



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 Gluten Free Meals, Kosher Meals, 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.



CONTINENTAL BREAKFASTS

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

Breakfast a La 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
Bacon or Sausage Links	
Egg, Sausage and Cheese on an English Muffin	\$5.00 per person
Hershey Country Club Bakery Basket <i>Croissant, Danish, Bagels and Muffins</i> <i>Fruit Preserves, Honey, Cream Cheese & Butter</i>	\$5.00 per person
Fresh Whole Fruit	\$1.00 per person
Assorted Fruited Yogurts	\$2.00 per person
Assorted Cold Cereals with Whole Milk & Skim Milk	\$1.75 per person

HERSHEY
COUNTRY CLUB
BREAKFAST BUFFETS

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

BUFFET BREAKFAST ENHANCEMENTS

Omelet Station

Omelets Made to Order with Traditional Fillings
\$6.00 per person
Requires Chef attendant-\$75.00 per hour per attendant

HERSHEY
COUNTRY CLUB
SERVED BREAKFAST

All Served Breakfasts Include the Following:

Chilled Orange Juice

HCC Bakery Basket

Croissant, Danish, Bagels and Muffins

Fruit Preserves, Honey, Cream Cheese and Butter

**Freshly Brewed Coffee, Decaffeinated Coffee and a
Selection of International Teas**

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

HERSHEY
COUNTRY CLUB

BRUNCH

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

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

Assorted Cold Cuts and Cheeses

Smoked Turkey Breast, Ham, and Roast Beef
Cheddar, Provolone, Havarti, and Swiss Cheeses

Scrambled Eggs with Fresh Herbs

Bacon and Sausage

Herbed Breakfast Potatoes

Cinnamon 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 Loin with Rum Braised Raisins

Baked Ham

Beef Bourguignonne with Butter Noodles

Seasonal Vegetable

Seasonal Sliced Fruit

Assortment of Pies and Cakes

Freshly Brewed Coffee, HERSHEY'S Hot Chocolate and Selection of International Teas

\$34.00 per person

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

Fall 2008



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 & Chocolate 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





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 Break

Whole Fresh Fruits, Assorted Granola Bars, Power Bars
Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas

Afternoon Break

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

A La Carte Beverages

Assorted Soft Drinks	\$3.00 per item
Bottled Water	\$3.00 per item
Bottled Flavor Water	\$3.50 per item
Assorted Snapple Drink	\$3.50 per item
Individual Bottled Juices	\$3.00 per item
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 dozen
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
Soft Pretzels with Dipping Mustard	\$2.00 per item

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

Fall 2008



LUNCH BUFFETS

(If Final Count Falls Below 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

HERSHEY COUNTRY CLUB

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
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

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



SERVED LUNCHEON MENU

Minimum of Three Courses

If the Final Count Falls Below 10 Guests, a \$25.00 service fee will apply

Served Luncheon Includes:

Your Choice of Soup or Salad

Entrée

Rolls with Butter

Dessert

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

Starters

(Choose 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

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

Grilled Sirloin Steak

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 per person

Buckwheat Pappardelle

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

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

If the Final Count Falls Below 10 Guests, a \$25.00 service fee will apply

Served Luncheon Includes:

Your Selection of Soup

Entrée Salad

Rolls with Butter

Dessert

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

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... \$14.00 per person
Salmon... \$17.00 per person
Chicken... \$17.00 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

\$17.00 per person

Triple Play Salad

Tuna, Chicken, and Egg Salad with Wedged Tomato and Egg

\$16.00 per person

Chef's Salad

Romaine Lettuce Topped with Ham, Turkey, Swiss, and Cheddar Cheese with Wedged
Tomato and Egg Served with Your Choice of Dressing

\$17.00 per person

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

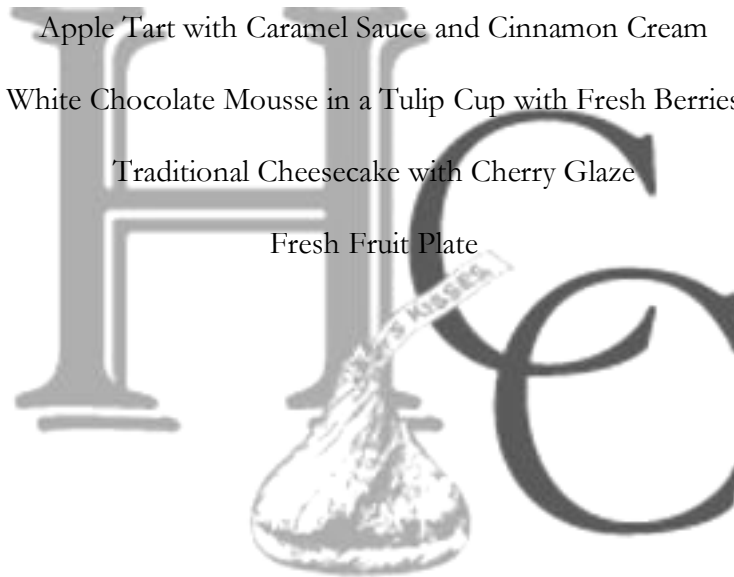
Vanilla Crème Brule with Assorted Fresh Berries

