

*Bent Creek Country Club*

## *Banquet Menu Selections*

Wedding receptions,  
corporate events & meetings,  
family celebrations,  
holiday parties, and more!



*Celebrate with Style...*

Orchestrating the area's  
most memorable events!

Bent Creek Country Club  
620 Bent Creek Drive, Lititz PA 17543  
phone: 717-560-7700 fax: 717-560-9263

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## Notes:

# Refreshment Breaks & Beverage Services

*Prices are per person*

<b>Coffee Break</b>	2.50
Freshly Brewed Coffee and Decaffeinated Coffee Selection of English Breakfast, Lemon, and Mint Teas	
<b>Soda &amp; Bottled Water</b> <i>(based on consumption)</i>	2.50
Assorted Chilled, Regular, and Decaffeinated Sodas Bottled Spring Water	
<b>"9-Hole" Break</b>	7.75
Assorted Freshly Baked Muffins and Pastries Sweet Butter, Apple Butter, and Fruit Preserves Variety of Chilled Juices Freshly Brewed Coffee and Decaffeinated Coffee Selection of English Breakfast, Lemon, and Mint Teas Breakfast Burritos or Ciabatta Sandwiches	
	+1.75
<b>"18-Hole" Break</b>	9.75
Assorted Freshly Baked Muffins and Pastries Sweet Butter, Apple Butter, and Fruit Preserves Bagels with Cream Cheese Display of Seasonal Fruits and Berries Variety of Chilled Juices Freshly Brewed Coffee and Decaffeinated Coffee Selection of English Breakfast, Lemon, and Mint Teas Breakfast Burritos or Ciabatta Sandwiches	
	+1.75
<b>"Hole-in-One" Break ~ an all-day package</b>	15.75
Morning Break - "18-Hole Break" as above Mid-Morning Break <ul style="list-style-type: none"><li>- refresh of beverages</li><li>- assortment of regular &amp; decaf sodas, &amp; bottled water</li></ul> Afternoon Break <ul style="list-style-type: none"><li>- refresh of beverages</li><li>- assortment of freshly baked cookies</li><li>- warm, soft pretzels with mustard</li><li>- assorted dry snacks</li><li>- chocolate covered strawberries</li></ul>	

# Breakfast

*Prices are per person*

## **Breakfast Appetizers**

Medley of Seasonal Fruits & Berries <i>with fresh mint</i>	3.25
Half Ruby Grapefruit - <i>topped with cane sugar</i>	2.50
Banana-Blueberry Yogurt Parfait <i>vanilla yogurt laced with blueberries and sliced bananas</i>	3.25

## **Breakfast Entrées**

### **All breakfast entrées served with:**

freshly baked muffins  
sweet butter, fruit preserves  
home-fried potatoes  
choice of bacon, sausage, or ham  
coffee, decaffeinated coffee, tea, and juice

Scottish Smoked Salmon & Poached Egg <i>served with cream cheese, toasted bagel, minced red onion, capers, lemon garnish</i>	10.50
Buttermilk Pancakes <i>with sweet butter and Vermont maple syrup</i>	8.25
Eggs Benedict <i>two poached eggs on an English muffin with Canadian bacon, hollandaise sauce, and fresh fruit medley</i>	9.75
Scrambled Eggs	8.25
Strawberry & Guava Cream Cheese-Stuffed Cinnamon French Toast <i>batter dipped and served with pecan-maple sauce</i>	10.25
Individual Quiche with Seasonal Fruit Medley <i>Select from:</i> <ul style="list-style-type: none"><li>- spinach and feta cheese</li><li>- wild mushroom and Chevre cheese</li><li>- ham and leek with Gruyère cheese</li><li>- broccoli and cheddar cheese</li></ul>	9.75

# Breakfast Buffet

*15 person minimum*

Assorted Breakfast Pastries <i>Danish, croissants, and muffins, sweet butter, apple-butter, and fruit preserves</i>
Bagels with Cream Cheese
Display of Seasonal Fruits & Berries with Granola & Mint
Scrambled Eggs with Farmhouse Cheddar & Chives
Cinnamon French Toast with Vermont Maple Syrup
Home-Fried Potatoes
Hickory-Smoked Bacon & Breakfast Sausage Links
Assorted, Chilled Juices: Tomato, Orange, & Cranberry
Freshly Brewed Coffee, Decaf, Teas, & Herbal Teas
<i>15.75 per person</i>

