and One-Half Hours. All Continental Breakfasts are for One Hour and All Breaks are for One-Half Hour Durations.

Guarantees

The Exact Number of Persons in Attendance for All Banquet Meal Functions Must be Given By Noon Seventy-Two Hours (3 Working Days) Prior to the Date of the Event. This Number is then not Subject to Reduction. If the 72-Hour Deadline Passes and no Guarantee has Been Received, we will Consider the Number Indicated on the Original Banquet Event Order Sheets (BEOs) to be the Correct and Guaranteed Number of Guests.

Taxes and Service Charges

Food Prices Quoted are Subject to a 6% PA Sales Tax. A Service Charge of 19% will be Added to all Food and Beverage Items.

Beverage Service

The Hershey Country Club Holds a License Granted by the Pennsylvania Liquor Control Board and is Held Responsible for Complying with its Regulations. Therefore, Neither Patrons nor their Guests Shall be Allowed to Bring Alcoholic Beverages into the Hershey Country Club. If \$250.00 in sales is not Met, a \$25.00 Service Charge will be Applied

Displays, Decorations and Personal Property

All Displays and/or Decorations Proposed by Patrons Shall be Subject to the Approval of the Hershey Country Club. The Hershey Country Club will not be Liable for any Loss or Damage to any such Property for any Reason.

Kosher and Specialty Meals

We Understand the Need for Specialty Meals with Today's Banquet Requirements. Requests for Glatt Kosher, Vegetarian Meals, and Special Dietary Restrictions can be Accommodated with Meals that will be sure to Please the Discerning Palate. We Require Two Weeks Notice for Kosher Meals and One Weeks Notice for Other Specialty Requests.

Surcharges

The Hershey Country Club requires the following surcharges for multiple entrée choices: Choice of two (2) entrees will be \$3.00 per person, Choice of three (3) entrees will be \$5.00 per person or Choice of two (2) or three (3) entrees when the order is taken the evening of the event will be \$8.00 per person.

Labor Charges

A Minimum Guarantee of 25 Persons is Required for All Buffets. If this Minimum is not Met, a Service Charge of \$50.00 will Apply. A Minimum Guarantee of 10 Persons is Required for All Served Meals. If this Minimum is no Met, a Service Charge of \$25.00 will Apply. Should Your Event Require a Chef for a Reception, Action Station, Carving Station, or Outdoor Grilling, a Fee of \$75.00 Per Hour Per Chef will Apply.



BREAKFAST BUFFETS

The Par Continental

Orange, Grapefruit, Cranberry, and Apple Juices

HERSHEY Country Club Bakery Basket to Include:

*Croissant, Bagels, Danish, and Muffins
Fruit Preserves, Honey, Cream Cheese and Sweet Butter*

Seasonal Sliced Fruit

Freshly Brewed Coffee, HERSHEY'S Hot Chocolate and Tea Selection

\$9.50 per person

The Tee Box Continental

Orange, Grapefruit, Cranberry, and Apple Juices

*Selection of Individual Fruit Yogurts
Assorted Cereals Served with Whole and Skim Milk*

Seasonal Sliced Fruit

HERSHEY Country Club Bakery Basket to Include:

*Croissant, Danish, Bagels and Muffins
Fruit Preserves, Honey, and Butter
Freshly Brewed Coffee, HERSHEY'S Hot Chocolate and Tea Selection*

\$11.50 per person

The Bogey Buffet

Orange, Grapefruit, Cranberry, and Apple Juices

*Selection of Individual Fruit Yogurts
Assorted Cold Cereals with Whole and Skim Milk*

*Scrambled Eggs with Fresh Herbs
Bacon and Sausage*

Herbed Breakfast Potatoes

HERSHEY Country Club Bakery Basket to Include:

*Croissant, Bagels, Danish, and Muffins
Fruit Preserves, Honey, Cream Cheese and Sweet Butter*

Seasonal Sliced Fruit

Freshly Brewed Coffee, HERSHEY'S Hot Chocolate and Tea Selection

\$16.95 per person

The Birdie Buffet

Orange, Grapefruit, Cranberry, and Apple Juices

*Selection of Individual Fruit Yogurts
Assorted Cold Cereals with Whole and Skim Milk*

*Scrambled Eggs with Fresh Herbs
Choice of French Toast or Buttermilk
Pancakes with Syrup*

Bacon and Sausage

Herbed Breakfast Potatoes

HERSHEY Country Club Bakery Basket to Include:

*Croissant, Bagels, Danish, and Muffins
Fruit Preserves, Honey, Cream Cheese and Sweet Butter*

Seasonal Sliced Fruit

Freshly Brewed Coffee, HERSHEY'S Hot Chocolate and Tea Selection

\$19.95 per person



Breakfast Al Carte

Oatmeal with Dried Fruits, Nuts and Brown Sugar \$3.00 per person

*Smoked Salmon with Chopped Egg, Capers, Cucumber, Tomatoes and Red Onions
\$7.50 per person*

