



BANQUET AND EVENT MENUS



BREAKFAST BUFFETS

ALL MENUS INCLUDE FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, SELECTION OF HERBAL TEAS AND JUICES

ALL BUFFETS ARE SERVED FOR ONE AND A HALF HOURS AT THE PRICES QUOTED BELOW

CONTINENTAL

\$18 PER PERSON

FRESH FRUIT

YOGURT

WITH ASSORTED TOPPINGS

VARIETY OF DANISH PASTRIES

ENGLISH MUFFIN & CROISSANTS

SEASONAL JAMS & BUTTER

COFFEE, HOT TEA, ASSORTED JUICES

HOT BREAKFAST

\$25 PER PERSON

FRESH FRUIT

YOGURT

WITH ASSORTED TOPPINGS

VARIETY OF DANISH PASTRIES

ENGLISH MUFFIN & CROISSANTS

SEASONAL JAMS & BUTTER

SCRAMBLED EGGS

THICK CUT BACON & KENTUCKY SAUSAGE LINKS

HOME FRIES

COFFEE, HOT TEA, ASSORTED JUICES

BREAKFAST/BRUNCH ADDITIONS

PRICED PER PERSON

SWEET

PANCAKES

\$5 PER PERSON

FRENCH TOAST

\$7 PER PERSON

SUGAR WAFFLES

\$7 PER PERSON

MINI MUFFINS

\$4 PER PERSON

SAVORY

BAGELS WITH CREAM CHEESE

\$5 PER PERSON

EGGS BENEDICT WITH HAM

\$8 PER PERSON

QUICHE LORRAINE

\$6 PER PERSON

LYONNAISE POTATOES

\$5 PER PERSON

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

BRUNCH BUFFET

ALL MENUS INCLUDE FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, SELECTION OF HERBAL TEAS AND JUICES

ALL BUFFETS ARE SERVED FOR ONE AND A HALF HOURS AT THE PRICES QUOTED BELOW

BRUNCH BUFFET

\$38 PER PERSON

FRESH FRUIT

VARIETY OF DANISH PASTRIES

SCRAMBLED EGGS

THICK CUT BACON & KENTUCKY SAU-
SAGE LINKS

HOME FRIES

COFFEE, HOT TEA, ASSORTED JUICES

&

CHOICE OF 1 ENTREE

ROASTED CHICKEN MARSALA

*CARAMELIZED MUSHROOMS, CHICKEN JUS
WITH FRESH AROMATICS*

ROASTED TUSCAN CHICKEN

WHITE WINE, ROASTED CHERRY
TOMATOES, OLIVES, FRESH BASIL

SEARED SALMON

CHIVE BEURRE BLANC SAUCE

HERB CRUSTED COD

BROWN BUTTER & LEMON

HERB MARINATED FLANK STEAK

MUSHROOM ONION DEMI-GLACE

SEARED PORK TENDERLOIN

SPICED MAPLE GLAZE

PASTA PRIMAVERA

PESTO, SEASONAL VEGETABLES

CHOICE OF 1 SALAD

SCC MIXED GREENS SALAD

*RED ONION, TOMATO, CUCUMBER,
GREEN OLIVES, CROUTONS*

TRADITIONAL CAESAR

*ROMAINE, PARMESAN, CROUTONS,
ANCHOVY*

PRESIDENT'S SALAD

*MIXED GREENS, RED ONION, DRIED
CRANBERRIES, CANDIED PECANS,*

GOAT CHEESE & APPLES

CHOPPED SALAD

ICEBERG LETTUCE, CHERRY TOMATOES,
RED ONION, BACON BLUE CHEESE

CHOICE OF 1 SIDE

ROASTED BROCCOLI

LEMON PEPPER GREEN BEANS

ZUCCHINI & YELLOW SQUASH

ROASTED CARROTS

ROOT VEGETABLE MEDLEY

RICE PILAF

CHIVE WHIPPED POTATOES

ROASTED GARLIC RISOTTO

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

SPECIALTY BREAKS

PER PERSON PRICING IS BASED ON 30 MINUTES OF SERVICE.

ALL BREAKS INCLUDE FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, SELECTION OF HERBAL TEAS
GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE.