# Brunch Buffet

*25 person minimum*

Assorted Breakfast Pastries <i>Danish, croissants, and muffins, sweet butter, apple-butter, and fruit preserves</i>
Soup du Jour
Display of Seasonal Fruits & Berries <i>berry-yogurt dipping sauce</i>
Mesclun of Field Greens & Crisp Lettuces <i>aged red wine vinaigrette</i>
Poached Eggs Benedict <i>Canadian bacon and hollandaise sauce</i>
Cinnamon French Toast with Vermont Maple Syrup
Pan-Seared Rainbow Trout Fillet <i>citrus-herb brown butter</i>
Char-Grilled Chicken Cutlet <i>marinated with fresh herbs, Chasseur sauce</i>
Hickory-Smoked Bacon & Breakfast Sausage Links
Home-Fried Potatoes
Sautéed Asparagus Tips with Lemon Butter
Assorted, Chilled Juices: Tomato, Orange, & Cranberry
Freshly Brewed Coffee, Decaf, Teas, & Herbal Teas
<i>23.95 per person</i>

## Breakfast & Brunch Enhancements

*Prices are per person*

Strawberry, Guava, & Cream Cheese-Stuffed Cinnamon French Toast <i>batter-dipped and served with pecan-maple sauce</i>	4.50
Warm Mixed Berry Crêpes <i>served with sweet Marsala crème anglaise</i>	3.75
Belgian-Style Waffles <i>topped with caramelized apples, toasted pecans, whipped cream</i>	4.25
Baked Apple and Cinnamon Oatmeal <i>served with brown sugar, orange blossom honey</i>	2.50
Country-Style Creamed Chipped Beef <i>served with buttermilk biscuits and toast cups</i>	5.25
Asparagus and Fontina Cheese Frittata <i>deep-dish egg casserole with sun-dried tomatoes</i>	3.25
Smoked Seafood Display <i>Scottish smoked salmon, shrimp, scallops, rainbow trout, capers, sour cream</i>	8.50
House-Cured Gravlax & Sliced French Baguette <i>cured Scottish salmon, aromatic herbs, preserved lemon</i>	4.75

## Chef-Attended Stations

*(subject to \$75 culinary fee)*

*Prices are per person*

Chef Prepared Omelette Station <i>an assortment of freshly-prepared ingredients</i>	5.25
Honey Mustard & Black Pepper-Baked Breast of Turkey - <i>with cranberry-thyme jus</i>	8.75
Apple Cider & Brown Sugar-Cured Roast Pork Loin <i>with sweet potato-rhubarb chutney</i>	8.75
Asian-Style Chicken & Vegetable Stir Fry	7.50
- substitute shrimp	+ 2.00
- substitute beef	+ 3.00
Roast Prime Rib of Angus Beef <i>served with horseradish crème fraîche, au jus</i>	9.25

## Served Luncheons

*Prices are per person  
available until 3:00 p.m.*

### Soups

Old Fashioned Tomato Soup <i>flavored with bacon and cheddar cheese</i>	4.25
Maryland Crab Soup <i>tomato broth, crab, corn, lima beans</i>	5.75
Sweet Corn & Smoked Chicken Chowder <i>diced potatoes, brunoise of vegetable</i>	4.25
Beef and Barley <i>aromatic vegetables, rich beef broth, thyme</i>	4.25
New England Clam Chowder <i>Old Bay, thyme, lemon</i>	4.75
Vegetarian Vegetable in Tomato Broth	4.25
Cream of Mushroom & Herb Crostini	4.25
Old Fashioned Potato Soup <i>parsley, hard-cooked egg</i>	4.25
Ham and Bean Soup	4.50
Chilled Seafood Gazpacho ( <i>seasonal</i> ) <i>refreshing bend of shrimp, scallops, &amp; lobster</i>	4.95

### Side Salads

Petite House Salad <i>tomatoes and red wine vinaigrette</i>	3.00
Petite Caesar <i>with Garlic Croutons &amp; Asiago</i>	4.00
Iceberg Wedge <i>bacon, bleu cheese crumbles, tomato, bleu cheese dressing</i>	5.25
Spinach & Strawberry Salad <i>candied walnuts, red onion, aged balsamic dressing</i>	4.75

### Entrée Salads

<i>served with sourdough &amp; multi-grain rolls</i>	
Bent Creek Caesar Salad <i>romaine lettuce, tomato wedges, calamata olives, grated Asiago, croutons, Dijon-garlic dressing</i>	11.95
- with grilled herb chicken	16.00
- with grilled shrimp	17.00
- with seared salmon	17.00
- with petite filet mignon (4 oz.)	20.00

