

BANQUET BREAKFAST & LUNCH MENU



GREENSBURG
COUNTRY CLUB
Where Families Come To Play

OUR EXPERT CULINARY TEAM IS HAPPY TO CREATE AND CUSTOMIZE A
MENU THAT EXCEEDS ALL OF YOUR EXPECTATIONS

BREAKFAST MENU

Continental Breakfast 8.95++

*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 15 people –*

Sit-Down Breakfast 14.95++

*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 25 people –*

Buffet Style Breakfast 16.95++

*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 50 people, If under 50 people, add \$3.00++ per person –*

Chef attended Omelet Station 6.00++

Minimum 50 people, can be added to the buffet style breakfast

LUNCHEON MENUS

Luncheon menu items only available prior to 3:00 p.m.
Includes garden salad, coffee, hot or iced tea & lemonade

Buffet #1 - \$20.95++

Choice of One Entrée

Buffet #2 - \$24.95++

Choice of two Entrées

Buffet #3 - \$28.95++

Choice of three Entrées

ENTRÉES

Chicken Parmesan

Stuffed Chicken Breast

Chicken Cacciatore

Chicken Cordon Bleu

Chicken Marsala

Chicken Picatta

Sole Romano

Mango Molasses Salmon

English Style Cod

Pot Roast with Pan Gravy

Breaded Boneless Pork Chops

Ham with Pineapple Glaze

Beef Tips Burgundy

CHOOSE ONE STARCH

Roasted Baby Red Potatoes

Au Gratin Potatoes

Macaroni and Cheese

Red Skin Mashed Potatoes

Baked Potato

Pasta Bolognese or

Marinara

Twice Baked Potatoes

Rice Pilaf

CHOOSE ONE VEGETABLE

Zucchini & Roasted Red Peppers

Broccoli-Cauliflower-Carrot Medley

Green Bean Almondine

Corn

Broccoli with Cheese

Broccoli

Chefs Choice Vegetable Du Jour

- Seasonal Vegetables Available Upon Request -

PICNIC STYLE BUFFET \$18.95++

Includes Choice of 3 Picnic Salads

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

Hamburgers

Jumbo Hot Dogs with Sauerkraut

Baked Beans

Homemade Fresh Chips

BUFFET ADDITIONS \$3.75

Southern Fried Chicken

Italian Grilled Sausage

Kielbasa and Sauerkraut

Halushki

Antipasta

Grilled Vegetable Platter

Char-Grilled Chicken 2.75

Italian Roast Beef

BBQ Pork

Pasta Marinara

Corn on the Cob

Seasonal Fruit Display

DELI STYLE BUFFET \$19.95++

Includes Choice of 3 Picnic Salads

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

Roast Beef

Sliced Roast Turkey Breast

Virginia Honey Ham

Salami/Capicola

Assorted Sliced Breads/Rolls

Assorted Sliced Cheese Tray

Lettuce, Tomato & Onion Tray

Seasonal Fruit Display

Homemade Fresh Chips

Assorted Cookies & Brownies

- Minimum of 50 people, if under 50 people add \$3.00++ per person -

SALADS

All Salads are priced at \$16.95++ and are Served with Warm Rolls and butter, Coffee, Hot or Iced Tea

Cobb Salad

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

GCC Chef's Salad

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

Classic Chicken Caesar Salad

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

Grilled Chicken or Steak Salad

- 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

- Grilled Salmon served with black olives, cucumbers, tomatoes, onions, and bleu cheese crumbles over spinach with choice of dressing -

18th Hole Salad

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

Chicken Almondine Salad

- 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 -

SANDWICHES

\$16.95++

Almondine Chicken Wrap

- Almondine chicken, mixed greens, cranberries, grapes, walnuts, bleu cheese and smokehouse almond dressing in a flour tortilla wrap -

Chicken Salad Croissant

- Signature house made chicken salad on a croissant -

Turkey BLT Wrap

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

Vegetable Wrap

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

\$18.95++

Grilled Chicken Sandwich

- Topped with crisp bacon, asiago cheese & honey mustard on a toasted kaiser roll -

GCC Burger

- Char-Grilled burger with your choice of cheese, served with lettuce, tomato, & onion on a kaiser roll -

Roast Beef & Mushroom

- Oak Barrel Aged sliced sirloin with onion jam, sautéed mushrooms, & provolone cheese served on a brioche bun -

Fish Sandwich

- Beer battered cod filet, served on a french roll -

GCC Crab Cake Market Price

- Pan seared crab cake topped with pineapple salsa & citrus aioli sauce on a toasted kaiser roll -

ENTRÉES

Includes served garden salad
Beverages include coffee, hot or iced tea & lemonade

\$18.95++

Italian Vegetable Lasagna

– Tender pasta sheet layered with seasoned vegetables, ricotta, provolone & mozzarella cheese with an alfredo sauce –

