



Greensburg Country Club

2011 Banquet Menu

Dinner

HORS D'OEUVRES

Chef's Pick Hors D'oeuvres Combo - \$17.95

In addition to your entrée, choose any 3 hors d'oeuvres from the starred items together with the Assorted Cheese Display and the Fresh Vegetable Crudité

\$3.75++ per Person per Hour

- *Smoked Salmon Canapé
- *Prosciutto wrapped Melon
- *Ham and Asparagus Timbale
- *Fruit Kabob
- *Grilled Vegetable Canapé
- *Homemade Chips and Dip
- *Cheese Fondue

\$4.75++ per Person per Hour

- Goat Cheese Crustini
- Shrimp Egg Rolls
- Franks in a Blanket
- *Mini Quiche
- *Mini Reuben
- *Mini Pastrami
- Mushroom Caps with Crab
- *Mushroom Caps with Sausage

\$4.75++ per Person per Hour

- *Mushroom Caps with Vegetables
- *Swedish Meatballs
- *Brushetta
- Crabmeat Hozelle in a Pastry Shell
- Wild Mushroom Bruschetta
- *Barbeque Meatballs
- Thai Meatballs
- *Zucchini Ribbon
- *Stuffed Banana Peppers

Buffalo Chicken Crustini

\$5.45++ per Person per Hour

- Sesame Chicken
- *Quesadilla
- Spanakopita
- Crab cakes
- Scallop and Bacon
- Coconut Chicken
- 3 Season Kabob

Hors d'oeuvres
Priced by the Piece

◆ Jumbo Shrimp Cocktail	\$2.50++ per piece
◆ Oysters on the half shell	\$2.50++ per piece
◆ California Rolls	\$2.50++ per piece
◆ Sushi	\$2.50++ per piece

Hors d'oeuvres
Priced by the 25 Piece Tray
(For groups of less than 50)

◆ Fruit Kabobs	\$25.00++
◆ Brushetta	\$30.00++
◆ Swedish Meatballs	\$35.00 ++
◆ Crab Hozelle/Pastry Shell	\$40.00++
◆ Stuffed Mushrooms with Crab	\$40.00++
◆ Scallops and Bacon	\$45.00++
◆ Sesame Chicken	\$50.00++
◆ Crab cakes	\$55.00++
◆ Shrimp Cocktail	\$60.00++

Hors d'oeuvre Displays

Assorted Cheese Display		\$3.45++
Chef's selection of domestic cheese displayed with crackers and honey mustard dip		
Deluxe Cheese Display		\$9.95++
Chef's selection of domestic and imported cheese displayed with crackers and mustard dip		
Fresh Vegetable Crudités		\$3.45++
A variety of fresh seasonal vegetables artfully displayed and served with harvest dip		
Assorted Cheese and Fresh Vegetable Combination		\$6.45++
Chef's choice of assorted domestic cheese and fresh seasonal vegetables		
Fresh Fruit		\$4.45++
Assorted seasonal fresh fruit display		
Deluxe Pasta Station	When served with hors d'oeuvres	\$14.95++
	When served separately	\$18.95++

Our pasta station includes selected fresh pastas prepared in-house, accompanied by your choice of two of the Chef's specialty sauces; Marinara, Bolognese, Alfredo or Aglio Olio

Tapas Menu

\$37.95++ per person

(If under 30 people - Add \$3.00 per person)

Grilled Vegetable Platter

Cheese Fonduta

Fruit Macedoine

Assorted Stuffed Mushrooms

Crustini Du Jour

Salad Station

Bread Display

Thai Style Mussels

Satay of Chicken

Carvery with Beef Tenderloin

Pasta Bar

DINNER BANQUET SELECTIONS

All Entree prices include: Garden salad with choice of dressings, starch and vegetable, rolls and butter. Coffee, decaf, hot and iced tea

Beef Entrees:

