

Greensburg Country Club

Banquet Menu

Dinner



Hors d'oeuvres

— ■ PRICED BY THE PIECE ■ —

Minimum 25 Pieces

— ■ \$1.00 PER PIECE ■ —

Swedish Meatballs 1.00

Barbeque Meatballs 1.00

Chicken Satay 1.00

Fiesta Bites (Chicken or Beef) 1.00

— ■ \$1.25 PER PIECE ■ —

Goat Cheese Crostini 1.25

Egg Rolls (Pork or Vegetable) 1.25

Kielbasa Bites 1.25

Cheese Quesadilla 1.25

Tomato Bruschetta 1.25

Spinach Dip in Phyllo Cup 1.25

Wild Mushroom Bruschetta 1.25

Pork Pot Stickers 1.25

— ■ \$1.50 PER PIECE ■ —

Stuffed Banana Peppers 1.50

Sesame Chicken 1.50

Spanakopita 1.50

Buffalo Chicken Crostini 1.50

— ■ \$2.00 PER PIECE ■ —

Grilled Vegetable Canape 2.00

Assorted Mini Quiche 2.00

Lemon Dill Crabmeat on Cucumber 2.00

Mushroom Caps with Sausage 2.00

Smoked Salmon Canape 2.00

Coconut Chicken 2.00

Cheese Fondue 2.00

Chicken Corn Quesadilla Roll 2.00

— ■ \$2.25 PER PIECE ■ —

Prosciutto Wrapped Melon 2.25

Mini Crab Cakes 2.25

Mushroom Caps with Crab 2.25

Scallops Wrapped in Bacon 2.25

Jumbo Shrimp Cocktail 2.25

Oysters on the Half Shell

Crispy Won-ton Shrimp 2.25

— ■ SANDWICH SLIDERS \$2.00 EACH ■ —

Burger 2.00

Pulled Pork 2.00

Crispy Chicken 2.00

Caprese 2.00

Hors D'oeuvres Continued

—■ CHEF'S PICK HORS D'OEUVRES COMBO \$17.95 ■—

Assorted Cheese Display, Fresh Vegetable Crudité plus your choice of any 3 items below

Smoked Salmon Canapé, Prosciutto Wrapped Melon, Fiesta Bites, Grilled Vegetable Canapé, Three Cheese Crostini, Cheese Fondue, Assorted Mini Quiche, Tomato Bruschetta, Mushroom Caps with Sausage, Cheese Quesadilla, Spinach Dip in Phyllo Cup, Swedish Meatballs, Barbeque Meatballs, Stuffed Banana Peppers

– May only be chosen with entrée purchase. May not be purchased as a stand alone item –

—■ HORS D'OEUVRES DISPLAYS ■—

Assorted Cheese Display 3.45⁺⁺

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

Antipasti Display 13.95⁺⁺

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

Deluxe Cheese Display 9.95⁺⁺

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

Fresh Vegetable Crudité 3.45⁺⁺

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

Assorted Cheese and Fresh Vegetable Combination 6.45⁺⁺

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

Fresh Fruit Display 4.45⁺⁺

Chef's selection of assorted fresh seasonal fruit display

Deluxe Pasta Station

— ■ \$21.95++ ■ —

For parties of 30 or more, if under 30 people add \$2.00++ per person
Our Pasta Station includes two types of pasta (Chef's choice), Accompanied by
Chef's Specialty Marinara and Alfredo sauces

Black Olives

Onions

Spinach

Mushrooms

Chicken

Mini Shrimp

Bell Peppers

Garlic and Olive Oil

Mini Meatballs

— ■ BUFFET INCLUDES ■ —

Baked Penne with Meatballs

Cheese Ravioli in Alfredo Sauce

House Salad, Rolls and Butter

Vegetable Lasagna

Seasonal Vegetables

Additional choices can be selected from our Country Club Buffet menu at an added cost

Carving Station

— ■ CAN BE ADDED TO ANY BUFFET FOR \$5.95++ ■ —

For parties of 30 or more, if under 30 people add \$2.00++ per person
Chef attended carving station featuring one of the following options

Oven Baked Ham

Stuffed Pork Loin

Oven Roasted Turkey

Flank Steak (add an additional \$3)