Egg, Sausage and Cheese on an English Muffin \$ 5.00 per person

Hershey Country Club Bakery Basket \$5.00 per person

Fresh Whole Fruit \$1.00 per person

Assorted Yogurts \$2.00 per person

Omelet Station

*Omelets Made to Order with Traditional Fillings
\$6.00 per person*

Requires Chef attendant-\$75.00 per hour per attendant

Scrambled Eggs

Choice of One:

Crisp Bacon, Ham, or Sausage Links

Breakfast Potatoes

\$13.25 per person

Eggs Benedict

Poached Eggs, Canadian bacon

Atop Toasted English Muffin, Hollandaise Sauce garnished with Asparagus

Breakfast Potatoes

\$15.75 per person

Steak and Eggs

Petite Steak with Poached Eggs

Fine Herbs, Mushrooms, Breakfast Potatoes

\$19.50 per person



The 9 Iron Brunch

Orange, Grapefruit, Cranberry, and Apple Juices

*HERSHEY Country Club Bakery Basket to Include:
Croissant, Danish, Bagels and Muffins
Fruit Preserves, Honey, Cream Cheese and Butter*

Seasonal Sliced Fruit

*Assorted Cold Cuts and Cheeses
Smoked Turkey Breast, Ham, and Roast Beef
Cheddar, Provolone, Havarti, and Swiss Cheeses*

Salad Greens with Cucumbers, Tomatoes, Carrots, and a Variety of Three Dressings

*Pasta Salad
Tomatoes, Artichoke Hearts, and Peppers Tossed in Herb Vinaigrette and Topped with
Romano Cheese*

Scrambled Eggs with Fresh Herbs

Bacon and Sausage

Herbed Breakfast Potatoes

French Toast with Butter and Maple Syrup

Soup of the Day

Quiche of the Day

*Choice of Three Entrees:
Seared Chicken Breast Served in a Roasted Garlic Cream
Salmon Served with Cajun Rice and a Crawfish Sauce
Pork
Baked Ham
Beef Bourguignonne with Butter Noodles*

Seasonal Vegetable

Assortment of Pies and Cookies

Freshly Brewed Coffee, HERSHEY'S Hot Chocolate and Tea Selection

\$34.00 per person

Prices Do Not Include 19% Gratuity or 6% PA Sales Tax



MEETING BREAKS

The Club Break

Individual Bottles of Orange, Apple,
Grapefruit, and Tomato Juice
Freshly Brewed Coffee, HERSHEY'S Hot
Chocolate and Tea Selection
\$6.00 per person

3 Wood Break

HERSHEY Country Club Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, HERSHEY'S Hot
Chocolate and Tea Selection
\$7.00 per person

The 9-Hole Break

Assorted Cookies, Brownies and Blondies
HERSHEY Country Club Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, HERSHEY'S Hot
Chocolate and Tea Selection
\$8.50 per person

The 18-Hole Break

Seasonal Sliced Fruit
with a Yogurt Dip
Assorted Granola Bars
Assortment of Power Bars
HERSHEY Country Club Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, HERSHEY'S Hot
Chocolate and Tea Selection
\$10.50 per person

Chocolate Break

Freshly Baked Chocolate Chip Cookies
Chocolate Brownies
Chocolate Covered Pretzels
Chocolate Éclairs
Bottled Chocolate Milk
HERSHEY Country Club Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, HERSHEY'S Hot
Chocolate and Tea Selection
\$ 12.50 per person

The Fairway Break

Warm Soft Pretzels, Assorted Mustards
Kettle Corn
HERSHEY Country Club Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, HERSHEY'S Hot
Chocolate and Tea Selection
\$11.50 per person

Ice Cream Sundae Bar

Vanilla Ice Cream
Condiment Bar to include:
Sprinkles, Peanuts, Cherries, Crushed
Cookie and Candy Pieces,
Warm Chocolate Sauce, Caramel
Syrup and Fresh Whipped Cream
HERSHEY Country Club Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, HERSHEY'S Hot
Chocolate and Tea Selection
\$ 10.00 per person



A La Carte Beverages

*Assorted Soft Drinks
\$3.00 each, on consumption*

*Bottled Water
\$3.00 each, on consumption*

*Bottled Flavor Water
\$3.50 each, on consumption*

*Assorted Snapple Drink
\$3.50 each, on consumption*

*Individual Bottled Juices
\$3.00 each, on consumption*

*Coffee, Decaf and Hot Tea
\$35.95 per gallon*

A La Carte Snacks

Pretzels \$8.00 per pound

Potato Chips \$8.00 per pound

Kettle Popcorn \$8.00 per pound

Granola Bars \$8.00 per doze

Power Bars \$3.25 per item

Mixed Nuts \$18.95 per pound

Whole Fruit \$1.00 per piece

*Hershey Chocolate Candy Bars \$1.75 per
bar*

*Assorted Cookies, Brownies and Blondes
\$6.00 per dozen*



All-Day Meeting Break

Morning Break

Orange, Grapefruit, Cranberry, and Apple Juices

Seasonal Sliced Fruit

HERSHEY Country Club Bakery Basket to Include:

