

GREENSBURG COUNTRY CLUB

BANQUET MENU



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 Menus only available prior to 3:00 p.m.

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
Beef Tips Burgundy
Stuffed Chicken Breast
Sole Romano
Ham with Pineapple Glaze

Chicken Cacciatore
Chicken Cordon Bleu
Chicken Marsala
Mango Molasses Salmon
Breaded Boneless Pork
Chops
with Mushroom Cream Sauce

Chicken Picatta
English Style Cod
Vegetable Lasagna
Pot Roast with Pan Gravy

Roasted Baby Red Potatoes
Red Skin Mashed Potatoes
Halushki

• Choose One Starch •

Twice Baked Potatoes
Au Gratin Potatoes
Macaroni and Cheese

Rice Pilaf
Baked Potato
Pasta Bolognese or Marinara

• Choose One Vegetable •

Broccoli
Broccoli & Cheese Sauce

Corn
Zucchini & Roasted Red
Peppers
Chef's Choice Vegetable Du Jour

Green Bean Almondine
Broccoli, Cauliflower, Carrot
Medley

••• 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
Baked Beans

Jumbo Hot Dogs with
Sauerkraut
Assorted Sliced Cheese Tray

Homemade Fresh Chips

•• Buffet Additions ••

\$3.75 Per Person

Corn on the Cob
Southern Fried Chicken
Italian Roast Beef
Kielbasa and Sauerkraut

Italian Grilled Sausage
Antipasta
Char-grilled Chicken
BBQ Pork

Seasonal Fruit Display
Grilled Vegetable Platter
Pasta Marinara
Halushki

••• 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
Homemade Fresh Chips

Assorted Sliced Breads/Rolls
Seasonal Fruit Display
Salami/Capicola
Lettuce, Tomato & Onion Tray

Sliced Cheeses
American, Swiss, Provolone

Assorted Cookies & Brownies

Beverages Include Coffee, Iced Tea and Lemonade

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

• Luncheon Entrée Salads •

Luncheon Menu items only available prior to 3:00 p.m.

All Salads are priced at \$16.95++ and are Served with Warm Rolls and buttter, 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 Cucumbers, Tomatoes, Onions, & 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

• Luncheon Sandwiches •

Sandwich selections include French fries and Cole slaw

\$16.95++

Almondine Chicken Wrap

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

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

Chicken Salad Croissant

Signature House Made Chicken Salad on a Croissant

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

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

Roast Beef and Mushroom

Oak Barrel Aged Sliced Sirloin with Onion Jam, Sautéed Mushrooms, & Provolone Cheese served on a Brioche Bun

• Luncheon Entrées •

\$18.95++

Italian Vegetable Lasagna

Tender pasta sheet layered with seasoned vegetables, ricotta, Provolone and 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 and 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

Hors D'oeuvres

Priced By The Piece

Minimum 25 Pieces

• \$1.25 Per Piece •

Chicken Satay

Swedish Meatballs
Fiesta Bites
– Chicken or Beef –

Barbeque Meatballs

• \$1.50 Per Piece •

Spinach Dip in Phyllo Cup
Pork Pot Stickers
Egg Rolls
– Pork or Vegetable –

Goat Cheese Crostini
Sesame Chicken
Spanakopita

Kielbasa Bites
Tomato Bruschetta

• \$2.25 Per Piece •

Grilled Vegetable Canape
Cheese Fondue
Lemon Dill Crabmeat on
Cucumber

Assorted Mini Quiche
Coconut Chicken
Chicken Corn Quesadilla Roll

Smoked Salmon Canape
Mushroom Caps with
Sausage

• \$2.75 Per Piece •

Mushroom Caps with Crab
Scallops Wrapped in Bacon
Crispy Chicken Slider

Jumbo Shrimp Cocktail
Oysters on the Half Shell
Burger or Pork Slider

Mini Crabcakes 14.00
Miniature Lump Crab Meat Baked to a Golden
Brown, served with Red Pepper Aioli
Caprese Slider

•• Hors D'Oeuvres Displays ••

Assorted Cheese Display 3.95++

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

Fresh Vegetable Crudité 3.95++

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

Fresh Fruit Display 5.95++

Chef's selection of assorted fresh seasonal fruit display

Assorted Cheese and Fresh Vegetable Combination 6.95++

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

Deluxe Cheese Display 9.95++

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

Antipasti Display 13.95++

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

••• Chef's Choice Hors D'Oeuvres Combo \$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