AM BREAK

\$12 PER PERSON

VARIETY OF DANISH PASTRIES
COFFEE, HOT TEA, ASSORTED JUICES

SWEET TOOTH

\$16 PER PERSON

ASSORTMENT OF COOKIES & BROWNIES
ASSORTED CANDY BARS
PRETZEL RODS
CINNAMON SUGAR, SWEET GLAZE
COFFEE , HOT TEA, ICED TEA

SAVORY BITES

\$16 PER PERSON

SOFT PRETZEL RODS
CHEESE SAUCE, WHOLE GRAIN MUSTARD
TORTILLA CHIPS & PICO DE GALLO
COFFEE , HOT TEA, ICED TEA

HEALTH NUT

\$16 PER PERSON

CRUDITÉ WITH HUMMUS AND PITA CHIPS
ASSORTMENT OF VEGETABLES
HOUSE TRAIL MIX
COFFEE , HOT TEA, ICED TEA

**SODA CAN BE ADDED TO ALL BREAKS
BASED ON CONSUMPTION AT \$2 PER CAN**

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

PLATED LUNCHES

ALL MENUS INCLUDE FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, SELECTION OF HERBAL TEAS AND ICE TEA

ALL MENUS INCLUDE ASSORTED ROLLS AND WHIPPED BUTTER

CHOICE OF 1 SALAD

SCC MIXED GREENS SALAD

RED ONION, TOMATO, CUCUMBER, GREEN OLIVES, CROUTONS

TRADITIONAL CAESAR

ROMAINE, PARMESAN, CROUTONS, ANCHOVY

PRESIDENT'S SALAD

MIXED GREENS, RED ONION, DRIED CRANBERRIES, CANDIED PECANS,

GOAT CHEESE & APPLES

CHOPPED SALAD

ICEBERG LETTUCE, CHERRY TOMATOES, RED ONION, BACON BLUE CHEESE

CHOOSE UP TO 3 ENTREES

ROASTED CHICKEN BREAST

\$32 PER PERSON

MARSALA

CARAMELIZED MUSHROOMS, CHICKEN JUS WITH FRESH AROMATICS

PICCATA

LEMON, CAPERS, WHITE WINE & FRESH HERBS

TUSCAN

WHITE WINE, ROASTED CHERRY TOMATOES, OLIVES & FRESH BASIL

FRANCAISE

EGG BATTER, BEURRE BLANC SAUCE

PAN SEARED SALMON

\$34 PER PERSON

CHIVE BEURRE BLANC SAUCE

HERB CRUSTED COD

\$32 PER PERSON

BROWN BUTTER, LEMON

SEARED PORK TENDERLOIN

\$32 PER PERSON

SPICED MAPLE GLAZE

FRIED PORK TENDERLOIN

\$32 PER PERSON

SWEET & SPICY CHILI GLAZE

HERB MARINATED FLANK STEAK

\$36 PER PERSON

MUSHROOM ONION DEMI GLAZE

MISO GLAZED SHORT RIB

\$36 PER PERSON

MAPO TOFU

\$30 PER PERSON

CHILI STEW, CABBAGE, MUSHROOMS

PASTA PRIMAVERA

\$29 PER PERSON

PESTO, SEASONAL VEGETABLES

VEGETABLE

CHOICE OF ONE

ROOT VEGETABLE MEDLEY

BROCCOLINI

HOT HONEY GLAZED CARROTS

GREEN BEAN ALMANDINE

STARCH

CHOICE OF ONE

CHIVE WHIPPED POTATOES

HERB ROASTED REDSKIN POTATOES

ROASTED GARLIC RISOTTO

CHEDDAR SMASHED RED SKIN

POTATOES

DESSERT

CHOICE OF ONE

APPLE TART

CHOCOLATE LOVIN SPOON CAKE

BERRY BLAST CAKE

CHOCOLATE CREAM PIE

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

BUILD YOUR OWN LUNCH BUFFET

ALL MENUS INCLUDE FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, SELECTION OF HERBAL TEAS AND ICE TEA

ALL MENUS INCLUDE ASSORTED ROLLS AND WHIPPED BUTTER

ALL BUFFETS ARE SERVED FOR ONE AND A HALF HOURS AT THE PRICES QUOTED BELOW

CHOICE OF 2 SALADS

SCC MIXED GREENS SALAD

RED ONION, TOMATO, CUCUMBER, GREEN OLIVES, CROUTONS

TRADITIONAL CAESAR

ROMAINE, PARMESAN, CROUTONS

PRESIDENT'S SALAD

MIXED GREENS, RED ONION, DRIED CRANBERRIES, CANDIED PECANS,