Croissant, Bagels, Danish, and Muffins

Fruit Preserves, Honey, Cream Cheese and Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas

Mid Morning

Whole Fresh Fruits, Assorted Granola Bars, Power Bars

Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas

Afternoon

Assorted Cookies, Brownies and Blondies

HERSHEY Country Club Bottled Water

Assorted Soft Drinks

Freshly Brewed Coffee, HERSHEY'S Hot Chocolate and Tea Selection

\$18.50 per person



LUNCH BUFFETS

(Under Twenty Five Guests a \$50.00 service fee will be applied)

The Shotgun Deli Buffet

Chef's Soup of the Day
Seasonal Garden Greens with Cherry Tomatoes, Croutons and Cucumbers with
French and Balsamic Dressing
Red Skin Potato Salad
Chilled Pasta Tossed with Sun Dried Tomatoes and Roasted Vegetables
Assorted Cold Cuts and Cheeses
Smoked Turkey Breast, Ham, Roast Beef, Cheddar, Provolone, Havarti, and Swiss Cheese
Tuna or Chicken Salad
Selection of Breads and Rolls
Pickles, Onions, Lettuce, Tomatoes, Mayonnaise, and Mustard
Seasonal Sliced Fruit
Assortment of Cookies, Brownies, and Blondies
Freshly Brewed Coffee and Tea Selection

\$21.95 per person

Hole in One Buffet

Italian Wedding Soup
Tomato and Mozzarella Salad with Basil Vinaigrette
Arugula, Radicchio, Spiced Walnuts, Red Onion, Shaved Romano, Lemon Vinaigrette
Antipasto Salad
Salami, Provolone, Tomatoes, Iceberg, Peppers, and Herb Vinaigrette
Baked Ziti
Seared Chicken, Broccoli, Alfredo Sauce
Snapper Milanese, Baked Tomatoes, Onions, and Creamy Polenta
Assortment of Breadsticks and Garlic Bread
Seasonal Sliced Fruit
Assortment of Cakes and Pies
Freshly Brewed Coffee and Tea Selection

\$22.95 per person

Add assortment of Pizzas for an additional charge \$8.00 per person

Prices do not include 19% gratuity or 6% PA Sales Tax.



The Scramble Buffet

Grilled Hamburgers

Grilled Hotdogs or Sausage Links

Sliced American, Cheddar, and Swiss Cheeses

Pickles, Onions, Lettuce, and Tomatoes

Condiments

Hotdog and Burger Buns

Cole Slaw

Potato Salad

Fresh Fruit Salad

Assortment of Cookies and Brownies

Iced Tea and Lemonade

\$21.95 per person

Add Grilled Chicken for an additional charge of \$3.00 per person

Vegetarian Hamburgers are available upon request

HCC BBQ

Beef Brisket

Roasted Pork Butts

BBQ Chicken Halves

Pull Apart Rolls

Baked Beans

Corn on the Cob

Mixed Vegetables

Roasted Potato Wedges

Cole Slaw

Tossed Mixed Green Salad

Fruit Salad

Biscuits and Corn Bread

Assorted Cakes and Pies

\$26.95 per person

South Western Buffet

Tortilla Soup

Tortilla Chips with Salsa and Guacamole

Classic Caesar Salad with Shaved Reggiano and Cornbread Croutons

Black Eyed Pea and Corn Salad

Build your own Tacos to include: Hard and Soft Tortilla Shells

Beef, Chicken, lettuce, tomatoes, cheese, and sour cream

Baked Tilapia with Tomatillo Salsa

Refried Beans and Spanish Rice

Seasonal Sliced Fruit

Assortment of Cakes and Pies

Freshly Brewed Coffee and Tea Selection

\$24.95 per person

Prices do not include 19% gratuity or 6% PA Sales Tax.



Boxed Lunches

All boxed lunches served with:

Bagged Potato Chips

Whole Fresh Fruit

Cole Slaw

Homemade Cookie

HERSHEY Country Club Bottled Water or Assorted Soft Drink

Choice of Sandwiches:

Ham, Gruyere Cheese, Pepper Sprouts, Tomatoes and Dijonnaise on Multi Grain Bread

Turkey, Havarti Cheese, Arugula and Cranberry Chutney on Ciabetta Bread

Roast Beef, Swiss Cheese, Horseradish Micro Greens, Oven Roasted tomatoes and Onion Marmalade, Mayonnaise on a Whole Wheat Wrap

Sun Dried Tomato Wrap with Grilled Vegetables, Mozzarella Cheese, and Saffron Garlic Aioli

Herb Wrap with Chicken, Romaine, Sun Dried Tomato, and Creamy Parmesan Dressing

\$17.95 per person*

A \$2.00 per person service fee will apply for the selection of two or more varieties of boxed lunches.