Braised Swiss Steak Jardinière \$22.95++

Beef braised with natural juices, served with jardinière vegetables

Grilled NY Style Strip Steak \$29.95++

Seasoned strip steak grilled over an open flame

Roasted Tournedos of Tenderloin \$37.95++

Pieces of sliced filet of beef char-broiled

Grilled Filet Mignon

Choice filet grilled and garnished with a mushroom cap \$37.95++

Chicken Entrees:

Stuffed Sage Chicken \$19.95++

Boneless Chicken breast with traditional sage stuffing

Walnut Chicken \$20.95++

Boneless Chicken breast coated with a walnut breading and topped with a creamy mustard sauce

Chicken Marsala \$21.95++

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

Grilled Chicken with Honey Dew Salsa \$21.95++

Boneless chicken breast, chargrilled and topped with fresh salsa

Chicken Woodsman \$21.95++

Boneless chicken breast, pan seared and topped with mushrooms, peppers and onions in a creamy Dijon sauce

Chicken Cordon Bleu \$21.95++

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

Chicken Almondine \$21.95++

Hand breaded almond crusted chicken breast topped with wild berry sauce and served with choice of starch and vegetable du jour

Chicken Kiev \$19.95++

Boneless chicken breast, stuffed with garlic seasoned butter and breaded with fresh breadcrumbs

Seafood Entrees:

Scrod Milano \$20.95++

Baked, moist white fish topped with our buttery seasoned breadcrumbs

Grilled Salmon with Fruit Chutney \$24.95++

Fresh filet of salmon, char grilled and topped with a chunky seasonal fruit medley

Sole Romano \$20.95++

Delicate sautéed sole filets coated in romano butter

Stuffed Lemon Sole with Crab Imperial and Hollandaise Sauce \$25.95++

Sole filets wrapped around in-house made crabmeat stuffing

Fan Tailed Breaded Shrimp \$24.95++

Hand breaded Gulf shrimp in a remoulade sauce

Grilled Ahi-Tuna \$25.95++

Hand cut tuna, char grilled and served with wasabi

Pork, Veal and Lamb Entrees:

Stuffed Pork Chops \$20.95++

Filled with traditional sage stuffing coated with pan gravy

Boneless Roasted Pork Loin \$22.95++

Pork loin sliced with a charcuterie sauce

Veal Romano \$22.95++

Coated in Parmesan and Romano batter then sautéed

Combo Platters

Petite Filet Mignon & Maryland Crab Cake	\$34.95++
Grilled filet paired with a fresh Chesapeake Bay style crab cake	
Petite Filet Mignon & Grilled Chicken Breast	\$ 31.95++
Grilled filet paired with a marinated boneless chicken breast seasoned with fresh herbs	
Petite Filet Mignon & Fan Tail Shrimp	\$ 34.95++
Grilled filet matched with hand breaded Gulf shrimp	
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	

Accompaniments

All entrees include:

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

Served Garden Salad

Entrees and buffets include a served garden salad consisting of young field 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 (additional \$1.50++ per person)

Caesar: Crisp Romaine lettuce, croutons and Asiago cheese tossed in a rich Caesar dressing

Spring Mix: Artichokes, sun-dried tomatoes, parmesan, ripe olives and garlic croutons on young field greens

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

Starches

Roasted Baby Red Potatoes, Au gratin Potatoes, Scalloped Potatoes, Baked Potato, Twice Baked Potatoes, Mashed Potatoes, Rice Pilaf, Risotto, Garlic Basil Red Skin Mashed Potatoes, Mashed Sweet Potatoes, Wild Rice

Vegetables

Sugar Snap Peas, Green Bean Almondine, Broccoli, Cauliflower and Carrot Medley, Bean Medley, Glazed carrots, Broccoli and cheese sauce and Chef du Jour

Add Soup du Jour for an additional \$2.25++ per person

DINNER BUFFET MENU

All Buffets include a garden salad with choice of dressings, choice of two starches,
choice of two vegetables, rolls, butter, coffee, decaf, hot and iced tea
(If under 30 people - Add \$2.00 per person)

