

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

**\$1.25**

Swedish Meatballs

Chicken Satay

Barbeque Meatballs

Fiesta Bites

- Chicken or Beef -

**\$1.50**

Spinach Dip in Phyllo Cup

Pork Pot Stickers

Egg Rolls

Goat Cheese Crostini

Sesame Chicken

- Pork or Vegetable -

Kielbasa Bites

Tomato Bruschetta

Spanakopita

**\$2.25**

Grilled Vegetable Canape

Mushroom Caps with Sausage

Smoked Salmon Canape

Cheese Fondue

Coconut Chicken

Lemon Dill Crabmeat on

Assorted Mini Quiche

Chicken Corn Quesadilla Roll

Cucumber

**\$2.75**

Mushroom Caps with Crab

Scallops Wrapped in Bacon

Crispy Chicken Slider

Jumbo Shrimp Cocktail

Oysters on the Half Shell

Burger or Pork Slider

Caprese Slider

Mini Crabcakes \$14.00

## HORS D'OEUVRES DISPLAYS

**Assorted Cheese Display \$3.95++**

- 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 -

**Deluxe Cheese Display \$9.95++**

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

**Fresh Vegetable Crudité \$3.95++**

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

**Assorted Cheese and Fresh Vegetable Combination \$6.95++**

- 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 \$18.95++**

**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 -

## DELUXE PASTA BAR \$24.95++

– 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

### Buffet Includes:

Baked Penne with Meatballs

Cheese Ravioli in Alfredo Sauce

Seasonal Vegetables

House Salad, Rolls and Butter

## CARVING STATION

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

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

Oven Baked Ham

Flank Steak

Stuffed Pork Loin

Prime Rib

Oven Roasted Turkey

## DELUXE TAPAS BUFFET

Minimum of 30 people \$25.95++ per person

Fruit Display

Antipasti Display

Cheese Crostini

Thai Style Mussels

Assorted Stuffed Mushrooms

Satay of Chicken with Peanut Sauce

Seasonal Grilled Vegetable Platter

# 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

**\$36.95++**

## Petite Filet Mignon & Crab Cake

– Grilled filet paired with a house made crab cake, baked to a golden brown, served with pineapple salsa & citrus aioli –

## Petite Filet Mignon & Coconut Shrimp

– Grilled filet paired with hand breaded Gulf shrimp served with cocktail sauce –

## Petite Filet Mignon & Shrimp Scampi

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

## Grilled N.Y. Style Strip Steak

– Strip steak grilled –

## 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 –

## Grilled Filet Mignon

– Choice filet grilled –

**\$32.95++**

## Coconut Shrimp

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

## Crab Cakes

– Signature crab recipe topped with pineapple salsa and citrus aioli –

Continued on following page

**\$28.95++**

**Stuffed Sage Chicken**

– Boneless chicken breast with traditional sage stuffing –

**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 –

**Breaded Stuffed Pork Chops**

– Breaded and filled with traditional sage stuffing coated with pan gravy –

**English Style Cod**

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

**Mango Molasses Salmon**

– Pan roasted salmon filet with mango & molasses sauces over a warm potato salad –

**\$27.95++**

**Sole Romano**

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

**Oak Barrel Beef**

– Marinated oak barrel beef –

## ACCOMPANIMENTS

### SALADS

**Garden**

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

**Spinach**

– Sliced mushrooms, red onion, toasted almonds and tomato on fresh spinach –

**Caesar**

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

**Spring Mix**

– Artichokes, sun-dried tomatoes, parmesan, ripe olives and house made seasoned croutons on mixed greens –

### STARCHES

Roasted Baby Red Potatoes

Mashed Sweet Potatoes

Wild Rice

Au Gratin Potatoes

Twice Baked Potatoes

Rice Pilaf

Baked Potato

Red Skin Mashed Potatoes

### VEGETABLES

Zucchini & Roasted Red

Peppers

Glazed Carrots

Green Bean Almondine

Broccoli, Cauliflower, Carrot

Medley

Broccoli & Cheese Sauce

Broccoli

# DINNER BUFFET SELECTIONS

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

Beverages include coffee and hot or iced tea

Buffet #1 - Choose any two Entrées \$26.95++

Buffet #2 - Choose any three Entrées \$28.95++

Buffet #3 - Choose any four Entrées \$29.95++

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

Chicken Cacciatore

Stuffed Chicken Breast

Chicken Picatta

Chicken Marsala

Mango Molasses Salmon

Beef Tips Burgundy

Ham with Pineapple Glaze

Chicken Cordon Bleu

Sole Romano

Breaded Boneless Pork Chops in Mushroom Cream Sauce

## CHOICE OF TWO STARCHES

Roasted Baby Red Potatoes

Twice Baked Potatoes

Au Gratin Potatoes

Baked Potato

Halushki

Rice Pilaf

Red Skin Mashed Potatoes

Macaroni and Cheese

Pasta Bolognese or Marinara

## CHOICE OF TWO VEGETABLES

Broccoli & Cheese Sauce

Corn

Green Bean Almondine

Broccoli

Broccoli-Cauliflower-Carrot Medley

Zucchini and Roasted Red Peppers

Chefs Choice Vegetable Du Jour

- Seasonal Vegetables Available Upon Request -

# ITALIAN FEAST BUFFET

\$29.95++ 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  
Egg Drop Soup  
- Roman Style -  
Garden Salad

## CHOICE OF TWO VEGETABLES

Italian Style Green Beans  
Eggplant Parmesan

Braised Escarole with White  
Beans  
Caponata

Fresh Italian Mixed Vegetables

## CHOICE OF TWO SIDES

Red Skin Mashed Potatoes  
Polenta with Mozzarella  
Roasted Red Potatoes

Rice Pilaf  
Stuffed Shells Marinara  
Pasta Bolognese

Pasta with Pesto Sauce  
Baked Ziti  
Cheese Ravioli with Carbonara  
Sauce

## 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

## CHOICE OF ONE SEAFOOD

Mussels Marinara  
Sole Romano  
Cod Italiano  
Grilled Shrimp  
Steamed Clams Provencal

# GOURMET DESSERT MENU

## **New York Style Cheesecake \$5.95++**

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

## **Ultimate Chocolate Cake \$5.95++**

*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 \$5.95++**

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

## **Tiramisu \$5.95++**

*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 \$5.95++**

*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.