Luncheon Menu

*Minimum of Three Courses
A \$25.00 service fee will apply if under 10 guests*

Served Luncheon Includes:

Your Selection of Starter

Entrée

Dessert

All Meals are Accompanied with Bread, Butter, Iced Tea, and Coffee

Starters

(selection of one)

Salads

Mesclun Greens with Tomatoes, Cucumbers, and Sliced Fresh Mushrooms with Balsamic Vinaigrette

Arugula, Pear Tomatoes, and Bleu Cheese Crouton with Spring Onion Vinaigrette

Classic Caesar Salad with Shaved Reggiano and Cornbread Croutons

Sliced Roma Tomatoes, Mozzarella, Basil, and Chocolate Balsamic Vinaigrette

Soups

New England Clam Chowder Garnished with Chives

Italian Wedding Soup

Chicken with Wild Rice and Vegetable Soup

Potato and Leek Soup

Tortilla Soup

Prices do not include 19% gratuity or 6% PA Sales Tax.



Luncheon Entrees

*Grilled Breast of Chicken
Tuscan Potatoes
Chef's Selection of Seasonal Vegetables
and Port Wine Sauce
\$19.75 per person*

*Baked Chicken Breast
Roasted Garlic Mashed Potatoes
Chef's Selection of Seasonal Vegetables
Wild Mushroom Ragout
\$19.75 per person*

*Blackened Salmon
Tomato Rice
Chef's Selection of Seasonal Vegetables
and Crawfish Sauce
\$22.25 per person*

*Seared Sea Bass
Black Rice
Wilted Spinach and Shiitake Mushroom
Vinaigrette
\$23.25 per person*

*Garlic Marinated Flank Steak
Rosemary Mashed Potatoes
Chef's Selection of Seasonal Vegetables
with a Red Wine Reduction
\$24.25 per person*

*Buckwheat Pappardelle
Oven Roasted Tomatoes, Swiss Chard
And Ricotta Salada Cheese
\$16.75 per person*

*Grilled Sirloin Steak with
Garlic Mashed Potatoes
Chef's Selection of Seasonal Vegetables
With a Wild Mushroom Ragout
\$28.95 per person*

*Broiled Crab Cake with Garlic Aioli
Rice Pilaf
Chef's Selection of Seasonal Vegetables
\$25.95 per person*

*Roast Pork Loin
Chef's Selection of Seasonal Vegetables
with a Whole Grain Mustard Sauce
\$18.25*

*Roasted Portobello Stuffed with Tofu,
Spinach and Sun Dried Tomatoes
Herb Cous Cous with Balsamic Glaze
\$16.75 per person*



Entrée Salad Menu

Minimum of Three Courses

Minimum of Ten Guests is required

A \$25.00 service fee will apply if under 10 guests

Served Luncheon Includes:

Your Selection of Soup

Entrée Salad

Dessert

All Meals are Accompanied with Bread, Butter, Iced Tea, and Coffee

Soups

New England Clam Chowder Garnished with Chives

Italian Wedding Soup

Chicken with Wild Rice and Vegetable Soup

Potato and Leek Soup

Tortilla Soup



Lunch Entrée Salads

Caesar Salad

*Romaine Greens, Creamy Caesar Dressing, with Herb Croutons,
and Shaved Romano*

Entrée... \$10.00 per person

Salmon... \$16.00 per person

Chicken... \$16.00 per person

Cobb Salad

*Chopped Romaine Lettuce Topped with Diced Chicken, Tomato, Avocado, Blue Cheese, Bacon,
and Hard Cooked Egg with a Choice of Dressing...\$12.00*

Triple Play Salad

Tuna, Chicken, and Egg Salad with Wedged Tomato and Egg...\$8.00

Chef's Salad

*Romaine Lettuce Topped with Ham, Turkey, Swiss, and Cheddar Cheese with Wedged
Tomato and Egg Served with Your Choice of Dressing...\$9.00*



Luncheon Desserts

(Selection of One)

Chocolate Cake with Berry Compote

Strawberries Romanoff

HERSHEY'S Chocolate Cream Pie with Chocolate Sauce

REESE'S Peanut Butter Pie

Vanilla Crème Brulee with Assorted Fresh Berries

Apple Tart with Caramel Sauce and Cinnamon Cream

White Chocolate Mousse in a Tulip Cup with Fresh Berries

Traditional Cheesecake with Cherry Glaze

Fresh Fruit Plate



Reception Cold Hors D'Oeuvres

*Hershey Country Club Recommends 8 to 10 Pieces Per Person Per Hour
Hors d' oeuvres May be Butler Passed at an Additional \$25.00 Per Server Per Hour*

*Ratatouille Tartlet
Tomato Olive Tapaanade with Goat
Cheese
Roasted Red Pepper Hummus on an Olive
Crostiti
White Bean Puree Topped with Fried Sage
on Bagel Chips
Lentil and Feta Cheese Pita Chips*