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
\$200.00 Per 100 Pieces

**Tomato Olive Tapenade with Goat
Cheese**
\$200.00 Per 100 Pieces

**Roasted Red Pepper Hummus on an
Olive Crostini**
\$200.00 Per 100 Pieces

**White Bean Puree Topped with Fried
Sage on Bagel Chips**
\$200.00 Per 100 Pieces

Lentil and Feta Cheese Pita Chips
\$200.00 Per 100 Pieces

Tomato Mozzarella in a Brioche Box
\$300 Per 100 Pieces

Spicy Thai Beef in Cucumber Cups
\$300.00 Per 100 Pieces

**Mushrooms Stuffed with Herb Goat
Cheese**
\$300.00 Per 100 Pieces

**Lemon Chicken Salad in a Poppy Seed
Tart**
\$300.00 Per 100 Pieces

**Smoked Chicken and Apricot Chutney
on Brioche Toast**
\$400.00 Per 100 Pieces

Prosciutto Wrapped Melon Skewers
\$400.00 Per 100 Pieces

Caviar Deviled Eggs
\$400.00 Per 100 Pieces

**Smoked Salmon and Trout Mousse on
Pumpkin**
\$400.00 Per 100 Pieces

California Rolls
\$400.00 Per 100 Pieces

**Scallop Seviche with an Avocado
Puree on Blue Corn Tortilla**
\$500.00 Per 100 Pieces

**Stuffed Figs with Goat Cheese and
Pancetta**
\$500.00 Per 100 Pieces

**Moroccan Skewered Salmon with a
Citrus Yogurt Sauce**
\$500.00 Per 100 Pieces

Tuna Tartar on Wonton chips
\$500.00 Per 100 Pieces

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

\$200.00 Per 100 Pieces

Kalamata Artichoke Tart

\$200.00 Per 100 Pieces

Southwest Spring Roll

\$200.00 Per 100 Pieces

Mushroom Florentine Quiche

\$200.00 Per 100 Pieces

Wild Mushroom and Parmesan Tartlet

\$200.00 Per 100 Pieces

Vegetable Pot Sticker

\$200.00 Per 100 Pieces

Vegetable Empanada

\$200.00 Per 100 Pieces

Beef or Chicken Satay with Thai

Peanut Sauce

\$300.00 Per 100 Pieces

Sesame Chicken Served with Spicy

Duck Sauce

\$300.00 Per 100 Pieces

Pork Pot Sticker

\$300.00 Per 100 Pieces

Toasted Five Cheese Ravioli with

Marinara Sauce

\$300.00 Per 100 Pieces

**Stuffed Mushroom Caps with Creamed
Crab Sauce**

\$300.00 Per 100 Pieces

Brie en Croute with Raspberry

\$400.00 Per 100 Pieces

Crab Puff Pastry

\$400.00 Per 100 Pieces

Mini Beef Wellington

\$400.00 Per 100 Pieces

**Stuffed New Potato with Bacon, Green
Onion and Cheddar**

\$400.00 Per 100 Pieces

Maryland Crab Cake with Creole

Remoulade

\$500.00 Per 100 Pieces

Bacon Wrapped Scallops

\$500.00 Per 100 Pieces

Herb Shrimp Purse

\$500.00 Per 100 Pieces

Duck Spring Roll

\$500.00 Per 100 Pieces

Crispy Wrapped Shrimp

\$500.00 Per 100 Pieces

Lamb Lollipops with Mint Jam

\$500.00 Per 100 Pieces



RECEPTION STATIONS AND ENHANCEMENTS

Chef Attendants Required - \$75.00 per Chef Attendant per Hour

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

From the Cold Deck

(Seasonal Variations May Apply)

Oysters and Clams on the Half Shell **\$3.50 per piece**

Cracked Snow Crab Claws **\$4.00 per piece**

Jumbo Gulf Shrimp **\$4.00 per piece**

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

(Serves 50 people)

\$300.00 per display

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

(Serves 50 people)

\$300.00 per display

Display of Sliced Fresh Fruit

Pineapple, Honey Dew, Cantaloupe, Strawberries and Seasonal Berries with a
Romanoff Sauce and a Chocolate Dipping Sauce

(Serves 50 people)

\$200.00 per display

Antipasto Display

Assorted Italian Meats, Cheeses, and Grilled Marinated Vegetables

(Serves 50 people)

\$400.00 per display

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



COOKING STATIONS

A Minimum of Twenty-Five Guests is Required
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

Stir-Fry Station

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

The Clam Bake

New England Clam Chowder

Cole Slaw

Mustard Potato Salad

Marinated Tomato and Cucumber Salad

Mixed Greens

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

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

\$65.00 per person



The Mulligan

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

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 / Cheesy Bread

Cannoli

Tiramisu

Assorted Cakes and Pies

\$55.00 per person



DINNER MENU SELECTIONS

If the Final Count should fall below 10 Guests, a \$25.00 service Fee will apply

Served Dinner Includes

A Minimum of Three Courses Required:

Choice of Appetizer, Soup or Salad

Entrée

Rolls with Butter

Dessert

Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

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
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 ENTREES

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

BEEF AND PORK ENTREES

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

SEAFOOD ENTREES

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 VEGETARIAN ENTREES

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 PLATES

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

Searred 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 Brule 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

Pretzel Sticks, Fresh Fruits, Pound Cake, Marshmallows
And Cookie Crumbles

\$15.00 per person



BEVERAGES

Open Bar

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

After dinner drinks priced as requested.

Hourly Beverage Receptions

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

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

Punches

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

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

Fall 2008



BANQUET BEVERAGE SELECTIONS CASH BAR AND HOSTED BARS

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

HOUSE WINE SELECTIONS \$7.00 PER GLASS

Cabernet
Pinot Grigio

Chardonnay
Merlot

BEER BY THE KEG

Domestic Kegs \$200.00 per half keg \$105.00 per quarter keg
Imported Kegs Market price per half keg (no 1/4 keg available)

BEER SELECTIONS

Imported/Micro Brew Beer

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

\$5.00 per bottle

Domestic Beer

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

\$4.00 per bottle