

Greensburg Country Club

Banquet Menu

Breakfast and Lunch



GREENSBURG
COUNTRY CLUB

Breakfast Menu

Continental Breakfast 8.50**

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 10 people -

Sit-Down Breakfast 10.50**

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 10 people -

Buffet Style Breakfast 12.95**

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 30 people, If under 30 people, add \$2 per person -

—■ Additional Breakfast Items (Cost per person) ■—

Pittsburgh Scramble \$2.00

French Toast \$1.75

Eggs Benedict \$2.50

Pancakes \$1.75

Assorted Danish \$1.75

Mini Muffins \$1.75

Carved Ham \$2.75

GCC Sweet Rolls \$1.75

Carved Corned Beef \$2.75

Waffles \$2.00

Fruit Blintz \$2.00

Bread Pudding \$2.00

Omelet Station \$5.00
Minimum 30 people

Seasonal Fruit Display \$3.75

Hot Breakfast Sandwich \$4.00

English muffin with choice of Ham, Sausage or Bacon with Cheese

Pancakes \$2.50

Choice of Strawberry, Blueberry or Chocolate Chip

Hot Cereal Display \$4.00

With toppings; nuts, dried cranberries, brown sugar

- If ordering ala carte \$7.95 -

Luncheon Buffets

—■ EXECUTIVE LUNCHEON BUFFET ■—

Executive Luncheon Buffet includes:

Rolls and Butter, Coffee and Hot or Iced Tea

- Minimum 30 people, if under 30 people add \$2.00++ per person -

—■ *Choice of Salad* ■—

House, Caesar, Pasta Salad, Cole Slaw, Marinated Vegetable Salad, Spinach Salad, Green Bean and Red Onion Salad, Red Potato Salad

—■ BUFFET #1 - CHOICE OF ONE ENTRÉE \$14.50++ ■—

—■ BUFFET #2 - CHOICE OF TWO ENTRÉES \$17.50++ ■—

—■ BUFFET #3 - CHOICE OF THREE ENTRÉES \$20.50++ ■—

—■ ENTRÉES ■—

Grilled Marinated Chicken Breast	Chicken Almondine	Stuffed Chicken Breast
Chicken Cacciatore	Chicken Marsala	Stuffed Cabbage
Beef Burgundy	English Cod with Butter Sauce	Sole Romano
Stuffed Peppers	Meat Loaf	Pineapple Glazed Ham
Chicken Picatta	Teriyaki Beef Tips	Oak Barrel Beef

Roasted Top of Sirloin of Beef and Pan Gravy

Breaded Boneless Pork Chops with Mushroom Cream Sauce

Tomato/Herb Marinated Beef Cutlet

—■ CHOOSE ONE STARCH ■—

Roasted Baby Red Potatoes	Pasta with Meat Sauce	Scalloped Potatoes
Twice Baked Potato	Halushki	Pasta with Marinara
Rice Pilaf	Macaroni and Cheese	

Roasted Garlic Red Skin Mashed Potatoes

Sweet Potatoes (Wedges or Mashed)

—■ CHOOSE ONE VEGETABLE ■—

Broccoli-Cauliflower-Carrot Medley	Corn	Sautéed Zucchini Squash Italiano
Baked Beans	Green Bean Almondine	Broccoli with Cheese
Chef's Choice Vegetable Du Jour		

Seasonal vegetables available upon request

The Executive Luncheon Buffets also include Chef's Choice Pasta Du Jour
For an additional \$9.95++ per person, you may upgrade to the Deluxe Pasta Station.

Luncheon Buffets Cont.

—■ PICNIC STYLE BUFFET \$13.95++ ■—

Hamburgers

Jumbo Hot Dogs with Sauerkraut

Homemade Fresh Chips

Baked Beans

Includes Choice of Three Picnic Salads

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

Assorted Sliced Cheese Tray

Lettuce, Tomato and Onion Tray

Buns and Condiments

Beverages Include Coffee, Iced Tea or Lemonade

– Minimum of 30 people, if under 30 people add \$2.00++ per person –

—■ PICNIC STYLE BUFFET ADDITIONS (PER PERSON PRICE) ■—

Pasta Marinara \$2.50

Italian Grilled Sausage \$2.50

Kielbasa and Sauerkraut \$2.50

Southern Fried Chicken \$2.50

Char-grilled Chicken \$2.50

Grilled Vegetable Platter \$2.50

Halushki \$1.00

BBQ Pork \$2.50

Italian Roast Beef \$2.50

Corn on the Cob \$1.00

Antipasta \$1.50

Assorted Cookies & Brownies \$2.50

Seasonal Fruit Display \$1.50

Fried Items can not be Gluten Free as they are fried in the same fryer as Gluten items

Luncheon Buffets Cont.