COUNTRY CLUB BUFFET

Entrees

Chicken Almondine	Roasted Pork Loin	Braised Swiss Steak
Chicken Parmesan	Broiled Boston Scrod	Chicken Cordon Bleu
Chicken Scaloppini	Chicken Romano	Baked Orange Roughy
Beef Tips Bordelaise	Baked Meat Loaf	Baked Virginia Ham
Vegetable Lasagna	Stuffed Peppers	Sole Romano
Stuffed Chicken Breast	Chicken Kiev	

Buffet #1 - Choose any <i>two</i> from above selections	\$20.95++
Buffet #2 - Choose any <i>three</i> from above selections	\$24.95++
Buffet #3 - Choose any <i>four</i> from above selections	\$26.95++

Starches:

Roasted Baby Red Potatoes, Au gratin Potatoes, Scalloped Potatoes, Baked Potato, Twice Baked Potatoes, Mashed Potatoes, Rice Pilaf, Risotto, Garlic Basil Red Skin Mashed Potatoes, Halushki,
Macaroni and Cheese, Pasta with Meat Sauce

Vegetables:

Broccoli, Cauliflower and Carrot Medley, Bean Medley,
Green Bean Almondine, Sugar Snap Peas with Water Chestnuts, Broccoli with Cheese Sauce, Corn,
Vegetable Du Jour

COUNTRY BUFFET

\$21.95++ per person

(If under 30 people – Add \$2.00 per person)

Choice of Two

Garden Salad

Macaroni Salad

Broccoli Salad

Tomato and Onion Salad

Grandma's Potato Salad

Marinated Cucumber Salad

Pasta Salad

Red Potato Salad

Choice of Two

Mixed Vegetables

Green Bean Casserole

Peas and Mushrooms

Sweet Corn

Glazed Carrots

Vegetable Du Jour

Sautéed Zucchini Squash

Choice of One

Barbequed Baked Beans

Bourbon Sweet Potatoes

Potato and Cheddar

Casserole

Halushki

Macaroni and Cheese

Grandma's Mashed Potatoes

Jardiniere Rice

Scalloped Potatoes

Roasted Red Potatoes

Parsley Potatoes

Home-Style Stuffing

Choice of Two

Barbeque Chicken

Grilled Chicken Breast

Sliced Turkey

Fried Chicken

Roasted Chicken

Barbequed St. Louis Ribs

Baked Meatloaf

Barbequed Pork Loin

Stuffed Peppers

Sliced Roast Beef in pan gravy

Baked Ziti

Barbequed Beef

Stuffed Cabbage

Creamed Chicken over Biscuit

Chicken Parmesan

ITALIAN FEAST BUFFET

\$24.95++ per person

(If under 30 people - Add \$2.00 per person)

Choice of One

Pasta Fagioli
Antipasto Salad
Italian Tomato Salad

Minestrone
Fresh Garden Greens w/ Assorted Dressings
Wedding Soup (additional \$2.00++ per person)

Egg Drop Soup - Roman style

Choice of Two

Italian Green Beans
Eggplant Sicilian

Creamed Mushrooms
Fresh Italian Mixed

Braised Escarole w/ white beans
Ratatouille

Choice of One

Basil Mashed Potatoes
Garlic Roasted Red Potatoes

Risotto Milanese
Seasoned rice with baby peas and mushrooms

Grilled Polenta with Mozzarella

Choice of One

Stuffed Shells Marinara
Fusilli with Garlic and Oil

Pasta Bolognese
Baked Ziti

Cheese Ravioli with Carbonara Sauce
Pesto Cavetelli

Choice of One

Grilled Chicken w/Sage and Fontina Cheese
Sautéed Chicken with Leeks and Herb Cream Sauce
Sautéed Chicken with Prosciutto and Basil Butter

