

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 | • BROCCOLI, CAULIFLOWER, AND CARROT MEDLEY |
| • GLAZED CARROTS | • BROCCOLI |
| • GREEN BEAN ALMONDINE | —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 | • BALSAMIC GLAZED SALMON |
| • VEGETABLE LASAGNA | • BEEF TIPS BURGUNDY |
| • ENGLISH STYLE COD | • HAM WITH PINEAPPLE GLAZE |
| • POT ROAST WITH PAN GRAVY | • CHICKEN CORDON BLEU |
| • STUFFED CHICKEN BREAST | • SOLE ROMANO |
| • CHICKEN PICATTA | • BONELESS PORK CHOPS IN MUSHROOM CREAM SAUCE |
| • CHICKEN MARSALA | |

CHOICE OF STARCH

- | | |
|-----------------------------|----------------------------------|
| • ROASTED BABY RED POTATOES | • PASTA WITH ALFREDO OR MARINARA |
| • TWICE BAKED POTATOES | • RED SKIN MASHED POTATOES |
| • AU GRATIN POTATOES | • MACARONI AND CHEESE |
| • BAKED POTATO | • RICE PILAF |
| • HALUSHKI | |

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 50 PEOPLE
- IF UNDER 40 PEOPLE, ADD \$3.00++ PER PERSON.

CHOICE OF SOUP OR SALAD

- PASTA FAGIOLI
- MINISTRONE
- WEDDING
- GARDEN SALAD
- CAESAR SALAD

CHOICE OF TWO VEGETABLES

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

CHOICE OF TWO SIDES

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

CHOICE OF ONE CHICKEN

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

CHOICE OF ONE BEEF

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

CHOICE OF ONE SEAFOOD

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

Greensburg Country Club

WHERE FAMILIES COME TO PLAY

BEVERAGE SERVICES

ALCOHOL POLICIES

NO LIQUOR WILL BE SERVED TO ANYONE LESS THAN 21 YEARS OF AGE. WE WILL CARD THOSE WHO APPEAR TO BE UNDERAGE.

CONSUMPTION BARS

- HOUSE BRANDS \$8.50+
- CALL BRANDS \$9.50+
- TOP SHELF BRANDS \$10.50+

-CHOICE OF TWO BEERS FOR EACH EVENT-

CASH BARS

CASH BARS WILL HAVE A \$65 BARTENDER FEE. GUESTS PAY FOR DRINKS AT GCC EVENT PRICES.

CHOICE OF TWO BEERS FOR EACH EVENT

-OPEN BAR PACKAGE CAN BE CREATED UPON REQUEST-

BEVERAGES

DOMESTIC BEERS \$6

- MILLER LITE
- MICHELOB ULTRA
- ROLLING ROCK
- COORS LIGHT
- YUENGLING
- BUD LIGHT

IMPORT BEERS \$7

- CORONA
- AMSTEL LIGHT
- HEINEKEN
- PENN PILSNER

HOUSE WINES \$7

- CHARDONNAY
- WHITE ZINFANDEL
- CABERNET SAUVIGNON
- PINOT GRIGIO
- MERLOT
- PINOT NOIR

CHAMPAGNE

- CHAMPAGNE PUNCH BOWL \$50+
- G. H. MUMM \$70+
- KORBEL BRUT \$40+
- J. ROGET \$35+
- MARTINI AND ROSSI ASTI SPUMANTI \$35+

SPIRITS

-4 HOUR OPEN BAR-

RAIL \$22.50

-INCLUDES MILLER LITE AND 6 HOUSE WINES-

- SMIRNOFF
- CUTTY SARK
- JOSE CUERVO
- JIM BEAM
- CANADIAN CLUB
- GORDONS
- BACARDI
- PEACH SCHNAPPS

CALL \$27.50

-INCLUDES CHOICE OF 2 DOMESTIC BEERS & 6 HOUSE WINES-

- TITOS
- CAPTAIN MORGAN
- V.O.
- JOSE CUERVO
- BEEFEATER
- DEWARS
- JACK DANIELS
- AMARETTO
- BACARDI
- PEACH SCHNAPPS
- KAMORA

TOP SHELF \$32.50

-INCLUDES CHOICE OF 2 DOMESTIC BEERS & 6 HOUSE WINES-

- KETEL ONE
- JOSE CUERVO
- DISARONNO
- BACARDI
- CROWN ROYAL
- KAHLUA
- JOHNNY WALKER BLACK
- BOMBAY SAPPHIRE
- CAPTAIN MORGAN
- MAKERS MARK
- PEACH SCHNAPPS