GREEN OAKS COUNTRY CLUB



2015 BANQUET MENU

5741 Thírd Street, Verona, Pennsylvanía 15147
*Club 412-793-2000 * Facsímíle 412-793-1639*

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GENERAL BANQUET INFORMATION AND PLANNING GUIDE

Thank you for considering Green Oaks Country Club for your event. We are always happy to plan and execute parties for our members and their guests. The following is some information to consider when planning your event.

SPONSORSHIP AND BILLING: As Green Oaks Country Club is a private club, open only to its members, a member of the Club must sponsor your event. We will need to know a sponsor name before we can proceed with any arrangements. If you are unable to find a sponsor, the General Manager may sponsor your event. For this to occur, the host must pre-pay 100% of the estimated costs seven (7) days before the event. The Club accepts certified cashiers checks or cash. If you have a question regarding your billing statement, please call our Accounting Department Monday-Friday 8:00am-4:00pm.

DEPOSIT: A deposit will be required at the time of your booking. Typically a group requesting a date for a wedding or dinner party of 100 people or more is asked to place a deposit to secure a date. A \$1,500 deposit will be required for the Ballroom. Of that amount, \$500 will be applied to the final bill and \$1000 will be applied to the Room Charge. A payment plan will start 180 days from event. Final payment is due seven (7) days prior to the event by certified cashiers check or cash.

PARTY COUNT: We would like to properly prepare for your event and to do so; we will need an accurate number of guests that will be attending. Please provide a preliminary count one week prior to the event and a final count is due to the Club at 12 Noon three Business days prior to the event.. The final count will be the number of people you will be billed for and is not subject to reduction. If more people attend, increases and/or changes are subject to availability and additional charges.

ROOM CHARGE: A charge for the use of the room will be added. This charge includes usage of the room for the duration of your function, any tables and chairs that you might need the accompanying white house linen, tableware and the set up and breakdown of these items. Floor length white or black chair covers with coordinating sash are available at a rental fee of \$3.00/per chair.

Room Charges

Room	Rental Fee
Ballroom	\$1000
Grille Room	\$500
Terrace Room	\$300
Sikov Room	\$100
Wedding Ceremony All locations	\$500 Plus rental of chairs \$200 Set up and Breakdown
Photos on Course	\$75
Use of Locker Rooms	\$100

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VALET PARKING: Valet Parking is mandatory during the months of May through August. If you require valet parking for your event, please plan on hiring one valet for every 50 guests. The charge for this service is \$115 per valet for a five-hour period. There is a charge of \$15 per valet per each additional hour. If you would prefer valets to refuse tips from your guests, you will be charged \$1 per guest in attendance.

COAT CHECK: This service is recommended for groups larger than 100 people or upon special request. The charge for this service is \$75.00.

DECORATIONS AND ENTERTAINMENT: The Club is associated with a large network of florists and entertainers. These entertainers vary from bands and disc-jockeys, pianists and trios to mimes and clowns. If you are looking for a special touch for your guests, we can book these services for you or put you in touch with someone. Please feel free to ask. For Wedding Ceremonies, the client is responsible for the rental and set-up of chairs and flowers/decorations. We are able to refer equipment rental companies as well.

PRIVACY: The members of Green Oaks Country Club appreciate the privacy of their Club. For this reason, we do not allow publicity of the Club in any way. This means television crews, press or publishing of photographs on the Internet and so on. Please be conscientious of this when planning your event.

SPECIAL DESSERT REQUESTS: All food and beverage services must be provided by the Club with the exception of wedding cookies and specialty cakes. The charge for the Club to tray the cookies for a wedding cookie table is \$1/per person (a minimum of \$100).

MENU: The menus provided are designed to satisfy a wide variety of tastes and diets. If you would like to choose something for your guests not on these menus, we will happily tailor a dinner ensemble that you will be pleased with and remember for years to come.

BAR SERVICE: The Club provides bar service in compliance with the regulations imposed by the Pennsylvania Liquor Control Board. The bar service is charged for on a consumption basis, unless otherwise designated. If your party is smaller than 40 guests and you desire a separate bartender there is an additional charge of \$50*. Applicable taxes will apply.

