



Greensburg Country Club

Banquet Menu

Dinner

HORS D'OEUVRES

Priced per Person per Hour

◆ Belgium Endive with Pesto Cream Cheese	\$3.25++
◆ Smoked Salmon Canapé	\$3.25++
◆ Prosciutto wrapped Melon	\$3.25++
◆ Ham and Asparagus Timbale	\$3.25++
◆ Fruit Kabob	\$3.25++
◆ Grilled Vegetable Canapé	\$3.25++
◆ Goat Cheese Crustini	\$4.25++
◆ Shrimp Egg Rolls	\$4.25++
◆ Franks in a Blanket	\$4.25++
◆ Mini Quiche	\$4.25++
◆ Mini Reuben	\$4.25++
◆ Mini Pastrami	\$4.25++
◆ Mushroom Caps with Crab	\$4.25++
◆ Mushroom Caps with Sausage	\$4.25++
◆ Mushroom Caps with Vegetables	\$4.25++
◆ Swedish Meatballs	\$4.25++
◆ Brushetta	\$4.25++
◆ Crabmeat Hozelle served in a Pastry Shell	\$4.25++
◆ Sesame Chicken	\$4.95++
◆ Quesadilla	\$4.95++
◆ Spanakopita	\$4.95++
◆ Crab cakes	\$4.95++
◆ Scallop and Bacon	\$4.95++
◆ Coconut Chicken	\$4.95++
◆ 3 Season Kabob	\$4.95++

Hors d'oeuvres
Priced by the Piece

◆ Jumbo Shrimp Cocktail	\$2.25++ per piece
◆ Oysters on the half shell	\$2.25++ per piece
◆ California Rolls	\$2.25++ per piece
◆ Sushi	\$2.25++ 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	\$30.00 ++
◆ Crab Hozelle/Pastry Shell	\$35.00++
◆ Stuffed Mushrooms with Crab	\$35.00++
◆ Scallops and Bacon	\$40.00++
◆ Sesame Chicken	\$45.00++
◆ Crab cakes	\$50.00++
◆ Shrimp Cocktail	\$55.00++

Hors d'oeuvre Displays

Assorted Cheese Display

\$2.95++

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

Deluxe Cheese Display

\$8.95++

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

Fresh Vegetable Crudités

\$2.95++

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

Assorted Cheese and Fresh Vegetable Combination

\$5.95 ++

Chef's choice of assorted domestic cheese and fresh seasonal vegetables

Fresh Fruit

\$3.95++

Assorted seasonal fresh fruit display

Whole Poached Norwegian Salmon

Market price

Whole Salmon artfully displayed with lemon dill cream and vegetable garnish, served with crackers and sauce

Deluxe Pasta Station -

when served with hors d'oeuvres

\$13.95++

when served separately

\$18.95++

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

Grand Deluxe Hors D'oeuvres Reception

\$23.95++ per person

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

Station #1

Choice of Two

Domestic Cheese Display

Vegetable Display

Fresh Fruit Display

Station #2

One Carved Item

Pork Loin

Turkey Breast

Ham

New York Strip

Prime Rib

Roasted Tenderloin of Beef - Extra \$2.00 per person

Station #3

Hot Pasta Station

3 Pastas and 3 sauces

If you would like to customize your Hors D'oeuvres selection, we can work with you to achieve your desired effect. Our Chef enjoys the challenge of creating exotic displays to satisfy any theme or décor in which you are interested.

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 \$19.95

- Beef braised with natural juices, served with jardinière vegetables

Grilled NY Style Strip Steak

- Peppered and seasoned strip steak grilled over an open flame \$25.95

Roasted Tournedos of Tenderloin

- Pieces of sliced filet of beef char-broiled \$27.95

Grilled filet mignon

- Choice filet grilled and garnished with a mushroom cap \$29.95

Chicken Entrees:

Stuffed Sage Chicken \$18.95

- Boneless Chicken breast with traditional sage stuffing

Walnut Chicken \$18.95

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

Chicken Marsala \$18.95

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

Chicken Woodsman \$19.95
- Boneless chicken breast, pan seared and topped with mushrooms, peppers and onion in a creamy Dijon sauce.

Chicken Cordon Bleu \$19.95
- Boneless chicken breast, stuffed with ham and Swiss cheese, then breaded with fresh breadcrumbs

Chicken Kiev \$19.95
- Boneless chicken breast, stuffed with garlic seasoned butter, then breaded with fresh breadcrumbs

Seafood Entrees:

Scrod Milano \$16.95
- Baked, moist white fish topped with our buttery seasoned breadcrumbs

Grilled Salmon with fruit chutney \$19.95
- Fresh filet of salmon, char grilled and topped with a chunky seasonal fruit medley

Stuffed lemon sole with crab imperial and hollandaise sauce \$21.95
- Delicate sole filets wrapped around in-house made crabmeat mixture

Baked stuffed shrimp with sauce Florentine \$23.95
- Gulf shrimp filled with crabmeat mixture accompanied with a creamy spinach sauce

Grilled Ahi-Tuna \$25.95
- Hand cut tuna loin, char grilled and served with wasabi (Chinese horseradish)

Pork, Veal and Lamb Entrees:

Stuffed pork chops

-filled with traditional sage stuffing, coated with pan gravy \$18.95++

Boneless roasted pork loin

-sliced with a charcuterie sauce \$18.95++

Veal Romano

- coated in Parmesan and Romano batter then sautéed \$23.95++

Rack of lamb

-roasted with a mint demi-glaze \$29.95++

Combo Platters

Petite Filet Mignon & Maryland crab cake

- Grilled filet paired with a fresh Chesapeake Bay style crab cake \$30.95++

Petite Filet Mignon & Grilled Chicken Breast

-Grilled filet paired with a marinated boneless chicken breast
seasoned with fresh herbs \$ 30.95++

