

SHANNOPIN COUNTRY CLUB

Hors d'oeuvres

(pricing is per person & unlimited for one hour)

Three Selections | 13

Four Selections | 15

Six Selections | 18

(pricing is also available in quantities)

Cold Hors d'oeuvres

Ahi Tuna Tartar | ponzu – citrus soy

Phyllo Cup | chilled shrimp salad or curried chicken salad

Bellini | basil whipped mascarpone & strawberry

Goat Cheese Grape | candied nuts

Seasonal Bruschetta Assortment

mediterranean - prosciutto roasted tomato

traditional - steak & tomato jam - blt

smoked salmon & cucumber

Crab Ceviche | lime · bell peppers · cilantro

Spicy tuna roll | siracha aioli & soy sauce

Caprese Brochettes | basil aioli

Cornbread | apple butter and chutney

Hot Hors d'oeuvres

BBQ Pork belly Skewer | roasted Cherry tomato

Petite Beef Wellingtons

Zucchini Fritters | lemon & chive crème fraiche

Chicken Lollipop | tempura fried sweet chili sauce

Prosciutto Swiss Croquettes | garlic aioli

Roasted Pepper Artichoke Flat Bread | pesto & feta

Crab Fritter | remoulade

Buttermilk Fried Chicken | honey mustard

Spanikopita

Tomato Bisque & Grilled Cheese

Phyllo Cups | Asian chicken slaw or BBQ pulled pork or roasted vegetables

Brie Beignet | fig jam

Arancini | risotto ball marinara

Meat ball skewer | pesto marinara

Romano Broccoli Puffs | tomato jam

Additional Hors d'oeuvres

Lobster Roll | brioche bun ~ 4.00

Shrimp & Gazpacho shooters | ~ 3.50

Shrimp Cocktail | spicy horseradish ~ 3.50

Crab Hoedel | tarragon shallot vinaigrette ~ 3.50

Mini Crab Cakes | jumbo lump · lemon aioli ~ 4.00

Scallops Wrapped in Bacon | maple glaze ~ 3.50

Short Rib Arancini | parmesan horseradish ~ 3.50

Grilled Lamb Lollipop | herb crusted mint chutney ~ 4.00

Hors d'oeuvres Displays and Platters

(pricing per 25 guests)

Domestic Cheese and Fruit | 150.00

cheddar · swiss · provolone · pepper jack
seasonal fruits
assorted crackers & baguettes

Imported Cheese and Fruit | 175.00

Chefs selection of seasonal imported cheeses
seasonal fruits
assorted crackers & baguettes

Hors d'oeuvres Displays and Platters

(pricing per 25 guests)

Smoked Salmon | 125.00

hard boiled egg · capers · red onion · rye bread toast points · baguette

Grilled Vegetable | 100.00

asparagus · roasted tomatoes · zucchini · portobello · roasted red peppers · roasted onions

Crab & Artichoke Spinach Dip | 50.00

· pita chips and baguette

Antipasti | 225.00

salami · prosciutto · capicola · mortadella · mozzarella · aged provolone
roasted red peppers · marinated artichokes · olives · stuffed cherry peppers
baguette and grain mustard

Brie en Croute | 100.00

french brie wheel · puff pastry · warm cherry compote · honey
assorted crackers & baguette

Sushi & Sashimi Assortment | market

soy sauce · wasabi · pickled ginger

**the additions below are available after 1 entrée has been selected or packaged hors' d oeuvres*

Cocktail Party Additions

Carving Stations

(minimum of 25 guests)

Beef Tenderloin | 13

Prime Rib | 11

Strip Steak | 10

Mustard Brined Turkey Breast | 7

Herb & Garlic Stuffed Pork Roulade | 10

Smoked Ham | 7

Smoked Brisket | 8

sauce selections:

caramelized onion mushroom demi · bordelaise · honey mustard · béarnaise · horseradish cream
whiskey bbq glaze

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Pasta Station

2 pastas & 2 sauces | 10

<u>Pastas</u>
penne
cheese tortellini
farfalle
cavatappi

<u>Sauces</u>
marinara
alfredo
puttanesca
vodka cream
Aglio e olio

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Shellfish Station

per person | 16

scallops and shrimp

**the additions below are available after 1 entrée has been selected or packaged hors' d oeuvres*

Cocktail Party Additions

Finger Sandwiches & Sliders

25 guest minimum
pricing is per person

Three Selections | 12

each additional selection \$1 per person

Carved turkey | honey mustard and swiss · wheat bread

Beef Tenderloin | horseradish cream · slider buns

Chicken Salad | apple slaw · white bread

Fresh pear and brie | fig jam · white bread

Angus Beef Burgers | traditional garnishes · slider buns

Braised Beef Brisket | whiskey bbq glaze · crispy onions · slider buns

Slow Roasted Pork | braised red cabbage · mini brioche buns

Pricing does NOT include 20% service fee or 7% PA sales tax
All prices subject to change.