SPECIAL REQUESTS: We will do whatever we can to make your event most memorable. If you have something special in mind for your event, we will happily tailor our service. Just let us know.



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Hors d'oeuvres

DISPLAYED CHILLED SEAFOOD BAR

Oysters Market Price
Jumbo Shrimp Market Price
King Crab Claws Market Price
Jumbo Lump Crabmeat Market Price



TABLED

Domestic and Imported Cheese \$5.50 per person Assorted Crackers, Fruit Garni, Honey Dijon Mustard

Bouquet of Garden Fresh Vegetables \$4.50 per person Buttermilk Ranch

Char Grilled Vegetable Assortment \$4.95 per person Balsamic Dressing

Display of Tropical and Seasonal Fresh Fruit \$4.95 per person

Breads and Spreads \$8.75 Per Person
An Assortment of Breads, including pita chips, flatbreads, Ciabatta, Focaccia, Sour Dough, Tuscan, and
Rolls. Served with Hummus, Warm Spinach and
Artichoke Dip, Spicy Cheese Dip, Greek Bruschette, and
Warm and Spicy Crab Dip.

PASS HORS D'OEUVRES

May we suggest a minimum order of 5 pieces per guest

COLD SELECTIONS

\$57.50 per 25 pieces

Ham and Turkey Club Skewer with Seasoned Mayo
Cucumber Wheel
Cognac Cream Cheese Stuffed Strawberries
Grilled Marinated Vegetable Bruschetta
Prosciutto Wrapped Asparagus
Tomato Basil Bruschetta
Tropical Fruit Kabob –Fantasy Dressing
Shrimp Salad Lettuce Wrap
Vegetarian Pinwheel
Caprese Skewer

SPECIALITY COLD SELECTIONS

\$62.50 per 25 pieces

Ahi Tuna Canapé
Crab Louie Toast Points
California Sushi Roll
Shrimp Scampi Pinwheel
Vegetable Frico
Blackened Chicken Skewer with Blue Cheese Sauce
Smoked Salmon Rosette
Potato Pancakes with Creme Fraiche and Caviar

HOT SELECTIONS

\$57.50 per 25 pieces

Chicken Satay
Chicken Cornucopia
Fried Cheese Ravioli with a Red Sauce
Franks in Pastry Puffs
Mediterranean Sausage Stuffed Mushroom
Roasted Garlic and Four Cheese Puff
Spanakopita
Sun-Dried Tomato Tartlet
Bacon Wrapped Scallops

SPECIALITY HOT SELECTIONS

\$62.50 per 25 pieces

Pecan Breaded Brie with a Caramel Mustard Dipping Sauce
Mini Turkey Devonshire

Scottish Eggs with an Onion and Tomato Marmalade
Caribbean Chicken Skewer – Mango Coulis
Miniature Crab cake – Lemon Ginger
Lobster Mac and Cheese Croquettes
San Francisco Chicken Toast Points
Marinated Beef Kabob
Baby Lamb Chops (market price)

GREEN OAKS COUNTRY CLUB



STROLLING RECEPTION STATIONS

CHEF ATTENDED CARVING STATIONS

Chef's Attendant required - \$75.00 Roast Tenderloin of Beef Chicago-Style Horseradish Silver Dollar Rolls \$14.50 per person

Herb Crusted Leg of Lamb Mint Jelly and Lamb Jus Lie \$13.00

Roasted Breast of Tom Turkey Cranberry Chutney, Turkey Gravy, Silver Dollar Rolls \$10.25 per person

Peppercorn Crusted Top Round Horseradish Sauce Silver Dollar Rolls \$11.00

TRIP TO THE ORIENT \$19.75 per person

California Sushi Rolls Egg Drop Soup Wasabi Marinated Tuna with Pickled Cucumber Salad Vegetable Lo Mein Chinese Beef and Radish Cashew Crusted Chicken with a Miso Jus Lie Shrimp Wonton with Ginger Sauce Fried Pork Dumplings