*Luncheon Entrée Salads continued:*

Grilled Chicken Cobb Salad <i>iceberg &amp; romaine lettuces topped with avocado, chopped bacon, red peppers, hard-cooked egg, farmhouse cheddar, tomatoes, crumbled Bleu cheese</i>	10.75
Chicken OR Tuna Salad-Stuffed Tomato <i>seasonal fruit, berry medley, mixed greens</i>	12.25
Grilled Atlantic Salmon & Baby Spinach Salad <i>garbanzo beans, feta cheese, olives, roasted red peppers, herb-lemon vinaigrette</i>	12.50
Mandarin Chicken Salad <i>Asian vegetables and lo mein noodles tossed with pickled ginger, orange sections, wonton threads, sesame-soy-Thai chili dressing</i>	10.25

**Luncheon Sandwiches**

*served with pickle spear, potato chips, and choice of one side  
(see page 11)*

Rotisserie-Barbecue Chicken Wrap <i>honey barbecue sauce, avocado, &amp; smoked cheddar cheese, in a whole wheat tortilla</i>	9.75
Grilled Chicken Cordon Bleu <i>smoked ham, Swiss cheese, and honey-Dijon mustard, on a toasted roll</i>	10.00
Grilled Sirloin Steak <i>thin sliced Angus sirloin with horseradish sauce, sautéed onions &amp; peppers, on grilled French bread</i>	10.75
Bent Creek Junior Club <i>turkey, ham, and bacon on sourdough or wheat bread</i>	9.50
Char-Broiled USDA Prime Sirloin Burger <i>8 oz. burger with lettuce, tomato, and red onion - Cheeseburger American, Swiss, cheddar, or provolone + .25</i>	8.75
Roast Turkey "BLT" <i>apple wood-smoked bacon, lettuce, tomato, Dijon mayonnaise</i>	9.75
Veggiewich (available grilled or plain) <i>grilled Portobello mushroom with dill Havarti cheese tomato, asparagus, zucchini, red onion, roasted red peppers, on homemade tomato bread</i>	9.25

**Luncheon Side Selections**

Fresh Fruit Salad
Broccoli & Cheddar Salad - <i>golden raisins, red onion</i>
Heirloom Tomato & Basil Salad <i>olive oil, fresh cracked pepper</i>
Amish Macaroni Salad
Roasted Sweet Potato Salad <i>caramelized onions, Granny Smith apples</i>
Red-Skinned Potato Salad - <i>with dill &amp; Dijon mustard</i>
Creamy Dutch-Style Coleslaw
Marinated Mushrooms & Artichoke <i>tarragon, balsamic vinegar</i>
Tabbouleh Salad - <i>Moroccan couscous, tomato, onion, parsley, mint, olive oil, lemon juice</i>
House-Cut French Fries
Onion Rings

**Luncheon Entrées**

*served with sourdough & multi-grain rolls*

Smoked Chicken and Penné Pasta <i>tossed with cream, Asiago cheese, basil, oven-roasted plum tomatoes, grilled Portobello mushrooms</i>	12.00
Herb-Marinated Breast of Chicken <i>served on wild mushroom risotto with asparagus, Parmesan-baked half tomato, Madeira sauce</i>	13.25
Turkey Piccata <i>sautéed Rock shrimp, capers, lemon butter sauce, Pecorino Romano, herb linguine</i>	13.50
Beef Tenderloin Tips <i>pearl onions, button mushrooms, red wine sauce, whipped potatoes</i>	14.75
Horseradish-Crusted Atlantic Salmon <i>julienne of fennel, ratatouille, spinach, with yellow tomato coulis</i>	17.75
Bent Creek Maryland-Style Crab Cake <i>seasonal vegetables, sweet potato fries, tartar sauce</i>	19.00
Bent Creek Meatloaf <i>pearl onions, mushrooms, pan gravy, mashed Yukon Gold potatoes</i>	14.75

# Luncheon Buffets

*priced per person - 25 person minimum  
available until 3:00 p.m.*

## **Cold Deli Buffet**

Soup du Jour & Assorted Rolls  
Assorted Gourmet Sandwich Wraps  
Seasonal Sliced Fruits & Berries  
Chef's Selection of Cookies & Brownies  
Iced Tea, Hot Tea, Regular & Decaffeinated Coffee  
Choice of Two Salads - *see below*  
Optional Deli Enhancements - *priced accordingly*

**Salads - choice of two (2)**  
Red-Skinned Potato Salad  
*with dill & Dijon mustard*  
Broccoli & Cheddar Salad, Golden Raisins, Red Onion  
Marinated Mushrooms & Artichokes  
*tarragon & lemon-sherry vinaigrette*  
Creamy, Dutch-Style Coleslaw  
Caesar Salad with Romaine, Garlic Croutons, Asiago  
Spinach & Strawberry Salad  
*candied walnuts, red onion, aged balsamic*  
Amish Macaroni Salad  
Roasted Sweet Potato Salad  
*caramelized onions, Granny Smith apples*  
Heirloom Tomato & Basil Salad  
*with lemon olive oil, fresh cracked pepper*  
Tabbouleh Salad  
*Moroccan couscous, tomato, onion, parsley, mint,  
olive oil, lemon juice*  
Bent Creek House Salad  
*medley of greens, cucumber, matchstick carrots,  
tomato wedges; choice of 2 dressings*  
Asian-Style Lo Mein Noodles  
*vegetable lo-mein noodles, Vietnamese-style cucumber salad,  
warm Szechuan green beans, sweet & spicy dipping sauce*

