

BANQUET DINNER MENU



GREENSBURG  
COUNTRY CLUB

Where Families Come To Play

OUR EXPERT CULINARY TEAM IS HAPPY TO CREATE AND CUSTOMIZE A  
MENU THAT EXCEEDS ALL OF YOUR EXPECTATIONS

# HORS D' OEUVRES

## PRICED BY THE PIECE

Minimum of 25 pieces

**\$1.50**

Swedish Meatballs	Chicken Satay	Barbeque Meatballs
Spinach Dip in Phyllo Cup	Chicken Fiesta Bites	Egg Rolls – Pork or Vegetable –
Goat Cheese Crostini	Pork Pot Stickers	Spanakopita
Kielbasa Bites	Sesame Chicken	Tomato Bruschetta

**\$2.25**

Cheese Fondue	Mushroom Caps with Sausage	Crispy Chicken Slider
Assorted Mini Quiche	Coconut Chicken	Burger or Pork Slider

**\$2.75**

Lemon Dill CrabMeat On Cucumber	Scallops Wrapped in Bacon	Jumbo Shrimp Cocktail
	Oysters On The Half Shell	Smoked Salmon Canape

## HORS D'OEUVRES DISPLAYS

Assorted Cheese Display \$6.95++

– Chef's selection of domestic cheese displayed  
with crackers and dip –

Fresh Fruit Display \$5.95++

– Chef's selection of assorted fresh seasonal fruit display –

Fresh Vegetable Crudité \$4.95++

– A variety of fresh seasonal vegetables artfully  
displayed and served with dip –

Assorted Cheese and Fresh Vegetable Combination  
\$9.95++

– Chef's selection of assorted domestic cheeses and fresh  
seasonal vegetables served with dips –

Antipasti Display \$13.95++

– Chef's selection of Italian inspired meats, cheeses, olives and peppers –

## CHEF'S CHOICE HORS D' OEUVRES COMBO

May only be chosen with entrée purchase **\$19.95++**

Assorted Cheese Display, Fresh Vegetable Crudité plus your choice of any 3 items below

– Smoked Salmon Canapé, Fiesta Bites, Grilled Vegetable Canapé, Three Cheese Crostini, Cheese Fondue, Assorted Mini Quiche, Tomato Bruschetta, Mushroom Caps with Sausage, Spinach Dip in Phyllo Cup, Swedish Meatballs, Barbeque Meatballs



# ENTRÉE SELECTIONS

Entrées include garden salad with choice of dressings, rolls & butter

All entrées served with your choice of starch & vegetable unless otherwise noted

Beverages include coffee, hot or iced tea & lemonade

**\$37.95++**

## Petite Filet Mignon & Crab Stuffed Mushroom

– Grilled filet paired with a house made crab stuffing, and cremini mushroom baked to a golden brown, served with garlic Aioli –

## Petite Filet Mignon & Coconut Shrimp

– Grilled filet paired with hand breaded Gulf shrimp served with sweet chili sauce –

## Petite Filet Mignon & Shrimp Scampi

– Grilled filet served with Jumbo Shrimp basted with drawn butter and sprinkled with Italian bread crumbs –

## Petite Filet Mignon & Grilled Salmon

– Grilled salmon coupled with a grilled filet mignon –

## Petite Filet Mignon & Chicken Marsala

– Grilled filet paired with a boneless chicken breast, sautéed with mushrooms and simmered in a Marsala wine sauce

**\$28.95++**

## Stuffed Chicken

– Boneless chicken breast with sun-dried tomato, spinach, and parmesan cream sauce –

## Chicken Picatta

– Medallions of chicken breast sautéed in a white wine and caper sauce –

## Chicken Cordon Bleu

– Topped with toasted bread crumbs, fried sage & Dijon cream sauce –

## Pancetta Wrapped Chicken

– Boneless skinless chicken breasts filled with fresh mozzarella and covered with pancetta bacon –

## Chicken Marsala

– Sautéed boneless chicken topped with mushroom marsala sauce –

## Boneless Roasted Pork Loin

– Pork loin sliced with a mushroom onion pan gravy –

## Sole Romano

– Filet of sole coated in parmesan and Romano batter, topped with a lemon butter sauce –

## English Style Cod

– Baked cod filet topped with seasoned breadcrumbs enhanced with lemon butter sauce –

**\$32.95++**

**Balsamic Glazed Salmon**

– Pan roasted salmon filet with pesto vinaigrette and balsamic reduction over sweet roasted peppers and seared spinach –

**Oak Barrel Beef**

– Marinated oak barrel beef –

**New York Strip Steak**

– Signature hand cut NY Strip Steak, seasoned and grilled to perfection –

**Grilled Filet Mignon**

– Signature hand cut Filet Mignon tenderloin, seasoned and grilled to perfection –

**Coconut Shrimp**

– Hand breaded coconut shrimp served with a sweet chili sauce –

**ACCOMPANIMENTS**

**SALADS**

**Garden**

– mixed greens topped with cucumber, tomato, carrots and red onion. –

**Caesar**

– Crisp Romaine lettuce, house made seasoned croutons and parmesan cheese tossed in Caesar dressing –

**Spinach**

– Sliced mushrooms, red onion, toasted almonds, and tomato on fresh spinach –  
~Additional \$2.00~

**Spring Mix**

– Artichokes, sun-dried tomatoes, parmesan, ripe olives and house made seasoned croutons on mixed greens –  
~Additional \$2.00~

**STARCHES**

Roasted Baby Red Potatoes  
Smoked Gouda Mac &  
Cheese

Au Gratin Potatoes

Baked Potato

Twice Baked Potatoes  
Rice Pilaf

Red Skin Mashed Potatoes

**VEGETABLES**

Zucchini & Roasted Red  
Peppers  
Glazed Carrots

Green Bean Almondine  
Broccoli, Cauliflower, Carrot  
Medley

Broccoli  
(Add Cheese Sauce for \$1.00)