A Summer Evening Along the Seine \$14.95 per person

Coffee Bar accompanied by Flavorings Vanilla, Chocolate, Hazelnut Assorted Biscotti and Cookies, Pitzells Miniature French Pastries and Petit Fours Pecan Brittle, Chocolate Mouse, Green Oaks Smores Fruit Pavlova



A TASTE OF TUSCANY

\$22.00 per person as a Station \$26.00 per person as an Entree

Chef's Attendant required - \$75.00 Classic Caesar Salad, Antipasti Display, Focaccia and Ciabatta Bread Herb-Infused Olive Oil

Pasta Station (Choice of Three Pasta and Three Sauces) Pasta: Tri-Color Tortellini, Penne, Farfalle, Gemilli, Porcini Mushroom, Cheese Stuffed Ravioli

Sauces: Marinara, Alfredo, Porcini Mushroom, Primavera, Basil Pesto, Sun-dried Tomato Cream, Olive Oil and Garlic

> Pasta Station Additions (Please select two) Grilled Chicken, Italian Meatballs, Shrimp (additional \$2 per person)

NIGHT LIFE IN MEXICO CITY \$23.50 per person

Andouille Sausage and Charred Artichoke Tapas Choice of Shredded Chicken or Ground Beef Steak \$3.25 Spicy Shrimp \$3.00 Soft and Hard Tacos, Sour Cream, Salsa, Guacamole,

Mole Sauce, Quest Cheese Spanish Rice Refried Beans Arroz Verde Rice

Black Beans and Peppers Tamolli with a Charred Corn Chutney \$4.00 extra Chioto Shrimp Paya \$6.00 extra Spanish Kedd Cabbage and Apples



GREEN OAKS COUNTRY CLUB

BRUNCH BUFFET

(minimum of 25 people required) \$27.00 per person

Seasonal Fresh Fruit Platter

Smoked Salmon Platter or French Toast or Belgium Waffles
Choose of Cheese Blintzes, Breakfast Crostini, or Granola Parfait
Bacon, Maple Sausage or Turkey Sausage
Country Fried Hash Browns, Home Fries, Oatmeal or Grits
Grilled Chicken with Spinach, Artichokes, Melted Feta, and Pesto
Poached Eggs, or Scrambled Eggs
Assorted Bagels, Muffins and Danish

or

Breakfast Breads and Cakes Coffee, Tea or Iced Tea

May we suggest a Chef Attendant Action or Carving Feature to your buffet *Chef's Attendant required - \$75.00*

Action Omelet Station \$3.50 per person Honey Glazed Baked Ham \$3.75 per person Oven Roasted or Fried Breast of Tom Turkey \$4.00per person







GREEN OAKS COUNTRY CLUB

Country



BREAKFAST & BREAKS

Continental Breakfast Service

\$12.95 per person Coffee and Tea Service Bagels, Danish, and Muffins, Fresh Fruit Display

Beverage Service

Coffee or Tea \$2.25 per person Chilled Juices \$3.25 per person Orange, Grapefruit & Cranberry Assorted Pepsi Products \$2.50 per person

Breakfast Pastries, Cookies and Breads

Assorted Danish, Pastries \$9.75 per 1/2 dozen
Assorted Bagels, Muffins \$7.75 per 1/2 dozen
Assorted Cookies \$4.75 per 1/2 dozen

Triple Chocolate Chunk, White Chocolate Macadamia, Oatmeal Raisin Nut,
Chocolate Chip, Peanut Butter Cup, and Sugar Cookie

Assorted Breakfast Breads \$12.50 per loaf



Snacks

Seasonal Fresh Sliced Fruit \$4.75 per person
Assorted Whole Fruit \$1.40 per piece
Stadium Pretzels with \$3.00 per piece
Cheese Sauce and Mustard
Assorted Chips and Pretzels \$1.25 per person

Ala Carte

Eggs Benedict \$5.00 Scrambled Eggs \$3.25 Cheese \$.50 Bacon \$3.25 Sausage \$3.50 Home Fries \$2.75 Sausage Gravy and Biscuits \$5.25 Grits \$2.75