*15.75 per person*

## **Luncheon Deli Enhancements**

*- May be added to the deli buffet  
- Priced per person*

Grilled Atlantic Salmon <i>sweet corn ratatouille, lemon aioli</i>	4.25
Philadelphia-Style Steak Sandwich <i>onions, peppers, American cheese, marinara</i>	3.25
Chicken-Vegetable Fried Rice	3.25
Smoked Chicken and Penné Pasta <i>cream, garlic, tomato, basil, mushrooms</i>	4.25
Grilled, Smoked Sausage <i>caramelized onions &amp; sweet peppers, assorted mustards</i>	3.25
Herb-Marinated Breast of Chicken <i>lemon-tarragon sauce</i>	4.25
Sautéed Shrimp Scampi	6.25

## **Italian Luncheon Buffet**

Garden Minestrone Soup  
*rich tomato broth, red beans, pasta, basil, Parmesan*  
Marinated Fresh Mozzarella & Tomatoes  
*basil, lemon oil, balsamic vinegar, shaved Asiago*  
Chilled Pasta Salad  
*grilled Mediterranean vegetable pesto*  
Caesar Salad  
*romaine lettuce, Dijon-garlic dressing, shaved Asiago*  
Penne Pasta –  
*choice of: Alfredo Sauce OR Marinara with Meatballs*  
Scaloppini of Chicken Marsala  
*Mushrooms, Marsala wine sauce, garlic-herb potato gnocchi*  
Roasted Garlic and Parmesan Baguettes  
Chef's Selection of Italian Pastries and Cookies  
Iced Tea, Hot Tea, Regular & Decaffeinated Coffee

*23.75 per person*

# Butlered Hors d'oeuvres

- Three hors d'oeuvres pricing categories are offered:  
*One, Two, & Three-Star selections*
- Four cost options are available to make your combinations
- Prices are per person, based on one (1) hour of service in conjunction with an entrée
- Minimum of 25 guests is required

## **One-Star Cold Selections**

- ★ Roma Tomato & Sweet Basil Bruschetta, & Asiago
- ★ Yukon Gold Potato Pancake  
*sour cream, apple wood-smoked bacon, chive snips*
- ★ Chevre Cheese Costini, Red Pepper Relish, Basil Pesto
- ★ Stuffed-Cherry Tomato with Garlic-Herb Cheese
- ★ Artichoke, Grilled Eggplant, & Herbs  
*on Lavish bread triangle*
- ★ Shredded Smoked Ham on Crostini  
*Pommery mustard, sweet pickle*
- ★ Chicken Liver Pate on Toasted Brioche  
*pear and apple chutney*
- ★ Crisp Pancetta & Feta Cheese on Garlic Bread Crouton
- ★ Smoked Chicken Salad  
*on crisp cucumber with avocado, black bean salsa*

## **One-Star Hot Selections**

- ★ Stuffed Mushroom with Sweet Italian Sausage
- ★ Puff Pastry Pita Roulade: Tomato, Mozzarella, Basil
- ★ Caramelized Onion & Goat Cheese Phyllo  
*phyllo cup with balsamic-caramelized onions, goat cheese*
- ★ Stuffed Red Bliss Potato with Asiago Cheese Soufflé
- ★ Petite Spring Roll and Teriyaki Dipping Sauce
- ★ Quiche Lorraine: Swiss Cheese & Bacon
- ★ Tandoori Chicken Skewer  
*cucumber-Ranch dipping sauce*

*Butlered Hors d'oeuvres continued:*

## **Two-Star Cold Selections**

- ★★ California Roll - *inside-out roll with crab, cucumber, avocado, soy dipping sauce*
- ★★ Seviche of Scallop  
*on bamboo skewer with tequila-lime aioli*
- ★★ Shaved Beef Crostini - *rare beef on salt & pepper crostini, horseradish cream*
- ★★ Antipasto Skewer - *artichoke, grilled red pepper, eggplant, zucchini, roasted garlic, olives, parsley pesto*
- ★★ Grilled Shrimp Gazpacho in a Shot Glass
- ★★ Parma Prosciutto-Wrapped Grilled Asparagus  
*cracked pepper, extra virgin olive oil, on toasted tomato focaccia*
- ★★ Peking Duck - *pickled ginger & cucumber salad with hoisin sauce on ceramic spoon*
- ★★ Rare Tuna & Mango on Belgian Endive  
*wasabi mayonnaise*