– May only be chosen with entrée purchase –

Deluxe Pasta Station

\$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

Onions

Mushrooms

Spinach

Chicken

Bell Peppers

Mini Meatballs & Shrimp

• Buffet Includes •

Baked Penne with Meatballs

Cheese Ravioli in Alfredo Sauce

Vegetable Lasagna

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

Stuffed Pork Loin

Oven Roasted Turkey

Flank Steak

Prime Rib

Carving station can be added to any buffet for an additional price

Deluxe Tapas Buffet

Minimum of 30 People \$25.95++ Per Person

Seasonal Grilled Vegetable Platter

Fruit Display

Antipasti Display

Cheese Crostini

Thai Style Mussels

Assorted Stuffed Mushrooms

Satay of Chicken with Peanut Sauce

••• Entrée Selections •••

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 and citrus aioli

Grilled N.Y. Style Strip Steak

Strip steak grilled

Grilled Filet Mignon

Choice filet grilled

Petite Filet Mignon & Coconut Shrimp

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

Petite Filet Mignon & Grilled Salmon

Grilled salmon coupled with a grilled filet mignon

Petite Filet Mignon & Shrimp Scampi

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

Petite Filet Mignon & Chicken Marsala

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

\$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

\$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

Boneless Roasted Pork Loin

Pork loin sliced with a mushroom onion pan gravy

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

English Style Cod

Baked, moist white fish topped with our buttery seasoned breadcrumbs

Chicken Marsala

Medallions of chicken breast, sautéed with mushrooms and simmered in a Marsala wine sauce

Breaded Stuffed Pork Chops

Breaded and filled with traditional sage stuffing coated with pan gravy

Mango Molasses Salmon

Pan roasted salmon filet with Mango and Molasses Sauces over a warm potato salad

\$27.95++

Sole Romano

Filet of sole coated in a Parmesan and Romano batter, sautéed and topped with a lemon butter sauce

Oak Barrel Beef

Marinated Oak Barrel Beef

Flounder Stuffed with Crab Stuffing

Flounder filets wrapped around in-house made crabmeat stuffing, topped with lemon butter

••• 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, Au Gratin Potatoes, Baked Potato, Twice Baked Potato, Rice Pilaf, Red Skin Mashed Potatoes, Mashed Sweet Potatoes, Wild Rice

• Vegetables •

Zucchini and Roasted Red Peppers, Green Bean Almondine, Glazed Carrots, Broccoli, Broccoli Cauliflower Carrot Medley, Broccoli and Cheese Sauce, Chef's Choice Vegetable Du Jour

Entrées include garden salad with choice of dressings, rolls & butter.
All Entrées served with your choice of starch and vegetable du jour unless otherwise noted.
Beverages include coffee, hot or iced tea and lemonade

Dinner Buffet Menus

All Buffets include a garden salad with choice of dressings, rolls, butter, coffee, hot tea and iced tea

•• Country Club Buffet ••

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	Chicken Cacciatore	Beef Tips Burgundy
Vegetable Lasagna	Stuffed Chicken Breast	Ham with Pineapple Glaze
English Style Cod	Chicken Picatta	Chicken Cordon Bleu
Pot Roast with Pan Gravy	Chicken Marsala	Sole Romano
Breaded Boneless Pork Chops in Mushroom Cream Sauce		
Mango Molasses Salmon		

•• 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 Vegetable Options ••

Broccoli & Cheese Sauce	Green Bean Almondine	Broccoli
Corn	Zucchini & Roasted Red Peppers	Broccoli, Cauliflower, Carrot Medley

Chefs Choice Vegetable Du Jour
– Seasonal Vegetables Available Upon Request –

Italian Feast Buffet

\$29.95++ Per Person, Minimum 50 People. If under 50 People Add \$3.00++ Per Person.

• Choice of one Soup or Salad •

Pasta Fagioli
Egg Drop Soup
– Roman Style –

Minestrone
Wedding Soup

Mixed Green Salad

•• Choice of Two Vegetables ••

Italian Style Green Beans
Braised Escarole with White
Beans

Caponata
Fresh Italian Mixed
Vegetables

Eggplant Parmesan

•• Choice of Two Sides ••

Red Skin Mashed Potatoes
Rice Pilaf
Pasta with Pesto Sauce

Polenta with Mozzarella
Stuffed Shells Marinara
Baked Ziti

Roasted Red Potatoes
Pasta Bolognese
Cheese Ravioli with
Carbonara Sauce

• Choice of One Chicken Entrée •

Chicken Parmesan
Chicken Marsala
Chicken Romano

Sautéed Chicken with Leeks & Herb Cream Sauce

Sautéed Chicken with Prosciutto & Basil Butter

• Choice of One Beef Entrée •

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 Entrée •

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.