Pasta Primavera

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

English Style Cod

– Baked cod filet topped with seasoned breadcrumbs enhanced with lemon butter sauce –

\$20.95++

Chicken Romano

– Boneless chicken breast coated in parmesan & romano butter, topped with a lemon butter sauce –

Chicken Marsala

– Sautéed boneless chicken topped with mushroom marsala sauce –

Sole Romano

– Filet of sole coated in parmesan and romano batter, topped with a lemon butter sauce –

Stuffed Chicken Breast

– Roasted boneless breast stuffed with a traditional sage stuffing with supreme sauce –

\$32.95++

Grilled Petite Filet

– 6 ounce choice, center cut, char-grilled tenderloin with our dry rub seasoning –

Crabcake

– Signature recipe crab cake baked to perfection and served with pineapple salsa and citrus aioli –

BANQUET DINNER MENU



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HORS D' OEUVRES

PRICED BY THE PIECE

Minimum of 25 pieces

\$1.25

Swedish Meatballs

Chicken Satay

Barbeque Meatballs

Fiesta Bites

- Chicken or Beef -

\$1.50

Spinach Dip in Phyllo Cup

Pork Pot Stickers

Egg Rolls

Goat Cheese Crostini

Sesame Chicken

- Pork or Vegetable -

Kielbasa Bites

Tomato Bruschetta

Spanakopita

\$2.25

Grilled Vegetable Canape

Mushroom Caps with Sausage

Smoked Salmon Canape

Cheese Fondue

Coconut Chicken

Lemon Dill Crabmeat on

Assorted Mini Quiche

Chicken Corn Quesadilla Roll

Cucumber

\$2.75

Mushroom Caps with Crab

Scallops Wrapped in Bacon

Crispy Chicken Slider

Jumbo Shrimp Cocktail

Oysters on the Half Shell

Burger or Pork Slider

Caprese Slider

Mini Crabcakes \$14.00

HORS D'OEUVRES DISPLAYS

Assorted Cheese Display \$3.95++

- 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 -

Deluxe Cheese Display \$9.95++

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

Fresh Vegetable Crudit  \$3.95++

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

Assorted Cheese and Fresh Vegetable Combination \$6.95++

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

Antipasti Display \$13.95++

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

CHEF'S CHOICE HORS D' OEUVRES COMBO

May only be chosen with entr e purchase \$18.95++

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

- Smoked Salmon Canap , Fiesta Bites, Grilled Vegetable Canap , Three Cheese Crostini, Cheese Fondue, Assorted Mini Quiche, Tomato Bruschetta, Mushroom Caps with Sausage, Spinach Dip in Phyllo Cup, Swedish Meatballs, Barbeque Meatballs -

DELUXE PASTA BAR \$24.95++

– 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

Buffet Includes:

Baked Penne with Meatballs

Cheese Ravioli in Alfredo Sauce

Seasonal Vegetables

House Salad, Rolls and Butter

CARVING STATION

For parties of 50 or more, if under 50 people add \$3.00++ per person

– Chef attended carving station featuring one of the following options –

Oven Baked Ham

Flank Steak

Stuffed Pork Loin

Prime Rib

Oven Roasted Turkey

DELUXE TAPAS BUFFET

Minimum of 30 people \$25.95++ per person

Fruit Display

Antipasti Display

Cheese Crostini

Thai Style Mussels

Assorted Stuffed Mushrooms

Satay of Chicken with Peanut Sauce

Seasonal Grilled Vegetable Platter

ENTRÉE SELECTIONS

Entrées include garden salad with choice of dressings, rolls & butter

All entrées served with your choice of starch & vegetable unless otherwise noted

Beverages include coffee, hot or iced tea & lemonade

\$36.95++

Petite Filet Mignon & Crab Cake

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

Petite Filet Mignon & Coconut Shrimp

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

Petite Filet Mignon & Shrimp Scampi

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

Grilled N.Y. Style Strip Steak

– Strip steak grilled –

Petite Filet Mignon & Grilled Salmon

– Grilled salmon coupled with a grilled filet mignon –

Petite Filet Mignon & Chicken Marsala

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

Grilled Filet Mignon

– Choice filet grilled –

\$32.95++

Coconut Shrimp

– Hand breaded coconut shrimp served with a chili lime sauce –

Crab Cakes

– Signature crab recipe topped with pineapple salsa and citrus aioli –

Continued on following page

\$28.95++

Stuffed Sage Chicken

– Boneless chicken breast with traditional sage stuffing –

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 –

Breaded Stuffed Pork Chops

– Breaded and filled with traditional sage stuffing coated with pan gravy –

English Style Cod

– Baked cod filet topped with seasoned breadcrumbs enhanced with lemon butter sauce –