GOAT CHEESE & APPLES

CHOPPED SALAD

ICEBERG LETTUCE, CHERRY TOMATOES, RED ONION, BACON BLUE CHEESE

FRUIT SALAD

CHEF'S SELECTION OF FRESH FRUIT

FORAGERS SALAD

FRESH BERRIES, ROASTED RED PEPPER, TOASTED ALMOND, FETA

TIER 1

CHOOSE 2 ENTREES

\$42 PER PERSON

ROASTED CHICKEN MARSALA

CARAMELIZED MUSHROOMS, CHICKEN JUS WITH FRESH AROMATICS

ROASTED CHICKEN PICCATA

LEMON, CAPERS, WHITE WINE & FRESH HERBS

ROASTED TUSCAN CHICKEN

WHITE WINE, ROASTED CHERRY

TOMATOES, OLIVES & FRESH BASIL

ROASTED CHICKEN FRANCAISE

EGG BATTER, BEURRE BLANC SAUCE

FRIED PORK LOIN

SWEET AND SPICY CHILI GLAZE

SEARED PORK TENDERLOIN

SPICED MAPLE GLAZE

HERB MARINATED FLANK STEAK

MUSHROOM ONION DEMI GLAZE

SEARED SALMON

CHIVE BEURRE BLANC SAUCE

HERB CRUSTED COD

BROWN BUTTER & LEMON

TIER 2

CHOOSE 2 ENTREES

FROM TIER 1 OR 2

\$46 PER PERSON

STUFFED CHICKEN BREAST

RUSTIC RYE STUFFING, GRAVY

SWORD FISH PICCATA

LEMON, CAPERS, WHITE WINE & FRESH HERBS

VEGETABLE

CHOICE OF ONE

ROOT VEGETABLE MEDLEY

BROCCOLINI

HOT HONEY GLAZED CARROTS

GREEN BEAN ALMANDINE

MISO GLAZED SHORT RIBS

SHRIMP SCAMPI

WHITE WINE, GARLIC, LEMON, FRESH HERBS OVER LINGUINI

STARCH

CHOICE OF ONE

CHIVE WHIPPED POTATOES

HERB ROASTED REDSKIN POTATOES

ROASTED GARLIC RISOTTO

CHEDDAR SMASHED RED SKIN POTATOES

GRILLED PORK CHOPS

BOURBON BBQ

TOURNEDOS OF BEEF TENDERLOIN

PEPPER CRUST & BORDELAISE SAUCE

DESSERT

CHOICE OF ONE

ASSORTED PIES

COOKIE PLATTER

BROWNIE PLATTER

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

LIGHT LUNCH

ALL MENUS INCLUDE FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, SELECTION OF HERBAL TEAS AND ICE TEA

ALL MENUS INCLUDE ASSORTED ROLLS AND WHIPPED BUTTER

ALL BUFFETS ARE SERVED FOR ONE AND A HALF HOURS AT THE PRICES QUOTED BELOW

DELI BUFFET

\$28 PER PERSON

INCLUDES PLATTER OF LETTUCE, TOMATO, ONION, PICKLES, SAUCES,
AND ASSORTMENT OF BREADS

HOUSE MADE POTATO CHIPS

CRUDITÉ PLATTER

HUMMUS, ASSORTED CRACKERS, ASSORTED VEGETABLES

COOKIE PLATTER

CHOICE OF 3

TURKEY, HAM, ROAST BEEF

SALAMI, MORTADELLA

CHICKEN OR TUNA SALAD

CHOICE OF 1

SCC MIXED GREENS SALAD

RED ONION, TOMATO, CUCUMBER, GREEN OLIVES, CROUTONS

TRADITIONAL CAESAR

ROMAINE, PARMESAN, CROUTONS,

ANCHOVY

PRESIDENT'S SALAD

MIXED GREENS, RED ONION, DRIED CRANBERRIES,

CANDIED PECANS, GOAT CHEESE & APPLES

CHOICE OF 1

POTATO SALAD OR PASTA SALAD

CHOICE OF 2 SALADS

PRESIDENT'S SALAD

MIXED GREENS, RED ONION, DRIED CRANBERRIES, CANDIED PECANS,

GOAT CHEESE & APPLES

CHOPPED SALAD

ICEBERG LETTUCE, CHERRY TOMATOES, RED

SCC MIXED GREENS SALAD

RED ONION, TOMATO, CUCUMBER, GREEN OLIVES, CROUTONS

TRADITIONAL CAESAR

ROMAINE, PARMESAN, CROUTONS, ANCHOVY

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

BOXED LUNCHES

\$18 PER PERSON

INCLUDES:

1 APPLE, 1 COOKIE, SAUCE PACKETS

CHOICE OF 1:

FRESH POTATO CHIPS

POTATO SALAD, PASTA SALAD

FRUIT SALAD

VARIETY OF SANDWICHES

CHICKEN OR TUNA SALAD

LETTUCE, TOMATO, ONION

HAM & SWISS

LETTUCE, TOMATO, ONION

TURKEY & PROVOLONE

LETTUCE, TOMATO, ONION

CLUB

TURKEY, HAM, BACON, AMERICAN CHEESE, LETTUCE, TOMATO

ROAST BEEF

PICKLED RED ONIONS, HORSEY CREAM, LETTUCE, KAISER ROLLS

CAPRESE

FRESH MOZZARELLA, PESTO, TOMATO, BALSAMIC REDUCTION

ITALIAN

MORTADELLA, SALAMI, CAPICOLA, HAM, PROVOLONE ITALIAN DRESSING

SOUP & SALAD BAR

\$32 PER PERSON

CHOICE OF 1 PROTEIN

**ADDITIONAL PROTEIN CAN BE ADDED
FOR \$8 PER PERSON**

GRILLED CHICKEN

FLANK STEAK

GRILLED SALMON

GRILLED SHRIMP

CHOICE OF 2 SOUPS

LOADED POTATO

BROCCOLI CHEDDAR

WEDDING

TOMATO BISQUE

BEEF & VEGETABLE STEW

CREAM OF MUSHROOM

BUTLER PASSED HORS D'OEUVRES

UNLIMITED FOR 1 HOUR, PROVIDED THAT ADDITIONAL FOOD STATIONS OR ENTRÉE ARE PURCHASED
THIS CANNOT BE ORDERED INDIVIDUALLY AS A MEAL OPTION

THREE SELECTIONS | \$18 PER PERSON

FOUR SELECTIONS | \$20 PER PERSON

SIX SELECTIONS | \$22 PER PERSON

HOT

ARANCINI

SHORT RIB RISOTTO BALLS

CRAB HUSHPUPPIES

LAVENDER REMOUILADE

SPANAKOPITA

MARGHERITA FLATBREAD

PESTO, CONFIT TOMATO, MOZZARELLA

FRESH ZUCCHINI FRITTERS

TZATZIKI SAUCE

BEEF MEATBALL SKEWER

MARINARA SAUCE

TOMATO BISQUE WITH MINI GRILLED CHEESE

PETITE BEEF WELLINGTON

HORSERADISH CREAM

BACON WRAPPED SCALLOP

BLUEBERRY SHERRY GAS TRIQUE

PETITE CRAB CAKES

LEMON AIOLI

ROASTED GARLIC POTATO CROQUETTE

COCONUT SHRIMP

CHILI GLAZE

GENERAL TSO'S CHICKEN ON RICE

DUXELLES & BRIE TOSTADA

COLD

ASSORTED BRUSCHETTA

SERVED ON FRESH CROSTINI

PROSCIUTTO PIMIENTO

DEVILED EGG

HEARTS OF PALM CEVICHE

CUCUMBER

VICHYSOISE

LEEK POTATO SOUP SERVED COLD

SMOKED SALMON BLINI

CRÈME FRAICHE, CRISPY CAPERS

GOAT CHEESE STUFFED DATE

TOASTED PISTACHIO

CAPRESE BROCHETTE

*BALSAMIC MARINADE, FRESH MOZZARELLA
& BASIL*

FIG JAM TART

GOAT CHEESE, ARUGULA

ASIAN CHICKEN SALAD

PHYLLO CUP

AHI TUNA

WASABI CREAM

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

STATIONED HORS D'OEUVRES

EACH PLATTER IS PRICED OUT PER 25 GUESTS

IMPORTED CHEESE & FRUIT DISPLAY

\$175 PER PLATTER

CHEF'S SELECTION OF IMPORTED CHEESES, FRESH FRUIT, WHOLE GRAIN MUSTARD, ASSORTED CRACKERS

ANTIPASTI DISPLAY

\$250 PER PLATTER

SOPPRESSATA, COPPA, PROSCIUTTO, CHORIZO, BEEMSTER, STEAK HOUSE ONION CHEDDAR, DILL HAVARTI, DANISH BLUE CHEESE, GRUYERE, OLIVES, PEPPERS, ARTICHOKE HEARTS, WHOLE GRAIN MUSTARD, FRESH CROSTINI, ASSORTED CRACKERS