Prime Rib (add an additional \$6)

If choosing more than one carved item, the Ham, Pork and Turkey are priced at an additional \$2

Deluxe Tapas Buffet

—■ OVER 30 PEOPLE \$24.95++ ■—

—■ UNDER 30 PEOPLE \$27.95++ ■—

Seasonal Grilled Vegetable Platter

Cheese Fonduta with Bread Display

Fruit Display

Antipasti Display

Cheese Crostini

Thai Style Mussels

Assorted Stuffed Mushrooms

Satay of Chicken with Peanut Sauce

—■ *Add Carving Station for \$5.95++* ■—

Chef attended carving station featuring one of the following options

Oven Baked Ham

Stuffed Pork Loin

Oven Roasted Turkey

Flank Steak (add an additional \$3)

Prime Rib (add an additional \$6)

If choosing more than one carved item, the Ham, Pork and Turkey are priced at an additional \$2

—■ *Add Deluxe Pasta Station for \$9.95++* ■—

Our Pasta station includes two types of pasta (Chef's choice), Accompanied by Chef's specialty Marinara and Alfredo sauces

Black Olives

Onions

Spinach

Mushrooms

Chicken

Mini Shrimp

Mini Meatballs

Bell Peppers

Garlic and Olive Oil

Banquet Dinner Selections

All Entrée prices include:

Garden Salad with choice of dressings, starch, vegetable, rolls and butter. Coffee, hot tea and iced tea

— ■ Beef Entrées ■ —

Seared Tenderloin Medallions 37.95++

Sliced tenderloin seared

Grilled Filet Mignon 37.95++

Choice filet grilled

Grilled N.Y. Style Strip Steak 29.95++

Strip steak grilled

Baseball Sirloin 26.95++

Sirloin steak grilled

Oak Barrel Beef 25.95++

Marinated Oak Barrel Beef

All Steaks prepared Medium unless otherwise requested. All steaks must be prepared to the same temperature

— ■ Pork and Veal Entrées ■ —

Breaded Stuffed Pork Chops 21.95++

Breaded and filled with traditional sage stuffing coated with pan gravy

Boneless Roasted Pork Loin 22.95++

Pork loin sliced with a mushroom onion pan gravy

Veal Romano 25.95++

Coated in Parmesan and Romano batter, sautéed and then topped with lemon butter sauce

— ■ Chicken Entrées ■ —

Stuffed Sage Chicken 20.95++

Boneless chicken breast with traditional sage stuffing

Chicken Cordon Bleu 22.95++

Boneless chicken breast, stuffed with ham and Swiss cheese, then breaded with fresh breadcrumbs

Chicken Marsala 21.95++

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

Chicken Picatta 21.95++

Medallions of chicken breast sautéed in a white wine and caper sauce

Pancetta Wrapped Chicken 21.95++

Boneless chicken breast filled with fresh mozzarella and covered in pancetta bacon

—■ *Seafood Entrées* ■—

English Style Cod 20.95⁺⁺

Baked, moist white fish topped with our buttery seasoned breadcrumbs

Mango Molasses Salmon 20.75⁺⁺

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

Sole Romano 20.95⁺⁺

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

Flounder Stuffed with Crab Stuffing 25.95⁺⁺

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

Crab Cakes 23.95⁺⁺

Signature Crab recipe topped with pineapple salsa and citrus aioli

Coconut Shrimp 21.95⁺⁺

Hand breaded coconut shrimp served with a chili lime sauce

—■ *Combo Platters* ■—

All combo platter prices include:

Garden salad with choice of dressings, starch, vegetable, rolls and butter. Coffee, hot tea and iced tea

Petite Filet Mignon and Maryland Crab Cake 34.95⁺⁺

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

Petite Filet Mignon & Chicken Marsala 31.95⁺⁺

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

Petite Filet Mignon and Coconut Shrimp 34.95⁺⁺

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

Petite Filet Mignon & Grilled Salmon 31.95⁺⁺

Grilled salmon coupled with a grilled filet mignon

Petite Filet Mignon & Shrimp Scampi 34.95⁺⁺

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

Accompagnements

Served Garden Salad

Entrées and buffets include a garden salad consisting of mixed greens topped with cucumber, tomato and red onion. For those seeking something different, choose one of the upscale salads listed below for an additional \$1.50++ per person