Mango Molasses Salmon

– Pan roasted salmon filet with mango & molasses sauces over a warm potato salad –

\$27.95++

Sole Romano

– Filet of sole coated in parmesan and romano batter, topped with a lemon butter sauce –

Oak Barrel Beef

– Marinated oak barrel beef –

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 –

Caesar

– 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 –

STARCHES

Roasted Baby Red Potatoes

Mashed Sweet Potatoes

Wild Rice

Au Gratin Potatoes

Twice Baked Potatoes

Rice Pilaf

Baked Potato

Red Skin Mashed Potatoes

VEGETABLES

Zucchini & Roasted Red

Peppers

Glazed Carrots

Green Bean Almondine

Broccoli, Cauliflower, Carrot

Medley

Broccoli & Cheese Sauce

Broccoli

DINNER BUFFET SELECTIONS

All buffets include a garden salad with choice of dressings, rolls & butter

Beverages include coffee and hot or iced tea

Buffet #1 - Choose any two Entrées \$26.95++

Buffet #2 - Choose any three Entrées \$28.95++

Buffet #3 - Choose any four Entrées \$29.95++

Minimum 50 people, if under 50 people add \$3.00++ per person

ENTRÉE SELECTIONS

Chicken Parmesan

Vegetable Lasagna

English Style Cod

Pot Roast with Pan Gravy

Chicken Cacciatore

Stuffed Chicken Breast

Chicken Picatta

Chicken Marsala

Mango Molasses Salmon

Beef Tips Burgundy

Ham with Pineapple Glaze

Chicken Cordon Bleu

Sole Romano

Breaded Boneless Pork Chops in Mushroom Cream Sauce

CHOICE OF TWO STARCHES

Roasted Baby Red Potatoes

Twice Baked Potatoes

Au Gratin Potatoes

Baked Potato

Halushki

Rice Pilaf

Red Skin Mashed Potatoes

Macaroni and Cheese

Pasta Bolognese or Marinara

CHOICE OF TWO VEGETABLES

Broccoli & Cheese Sauce

Corn

Green Bean Almondine

Broccoli

Broccoli-Cauliflower-Carrot Medley

Zucchini and Roasted Red Peppers

Chefs Choice Vegetable Du Jour

- Seasonal Vegetables Available Upon Request -

ITALIAN FEAST BUFFET

\$29.95++ per person with a minimum of 50 people
(if under 50 people add \$3.00++ per person)

CHOICE OF SOUP OR SALAD

Pasta Fagioli
Minestrone
Wedding
Egg Drop Soup
- Roman Style -
Garden Salad

CHOICE OF TWO VEGETABLES

Italian Style Green Beans
Eggplant Parmesan

Braised Escarole with White
Beans
Caponata

Fresh Italian Mixed Vegetables

CHOICE OF TWO SIDES

Red Skin Mashed Potatoes
Polenta with Mozzarella
Roasted Red Potatoes

Rice Pilaf
Stuffed Shells Marinara
Pasta Bolognese

Pasta with Pesto Sauce
Baked Ziti
Cheese Ravioli with Carbonara
Sauce

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

CHOICE OF ONE SEAFOOD

Mussels Marinara
Sole Romano
Cod Italiano
Grilled Shrimp
Steamed Clams Provencal

GOURMET DESSERT MENU

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 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 set up.

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.

Greensburg Country Club

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 \$8.00+

Call Brands \$9.00+

Top Shelf Brands \$10.00+

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 \$5

Miller Lite
Michelob Ultra
Budweiser

Coors Light
Yuengling
Bud Light

Import Beers \$6

Corona
Amstel Light

Heineken
Labatt Blue

House Wines \$6

Chardonnay
White Zinfandel

Cabernet Sauvignon
Pinot Grigio

Merlot
Pinot Noir

Champagne

Champagne Punch Bowl \$50+
G.H. Mumm \$70+
J. Roget \$35+

Korbel Brut \$40+
Martini and Rossi Asti Spumanti \$35+

Spirits

Four Hour Open Bar

Rail \$20

Includes Miller Lite & 6 House Wines

Smirnoff
Cutty Sark

Gordons
Jim Beam
Canadian Club
El Toro

Castillo
Peach Schnapps

Call \$25

Includes Choice of 2 Domestic Beers & 6 House Wines

Titos
Admiral Nelson
V.O.

Beefeater
Dewars
Jack Daniels
Amaretto

Bacardi
Peach Schnapps
Kamora

Top Shelf \$30

Ketel One
Jose Cuervo
Disaronno

El Toro
Mount Gay
Crown Royal
Kahlua

Captain Morgan
Bulliet
Peach Schnapps

Johnny Walker Black
Tanqueray or Bombay Sapphire

Includes Choice of 2 Domestic & 1 Import Beer and 6 House Wines