\$200.00 per hundred

*Smoked Chicken and Apricot Chutney on
Brioche Toast
Prosciutto Wrapped Melon Skewers
Caviar Deviled Eggs
Smoked Salmon and Trout Mousse on
Pumpernickel
California Rolls*

\$400.00 per hundred

*Tomato Mozzarella in a Brioche Box
Spicy Thai Beef in Cucumber Cups
Mushrooms Stuffed with Herb Goat
Cheese
Lemon Chicken Salad in a Poppy Seed Tart*

\$300.00 per hundred

*Scallop Seviche with an Avocado Puree on
Blue Corn Tortilla
Stuffed Figs with Goat Cheese and
Pancetta
Moroccan Skewered Salmon with a Citrus
Yogurt Sauce
Tuna Tartar on Wonton chips*

\$500.00 per hundred



Reception Hot Hors D'Oeuvres

*HERSHEY Country Club Recommends 8 to 10 Pieces Per Person Per Hour
Hors d' oeuvres May be Butler Passed at an Additional \$25.00 Per Server Per Hour*

*Spanakopita
Kalamata Artichoke Tart
Southwest Spring Roll
Mushroom Florentine Quiche
Wild Mushroom and Parmesan Tartlet
Vegetable Pot Sticker
Vegetable Empanada*

\$200.00 per hundred

*Beef or Chicken Satay with Thai Peanut Sauce
Sesame Chicken Served with Spicy Duck Sauce
Pork Pot Sticker
Toasted Five Cheese Ravioli with Marinara Sauce
Stuffed Mushroom Caps with Creamed Crab Sauce*

\$300.00 per hundred

*Brie en Croute with Raspberry
Crab Puff Pastry
Mini Beef Wellington
Stuffed New Potato with Bacon, Green Onion and Cheddar*

\$400.00 per hundred

*Maryland Crab Cake with Creole Remoulade
Bacon Wrapped Scallops
Herb Shrimp Purse
Duck Spring Roll
Crispy Wrapped Shrimp
Lamb Lollipops with Mint Jam*

\$500.00 per hundred



RECEPTION STATIONS AND ENHANCEMENTS

*Chef Attendants Required - \$75.00 per Chef Attendant per Hour
A Minimum of Twenty-Five Guests is Required*

Carving Stations

(Attendant Required for All Carving Stations)

*Slow Roasted Barron of Beef with Garlic and Herbs
Served with Silver Dollar Rolls and Appropriate Condiments
Serves 100 - 125 people
\$700.00 per baron*

*Roasted Turkey Breast
Served with Silver Dollar Rolls, Orange Cranberry Chutney and Turkey Jus
\$80.00 per item*

*Virginia Baked Ham
Served with Silver Dollar Rolls and Pineapple Raisin Relish
\$100.00 per item*

*Mustard and Herb Crusted Pork Loin
Served with Silver Dollar Rolls and Appropriate Condiments
\$80.00 per item*

*Roasted Pink Peppercorn Crusted Beef Tenderloin
Served with Silver Dollar Rolls, Port Wine Jus and Assorted Mustards
\$150.00 per item*

*Boneless Leg of Lamb
Served with Silver Dollar Rolls and Garlic Apple Chutney
\$120.00 per item*

*Prime Rib
Served with Silver Dollar Rolls and Horseradish Sour Cream
\$250.00 per item*



Display Stations

Ice Bar

(Seasonal Variations May Apply)

<i>Oysters and Clams on the Half Shell</i>	<i>\$3.50 per piece</i>
<i>Cracked Snow Crab Claws</i>	<i>\$ 4.00 per piece</i>
<i>Jumbo Gulf Shrimp</i>	<i>\$4.00 per piece</i>

Served on Ice with Mignonette, Cocktail Sauce, Lemons, or Complimentary Sauces
Ice Show Piece can be Purchased at \$400.00 per piece (1 block)

International and Domestic Cheese Selection
With Crackers, Bread, and Dried Fruits
\$ 300.00 per display
(serves 50 people)

Selection of Vegetables and Dips
Vegetables to Include: Baby Carrots, Asparagus, Zucchini, Yellow Squash, Celery, Broccoli,
and Cauliflower Served with Ranch, Balsamic and Hummus Dips
\$300.00 per display
(serves 50 people)

Display of Sliced Fresh Fruit
Pineapple, Honey Dew, Cantaloupe, Strawberries and Seasonal Berries with a
Romanoff Sauce and a Chocolate Dipping Sauce
\$200.00 per display
(serves 50 people)

Antipasto Display
Assorted Italian Meats, Cheeses, and Grilled Marinated Vegetables
\$400.00 per display
(serves 50 people)

Sushi and Sashimi Display
(minimum 50 pieces)
Made in the Traditional Fashion
Assortment of Fresh Sushi and Sashimi with Pickled Ginger, Wasabi, and Soy Sauce
\$ 1200.00 per display
(serves 50 people)

Prices do not include 19% gratuity or 6% PA Sales Tax.