## **Two-Star Hot Selections**

- ★★ Chicken Or Beef Satay  
*with Spicy Peanut-Coconut Sauce*
- ★★ Bacon-Wrapped Scallop  
*brown sugar, Grey Poupon mustard glaze*
- ★★ Shrimp & Chorizo Sausage Brochette  
*peach barbeque glaze*
- ★★ Moroccan Lamb Tangine  
*on crisp flat bread with Tzatziki dipping sauce*
- ★★ Baked Crab & Asparagus Quiche
- ★★ Flash-Fried Coconut Shrimp  
*light curry-mango dipping sauce*
- ★★ Beef Tip Tartlet - *seared tips of beef with béarnaise sauce in crisp phyllo*
- ★★ Wild Mushroom & Gorgonzola Tartlet  
*pear and walnut confit*



Butlered Hors d'oeuvres continued:

**Three-Star Cold Selections**

- ☆☆☆ Buckwheat Blini  
*crème fraîche, French trout caviar, snipped chives*
- ☆☆☆ Buffalo Sirloin Rosti Potato  
*shaved rare buffalo, pickled cipollini onion*
- ☆☆☆ Lobster Salad Roll with Sticky Rice  
*soy sauce, wasabi*
- ☆☆☆ Foie Gras-Truffle Pâté  
*on rye crouton, with cornichon*
- ☆☆☆ Carpaccio of Kobe Beef  
*on hearts of romaine with Parmesan mayonnaise*

**Three-Star Hot Selections**

- ☆☆☆ Bacon-Wrapped Jumbo Shrimp  
*apple wood-smoked bacon, honey barbeque glaze*
- ☆☆☆ Seared Foie Gras  
*on toasted brioche with apple & sweet onion confit*
- ☆☆☆ Crusted Lamb Rack Chops  
*with roasted garlic, Niçoise olives, brioche*
- ☆☆☆ Brochettes of Beef Tenderloin & Shrimp  
*ponzu dipping sauce*
- ☆☆☆ Mini Crab Cakes with Smoked Red Pepper Aioli
- ☆☆☆ Bacon-Wrapped Long Island Oysters  
*horseradish Chantilly*

**Pricing Chart for Butlered Hors d'oeuvres:**

*prices are per person*

Cost Option:	★	☆☆	☆☆☆
10.50 select →	4	2	—
11.50 select →	3	3	—
12.50 select →	2	3	1
13.50 select →	2	3	2
9.25 Chef's choice of 2 hot and 2 cold			

**Example:** \$12.50 per person allows for 2★, 3☆☆, and 1☆☆☆ selections from the combined hot and cold lists, for a total of 6 hors d'oeuvres, butlered for 1 hour.

# Stationary Hors d'oeuvres

*priced per person*

**Traditional Display** 12.75

- Tapas of Seasonal Fruits & Berries  
*vanilla bean mascarpone dipping sauce*
- Marinated & Raw Vegetables  
*choice of dipping sauce: Peppercorn-ranch, green onion with bacon & sour cream, or Green Goddess*
- Imported & Domestic Cheeses  
*served with two mustards, assorted crackers, toasted French baguette, red grapes, strawberries*

**Display Two** 13.50

- Wheel of Warm Brie Cheese Baked in Puff Pastry  
*caramelized-spiced pecans, fresh berry coulis, crackers, sliced baguettes*

**Display Three** 15.50

- Lump Crab & Artichoke Au Gratin  
*lump crab, cream cheese, Boursin, fresh chives, lemon, served with toasted parmesan*

**Antipasto Display** 13.50

- Char-Grilled-Marinated & Raw Vegetables
- Assorted Olives, Bresola, Salami, Prosciutto, & Capicola
- Gorgonzola, Provolone, & Fresh Mozzarella
- Crostini, Cracker Assortment, & Bread Sticks

**Carving Station**

- Chef Carving Fee - 75.00
- All carving stations include hinged slider rolls

- Roast Tenderloin of Beef 16.75  
*wild mushroom jus, horseradish sauce*
- Roast Sirloin of Beef 13.75  
*Bordelaise, horseradish sauce*
- Roast Tenderloin of Pork 7.75  
*apricot-brandy sauce, Pommery mustard-butter*
- Baked Local Ham & Pineapple-Ginger Sauce 9.25
- Roast, Honey-Mustard Glazed Turkey Breast 7.75  
*cranberry chutney, spiced butter*