—■ Upscale Salads ■—

Caesar (Additional 1.50++)

Crisp Romaine lettuce, house made seasoned croutons and Parmesan cheese tossed in Caesar dressing

Spring Mix (Additional 1.50++)

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

Spinach (Additional \$1.50++)

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

—■ 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

Seasonal vegetables available upon request

– Add Soup Du Jour for an additional \$3.50++ per person Wedding Soup is an additional \$4.00++ per person –

Dinner Buffet Menus

All Buffets include a garden salad with choice of dressings, rolls, butter, coffee, hot tea and iced tea
Minimum 30 people, if under 30 people add \$2.00++ per person

Country Club Buffet

Buffet #1 - Choose any two entrées \$21.95++

Buffet #2 - Choose any three entrées \$24.95++

Buffet #3 - Choose any four entrées \$26.95++

— ■ Entrée Selections ■ —

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

— ■ Choice of Two Starches ■ —

Roasted Baby Red Potatoes	Au Gratin Potatoes
Twice Baked Potatoes	Baked Potato
Rice Pilaf	Halushki
Red Skin Mashed Potatoes	Pasta Bolognese or Marinara
Macaroni and Cheese	

— ■ Choice of Two Vegetable Options ■ —

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

Chef's Choice Vegetable Du Jour

– Seasonal Vegetables available upon request –

Dinner Buffets Continued

Par Five Buffet

—■ \$21.95++ ■—

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

—■ Choice of Two Salads ■—

Garden Salad	Red Potato Salad
Pasta Salad	Macaroni Salad
Marinated Mushroom Salad	Green Bean, Red Onion Salad
Broccoli Salad	Cucumber, Red Onion Salad

—■ Choice of Two Vegetable Options ■—

Broccoli, Cauliflower, Carrot Medley	Green Bean Casserole
Glazed Carrots	Zucchini and Roasted Red Peppers
Broccoli	Corn
Chef's Choice Vegetable du jour	

—■ Choice of One Starch ■—

Baked Beans	Macaroni and Cheese
Red Skin Mashed Potatoes	Mashed Sweet Potatoes
Halushki	Roasted Red Potatoes
Rice Pilaf	Baked Ziti
Sage Stuffing	

—■ Choice of Two Entrées ■—

Lemon Chicken	Barbequed Pork Loin
Pulled Pork	Sliced Turkey
Stuffed Peppers	Italian Roast Beef
Fried Chicken	Sliced Roast Beef in Pan Gravy
Stuffed Cabbage	Chicken Parmesan
Whole Roasted Barbecue Chicken	

Italian Feast Buffet

■■ \$24.95++ PER PERSON, MINIMUM 30 PEOPLE, IF UNDER 30
PEOPLE ADD \$2.00++ PER PERSON ■■

—■■ *Choice of one Soup or Salad* ■■—

Pasta Fagioli
Minestrone

Egg Drop Soup - Roman Style
Mixed Greens Salad

Wedding Soup Add 4.00++ pp

—■■ *Choice of Two Vegetables* ■■—

Italian Style Green Beans
Caponata

Braised Escarole with White Beans
Eggplant Parmesan

Fresh Italian Mixed Vegetables

—■■ *Choice of Two Sides* ■■—

Red Skin Mashed Potatoes
Rice Pilaf

Polenta with Mozzarella
Roasted Red Potatoes

Stuffed Shells Marinara
Cheese Ravioli with Carbonara Sauce

Pasta Bolognese
Pasta with Pesto Sauce

Baked Ziti

—■■ *Choice of One Chicken Entrée* ■■—

Chicken Marsala
Sautéed Chicken with Leeks and
Herb Cream Sauce

Sautéed Chicken with Prosciutto
and Basil Butter
Chicken Parmesan

Chicken Romano

—■■ *Choice of One Beef Entrée* ■■—

Grilled Italian Sausage with
Pepper & Onions

Beef Medallions with Garlic,
Peppers & Gorgonzola

Medallions of Beef Marsala

Medallions of Pork with Roasted Peppers and Rosemary

—■■ *Choice of One Seafood Entrée* ■■—

Mussels Marinara
Cod Italiano

Sole Romano
Steamed Clams Provencal

Grilled Shrimp

—■■ *Add Deluxe Pasta Station for \$9.95++* ■■—

Desserts

—■ Gourmet Dessert Selections ■—

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 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