SPINACH & ARTICHOKE DIP

\$100 PER PLATTER

ADD LUMP CRAB FOR \$70

WARM NAAN, ASSORTED CRACKERS

MEDITERRANEAN VEGETABLES

\$150 PER PLATTER

MARINATED OLIVE FETA SALAD, ARTICHOKE HEARTS, CUCUMBER, CARROT, RED PEPPER, BABA GHANOUSH

CRUDITÉ WITH FRESH HUMMUS & BABA GHANOUSH

\$100 PER PLATTER

CHEF'S SELECTION OF VEGETABLES, WARM NAAN, AND ASSORTED CRACKERS

SMOKED SALMON DISPLAY

\$160 PER PLATTER

EGG, CAPERS, PICKLED ONIONS, FRESH CROSTINI, ASSORTED CRACKERS

BRIE EN CROUTE

\$150 PER PLATTER

PUFF PASTRY, HONEY, FRESH BERRIES, ASSORTED CRACKERS

GRILLED VEGETABLE DISPLAY

\$110 PER PLATTER

ASPARAGUS, ROASTED CHERRY TOMATOES, ZUCCHINI, MUSHROOM, RED PEPPER, RED ONION, BALSAMIC GLAZE, CITRUS ZEST

SHRIMP COCKTAIL

\$190 PER PLATTER

COCKTAIL SAUCE, LEMON

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

STATIONED HORS D'OEUVRES

PRICED PER PERSON

\$150 CHEF ATTENDANT FEE FOR ANY STATION THAT REQUIRES A CHEF PRESENT

CARVING STATION

PRICED PER PERSON

HERB ROASTED TURKEY- \$ 12

HONEY GLAZED HAM- \$12

PRIME RIB -\$18

HERB ROASTED LEG OF LAMB- \$18

PEPPER CRUSTED BEEF TENDERLOIN- \$ 20

\$115 PER CHEF ATTENDANT

BUILD YOUR OWN PASTA STATION

\$25 PER PERSON

CHOOSE 2 PASTAS

CAVATAPPI, FARFALLE

LINGUINI, CHEESE RAVIOLIS

TRI-COLOR CHEESE TORTELLINI

CHOOSE 2 SAUCES

MARINARA, ALFREDO

VODKA CREAM, WHITE WINE & PESTO

INCLUDES:

MINI MEATBALLS, GRILLED CHICKEN, SHREDDED PARMESAN, PEPPERS, ONIONS, MUSHROOMS, TOMATOES, GARLIC, BROCCOLI, SPINACH

\$115 PER CHEF ATTENDANT

SLIDER STATION

\$27 PER PERSON

CHOICE OF 3:

MEATBALL SLIDERS

MINI BROOKLYN SLIDERS

CHEESE BURGER OR HAMBURGER SLIDERS

CRAB CAKE SLIDERS

PULLED PORK SLIDER

PITTSBURGH PEROGIES

\$12 PER PERSON

BACON, CARAMELIZED ONIONS

PRETZEL BITES

\$9 PER PERSON

BEER CHEESE DIP

FRENCH FRY BAR

\$9 PER PERSON

HAND CUT FRIES, ASSORTED DIPPING

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

BUILD YOUR OWN DINNER BUFFET

ALL MENUS INCLUDE FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, SELECTION OF HERBAL TEAS AND ICE TEA

ALL MENUS INCLUDE ASSORTED ROLLS AND WHIPPED BUTTER

ALL BUFFETS ARE SERVED FOR ONE AND A HALF HOURS AT THE PRICES QUOTED BELOW

CHOICE OF 2 SALADS

SCC MIXED GREENS SALAD

RED ONION, TOMATO, CUCUMBER, GREEN OLIVES, CROUTONS

TRADITIONAL CAESAR

ROMAINE, PARMESAN, CROUTONS

PRESIDENT'S SALAD

MIXED GREENS, RED ONION, DRIED CRANBERRIES, CANDIED PECANS,

GOAT CHEESE & APPLES

CHOPPED SALAD

ICEBERG LETTUCE, CHERRY TOMATOES, RED ONION, BACON BLUE CHEESE

FRUIT SALAD

CHEF'S SELECTION OF FRESH FRUIT

FORAGERS SALAD

FRESH BERRIES, ROASTED RED PEPPER, TOASTED ALMOND, FETA

TIER 1

CHOOSE 2 ENTREES

\$52 PER PERSON

ROASTED CHICKEN MARSALA

CARAMELIZED MUSHROOMS, CHICKEN JUS WITH FRESH AROMATICS

ROASTED CHICKEN PICCATA

LEMON, CAPERS, WHITE WINE & FRESH HERBS

ROASTED TUSCAN CHICKEN

WHITE WINE, ROASTED CHERRY TOMATOES, OLIVES & FRESH BASIL

ROASTED CHICKEN FRANCAISE

EGG BATTER, BEURRE BLANC SAUCE

FRIED PORK LOIN

SWEET AND SPICY CHILI GLAZE

SEARED PORK TENDERLOIN

SPICED MAPLE GLAZE

HERB MARINATED FLANK STEAK

MUSHROOM ONION DEMI GLAZE

SEARED SALMON

CHIVE BEURRE BLANC SAUCE

HERB CRUSTED COD

BROWN BUTTER & LEMON

TIER 2

CHOOSE 2 ENTREES

FROM TIER 1 OR 2

\$56 PER PERSON

STUFFED CHICKEN BREAST

RUSTIC RYE STUFFING, GRAVY

SWORD FISH PICCATA

LEMON, CAPERS, WHITE WINE & FRESH HERBS

VEGETABLE

CHOICE OF ONE

ROOT VEGETABLE MEDLEY

BROCCOLINI

HOT HONEY GLAZED CARROTS

GREEN BEAN ALMANDINE

MISO GLAZED SHORT RIBS

SHRIMP SCAMPI

WHITE WINE, GARLIC, LEMON, FRESH HERBS OVER LINGUINI

STARCH

CHOICE OF ONE

CHIVE WHIPPED POTATOES

HERB ROASTED REDSKIN POTATOES

ROASTED GARLIC RISOTTO

CHEDDAR SMASHED RED SKIN POTATOES

GRILLED PORK CHOPS

BOURBON BBQ

COQ A VIN

BRAISED CHICKEN THIGHS, BURGUNDY CHICKEN JUS, PEARL ONIONS

DESSERT

CHOICE OF ONE

ASSORTED PIES

COOKIE PLATTER

BROWNIE PLATTER

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

PLATED DINNERS

ALL MENUS INCLUDE FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, SELECTION OF HERBAL TEAS AND ICE TEA

ALL MENUS INCLUDE ASSORTED ROLLS AND WHIPPED BUTTER

CHOICE OF 1 SALAD

SCC MIXED GREENS SALAD

RED ONION, TOMATO, CUCUMBER, GREEN OLIVES, CROUTONS

TRADITIONAL CAESAR

ROMAINE, PARMESAN, CROUTONS, ANCHOVY

PRESIDENT'S SALAD

MIXED GREENS, RED ONION, DRIED CRANBERRIES, CANDIED PECANS,

GOAT CHEESE & APPLES

CHOPPED SALAD

ICEBERG LETTUCE, CHERRY TOMATOES, RED ONION, BACON BLUE CHEESE

ROASTED CHICKEN BREAST

\$42 PER PERSON

MARSALA

CARAMELIZED MUSHROOMS, CHICKEN JUS WITH FRESH AROMATICS

PICCATA

LEMON, CAPERS, WHITE WINE & FRESH HERBS

TUSCAN

WHITE WINE, ROASTED CHERRY TOMATOES, OLIVES & FRESH BASIL

FRANCAISE

EGG BATTER, BEURRE BLANC SAUCE

CHICKEN PARMESAN

\$45 PER PERSON

MARINARA, SHREDDED PARMESAN, LINGUINI

STUFFED CHICKEN BREAST

\$45 PER PERSON

VEAL JUS, CRISPY SHALLOT

DUCK BREAST

\$58 PER PERSON

BLUEBERRY SHERRY GAS TRIQUE

VEGETABLE