GREEN OAKS COUNTRY CLUB



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LUNCHEON

SEAFOOD ENTREES

Seared Cucumber Salmon \$18.50 Pan Seared with a Cucumber Cream Relish

Char Grilled Scottish Salmon \$19.75 With an Asparagus Salad and Beure Blanc

> Stuffed Cod \$17.00 Lemon Butter Sauce

Pistachio Crusted Grouper \$18.75 With a Lemon Gastrique

Cedar Smoked Mahi Mahi \$22.75 Jalapeno Pineapple Chutney

SOUPS

Wedding Soup

Roasted Pepper Bisque
Chicken Noodle
Mushroom Barley
Southwestern Chili



SALADS

Tossed Garden Greens Crisp Baby Field Greens, Tomato, Black Olive and Cucumber

Classic Caesar Salad Romaine Lettuce, Garlic Crouton Caesar Dressing

Mescaline Greens with \$2.50 add'l Fresh Berries, Mandarin Oranges, Pecans Balsamic Vinaigrette

Grilled Caesar \$2.50 add'l
Artisan Romaine, Croutons, and Caesar Dressing

Tomato, Mozzarella, Spinach Salad \$2.50 add'l Italian Dressing

POULTRY ENTREES

Breast of Chicken Français \$19.00 Parmesan Crust, Tomato Basil Chutney

Stuffed Chicken Breast \$17.00 Traditional Stuffing and Gravy

Chicken and Broccoli Stir Fry \$17.50

Pompeii Chicken \$19.00 Grilled Chicken, Portobello Mushrooms, Roasted Red Peppers, and Melted Mozzarella Cheese

> Herbed Crusted Breast of Chicken \$17.50 Tomato- Fennel Cream Sauce



GREEN OAKS COUNTRY CLUB



(Sountry

LUNCHEON

All entrees include a Soup or Salad, Entrée, Chef's Choice of Vegetable, Rolls, Coffee & Tea

GREEN OAKS SANDWICHES

Lobster Roll \$14.25 Melted Swiss, Scallions, Tomatoes, Seasoned Mayo and served on a Pretzel Roll

> Turkey Devonshire \$13.50 Seared Turkey Atop Garlic Bread Tomato and Bacon Finished with a Cheese Sauce

Traditional Club \$12.25
Turkey, Swiss, Ham, Cheddar Cheese, Bacon, Lettuce, and Tomato.
Served on Your Choice of Bread

Prime Rib Melt \$13.00 Roasted Prime Rib, Sweet Bell Peppers, Melted Havarti Cheese, Aus Jus Dipping Sauce Served on a Hoagie Roll

Open Faced Kobe Beef \$14.00 Mushrooms, Onions, Melted Pepper Jack Cheese, Whole Grain Mustard Demi Served on Texas Toast

> Horseradish Grilled Chicken \$13.75 Served on Zucchini Noodles with a Pesto Cream Sauce

VEGETABLE ENTREES

Roasted Vegetable Napoleon \$15.50 Tomato Basil Ragout

Marinated Vegetable Linguini Aioli \$16.00

Portobello and Spinach Risotto \$13.75 Topped with Fire Roasted Vegetable Salad

Marinated Tuna Salad \$17.00 Fingerling Potato, Green Beans, Bell Peppers, Tomatoes, and Mixed Greens

CHILLED ENTREES

Served with Soup du Jour, Rolls, Coffee and Tea

Mélange of Fresh Fruit \$16.50 Sorbet or Cottage Cheese

Green Oaks Caesar Salad
Diced Tomato, Black Olives, Red Onions,
Focaccia Croutons
Grilled Chicken Breast \$17.50
Grilled Salmon Fillet \$18.50

Green Oaks Chef Salad \$16.00 Turkey, Ham, Lettuce, Tomato, Cucumbers, Onions, Olives, American Cheese, Swiss Cheese, Croutons Choice of Dressing

> Grilled Vegetable Salad \$15.50 Grilled Vegetables, Mixed Field Greens Feta Vinaigrette

Stuffed Caesar Salad \$15.00 Artisan Stuffed Romaine with Tomatoes, Onions, Olives, Parmesan Cheese Drizzled with Caesar Dressing