## Stationary Enhancements

Stations and Enhancements priced accordingly

### Raw Bar

- Priced per piece

Served with cocktail sauce, Worcestershire sauce,  
Tobasco mignonette sauce, horseradish, lemon wedges

Middle Neck Clams on the Half Shell	1.25/pc
Oysters on the Half Shell	2.75/pc
Jumbo Shrimp Cocktail	2.00/pc

### Selection of Assorted Sushi Rolls

- Priced per roll. 1 roll yields approx. 7 pieces 9.25/roll

Served with pickled ginger, wasabi, soy

Tuna, Salmon, Shrimp, Vegetable Rolls  
Assorted California Rolls, Spicy Crab Rolls

### Pasta Station

- Priced per person/per hour

- If chef-attended, add \$75 culinary fee

Served with garlic & parmesan baguettes and assorted toppings to include: grilled eggplant, zucchini, artichokes, spinach, roasted red bell pepper, tomatoes, olives, Parmesan and & Pecorino-Romano cheeses

Basic Station	11.25
Add Chicken	13.25
Add Shrimp	15.25

### Choice of two (2) Pastas:

Penne Rigate	Cheese Tortellini
Fusilli	Meat Ravioli

### Choice of two (2) Sauces:

Bolognese	Red Clam Sauce
Marinara	Lobster Cream Sauce
Pesto	Creamy Alfredo

### Mashed Potato Bar

- Priced per person/per hour

8.50

- If chef-attended, add \$75 culinary fee

Traditional, Red-Skinned, and Sweet Potatoes served in martini glass with toppings to include: bacon bits, cheddar cheese, sour cream, spiced pecans

### Specialty Ice Sculptures

Designs and pricing available upon request

## Served Dinners

Prices are per person

### Dinner Soups

Old Fashioned Tomato Soup <i>flavored with bacon and cheddar cheese</i>	4.25
Maryland Crab Soup <i>tomato broth, crab, corn, lima beans</i>	5.75
Sweet Corn & Smoked Chicken Chowder <i>diced potatoes, brunoise of vegetable</i>	4.25
Beef and Barley <i>rich beef broth, aromatic vegetables, thyme</i>	4.25
New England Clam Chowder <i>Old Bay, thyme, lemon</i>	4.75
Vegetarian Vegetable in Tomato Broth	4.25
Cream of Mushroom with Herb Crostini	4.25
Old Fashioned Potato Soup <i>parsley, hard-cooked egg</i>	4.25
Ham and Bean Soup	4.50
Chilled Seafood Gazpacho (seasonal) <i>refreshing bend of shrimp, scallops, and lobster</i>	4.95

### Dinner Salads

Bent Creek House-Salad <i>mesclun greens of soft and crisp lettuces, aged red wine vinegar, virgin olive oil, carrot, cucumber, tomato wedges</i>	4.25
Bent Creek Caesar Salad <i>crisp romaine, aged Asiago, classic Caesar dressing, herb croutons</i>	4.50
Strawberry and Spinach Salad <i>goat cheese, walnuts, red onions, lemon-poppy seed dressing</i>	5.25
Pear and Cherry Salad <i>medley of greens, crisp pears, dried cherries, bleu cheese, toasted pecans, aged balsamic vinaigrette</i>	5.25
Heirloom Tomato & Mozzarella Salad (seasonal) <i>local tomatoes layered with fresh mozzarella cheese, garlic toast, basil, parsley, cracked pepper, lemon oil, aged balsamic vinegar</i>	7.25
Bibb Lettuce, Arugula, and Mache Greens <i>sun-dried tomatoes, olives, pine nuts, roasted tomato vinaigrette</i>	6.25
Baby Field Greens <i>warm Stilton cheese tartlet, candied walnuts, pepper-orange vinaigrette</i>	6.50

### **Cold Appetizers**

Seasonal Fruits and Berries <i>in a sugar-rimmed champagne coupe with mint garnish</i>	4.25
Organic Tomato & Watermelon Salad (seasonal) <i>ricotta salata, aged balsamic vinegar</i>	7.75
Smoked Salmon <i>pickled beets, apples, horseradish crème fraîche</i>	8.75
Chilled Jumbo Shrimp Cocktail <i>tomato-horseradish sauce, orange aioli, sliced lemon</i>	10.25
Asparagus-Ham Roulade <i>watercress, hard-cooked egg, apple wood-smoked bacon vinaigrette</i>	6.50

