

Event Dinner Menu



GREENSBURG
COUNTRY CLUB

WHERE FAMILIES COME TO PLAY

HORS D'OEUVRES

PRICED BY THE PIECE : MINIMUM OF 25 PIECES

\$1.50

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

\$2.25

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

\$2.75

- Lemon Dill Crab Meat on Cucumber
- Scallops Wrapped in Bacon
- Oysters on the Half Shell
- Jumbo Shrimp Cocktail
- 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-
- **Antipasta Display- \$13.95++**
-Chef's selection of Italian-inspired meats, cheeses, olives, and peppers-
- **Assorted Cheese and Fresh Vegetable Combination- \$9.95++**
-Chef's selection of assorted domestic cheeses and fresh seasonal vegetables served with dips-

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 3 ITEMS BELOW:**
-SMOKED SALMON CANAPÈ, FIESTA BITES, GRILLED CHICKEN CANAPÈ, THREE CHEESE CROSTINI, CHEESE FONDUE, ASSORTED MINI QUICHE, TOMATO BRUSCHETTA, MUSHROOM CAPS WITH SAUSAGE, SPINACH DIP IN PHYLLO CUP, SWEDISH MEATBALLS, OR BARBEQUE MEATBALLS-

ENTRÉE SELECTIONS

- ENTRÉES INCLUDE A GARDEN SALAD WITH A CHOICE OF DRESSINGS, ROLLS, & BUTTER.
- ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF STARCH AND VEGETABLES UNLESS OTHERWISE NOTED.

- BEVERAGES INCLUDE COFFEE, HOT OR ICED TEA, AND LEMONADE

\$42.95++

- **6 OZ PETITE FILET MIGNON & CRAB STUFFED MUSHROOM**

-GRILLED FILET PAIRED WITH A HOUSE-MADE CRAB STUFFING, AND CREMINI MUSHROOM BAKED TO A GOLDEN BROWN AND SERVED WITH GARLIC AIOLI-

- **6 OZ PETITE FILET MIGNON & COCONUT SHRIMP**

-GRILLED FILET PAIRED WITH HAND-BREADED GULF SHRIMP, AND SERVED WITH SWEET CHILI SAUCE-

- **6 OZ PETITE FILET MIGNON & SHRIMP SCAMPI**

-GRILLED FILET SERVED WITH JUMBO SHRIMP BASTED WITH DRAWN BUTTER AND SPRINKLED WITH ITALIAN BREAD CRUMBS-

- **6 OZ PETITE FILET MIGNON & GRILLED SALMON**

-GRILLED SALMON COUPLED WITH A GRILLED FILET MIGNON-

- **6 OZ 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++

- **8 OZ BALSAMIC GLAZED SALMON**

-PAN-ROASTED SALMON FILET WITH PESTO VINAIGRETTE AND BALSAMIC REDUCTION OVER SWEET ROASTED PEPPERS AND SEARED SPINACH-

- **STUFFED CHICKEN**

-BONELESS CHICKEN BREAST WITH TRADITIONAL SAGE STUFFING AND GRAVY-

- **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 -

\$34.95++

• 8 OZ OAK BARREL BEEF

-MARINATED OAK BARREL BEEF-

• 8 OZ NEW YORK STRIP STEAK

-SIGNATURE HAND-CUT NY STRIP STEAK, SEASONED AND GRILLED TO PERFECTION-

• COCONUT SHRIMP

-HAND BREADED COCONUT SHRIMP SERVED WITH A SWEET CHILI-

\$36.95++

• 8 OZ GRILLED FILET MIGNON

-SIGNATURE HAND CUT FILET MIGNON TENDERLOIN, SEASONED AND GRILLED TO PERFECTION-

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-
~ADDITIONAL \$2.00~

• CEASAR

-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-
~ADDITIONAL \$2.00~

STARCHES

- ROASTED BABY RED POTATOES
- SMOKED GOUDA MAC & CHEESE
 - 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, AND CARROT MEDLEY
 - BROCCOLI
- ADD CHEESE SAUCE FOR \$1.00-

DINNER BUFFET SELECTIONS

- MINIMUM OF 40 PEOPLE, IF UNDER 40 PEOPLE ADD \$3.00++ PER PERSON.
- ALL BUFFETS INCLUDE A GARDEN SALAD WITH CHOICE OF DRESSINGS, ROLLS & BUTTER
 - BEVERAGES INCLUDE COFFEE, HOT OR ICED TEA, AND LEMONADE

BUFFET OPTION #1 - CHOOSE ANY 2 ENTRÉES, 2 STARCHES, AND 2 VEGETABLES. \$29.95++

BUFFET OPTION #2 - CHOOSE ANY 3 ENTRÉES, 2 STARCHES, AND 2 VEGETABLES. \$32.95++

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
- PASTA WITH ALFREDO OR MARINARA
- RED SKIN MASHED POTATOES
 - MACARONI AND CHEESE
 - RICE PILAF

CHOICE OF VEGETABLE

- CORN
- GREEN BEAN ALMONDINE
- BROCCOLI-CAULIFLOWER-CARROT MEDLEY
 - ZUCCHINI AND ROASTED RED PEPPERS
- BROCCOLI (ADD CHEESE SAUCE FOR \$1.00)

ITALIAN FEAST BUFFET

- \$36.95++ PER PERSON WITH A MINIMUM OF 40 PEOPLE
- IF UNDER 40 PEOPLE, ADD \$3.00++ PER PERSON.

CHOICE OF SOUP OR SALAD

- PASTA FAGIOLI
- GARDEN SALAD
- MINESTRONE
- CAESAR SALAD
- WEDDING

CHOICE OF TWO VEGETABLES

- ITALIAN STYLE HARICOT VERT
- GRILLED ASPARAGUS
- ZUCCHINI & PEPPER MEDLEY
- ADDITIONAL \$1.50-
- ITALIAN EGGPLANT
- FRESH ITALIAN MIXED
- ROASTED CAULIFLOWER
- VEGEABLE

CHOICE OF TWO SIDES

- RED SKIN MASHED POTATOES
- STUFFED SHELLS MARINARA
- POLENTA WITH MOZZARELLA
- PASTA WITH MARINARA OR
- ROASTED RED POTATOES
- ALFREDO
- RICE PILAF
- PASTA WITH PESTO SAUCE
- BAKED ZITI
- HERBED GARLIC & BUTTER
- GNOCCHI

CHOICE OF ONE CHICKEN

- CHICKEN PARMESAN
- SAUTÉED CHICKEN WITH LEEKS
- CHICKEN MARSALA
- & HERB CREAM SAUCE
- CHICKEN ROMANO
- SAUTÉED CHICKEN WITH
- PROSCIUTTO & BASIL BUTTER

CHOICE OF ONE BEEF

- GRILLED ITALIAN SAUSAGE
- MEDALLIONS OF BEEF MARSALA
- WITH PEPPERS & ONIONS
- MEDALLIONS OF PORK WITH
- BEEF MEDALLIONS WITH
- ROASTED PEPPERS & ROSEMARY
- GARLIC, PEPPERS &
- PASTA BOLOGNESE
- GORGONZOLA

CHOICE OF ONE SEAFOOD

- MUSSELS MARINARA
- GRILLED SHRIMP
- SOLE ROMANO
- STEAMED CLAMS
- COD ITALIANO
- 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 SETUP.
- 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
- 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