Cooking Stations

A Minimum of Twenty-Five Guests is Required

Attendant Required per Station

Chef Attendants Required - \$75.00 per Chef Attendant per Hour Minimum of Two Hours

Pasta Station

Fusilli, Tortellini or Penne Pasta

*Tossed with Choice of Grilled Chicken, Mushrooms, Tomatoes, Peas, or Julienned Squashes
and Finished with Marinara, Alfredo, or Basil Pesto Sauce*

\$10.50 per person

Asian

Choose Two:

Chicken Stir-Fry, Peppers, Onion, Bok Choy, Bamboo Shoots, and Teriyaki Sauce

Pork Stir-Fry with Snow Peas, Onion, Cabbage, Broccoli, and Sake Soy Sauce

Beef Stir-Fry, Peppers, Onion, Broccoli, Sprouts, Peppers, and Sesame Soy Sauce

\$14.75 per person

Quesadilla Station

Individually Prepared Tortillas with Your Choice of Fillings:

*Grilled Chicken, Black Beans, Peppers, Onion, Jack & Cheddar Cheese, Cilantro, Roasted
Peppers, and Scallions*

Sour Cream, Guacamole, and Salsa

\$10.75 per person



Dinner Buffets

*A Minimum of Twenty-Five Guests is Required
(Under Twenty Five Guests a \$50.00 service fee will be applied)*

The Golfers BBQ

Seasonal Garden Greens with Cherry Tomatoes, Croutons, and Cucumbers with French and Balsamic Dressing

Garden Pasta Salad with Herb Vinaigrette

Wild Mushroom Salad with Pearl Cous Cous

Roasted Potatoes

Seasonal Vegetables

Corn on the Cob

Grilled Strip Steaks Topped with Caramelized Onions and Peppercorn Sauce

Grilled Salmon with Pico De Gallo

BBQ Chicken

Selection of Breads and Rolls

Seasonal Sliced Fruit with a Strawberry Yogurt Dip

Assorted Pies and Cakes

Freshly Brewed Coffee and Tea Selection

Iced Tea and Lemonade

\$47.00 per person

Prices do not include 19% gratuity or 6% PA Sales Tax.



The Clam Bake

Cole Slaw

Mustard Potato Salad

Marinated Tomato and Cucumber Salad

Mixed Greens

New England Clam Chowder

Steamed Clams and Mussels with Drawn Butter

Peel and Eat Shrimp

Fried Clam Strips

Popcorn Shrimp

Roasted Herb Potatoes

Corn on the Cob

Steamed Broccoli and Cauliflower

Hush Puppies

Assorted Fruit Pies and Cakes

Fresh Fruit Parfaits

\$65.00 per person

Prices do not include 19% gratuity or 6% PA Sales Tax.



The Mulligan

A Minimum of Twenty-Five Guests is Required

Garden Greens, Carrots, Tomatoes, Cucumbers, Croutons, and Red Onions with Balsamic, Ranch, and Peppercorn Dressings

Mango Jicama Slaw

Black Bean and Rice Salad with Pepper Vinaigrette

Purple Potato Salad Tossed with Spiced Cane Sugar Vinaigrette

Selection of Breads and Rolls

Calypso Bean Soup

Herb Chicken Topped with Grilled Pineapple Salsa

Pork Loin with Rum Braised Raisins

Blackened Mahi Mahi, Napa Cabbage with Citrus Butter Reduction

Penne Pasta, Peppers, and Red Onions with a Spicy Cream Sauce

Hushpuppies

Sweet Potatoes

Fresh Seasonal Vegetables

Assorted Cakes and Pies

Freshly Brewed Coffee and Tea Selection

Iced Tea and Lemonade

\$55.00 per person

Prices do not include 19% gratuity or 6% PA Sales Tax.



Italian Dinner Buffet

Minestrone Soup

Chop Chop Salad

Marinated Mushroom Salad

Mixed Green Salad

Caesar Salad with Sundried Tomatoes

Eggplant Parmesan

Manicotti Stuffed with Cheese

Cheese Lasagna

Sausage, Peppers, and Onions

Stuffed Shells

Baked Ziti

Chicken Parmesan

Tortellini

Spaghetti with Clams or Marinara

Garlic Bread / Cheesey Bread

Cannoli

Tiramisu

Assorted Cakes and Pies

\$55.00 per person

Prices do not include 19% gratuity or 6% PA Sales Tax.