SHANNOPIN COUNTRY CLUB

Plated Dinner Menu

The following dinner entrees include:
fresh baked rolls and sweet butter · coffee and tea
choice of soup *or* salad
choice of accompaniments
choice of dessert

Steak Cuts

Filet Mignon | (6oz) **\$38.95** | (8oz) **\$41.95**

New York Strip | (12oz) **\$38.95**

Rib Eye | (10oz) **\$38.95**

caramelized mushroom onion demi · syrah sauce · béarnaise

Meat Entrees

Prime Rib of Beef | (10oz) **\$38.95**

Herb brined Pork Chop | (12 oz.) **\$30.95**

roasted tomato demi

Braised Short Ribs | **\$30.95**

bordelaise sauce

Poultry Entrees

Roasted Chicken | **\$30.95**

caprese | fresh mozzarella · tomatoes · basil · balsamic sauce

or

almond butter sauce

or

marsala | crisp mushrooms · marsala infused chicken stock

or

Tuscan | tomato · artichokes · olives · herbs

Fall Harvest Chicken Roulade | \$31.95

chicken breast · caramelized leek stuffing

Stuffed Chicken Breast | \$31.95

spinach · wild mushroom mousse · parmesan sauce

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Fish and Seafood Entrees

Herb Crusted Cod | \$30.95

seasoned bread crumbs · lemon · brown butter

Shrimp skewers | \$34.95

Black tiger prawns · rice pilaf · citrus marinade · sweet chili sauce

Poached or Crisp Salmon | \$31.95

Chive beurre blanc or cherry tomato basil or dill cream or oriental vinaigrette

Chilean Sea Bass | \$39.95

Chive beurre blanc or cherry tomato basil or dill cream or oriental vinaigrette

Crab Cakes | \$40.95

hollandaise or caper lemon butter or chive sauce

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Combination Entrées

Roasted Chicken & Shrimp Skewer | \$36.95

sweet chili sauce or lemon caper butter

Petite Filet Mignon & Jumbo Crab Cake | \$45.95

herb butter

Petite Filet Mignon & Lobster tail | \$47.95

herb butter

Salad Selections

Mixed Greens

choice of 2 dressings

Traditional Caesar

house made dressing · parmesan · garlic croutons · optional anchovies

President's Salad

mixed greens · sun dried cranberries · apples · candied nuts · red onion · goat cheese

Bruschetta Salad

romaine lettuce · tomato bruschetta · parmesan · croutons

Accompaniments

(choose two)

Root Vegetable Medley

beets · carrots · parsnips

Seasonal Vegetable Medley

Stir Fry vegetables

Asparagus (in season)

Roasted Broccoli

brown butter

Potatoes Au gratin

thinly sliced potatoes · cream parmesan cheese

Yukon Gold Potatoes

balsamic onions · crumbled bleu cheese

Roasted Red Skinned Potatoes

fresh herbs

Chive Mashed Potatoes

rice pilaf

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Dessert

Cakes

Death by chocolate Cake

Cheese Cake

Carrot Cake

Layered Cake

chocolate filling or raspberry filling

Pies and Tarts

Pecan Pie

Oreo Cream Pie

Fruit Pie

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SHANNOPIN COUNTRY CLUB

Dinner Buffet Menus

The following buffet entrees include:

fresh baked rolls and sweet butter · coffee and tea
choice of two salads
choice of two accompaniments
cookies and brownies

\$7 for every additional entrée to a buffet

Fish and Seafood

Poached or Crisp Salmon | \$28.95

chive beurre blanc or cherry tomatoes & basil or oriental vinaigrette or dill cream sauce