Blackened Tuna Salad \$19.00 Spinach, Cucumber, Tomatoes, Onions, and Feta Served with a Wasabi Vinaigrette

Almond and Grape Chicken Salad \$14.00 Served in a Cantaloupe

Putter Platter

Chicken, Tuna, Egg Salads, Chicken Salad withy Toasted Almonds and Grapes, Cottage Cheese, Raspberry Sorbet. Garnished by Seasonal Fresh Fruit, Berries, and Assorted Crackers

Ham Salad \$1.50 1 Choice \$10.00; 2 Choices \$13.00; 3 Choices \$16.00

GREEN OAKS COUNTRY CLUB

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SIT-DOWN DINNER

All entrees include Salad, Entrée, Choice of Starch and Vegetable, Rolls, Coffee and Tea

SOUPS

\$3.75 per person

Tomato Basil Cheese Crouton

Loaded Baked Potato Bisque

Italian Minestrone

Chicken Dumpling

Beef Pastini

Chicken Genovese

Lobster Bisque * \$6.75 per person Sherry Cream

SALADS

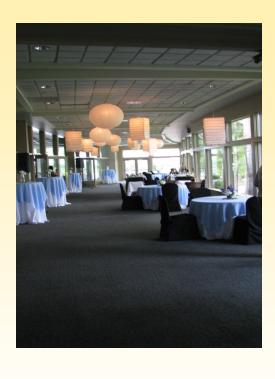
Tossed Garden Greens Crisp Baby Field Greens, Tomato, Black Olive and Cucumber

Classic Caesar Salad \$2.50 add'l Romaine Lettuce, Garlic Crouton Caesar Dressing

Cleveland Salad \$2.50 add'l Cantaloupe, Honey Dew, Toasted Walnuts, Swiss Cheese with a Lavender Vinaigrette

Jackson Salad \$3.50 add'l
Iceberg Lettuce, Eggs, Avocado, Bacon, Onions, Tomatoes,
Parmesan Cheese with a
Roasted Onion Vinaigrette

Green Oaks Wedge Salad \$3.00 add'l Wedge Iceberg Lettuce with Tomatoes, Bacon, Blue Cheese, and Cucumbers





GREEN OAKS COUNTRY CLUB

(Sountry)



SIT-DOWN DINNER

All entrees include Salad, Entrée, Choice of Starch and Vegetable, Rolls, Coffee and Tea

SEAFOOD ENTREES

Shrimp and Grits \$27.00 Roasted Beef Gravy

Banana Leaf Smoked Mahi-Mahi \$28.00 Topped with Cranberry Butter

> Chilean Sea Bass Market Price Roasted Pepper Coulis

Seared Atlantic Salmon \$25.25 Caramelized Carrots, Onions, Blood Orange-Teriyaki Glaze

Grilled Halibut \$32.00 Pomegranate Beurre Rouge

POULTRY ENTREES

Char Grilled Chicken Breast \$28.00 Served Over Sautéed White Beans and Broccolini and Drizzled with Olive Oil

> Blackened Chicken \$25.00 Mango Chutney

Breast of Chicken Français \$27.80 Romano Crust Tomato Basil Chutney

Pan Seared Chicken \$28.00 Topped with Olive Mélange and Melted Blue Cheese Pinot Noir Reduction

> Bacon Wrapped Chicken \$29.00 Seared Chicken Over a Pastini Carbonaro

Chicken Ballentine \$30.00
Poached and Seared Chicken Stuffed with a Seasoned Cheese and Shrimp Stuffing with a White Wine Gravy

BEEF ENTREES

Grilled 8 oz Filet Mignon \$34.00 6 oz Filet Mignon \$31.00 Roasted Tomato and Rosemary Demi Glaze

Grilled New York Strip Steak \$32.00 Truffle Cipollini Onions and Peppers

Grilled Sirloin \$28.50 Spinach and Blue Cheese Stuffed with Home Made Steak Sauce and Onion Straws





GREEN OAKS COUNTRY CLUB

Country



BUFFET DINNER

(minimum of 35 people required)
\$ 32.00 Two Entrees, \$36.00 Three Entrees

Choice of two items:

Marinated Green Bean Salad
Tortellini, Ranch, and Salami Salad
Grilled Asparagus, Portabella, Roasted Peppers with Balsamic Dressing
Mixed Garden Greens Salad, Dressing Selection
Classic Caesar Salad

CHOICE OF ENTRÉE:

Herb Crusted Salmon Red Pepper Beurre Blanc

Blue Cheese Crusted Tilapia Raspberry Drizzle

Oyster Chicken
Grilled Chicken with Cipollini Onion and Oyster Bourbon
Mushroom Reduction

Cashew Crusted Chicken Ginger Miso Over Stir Fry Vegetables

> Salmon Cakes Blackberry Chutney

Roast Beef Roulade Roasted Sliced Sirloin with Sweet Pepper Demi Glaze

> Pan Seared Pork Medallions Spicy Pineapple Chutney

Veal Angelica Pan Seared Veal and Shrimp with Rosemary, Grape Tomatoes, and a White Wine Butter Sauce

Chicken Marsala With Mushrooms and Madeira Wine Sauce

Chef's Choice of One Vegetable Chef's Choice of One Starch Assorted Bread, Rolls and Butter Coffee and Tea

May we suggest adding a Chef-Carved Feature to your buffet Roasted Tenderloin of Beef \$11.50 Garlic Roasted Prime Rib of Beef \$9.75 Oven Roasted Breast of Tom Turkey \$6.25 *Chef's Attendant required - \$75.00*



GREEN OAKS COUNTRY CLUB

(Sountry

DESSERTS

Carrot Cake Honey Caramel Drizzle \$5.50

Raspberry Swirl Cheesecake Chambord Whipped Cream \$5.00

Traditional Bread Pudding Crème Anglaise \$5.00

Crème Brule Whipped Cream and Fresh Strawberries \$6.00

> Chocolate Soufflé \$5.00

Boston Cream Cake Chocolate Sauce \$5.00

Tiramisu
Lady Fingers, Whipped Cream Crusted with Cocoa
\$5.00



Choice of Ice Cream Served with Macaroons \$5.00

Pecan Ball Hot Fudge, Whipped Cream, Cherry \$6.00

Molten Chocolate Lava Cake Dark Chocolate Chards and Whipped Cream \$5.00

Chocolate Mouse Parfait \$5.00

Strawberry Shortcake Fresh Strawberries and Whipped Cream \$5.00

Zabaglione Italian Custard Served Over Fresh Berries \$6.00





GREEN OAKS COUNTRY CLUB



BANQUET BEVERAGES

SILVER BAR PACKAGE

Ballentines, Country Club Gin, Canadian Club, Bacardi Spiced Rum Country Club Vodka, Jim Beam, Country Club Rum, Seagrams 7

GOLD BAR PACKAGE

Absolute, Amaretto, Stoli, Jack Daniels, Captain Morgan Cutty Sark, Southern Comfort, Bombay, Beefeaters

PLATINUM BAR PACKAGE

Amaretto Di Soronno, Ketel One, Crown Royal, Johnny Walker Red, Tanqueray, Dewars

OPEN BAR

(Charged by consumption)
(approximately 15 servings per bottle)

\$6.00 per drink	GOLD BRANDS \$6.25 per drink		\$7.00 per drink	
	House Wine \$6.00 per glass	PREMIUM WIN \$7.00 per glas		

Soft Drinks, Mineral Water \$2.50 Local Beer \$4.00 Juices \$3.00 Premium Beer \$4.25

WHITE WINE RED WINE

House Chardonnay 1.5 liters	\$48.50	House Cabernet Sauvignon 1.5 liters	\$48.50
House Pinot Grigio 1.5 liters	\$48.50	House Merlot 1.5 liters	\$48.50
House White Zinfandel 1.5 liters	\$48.50	House Pinot Noir 1.5 liters	\$48.50

CHAMPAGNE AND SPARKLING WINE

Domaine Ste. Michelle, Brut	\$27.25
Prosecco Sparkling Wine	\$28.00
Martini & Rossi, Asti Spumante	\$27.25

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