Dinner Menu Selections

*Minimum three Courses and a Minimum of Ten Guests is Required
A \$25.00 service Fee will apply if under 10 guest*

Appetizers - Cold

*Classic Shrimp Cocktail
\$13.00 per person*

*Tomato and Mozzarella with Opal Basil
Vinaigrette and Micro Greens
\$10.50 per person*

*Smoked Salmon, Stuffed with Smoked
Trout, Lemon Jam, and Wasabi Greens
\$10.50 per person*

*Tomato Aspic with Lump Crab Meat on
Micro Greens with Champagne Vinaigrette
\$12.50 per person*

*Marinated Heirloom Tomatoes, Arugula
and Anchovy Croutons
\$9.50 per person*

*Mushroom Caps with Citrus Crab Salad
and Roasted Chili Oil
\$14.00 per person*

Appetizers - Hot

*Crab Cake with Fresh Fruit Chutney
\$13.00 per person*

*Coconut Shrimp with Tomato Pineapple
Jam
\$12.50 per person*

*Smoked Chicken and Wild Mushroom
Ragout Stuffed Crepe
\$11.00 per person*

*Lamp Lollipops with Minted Tomato Jam
\$11.50 per person*

*Grilled Mushroom Risotto Cake, Marinated
Tomatoes and Herb Oil
\$9.50 per person*

*Lobster Stuffed Ravioli with Pecan Butter
Sauce and Fine Herbs
\$15.25 per person*



SOUPS

Shrimp Bisque Topped with Lump Crab
\$6.00 per person

Tomato Bisque with Goat Cheese Crouton
\$4.50 per person

*Butternut Squash Garnished with a
Pancetta Crisp*
\$4.50 per person

Chicken, Wild Rice, and Vegetable
\$4.50 per person

Split Pea, with Minted Sour Cream
\$4.50 per person

*White Bean Garnished with Apple Wood
Smoked Bacon and Corn Bread Croutons*
\$4.50 per person

SALADS

*Classic Caesar Salad Topped with Freshly
Baked Focaccia Croutons and Shaved
Parmesan*
\$5.00 per person

*Mixed Greens, Tomatoes, Cucumbers,
Mushrooms and Balsamic Vinaigrette*
\$5.00 per person

Spinach Salad with warm Bacon Dressing
\$5.00 per person

*Boston Bibb, Candied Walnuts and Blue
Cheese with Orange Vinaigrette*
\$5.00 per person

*Grilled Pear, Arugula and Pine Nuts with
Goat Cheese Dressing*
\$6.25 per person

*Asparagus and Fingerling Potato Salad
with Pear Tomato Basil Vinaigrette*
\$7.50 per person



DINNER ENTREES

POULTRY

Grilled Chicken with Beurre Blanc, Potato Puree & Baby Carrots
\$26.00 per person

Grilled Chicken Roasted Three Grain Salad with Mushroom Vinaigrette and Green Beans
\$26.00 per person

Spiced Roasted Chicken with Herbed Mashed Potatoes and Chicken jus and Grilled Zucchini
\$26.00 per person

Curried Chicken with Black Sweet Rice, Pineapple Chutney and Broccoli Rabe
\$26.00 per person

Chicken Cordon Bleu with Aspirations, Rice Pilaf and Lemon Butter Sauce
\$26.00 per person

Chicken Oscar with Asparagus and Crabmeat with Herbs, and Tomato Orzo Pasta
\$29.00 per person

MEAT

Cocoa Crusted Tenderloin with White Chocolate Mashed Potatoes and Haricot Vert
\$37.50 per person

Ancho Chili Marinated Sirloin with Cajun Sweet Potato Wedges, Jicama Salad, and Orange Glaze
\$36.50 per person

Herb Crusted Tenderloin with Roasted Garlic Mashed Potatoes, Asparagus with Wild Mushroom Demi
\$37.50 per person

Horseradish Crusted Sirloin with Candied Carrots and Green Beans
\$37.50 per person

Pork Loin with Braised Granny Smith Apples & Napa Cabbage, Brandy Sauce and Orzo
\$33.50 per person

Prices do not include 19% gratuity or 6% PA Sales Tax.



SEAFOOD

Grilled Sea Bass with Tomatillo Salsa and Spanish Rice
\$29.00 per person

Horseradish Crusted Salmon with Red Rice, Sesame Snow Pea and Honey Teriyaki Glaze
\$26.00 per person

Citrus Glazed Salmon with Braised Red Cabbage, Spiced Potato, and Orange Beurre Blanc
\$26.00 per person

Crab Cakes with Vegetable Slaw and Roasted New Potatoes, Spicy Remoulade
\$28.00 per person

Sesame Seared Scallops with Wood Ear Mushrooms, Swiss Chard and Soy Ginger Dressing
\$28.00 per person

Blackened Mahi Mahi, Napa Cabbage with Citrus Butter Reduction
\$26.00 per person

PASTA AND VEGETABLES

Baked Portobello with Swiss Chard, Oven Roasted Tomato, Tofu and Ginger Miso Broth
\$23.00 per person

Penne Pasta with Spinach, Sweet Peppers, Pine Nuts, and Garlic
\$20.00 per person

Buck Wheat Pasta with Woodland Mushrooms, Garlic Vegetable Broth, Balsamic Glaze and Ricotta Salada
\$22.00 per person

Potato and Onion Tart with Creamed Spinach, White and Green Asparagus and Oven Roasted Tomatoes
\$24.00 per person

