

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 8.95++**

*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 14.95++**

*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 16.95++**

*Scrambled Eggs, Home Fries, Choice of Two; Bacon, Sausage or Ham, Toast, Assorted Sweet Breads and a  
Bowl of Fruit. Beverages include Chilled Cranberry & Orange Juice, Coffee, Hot Tea  
– Minimum of 50 people, If under 50 people, add \$3.00++ per person –*

## **Chef attended Omelet Station 6.00++**

*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 - \$20.95++

*Choice of One Entrée*

Buffet #2 - \$24.95++

*Choice of two Entrées*

Buffet #3 - \$28.95++

*Choice of three Entrées*

## ENTRÉES

Chicken Parmesan

Stuffed Chicken Breast

Chicken Cacciatore

Chicken Cordon Bleu

Chicken Marsala

Chicken Picatta

Sole Romano

Mango Molasses Salmon

English Style Cod

Pot Roast with Pan Gravy

Breaded Boneless Pork Chops

Ham with Pineapple Glaze

Beef Tips Burgundy

## CHOOSE ONE STARCH

Roasted Baby Red Potatoes

Au Gratin Potatoes

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 \$18.95++

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 2.75

Italian Roast Beef

BBQ Pork

Pasta Marinara

Corn on the Cob

Seasonal Fruit Display

## DELI 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

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

*All Salads are priced at \$16.95++ and are Served with Warm Rolls and butter, Coffee, 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 or Steak Salad**

- Your choice of grilled chicken or 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 -

## **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 -

# SANDWICHES

**\$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 -

## **GCC Crab Cake Market Price**

- Pan seared crab cake topped with pineapple salsa & citrus aioli sauce on a toasted kaiser roll -

# ENTRÉES

**Includes served garden salad**  
**Beverages include coffee, hot or iced tea & lemonade**

**\$18.95++**

## **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 –

**\$20.95++**

## **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 a traditional sage stuffing with supreme sauce –

**\$32.95++**

## **Grilled Petite Filet**

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

## **Crabcake**

– Signature recipe crab cake baked to perfection and served with pineapple salsa and citrus aioli –