—■ DELI EXPRESS BUFFET \$13.50++ ■—

Fruit Bowl

Assorted Sliced Bread/Rolls

Sliced Roast Turkey Breast

Roast Beef

Virginia Honey Ham

Salami/Capicola

Sliced Cheeses

American, Swiss, Provolone

Lettuce, Tomato, Onion Tray

Bowl of Homemade Chips

Condiments

Includes Choice of Three Picnic Salads

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

Beverages Include Coffee, Iced Tea and Lemonade

- Minimum 30 People, if under 30 people add \$2.00++ per person -

—■ DELI EXPRESS ADDITIONS (COST PER PERSON) ■—

Assorted Cookies \$2.50

Brownie \$2.50

Soup Du Jour \$3.50

Seasonal Fruit Display \$1.50

Starch \$2.25

*Roasted Baby Red Potatoes, Au Gratin Potatoes, Baked Potato, Twice Baked Potato,
Rice Pilaf, Red Skin Mashed Potatoes, Mashed Sweet Potatoes, Wild Rice*

Luncheon Entrée Salads

All Salads are Served with Warm Rolls and butter, Coffee, Hot or Iced Tea
– You may add soup to all Luncheon Entrée Salads for an additional \$3.50++ per person, Wedding soup is an additional \$4.00++ per person –

Cobb Salad 13.95++

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

Classic Chicken Caesar Salad 14.95++

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

Grilled Chicken or Steak Salad 14.95++

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 \$15.95

Grilled Salmon served on a bed of Mixed greens with tomatoes, cucumbers, black olives and crumbled bleu cheese

18th Hole Salad 12.95++

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

Chicken Almondine Salad 15.95++

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

GCC Chef's Salad 13.95++

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

Luncheon Entrées

Entrées include garden salad with choice of dressings, rolls and butter. Beverages include coffee, hot or iced tea and lemonade

Italian Vegetable Lasagna 12.95++

Tender pasta sheet layered with seasoned vegetables, ricotta, Provolone and mozzarella cheese with an Alfredo sauce

Pasta Primavera 12.95++

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

Chicken Romano 13.95++

Boneless chicken breast coated in Parmesan and Romano butter, topped with a lemon butter sauce and served with your choice of starch and vegetable du jour

Stuffed Chicken Breast 13.95++

Roasted boneless breast stuffed with a traditional sage stuffing with supreme sauce and served with choice of starch and vegetable du jour

Broiled Petite Filet 23.95++

6 ounce choice, center cut, char-grilled tenderloin with our dry rub seasoning, served with choice of starch and vegetable du jour

English Style Cod 15.95++

Baked Cod filet topped with seasoned breadcrumbs enhanced with lemon butter sauce and served with choice of starch and vegetable du jour

Oak barrel beef served with marinated mushrooms, onion jam and a red wine reduction sauce

Sole Romano 16.95++

Filet of Sole coated in Parmesan and Romano batter, topped with a lemon butter sauce and served with your choice of starch and vegetable du jour

Crabcake 17.95++

Signature Recipe crab cake baked to perfection and served with pineapple salsa and citrus aioli, served with your choice of starch and vegetable du jour

Chicken Marsala 15.95++

Sautéed boneless chicken topped with mushroom marsala sauce and served with your choice of starch and vegetable du jour

Sandwich Selections

Sandwich selections include French fries and cole slaw

- You may add soup to all sandwich selections for an additional \$3.50++, wedding soup is an additional \$4.00++ -

GCC Burger \$11.95

Char-grilled burger served with lettuce, tomato, and onion on a Kaiser roll

Jumbo Fish Sandwich 13.95++

Cod filet, fried or broiled, served with tartar sauce on a French roll

Roast Beef and Mushroom 12.95++

Oak barrel aged sliced sirloin with onion jam, sautéed mushrooms, and provolone cheese served on a brioche bun

Grilled Chicken Breast Sandwich 12.95++

Topped with crisp bacon, Asiago cheese and honey mustard on a toasted Kaiser roll

GCC Crab Cake \$13.95

Pan seared crab cake topped with pineapple salsa and a citrus aioli sauce on a toasted Kaiser roll

Open Faced Seared Prime Rib Sandwich 15.95++

Hand cut, center cut rib-eye, char-grilled and served open faced on a garlic bread with lettuce, tomato, onion and pickles

Chicken Salad Croissant 10.95++

Signature house made Chicken salad on a croissant

Chicken Almondine Wrap 12.95++

Mixed greens, smokehouse almond crusted chicken, grapes, dried cranberries, walnuts and Bleu cheese with a smokehouse almond dressing in a flour tortilla

Turkey BLT Wrap 11.95++

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

Vegetable Wrap 11.95++

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

Desserts

New York Style Cheesecake 5.95**

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

Gourmet Carrot Cake 5.95**

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

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.

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 and then complimented with a generous helping of rich caramel sauce

Strawberry Shortcake 5.95**

Light sponge cake layered with sweet Chantilly cream and strawberries

Pecan Ball 4.50**

Hand rolled Vanilla bean ice cream, rolled in chopped pecans and topped with chocolate sauce

Fruit Pie 4.00**

*Choice of apple, blueberry, or cherry pie, prepared in house
- Al a mode \$1.00 -*

Chocolate Oreo Cake 3.50**

Dense chocolate cake with Oreo cream icing and topped with dark and white chocolate drizzles

Rainbow Sherbet 2.50**

Hand scooped sherbet with a rolled wafer cookie