Beverage Services

—■ *Flat Rate 4 Hour Bar - House Brands \$18.00+ per person* ■—

Beers

Miller Lite

Spirits

Heaven Hill Bourbon

London Tower Gin

Castillo Silver Rum

Old Smugglers Scotch

Montezuma Tequila

Bankers Vodka

Bankers Whiskey

Peach Schnapps

House Wines

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio, Pinot Noir

—■ *Flat Rate 4 Hour Bar - Call Brands \$20.00+ per person* ■—

Beers

Choose Two Domestic

Spirits

Jim Beam Bourbon

Gordon's Gin

Bacardi Rum

Admiral Nelson Spiced Rum

Cutty Sark

Cuervo Especial Tequila

Smirnoff Vodka

Seagram's V.O. Whiskey

Canadian Club Whiskey

Peach Schnapps

Kamora Coffee Liqueur

Jacquin's Amaretto

House Wines

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio, Pinot Noir

—■ *Flat Rate 4 Hour Bar - Top Shelf Brands \$23.00+ per person* ■—

Beers

Choose Two Domestic and One Imported (Premium)

Spirits

Makers Mark Bourbon

Tanqueray Gin

Captain Morgan Rum

Dewars Scotch

Cuervo Tequila

Tito's Vodka

Jack Daniels Whiskey

Crown Royal Whiskey

DeKuyper Peach Schnapps

Kahlua Coffee Liqueur

DiSaronno Amaretto

House Wines

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Pinot Grigio, Pinot Noir

—■ *Extras* ■—

Bridal Dance Shots \$1.00+ each

Peach Schnapps or House Whiskey, must be preordered

Alternative selections can be made for an additional cost

Signature GCC Cocktails Add \$2.00+

—■ *Consumption Bars* ■—

Alcohol purchased by the bottle

House Brands \$80.00+

Call Brands \$90.00+

Top Shelf Brands \$100.00+

House Wines (1.5L) \$40.00+

J. Roget Dry \$25.00+

J. Roget Brut \$25.00+

Martini & Rossi Asti Spumanti \$30.00+

Korbel Brut \$30.00+

G.H. Mumm \$70.00+

Perrier Jouet Fleur de Champagne \$180.00+

Moet Chandon Dom Pérignon \$180.00+

Champagne Punch Bowl \$50.00+

Please note: Bottle sizes are fifths unless otherwise stated

—■ *Cash Bars* ■—

Cash bars will have a \$65.00 set up fee. Guests pay for drinks at GCC event prices.

—■ *Bartender Fees* ■—

A fee of \$65.00 per bartender applies for all bars. For events under 50 people, one bartender is required. For events from 50-200, 2 bartenders are required. For events over 200, 3 bartenders are required. If an additional bar is requested, there will be an additional \$65.00 set-up charge per bar and an additional bartender charge.

Alcohol Policies

No liquor will be served to anyone less than 21 years of age. We will card those who appear to be underage.

Greensburg Country Club does not permit shots at any function EXCEPT for Wedding Bridal Dances. Only One Shot per person permitted.

Wedding banquet bars are based on a five hour reception and a four hour open bar with the bar closing during the dinner hour. An additional hour can be added either during the dinner hour or at the end of the reception.

If you choose to open the bar during the dinner hour you will pay a flat rate of: \$5 per hour for House brands, \$7 per hour for Call brands, and \$9 per hour for Top Shelf.

If you choose to add the hour at the end of the reception and remain closed during dinner you will pay a flat rate of: \$8 per hour for House brands, \$10 per hour for Call brands, and \$12 per hour for Top Shelf.

Arrangements for Additional Time Must Be Made Prior To the Reception! Flat rate bars are based on the number of adults attending the event. Individuals under the age of 21 are priced at \$5.95 per person.

Other Policies

When no room fee is charged, a set up fee will be charged for room arrangements other than the standard set up.

Valets are required for events over 30 people. The valet charge is \$65.00 per valet. One valet for every 30 people is required.

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.