Shrimp Scampi | \$29.95

black tiger prawn · fusilli · white wine · tomatoes · garlic · herbs

Petite Crab Cakes | \$30.95

aioli · crisp capers

Herb Crusted Cod | \$27.95

seasoned bread crumbs · lemon · brown butter

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Meat

Braised Short Rib | \$28.95

bordelaise sauce

Grilled Flank Steak | \$29.95

caramelized mushroom onion demi or veal chimichurri

Tournedos of Beef Tenderloin | \$32.95

syrah sauce or wild mushroom sauce

Brined Pork Tenderloin | \$29.95

maple and pork reduction or wild mushroom sauce

Braised Pork Shoulder | \$27.95

slow cooked · pork reduction · tomatoes · arugula

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Poultry

Roasted Chicken | \$26.95

almandine | lemon · butter · toasted almonds

marsala | caramelized mushrooms · marsala infused chicken stock

picatta | capers · butter · herbs · shallots · garlic

caprese | fresh mozzarella · tomatoes · basil · balsamic

tuscan | artichokes · tomatoes · herbs · chives · olives

Stuffed Chicken Breast | \$27.95

spinach · wild mushroom mouse · parmesan sauce

Fall Harvest Chicken Roulade | \$27.95

chicken breast · caramelized leek stuffing

Salad Selections

(choose two)

Mixed Greens

choice of 2 dressings

Traditional Caesar

Fresh Fruit

President's Salad

mixed greens · sun dried cranberries · apples · candied nuts · red onion · goat's cheese

Bruschetta Salad

Romaine lettuce · tomatoes bruschetta · parmesan cheese · croutons

Accompaniments

(choose two)

Root Vegetable Medley	Rice Pilaf
Seasonal Vegetable Medley	Celery · onions
Asparagus (in season)	Chive Whipped potatoes
Roasted Broccoli	Yukon Gold Potatoes
brown butter	balsamic onions · crumbled bleu cheese
Turned carrots	Roasted Red Skinned Potatoes
Green Beans	fresh herbs
lemon beurre blanc or almandine	

Desserts

Cookies

Choose three

oatmeal raisin · chocolate chip · peanut butter · lemon & white chocolate chip
sugar cookie · carmel pecan

Cakes & Pies

(Assorted dessert buffet please select 4)

Cakes

Death by chocolate
Pineapple upside down cake
Red Velvet Chiffon Cake
Cheese Cake
Carrot Cake
Layered Cake
chocolate filling *or* raspberry filling

Pies and Tarts

Pecan Pie
Oreo Cream Pie
Fruit Pie
Apple tart

**the additions below are available after 1 entrée has been selected or packaged hors' d oeuvres*

Buffet Additions

Carving Stations

(minimum of 25 guests)

Beef Tenderloin | \$13

Prime Rib | \$11

Strip Steak | \$10

Mustard Brined Turkey Breast | \$7

Herb & Garlic Stuffed Pork Roulade | \$10

Smoked Ham | \$7

Smoked Brisket | \$8

sauce selections:

mushroom onion sauce · bordelaise · honey mustard · béarnaise · horseradish mayonnaise

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Pasta Station

2 pastas & 2 sauces | \$10

Minimum 25 guests

Pastas

penne
cheese ravioli
farfalle
cavatappi

Sauces

marinara
alfredo
puttanesca
vodka cream
aglio e olio

Shellfish Station

per guest | \$16

scallops and shrimp

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SHANNOPIN COUNTRY CLUB

Bar Packages

3 hours or less | \$28.00 per person
Premium Open Bar (up to 4 hours) | \$32.00 per person
Platinum Premium Open Bar (up to 4 hours) | \$39.95 per person

Premium Bar:

Premium Liquors, Domestic and Imported Beers, House Wine

Vodka | Smirnoff · Absolut · Stolichnaya

Gin | Beefeater · Tanqueray

Bourbon | Jack Daniels · Old Grand Dad

Scotch | Dewars · J&B

Whiskey | Canadian Club · V.O. · Seagrams 7

Rum | Bacardi · Captain Morgan · Malibu · Mount Gay

Specialty | Kahlua · Southern Comfort · Jose Cuervo Tequila

Beer | Coors Light · Miller Lite · IC Light · Yuengling Lager · LaBatt Blue · Amstel Light · Heineken

Wine | Chardonnay · Pinot Grigio · Sauvignon Blanc · White Zinfandel · Cabernet · Merlot · Pinot Noir

Extended Bar - Ten dollars (\$10.00) per person per hour, with a minimum of 100 people.

Champagne Toast

\$25.00 per bottle

Wine Service

Wine served table side during the dinner hour.

\$30.00 per bottle

Ultra Premium Bar

Vodka | Ketel One · Grey Goose · Belvedere

Tequila | Cuervo 1800 · Patron Silver

Bourbon | Makers Mark

Gin | Bombay Sapphire

Whiskey | Jameson · Crown Royal

Rum | Bacardi 8

Scotch | Chivas Regal · Glenfiddich · Johnnie Walker Black

Miscellaneous | Chambord · Cointreau · Drambuie · Courvoiser VS · Hennessy

Bar pricing is not inclusive of 20% service charge & 7% Allegheny County beverage tax