CHOICE OF ONE

ROOT VEGETABLE MEDLEY

BROCCOLINI

HOT HONEY GLAZED CARROTS

GREEN BEAN ALMANDINE

LEMON & PEPPER GREEN BEANS

CHOOSE UP TO 3 ENTREES

HERB CRUSTED COD

\$42 PER PERSON

BROWN BUTTER, LEMON

PAN SEARED SALMON

\$48 PER PERSON

CHIVE BEURRE BLANC SAUCE

HALIBUT

\$55 PER PERSON

CITRUS MARINADE, PEPPER JAM

CHILEAN SEA BASS

\$58 PER PERSON

AU POIVRE

CRAB CAKE

\$60 PER PERSON

CITRUS BROWN BUTTER

PASTA PRIMAVERA

\$40 PER PERSON

PESTO, SEASONAL VEGETABLES

STARCH

CHOICE OF ONE

CHIVE WHIPPED POTATOES

HERB ROASTED REDSKIN POTATOES

ROASTED GARLIC RISOTTO

CHEDDAR SMASHED RED SKIN POTATOES

WHIPPED SWEET POTATOES

SEARED PORK TENDERLOIN

\$44 PER PERSON

SPICED MAPLE GLAZE

CIDER BRINED BONE IN PORK CHOP

\$50 PER PERSON

PEAR JAM, GOAT CHEESE, TOASTED WALNUT

MISO GLAZED SHORT RIB

\$46 PER PERSON

VEAL OSSO BUCCO

\$58 PER PERSON

VEAL JUS, CRISPY SHALLOT

FILET 6/8 OZ

\$58/62 PER PERSON

BORDELAISE, CONFIT PEARL ONION

10 OZ RIBEYE

\$58 PER PERSON

ARGENTINIAN CHIMICHURRI

STUFFED PORTOBELLO MUSHROOM

\$40 PER PERSON

CREAMED SPINACH, ARTICHOKE, HERB CRUST

DESSERT

CHOICE OF ONE

APPLE TART

CHOCOLATE LOVIN SPOON CAKE

BERRY BLAST CAKE

CHOCOLATE CREAM PIE

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

BEVERAGE SERVICE

CONSUMPTION BAR SERVICE

BEVERAGES ARE CHARGED TO THE MASTER ON A PER DRINK BASIS. SERVICE CHARGE AND TAX IS ADDED TO THE BAR TOTAL

CASH BAR SERVICE

BEVERAGES ARE SOLD ON A CASH BASIS AND ARE INCLUSIVE OF TAX AND SERVICE CHARGE

| BEVERAGE | CASH BAR | CONSUMPTION BAR |
|------------------------------|----------------|-----------------|
| <i>SILVER LIQUOR</i> | <i>\$10.00</i> | <i>\$8.00</i> |
| <i>GOLD LIQUOR</i> | <i>\$14.00</i> | <i>\$11.00</i> |
| <i>PLATINUM LIQUOR</i> | <i>\$18.00</i> | <i>\$14.00</i> |
| <i>HOUSE WINE</i> | <i>\$11.00</i> | <i>\$9.00</i> |
| <i>DOMESTIC BEER</i> | <i>\$6.00</i> | <i>\$5.00</i> |
| <i>IMPORT/SPECIALTY BEER</i> | <i>\$10.00</i> | <i>\$8.00</i> |
| <i>SOFT DRINKS</i> | <i>\$3.00</i> | <i>\$2.00</i> |

4 HOUR OPEN BAR PACKAGES

BEER & WINE PACKAGE

\$35 PER PERSON

CHOICE OF 5 BEER & 5 WINES

BEER

COORS LIGHT, MILLER LIGHT,
IC LIGHT YUENGLING LAGER,

CORONA,

MICHELOB ULTRA,

SIERRA NEVADA IPA,

ALL DAY IPA,

CORONA SELTZERS

HOUSE WINE

CHARDONAY,

PINOT GRIGIO,

SAUVIGNON BLANC

MOSCATO,

WHITE ZINFANDEL,

CABERNET,

MERLOT, PINOT NOIR

SILVER PACKAGE

\$40 PER PERSON

SMIRNOFF

JIM BEAM

JACK DANIELS

BEEFEATER

JAMESON

BACARDI

DEWAR'S

JOSE CUERVO SILVER

DISARONNO AMARET-
TO

CHOICE OF:

3 BEERS & 4 WINES

GOLD PACKAGE

\$48 PER PERSON

TITO'S & KETTLE ONE

BULLIET & BULLIET RYE

JACK DANIELS

TANQUERAY

JAMESON

MAKERS MARK

BACARDI

CAPTAIN MORGAN

JOHNNIE WALKER BLACK

JOSE CUERVO GOLD

JOSE CUERVO SILVER

MALIBU

BAILEY'S & KAHLUA

DISARONNO AMARETTO

CHOICE OF:

3 BEERS & 4 WINES

PLATINUM PACKAGE

\$60 PER PERSON

GREY GOOSE & TITO'S

WOODFORD RESERVE

WOODFORD RYE

MAKERS MARK

BOMBAY SAPPHIRE

CROWN ROYAL

JAMESON

BACARDI

CAPTAIN MORGAN

GLENLIVET 12

1800 REPOSADO & SILVER

APEROL

MALIBU

BAILEY'S & KAHLUA

DISARONNO AMARETTO

CHOICE OF:

5 BEERS & 5 WINES

SPECIALTY BARS

3 HOUR UNLIMITED MIMOSA BAR

\$25 PER PERSON

INCLUDES CHOICE OF 3 JUICES

3 HOUR UNLIMITED BLOODY MARY BAR

\$30 PER PERSON

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

EVENT GUIDELINES

FOOD AND BEVERAGE SERVICE:

- Due to health and quality control issues, all food (exception: cakes and cookies) and beverages (including liquor, beer, wine, champagne and soda) must be provided by Shannopin Country Club unless otherwise agreed upon or pre-arranged with your Sales Manager. Additional menu selections and customized proposals are available through your Sales Manager. We will be glad to custom design your menu and special order any food and beverage item that is not currently on our printed menus.
- Upon conclusion of an event, any food or beverage not consumed prior to that time becomes the property of the Club (cakes and cookies not included) and cannot be taken from the event room. Pennsylvania law prohibits alcoholic beverages from being consumed in public areas or by individuals under the age of 21. Pennsylvania law also requires a bartender to be present whenever alcohol is being served. All food and beverage must be consumed on property.
- **Shannopin Country Club has a strict no shot policy.**
- All Buffets are served for no more than one and half hours.

FOOD AND BEVERAGE MINIMUM REQUIREMENTS:

- Each banquet room has an applicable room Food and Beverage Minimum. Please consult with our Banquet Sales Manager on minimums for each function space. Minimums are exclusive of the 22% Service Charge and applicable tax.

MENU SELECTION:

- To ensure that every detail is handled in a timely manner, Shannopin Country Club requests that the menu selections and specific details be finalized 30 days prior to the function.
- In the event the menu selections are not received 10 days prior to the function, we will be happy to select appropriate menus to fit your needs.
- You will receive a copy of the Banquet Event Orders (BEO's) to which additions or selections can be made.
- When the BEO's are finalized, please sign and return ten (7) working days prior to the first scheduled event. The Banquet Event Order will serve as an addendum to the food and beverage contract.

DEPOSITS:

- A non-refundable deposit will be required at the time of contract signing. This deposit will be applied to your total charges. Additional deposits will be arranged and stated in the contract.
- All dates are considered definite upon receipt of deposit and signed agreement.
- The estimated final balance for your event, based on your actual food and beverage selections and all related costs is due 7 business days prior to your event in the form of cash, credit card or cashier check. There will be a 3% charge on all credit card charges.

GUARANTEE:

- Confirmation of final event details and head count will be due a minimum of ten (10) days prior to the event.
- This will be considered a guarantee, for which you will be charged, even if fewer guests attend the event. In the event additional guests attend, your sales Manager will charge accordingly.
- If no final guarantee is received, we will consider the contracted number from the original arrangements to be the final guarantee. Your final bill will be charged for your guaranteed guest count.

TAX AND SERVICE CHARGE:

- In addition to prices quoted, there is an automatic 22% service charge and an applicable PA state sales tax that will be applied to your final bill. If you are tax exempt, you must show proof of Tax Exemption at contract signing.

ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX

EVENT GUIDELINES

PAYMENT IN FULL

- Event must be paid in full seven (7) days prior to the event except for add-ons made the day of the event. A credit card on file will be required.
- Final payment may be made by credit card, or check made out to Shannopin Country Club and is due no later than 7 days prior to event date. There will be a 3% charge on all credit card charges

SPECIAL MEAL REQUESTS:

- Our team of Catering Professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free, or allergy restrictions.

SETUP CHARGES:

- We guarantee the room 2 hours prior to your event.
- If your agenda requires additional setup time, please contact your Catering Sales Manager and he/she will advise you of the early setup charges that may apply.
- Any Outside Vendors hired for your function are fully responsible for the set up and breakdown of items ordered for your event, Shannopin Country Club does not assume responsibility for damages to or loss of any items including decoration/gifts/apparel, etc. prior to or following your function.
- Based on the requirements outlined by you, the club will reserve the function space specified in the Event Contract.
- The club reserves the right to change the function space if the original space designated is inappropriate based on the anticipated number of guests attending.
- The club reserves the right to charge a nominal fee for extraordinary set-up changes not conveyed in advance.
- Each banquet room is set according to details outlined on the banquet event orders with the Sales Manager.
- Any changes to the setup changes that take place the day of the event will result in a \$500.00 reset fee.

DAMAGES:

- The host is responsible for any damages to the function space as well as for any items, equipment, decorations or fixtures belonging to Shannopin Country Club that may be lost or damaged due to the activities of the host's guests maybe charged a damage fee.

WE LOOK FORWARD TO SERVING
YOU AND YOUR GUESTS!



ALL PRICES ARE SUBJECT TO 22% SERVICE CHARGE & APPLICABLE SALES TAX