### **Hot Appetizers**

Ragout of Scallops, Corn, & Oyster Mushrooms <i>in puff pastry with saffron cream</i>	8.25
Roasted Duck & Red Cabbage Ragout <i>crisp vegetable spring roll, port wine duck sauce</i>	6.75
Sweet Corn Risotto in a Madeira Wine Reduction	8.75
Warm Smoked Salmon <i>on creamed spinach &amp; red onion confit, chive, salmon caviar butter sauce</i>	8.25
Spicy Rock Shrimp & Tomato Basil Ravioli	7.25
Seared Scallop & Prosciutto <i>stewed leeks, truffle cream sauce</i>	8.75
Crisp Artichoke Ravioli <i>white beans, pancetta ham, sun-dried tomatoes, asparagus</i>	8.25

### **Appetizer Combinations**

Vanilla-Cured Arctic Char <i>chive &amp; sour cream gribiche; red endive, citrus &amp; arugula salad, lemon vinaigrette</i>	8.25
Medley of Smoked Seafood <i>jumbo shrimp, scallops peppered salmon, horseradish cream, baby greens, grain mustard vinaigrette</i>	9.75
Carpaccio of Bison Sirloin <i>wild mushroom &amp; artichoke salad, oven-roasted plum tomatoes, shaved parmesan, cracked pepper, extra virgin olive oil</i>	9.50
Grilled Shrimp & Lobster Salad <i>mixed baby greens, Louise sauce, honey-mustard vinaigrette</i>	10.75
Heirloom Tomato & Mozzarella Salad <i>micro greens &amp; basil, aged balsamic vinegar, extra virgin olive oil</i>	7.95

### **Appetizer Combinations continued:**

Grilled Portobello Mushroom <i>asparagus &amp; red bell pepper, baby arugula, baby red and green romaine, garlic parmesan dressing</i>	7.25
Peppered Goat Cheese & Grilled Hickory Smoked Sausage <i>apple &amp; pear chutney; baby spinach salad, warm apple-smoked bacon dressing</i>	7.25

### **Intermezzo & Sorbets**

Grapefruit and Campari	3.95
Blackberry and Cabernet Sauvignon	3.95
White Grape and Champagne	3.95
Lemon and Champagne	3.95

### **Combination Entrées**

<i>Includes dinner rolls, seasonal vegetable, and starch or grain</i>	
Pan-Seared Veal Medallion, Shrimp, & Crab Imperial <i>with veal jus &amp; Choron sauce</i>	30.00
Seared Salmon & Filet Mignon <i>Béarnaise sauce, red wine reduction</i>	30.00
Grilled Medallion of Beef & Crab Cake <i>grain mustard beef jus, remoulade sauce</i>	36.00
Bent Creek Surf & Turf <i>grilled medallion of beef, cold water lobster tail, drawn butter</i>	38.00
Herb-Marinated Supreme of Chicken & Sautéed Shrimp - <i>parmesan-roasted garlic cream</i>	24.00
Filet Mignon & Sautéed Shrimp - <i>Chasseur sauce</i>	30.00
Mustard-Crusted Lamb Rack Chop & Semi-Boneless Quail - <i>with natural lamb jus</i>	30.00
Seared Breast of Chicken & Grilled Flat Iron Beef <i>roasted garlic, thyme jus</i>	28.00

### **Beef Entrées**

<i>Includes dinner rolls, seasonal vegetable, and starch or grain</i>	
Grilled New York Strip Steak <i>10 oz. choice center cut, wild mushroom sauce, maître d' butter</i>	38.00
Prime Rib of Beef <i>12 oz. slow-cooked choice prime rib, herb pop-over, horseradish cream, au jus</i>	34.00
Roast Tenderloin of Beef <i>Pinot Noir sauce, red onion confit</i>	32.00
Grilled Filet Mignon of Beef <i>7 oz. choice center-cut filet, béarnaise sauce</i>	32.00

### **Pork & Lamb Entrées**

*Includes dinner rolls, seasonal vegetable, and starch or grain*

Apple Cider-Marinated Roast Pork Tenderloin 20.00  
*Granny Smith apples, caramelized sweet onions, natural jus*

Char-Grilled, Double-Cut Lamb Rack Chops 25.00  
*New Zealand lamb, balsamic mint gastrique*

### **Seafood & Poultry Entrées**

*Includes dinner rolls, seasonal vegetable, and starch or grain*

Sautéed Shrimp Scampi 22.00  
*garlic-herb butter sauce, blended rice pilaf*

Baked Maryland Crab Cake (1) 22.00 (2) 32.00  
*remoulade sauce*

Crab Crusted North Atlantic Cod 24.00  
*blue crab & parmesan crust, lemon butter sauce, chive-whipped potatoes*

Cold Water Lobster Tail Market  
*8 oz. tail, lemon, drawn butter*

Roast Supreme of Chicken 23.00  
*lobster, tarragon, chicken mousseline, natural jus*