# DINNER BUFFET SELECTIONS

All buffets include a garden salad with choice of dressings, rolls & butter

Beverages include coffee, hot or iced tea, and lemonade

Buffet #1 - Choose any two Entrées, 2 Starches, & 2 Vegetables \$29.95++

Buffet #2 - Choose any three Entrées, 2 Starches, & 2 Vegetables \$32.95++

Minimum 50 people, if under 50 people add \$3.00++ per person

## ENTRÉE SELECTIONS

Chicken Parmesan

Vegetable Lasagna

English Style Cod

Pot Roast with Pan Gravy

Stuffed Chicken Breast

Chicken Picatta

Chicken Marsala

Balsamic Glazed Salmon

Beef Tips Burgundy

Ham with Pineapple Glaze

Chicken Cordon Bleu

Sole Romano

Boneless Pork Chops in Mushroom Cream Sauce

## CHOICE OF STARCH

Roasted Baby Red Potatoes

Twice Baked Potatoes

Au Gratin Potatoes

Baked Potato

Halushki

Rice Pilaf

Red Skin Mashed Potatoes

Macaroni and Cheese

Pasta with Alfredo or Marinara

## CHOICE OF VEGETABLE

Corn

Green Bean Almondine

Broccoli (Add Cheese Sauce for \$1.00)

Broccoli-Cauliflower-Carrot Medley

Zucchini and Roasted Red Peppers

Chefs Choice Vegetable Du Jour

– Seasonal Vegetables Available Upon Request –

# ITALIAN FEAST BUFFET

\$34.95++ per person with a minimum of 50 people  
(if under 50 people add \$3.00++ per person)

## CHOICE OF SOUP OR SALAD

Pasta Fagioli  
Minestrone  
Wedding  
Garden Salad  
Caesar Salad

## CHOICE OF TWO VEGETABLES

Italian Style Haricot Vert  
Zucchini & Pepper Medley

Italian Eggplant  
Grilled Asparagus (Additional \$1.50)

Fresh Italian Mixed Vegetables  
Roasted Cauliflower

## CHOICE OF TWO SIDES

Red Skin Mashed Potatoes  
Polenta with Mozzarella  
Roasted Red Potatoes

Rice Pilaf  
Stuffed Shells Marinara  
Pasta with Marinara or Alfredo

Pasta with Pesto Sauce  
Baked Ziti  
Herbed Garlic & Butter Gnocchi

## CHOICE OF ONE CHICKEN

Chicken Parmesan  
Chicken Marsala  
Chicken Romano  
Sautéed Chicken with Leeks & Herb Cream Sauce  
Sautéed Chicken with Prosciutto & Basil Butter

## CHOICE OF ONE BEEF

Grilled Italian Sausage with Peppers & Onions  
Beef Medallions with Garlic, Peppers & Gorgonzola  
Medallions of Beef Marsala  
Medallions of Pork with Roasted Peppers & Rosemary  
Pasta Bolognese

## CHOICE OF ONE SEAFOOD

Mussels Marinara  
Sole Romano  
Cod Italiano  
Grilled Shrimp  
Steamed Clams Provencal

# GOURMET DESSERT MENU

## New York Style Cheesecake \$6.95++

*New York style cheesecake resting on top of a graham cracker crust and served with or without berries*

## Ultimate Chocolate Cake \$6.95++

*Chocolate heaven, a foundation of chocolate decadence, a layer of chocolate mousse and a layer of chocolate butter cake, iced with a rich silky chocolate ganache.*

## Gourmet Carrot Cake \$6.95++

*Three delicious layers of moist cake loaded with shredded carrots, filled and iced with a real cream cheese frosting*

## Tiramisu \$6.95++

*A traditional Italian dessert of mascarpone cheese filling, ladyfingers that have been skillfully soaked in espresso with a touch of liquor and dusted with cocoa powder for an elegant touch*

## Caramel Apple Pie \$6.95++

*Handfuls of granny smith apples in a homemade pie filling laced with cinnamon and brown sugar, baked into a butter crust complimented with a generous helping of rich caramel sauce*

## POLICIES

When no room fee is charged, a set-up fee will be charged for room arrangements other than the standard set up.

Chair covers will incur an additional handling fee. Centerpieces are available for an additional fee.

Outside food is not permitted except for wedding cake or cookies. A cookie plating fee of \$5.00 per tray will be charged if we tray your cookies. We will cut and serve your Wedding cake at no additional cost.



## ADDITIONAL SERVICES

For parties of 50 or more, if under 50 people add \$3.00++ per person

### Chef Attended Made-To-Order Pasta Bar

Additional charge of \$6.00 per person; Available for any package

– Our Chef attended Pasta Station includes two types of pasta (Chef's choice), accompanied by Chef's Specialty Marinara and Alfredo sauces. Garlic and Olive Oil also available. –

Black Olives

Spinach

Onions

Chicken

Mushrooms

Bell Peppers

Mini Meatballs & Shrimp

## CARVING STATION

Additional charge is listed below with our available menu options:

– Chef attended carving station featuring one of the following options –

– Prices are Additional Per Person –

Oven Baked Ham - \$6

Flank Steak - \$9

Stuffed Pork Loin - \$8

Prime Rib - \$12

Oven Roasted Turkey - \$6

## LATE NIGHT OPTIONS

Minimum of 30 people \$\$++ per person is per option chosen

Nacho Bar - \$6

Taco Bar - \$6

Tater Tots with Cheese Sauce - \$3