

BANQUET BREAKFAST & LUNCH 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

BREAKFAST MENU

Continental Breakfast 9.95++

Assorted House Baked Sweet Breads, Bowl of Fruit, Assorted Bagels, Cream Cheese and Toaster Station. Beverages include Chilled Cranberry & Orange Juice, Coffee, Hot Tea
– Minimum of 15 people –

Sit-Down Breakfast 15.95++

Scrambled Eggs, Home Fries, Choice of Bacon, Sausage or Ham. Assorted Breads, Butter and Jellies. Beverages include Chilled Cranberry & Orange Juice, Coffee, Hot Tea
– Minimum of 25 people –

Buffet Style Breakfast 17.95++

Scrambled Eggs, Home Fries, Pancakes, and a Choice of Two Meats; Bacon, Sausage or Ham. Toast, Assorted Sweet Breads and a Bowl of Fruit. Beverages include Chilled Cranberry & Orange Juice, Coffee, Hot Tea
– Minimum of 40 people, If under 40 people, add \$3.00++ per person –

Chef attended Omelet Station 6.00++Per Person

Minimum 50 people, can be added to the buffet style breakfast

LUNCHEON MENUS

Luncheon menu items only available prior to 3:00 p.m.
Includes garden salad, coffee, hot or iced tea & lemonade

Buffet #1 - \$21.95++

Buffet #2 - \$25.95++

Choice of One Entrée

Choice of Two Entrees

ENTRÉES

Chicken Parmesan
Stuffed Chicken Breast
Chicken Cordon Bleu
Chicken Marsala
Chicken Picatta
Sole Romano
Balsamic Glazed Salmon
English Style Cod
Pot Roast with Pan Gravy
Ham with Pineapple Glaze
Beef Tips Burgundy

CHOOSE ONE STARCH

Roasted Baby Red Potatoes
Au Gratin Potatoes
Smoked Gouda Macaroni
and Cheese

Red Skin Mashed Potatoes
Baked Potato
Pasta Bolognese or
Marinara

Twice Baked Potatoes
Rice Pilaf

CHOOSE ONE VEGETABLE

Zucchini & Roasted Red Peppers
Broccoli-Cauliflower-Carrot Medley
Green Bean Almondine
Corn
Broccoli with Cheese
Broccoli
Chefs Choice Vegetable Du Jour

– Seasonal Vegetables Available Upon Request –

PICNIC STYLE BUFFET \$19.95++

Includes Choice of 3 Picnic Salads

– Potato Salad, Pasta Salad, Cole Slaw, Broccoli Salad, Taco Salad, Cucumber Onion Salad, Marinated Mushroom Salad –

Hamburgers

Jumbo Hot Dogs with Sauerkraut

Baked Beans

Homemade Fresh Chips

BUFFET ADDITIONS \$3.75

Southern Fried Chicken

Italian Grilled Sausage

Kielbasa and Sauerkraut

Halushki

Antipasta

Grilled Vegetable Platter

Char-Grilled Chicken

Italian Roast Beef

BBQ Pork

Pasta Marinara

Corn on the Cob (Seasonal)

Seasonal Fruit Display

DELI STYLE BUFFET \$20.95++

Includes Choice of 3 Picnic Salads

– Potato Salad, Pasta Salad, Cole Slaw, Broccoli Salad, Taco Salad, Cucumber Onion Salad, Marinated Mushroom Salad –

Roast Beef

Sliced Roast Turkey Breast

Virginia Honey Ham

Salami/Capicola

Assorted Sliced Breads/Rolls

Assorted Sliced Cheese Tray

Lettuce, Tomato & Onion Tray

Seasonal Fruit Display

Homemade Fresh Chips

Assorted Cookies & Brownies

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

SALADS

\$17.95++

All Salads are Served with Warm Rolls and butter, Coffee, Lemonade, Hot or Iced Tea

Cobb Salad

- Cubed roast breast of turkey, crisp bacon, crumbled bleu cheese, ripe tomatoes and diced eggs on a bed of mixed greens –

GCC Chef's Salad

- Julienne ham, oven roasted turkey, Swiss and cheddar cheese, sectioned hardboiled egg and tomato on a bed of chopped iceberg lettuce –

Classic Chicken Caesar Salad

- Grilled breast of chicken medallions set atop a bed of crisp romaine, accompanied by asiago cheese and croutons –

Grilled Chicken Salad

- Grilled Chicken served on a bed of mixed greens with ripe tomatoes, cucumbers, red onions, French fries and black olives topped with cheddar cheese

18th Hole Salad

- Scoop of GCC chicken salad, tuna salad and cottage cheese, with fresh seasonal fruit and berries garnished with fruit bread –

Chicken Almondine Salad

- Mixed greens, boneless hand breaded smokehouse almond crusted chicken breast garnished with grapes, dried cranberries walnuts and bleu cheese with a smoke house almond dressing –

\$19.95++

Grilled Steak Salad

- Sirloin steak, served on a bed of mixed greens with ripe tomatoes, cucumbers, red onions, French fries and black olives topped with cheddar cheese

Grilled Salmon Salad

- Grilled Salmon served with black olives, cucumbers, tomatoes, onions, and bleu cheese crumbles over spinach with choice of dressing – Salmon \$19.95++

SANDWICHES

All Sandwiches are Served with French Fries, Coleslaw, Coffee, Lemonade, Hot or Iced Tea

\$16.95++

Almondine Chicken Wrap

- Almondine chicken, mixed greens, cranberries, grapes, walnuts, bleu cheese and smokehouse almond dressing in a flour tortilla wrap –

Chicken Salad Croissant

- Signature house made chicken salad on a croissant

Turkey BLT Wrap

- Crisp diced bacon, diced tomatoes, shredded iceberg lettuce, shave turkey and shredded Cheddar in a flour tortilla, served with a pesto mayo –

Vegetable Wrap

- Grilled fresh marinated vegetables diced with a balsamic glaze, baby spinach leaves in a flour tortilla

\$18.95++

Grilled Chicken Sandwich

- Topped with crisp bacon, asiago cheese & honey mustard on a toasted Kaiser roll –

GCC Burger

- Char-Grilled burger with your choice of cheese, served with lettuce, tomato, & onion on a Kaiser roll –

Roast Beef & Mushroom

- Oak Barrel Aged sliced sirloin with onion jam, sautéed mushrooms, & provolone cheese served on a brioche bun –

Fish Sandwich

- Beer battered cod filet, served on a French roll –

ENTRÉES

Includes warm dinner rolls & butter, served garden salad
Beverages include coffee, hot or iced tea & lemonade

\$19.95++

Italian Vegetable Lasagna

– Tender pasta sheet layered with seasoned vegetables, ricotta, provolone & mozzarella cheese with an alfredo sauce –

Pasta Primavera

– Fresh vegetables sautéed in garlic and shallots with extra virgin Olive oil and served over pasta –

English Style Cod

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

\$21.95++

Chicken Romano

– Boneless chicken breast coated in parmesan & Romano butter, topped with a lemon butter sauce –

Chicken Marsala

– Sautéed boneless chicken topped with mushroom marsala sauce –

Sole Romano

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

Stuffed Chicken Breast

– Roasted boneless breast stuffed with sundried tomato, spinach, and parmesan cream sauce –

\$32.95++

Grilled Petite Filet

– 6-ounce choice, center cut, char-grilled tenderloin with our dry rub seasoning –

Cajun Seared Mahi Mahi

– Cajun seared Mahi Mahi fillet, with a Cajun parmesan cream sauce –