Chicken Parmigiana
Chicken Romano
Sicilian Chicken

Choice of One

Grilled Italian Sausage with Pepper & Onions
Beef Medallions with Garlic, Peppers & Gorgonzola
Medallions of Pork with Roasted Peppers and Rosemary

Beef Bracirole
Medallions of Beef Marsala

Choice of One

Grilled Shrimp Kabobs with Artichoke & Caper Butter
Steamed Clams Provencal
Braised Sole with Marinated Tomatoes and Basil

Mussels Marinara
Scrod Milano

GOURMET DESSERT SELECTION

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, pecan pieces and crushed pineapple, filled and iced with a real cream cheese frosting and garnished with pecans.

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.

Mountain Berry Cream Flan \$5.95++

A mixture of blackberries, blueberries and raspberries on top of a silky custard filled short paste crust, finished with a light dusting of powdered sugar.

Chocolate Snickers Dream \$5.95++

Fudge brownies and creamy custard combined and baked into a golden flaky shortbread cookie crust then topped with chunks of Snickers bars, peanuts, caramel, more brownies and finally drizzled with white and dark chocolate.

STANDARD DESSERT SELECTIONS

Apple, Cherry or Blueberry pie	\$2.50++
Chocolate, Caramel or Strawberry Sundae	\$2.50++
Chocolate Layer Cake	\$2.50++
Strawberry Shortcake	\$2.50++
Flavored Sherbets with a Cookie	\$2.50++
Pecan Ball	\$4.50++



BEVERAGE SERVICES

FLAT RATE BARS (4 Hour Bar)

House Brands

\$18.00+ per person

Miller Lite & MGD

Heaven Hill Bourbon

London Tower Gin

Castillo Silver Rum

Old Smugglers Scotch

Montezuma Tequila

Bankers Vodka

Bankers Whiskey

Peach Schnapps

Chardonnay

Cabernet Sauvignon

Merlot

White Zinfandel

Pinot Grigio

Call Brands

\$20.00+ per person

Beers

Choose Two Domestic

Spirits

Jim Beam Bourbon

Gordon's Gin

Barcardi Rum

Adm. Nelson Spiced Rum

Grants Scotch

Cuervo Especial Tequila

Smirnoff Vodka

Seagram's V.O. Whiskey

Canadian Club Whiskey

Peach Schnapps

Kamora Coffee Liq.

Jacquin's Amaretto

House Wines

Chardonnay

Cabernet Sauvignon

Merlot

White Zinfandel

Pinot Grigio

Top Shelf Brands

\$22.00+ per person

Choose Two Domestic and
One Imported (Premium)

Makers Mark Bourbon

Tanqueray Gin

Captain Morgan Rum

Dewars Scotch

Cuervo Tequila

Stolichnaya Vodka

Jack Daniels Whiskey

Crown Royal Whiskey

Dekuyper Peach Schnapps

Kahlua Coffee Liquor

Di Saronno Amaretto

Chardonnay

Cabernet Sauvignon

Merlot

White Zinfandel

Pinot Grigio

Bridal Dance Shots \$1.00 each, preordered. Choose Peach Schnapps or House Whiskey

Signature G.C.C. cocktails for only \$2.00 more per guest on any level bar.

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+

Champagne

J. Roget Dry	\$25.00+
J.Roger Brut	\$25.00+
Martini & Rossi Asti Spumanti	\$30.00+
Korbel Brut	\$30.00+
G.H. Mumm	\$70.00+
Perrier Jouet Fleur de Champagne	\$160.00+
Moet Chandon Dom Perignon	\$160.00+
Champagne Punch	\$40.00+ per gallon

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.

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 four hour open bar. Additional time can be added. Flat rate bars may be extended at the following rates: \$5 per hour for House brands, \$7 per hour for Call brands, and \$9 per hour for Top Shelf. 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 40 people. The valet charge is \$65.00 per valet. One valet for every 40 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 tray 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.