Petite Filet Mignon & Stuffed Shrimp with Crabmeat

- Grilled filet matched with Jumbo shrimp stuffed with crabmeat \$ 30.95++

Petite Filet Mignon & Grilled salmon

- Grilled salmon coupled with a grilled filet mignon \$30.95++

Petite Filet Mignon & Shrimp scampi

- Grilled filet served with Jumbo Shrimp basted with drawn butter
and sprinkled with Italian bread crumbs \$30.95++

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 may 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

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

Boston: Fresh bib lettuce with goat cheese, toasted pine nuts, tomatoes and basil vinaigrette

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

Vegetables:

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

Buffet #1 -

Choose any two from above selections \$19.95++

Buffet #2 -

Choose any three from above selections \$22.95++

Buffet #3 -

Choose any four from above selections \$24.95++

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

Vegetables:

Broccoli Normandy, Broccoli, Cauliflower and Carrot Medley, Bean Medley,
Green Bean Almondine, Sugar Snap Peas with Water Chestnuts

COUNTRY BUFFET

\$21.95++ per person

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

Choice of Two

Garden Salad	Tomato and Onion Salad	Pasta Salad
Macaroni Salad	Denver Potato Salad	Red Potato Salad
Marinated Cucumber and red onion in a seasoned sour cream dressing		

Choice of Two

Mixed Vegetables	Green Bean Casserole	Peas and Mushrooms
Sweet Corn	Glazed Carrots	

Choice of One

Barbequed Baked Beans	Macaroni and Cheese	Roasted Red Potatoes
Bourbon Sweet Potatoes	Gramma's Mashed Potatoes	Parsley Potatoes
Potato and Cheddar Casserole	Jardinière Rice	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

ITALIAN FEAST BUFFET

\$24.95++ per person

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

Choice of One

Pasta Fagioli Minestrone Egg Drop Soup - Roman style
Antipasto Salad Fresh Garden Greens w/ Assorted Dressings
Italian tomato salad with marinated mushrooms and artichoke hearts
Wedding soup is an additional - \$2.00++ per person

Choice of Two

Italian Green Beans Creamed Mushrooms Braised Escarole w/ white beans
Eggplant Sicilian Fresh Italian Mixed Ratatouille

Choice of One

Basil mashed potatoes Risotto Milanese Grilled Polenta with Mozzarella
Garlic roasted red potatoes Seasoned rice with baby peas and mushrooms

Choice of One

Stuffed shells marinara Pasta Bolognese Cheese Ravioli with Carbonara sauce
Fusilli with garlic and oil Baked Ziti Pesto Cavetelli

Choice of One

Grilled Chicken w/ sage and fontina cheese Chicken Parmigiana
Sautéed Chicken with Leeks and herb cream sauce Chicken Romano
Sautéed Chicken with Prosciutto and basil butter Sicilian Chicken

Choice of One

Grilled Italian Sausage with Pepper & Onions Beef Braciole
Beef Medallions with garlic, peppers & Gorgonzola Medallions of Beef Marsala
Medallions of pork with roasted peppers and rosemary

Choice of One

Grilled shrimp kabobs with artichoke & caper butter Mussels Marinara
Steamed Clams Provencal Scrod Milano
Braised sole in white wine with marinated tomatoes and basil

DESSERTS

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.

Grand Chocolate Finale

\$5.95++

A four layer dark chocolate cake filled and iced with a rich chocolate ganache and delicately accented toasted almond pieces.

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.

Key Lime Island Pie

\$5.95++

This refreshingly light pie is made with authentic key lime juice from the Florida Keys. It is baked in a graham cracker crust and topped with real whipped cream.

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

House Brands -
\$18.00 + per person

Call Brands -
\$20.00 per person

Top Shelf Brands -
\$23.00+ per person

Beers

Miller & Miller Lite

Choice of Two
Domestic

Choice of Four
Domestic & Imported

Heaven Hill Bourbon
London Tower Gin
Castillo Silver Rum
Old Smugglers Scotch
Montezuma Tequila
Jacquins Vodka
Bankers Club Whiskey
Peach Schnapps

Jim Beam Bourbon
Gordon's Gin
Barcardi Rum
Grants Scotch
Cuervo Especial Tequila
Smirnoff Vodka
Seagram's 7 Whiskey
Canadian Club Whiskey
Peach Schnapps
Coffee Liquor
Jacquin's Amaretto

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

House Wines

Chardonnay
Cabernet Sauvignon
Merlot
White Zinfandel

Chardonnay
Cabernet Sauvignon
Merlot
White Zinfandel

Chardonnay
Cabernet Sauvignon
Merlot
White Zinfandel

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

Cook's Spumanti	\$25.00+
J. Roget Dry	\$25.00+
J.Roger Brut	\$25.00+
Martini & Rossi Asti Spumanti	\$30.00+
Domaine Ste Michelle	\$30.00+
Korbel Brut	\$30.00+
G.H. Mumm	\$70.00+
Moet Chandon White Star	\$70.00+
Perrier Jouet Fleur de Champagne	\$160.00+
Moet Chandon Dom Perignon	\$160.00+

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.

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 five hour open bar. All others are based on a four hour open bar.

Flat rate bars may be extended at the rate of eight dollars per person per hour.

Flat rate bars are based on the number of individuals 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. 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.