Butternut Risotto with Candied Red Onion and Sage
\$21.00 per person



COMBINATIONS

*Grilled Petite Filet & Crab Cake with Red Wine Reduction
Roasted Garlic Mashed Potatoes and Haricot Verts
\$39.00 per person*

*Honey Glazed Chicken & BBQ Shrimp
Confetti Rice Pilaf and Seasonal Vegetables
\$35.00 per person*

*Grilled Petite Filet & Sea Bass with Fruit Salsa
Tuscan Roast Potatoes and Aspirations
\$39.00 per person*

*Seared Salmon & Lemon Chicken
Pearl Cous Cous, Cauliflower and Baby Carrots
\$35.00 per person*

*Tornados of Beef & Grilled Chicken Breast
With Herbed Mashed Potatoes and French Green Beans
\$29.00 per person*



Dinner Desserts

(Selection of One)

Chocolate Cake with Berry Compote

Strawberries Romanoff

HERSHEY'S Chocolate Cream Pie with Chocolate Sauce

REESE'S Peanut Butter Pie

Vanilla Crème Brulee with Assorted Fresh Berries

Apple Tart with Caramel Sauce and Cinnamon Cream

White Chocolate Mousse in a Tulip Cup with Fresh Berries

Traditional Cheesecake with Cherry Glaze

Fresh Fruit Plate

\$6.00 per person

Chocolate Fountain with Appropriate Condiments

\$15.00 per person



Beverages

Open Bar

<i>Top Shelf Brands</i>	<i>\$9.00 per drink</i>
<i>Premium Brands</i>	<i>\$8.00 per drink</i>
<i>Call Shelf Brands</i>	<i>\$7.00 per drink</i>
<i>Wine</i>	<i>\$7.00 per glass</i>
<i>House Champagne</i>	<i>\$7.00 per glass</i>
<i>Imported Beer</i>	<i>\$5.00 per glass</i>
<i>Domestic Beer</i>	<i>\$4.00 per bottle</i>
<i>Mineral Water</i>	<i>\$3.25 per bottle</i>
<i>Assorted Soda</i>	<i>\$3.00 per drink</i>

After dinner drinks priced as requested.

Hourly Beverage Receptions

Top Shelf Brands

\$13.00 per person for the first hour
\$11.00 per person for the second hour
\$6.00 per person for each additional hour

Premium Shelf Brands

\$12.00 per person for the first hour
\$10.00 for the second hour
\$5.50 per person for each additional hour

Call Brands

\$11.00 per person for the first hour
8.00 per person the second hour
\$5.00 per person for each additional hour

Beer, Wine, and Soda Bar

\$9.00 per person for the first hour
6.00 per person for the second hour
\$4.50 per person for each additional hour

Beer by the Keg

Domestic Kegs \$200.00 per half keg \$105.00 per quarter keg
Imported Kegs Market price per half ken (no $\frac{1}{4}$ keg available)

Punches

<i>Champagne Punch</i>	<i>\$75.00 per gallon</i>
<i>Fuzzy Navel Punch</i>	<i>\$70.00 per gallon</i>
<i>Mimosa Punch</i>	<i>\$75.00 per gallon</i>
<i>Fresh Citrus Fruit Punch</i>	<i>\$25.00 per gallon</i>
<i>Gingered Raspberry Lemonade</i>	<i>\$35.00 per gallon</i>
<i>Kiwi Strawberry Punch</i>	<i>\$40.00 per gallon</i>

Prices do not include 19% gratuity or 6% PA Sales Tax.



BANQUET BEVERAGE SELECTIONS CASH BAR AND HOSTED BARS

Groups are charged per person based on the guaranteed numbers of attendees.

Open bar includes unlimited, continuous consumption

CALL BRANDS

\$7.00

*Ballisters Scotch
Gordon's Vodka
Banker's Club Bourbon
Gordon's Gin
Jacquin's Rum
Early Times Whiskey
Peach Schnapps*

PREMIUM BRANDS

\$8.00

*Dewars Scotch
Absolut Vodka
Jim Beam Bourbon
Tanqueray Gin
Bacardi Rum
Seagram's VO
Jack Daniels*

TOP SHELF

\$9.00

*Macallan 12 yr Scotch
Grey Goose Vodka
Knob Creek Bourbon
Bombay Sapphire Gin
Captain Morgan Rum
Crown Royal Whiskey
Glenlivet 12yr Scotch*

WINE SELECTIONS \$7.00 PER GLASS

Redwood

*Cabernet
Pinot Grigio*

*Chardonnay
Merlot*

BEER SELECTIONS

Imported Beer \$5.00 per bottle

*Heineken
Amstel Light
Labatt's Blue
Corona Extra
Sam Adams Boston Lager
Sam Adams Seasonal Varieties
Trogas Varieties*

Domestic Beer \$4.00 per bottle

*Budweiser
Yuengling Lager
Budweiser Light
Rolling Rock
Miller Lite
Michelob Ultra
Coors Light*



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