Sautéed Chicken Marsala 20.00  
*boneless breast, mushrooms, Marsala wine sauce*

Chicken Saltimbocca 22.00  
*boneless breast, prosciutto ham, fresh sage, roasted garlic jus*

### **Vegetables (subject to seasonality)**

Ratatouille Provençal  
Roasted Root Vegetables  
Asparagus & Baby Carrots  
Medley of Seasonal Vegetables  
Ragout of Baby Spring Vegetables  
Steamed Broccoli & Julienne of Carrots  
French Beans & Julienne of Carrots  
Honey & Thyme-Glazed Carrot Batonnet  
Baby Beets with Balsamic Reduction

Notes:

## Vegetable, Starch & Grain Selections

*Select vegetable, starch, or grain accompaniments; or let our Chef select the freshest seasonal vegetables available*

### **Starches & Grains**

Blended Rice Pilaf  
Risotto Milanaise  
Parmesan Risotto  
Basmati Rice  
Wild Rice with Pecans & Dried Fruits  
Creamy Rosemary & Boursin Polenta

### **Potatoes**

Dauphinoise Potatoes  
Buttermilk Mashed Potatoes  
Roasted Garlic Mashed Potatoes  
Boiled New Potatoes with Parsley & Butter  
Roasted Red Bliss Potatoes with Fresh Herbs  
Lemon Basil Potato Purée

# Dinner Buffets

priced per person / 25 person minimum

## Buffet Soup & Salad Selections:

- Choice of four (4)

1. Soup du Jour
2. Amish-Style Potato Salad
3. Macaroni Salad
4. Wild Mushroom Ravioli & French Bean Salad  
*white chunk tuna, feta cheese, tomato tarragon vinaigrette*
5. Grilled Tandoori Chicken Salad  
*red grapes, almonds, baby spinach, mango, honey-yogurt dressing*
6. Plum Tomatoes & Basil  
*tossed with Lemon Olive Oil*
7. Creamy, Dutch-Style Cole Slaw  
*grated carrot, celery seed*
8. Moroccan-Style Couscous  
*with curry, golden raisins, almonds*
9. Caesar Salad with Garlic-Dijon Dressing, Asiago
10. Bent Creek House Salad  
*medley of greens, cucumber, matchstick carrots, tomato wedges; with choice of 2 dressings*
11. Spinach & Strawberry Salad  
*walnuts, croutons, balsamic dressing*
12. Marinated Shiitake & White Button Mushroom Salad  
*cucumber, snow peas, julienne red peppers, sesame vinaigrette with garlic & soy*
13. Seasonal Fruits & Berries - *berry-yogurt dipping sauce*
14. Baked Grilled Potato Salad  
*cool Ranch & green onion dressing, chopped bacon, cheddar cheese*
15. Mediterranean Grilled Vegetable & Pasta Salad  
*eggplant, zucchini, artichokes, roasted red pepper, asparagus, cured olives, lemon, pesto vinaigrette*

## Buffet Entrees

- Choice of two (2) entrees = \$30.00 per person

- Choice of three (3) entrees = \$34.00 per person

1. Grilled Atlantic Salmon  
*tomato-basil marmalade, lemon aioli*
2. Chicken and Vegetable Fried Rice - *ginger, sesame*
3. Smoked Chicken and Penne Pasta  
*tossed with asparagus, tomato, basil, Asiago cheese, cream*
4. Turkey Saltimbocca - *fresh sage, basil, prosciutto ham, mozzarella cheese, Madeira wine*
5. Bent Creek Meatloaf - *with button mushrooms, pan gravy*
6. Seafood Tortellini  
*scallops, shrimp, roasted garlic, sweet peas, tomatoes, cream*
7. Roasted Pork Loin - *caramelized onions, apples, Pommery mustard sauce*
8. Grilled Angus Top Sirloin Medallion - *Chasseur sauce*
9. Poached Lemon Sole  
*spinach, tomato Provençal, herb vin blanc*
10. Herb-Crusted Chicken  
*red grapes, caramelized shallots, Marsala wine*
11. Horseradish-Crusted Atlantic Salmon  
*sweet corn ratatouille, yellow pepper coulis*
12. Asian Beef Stir Fry - *stir fried vegetables, ponzu sauce*
13. Buttermilk-Fried Catfish - *Creole-style remoulade*

## Buffet Entrée Enhancement Stations:

- If station is Chef attended, add \$75 fee

- |  |      |
|--|------|
| 1. Honey & Mustard-Glazed Smoked Ham             | 5.25 |
| <i>bourbon-raisin sauce</i>                      |      |
| 2. Roasted, Herb-Crusted Breast of Turkey        | 5.25 |
| <i>garlic-scented natural pan jus</i>            |      |
| 3. Garlic and Pepper-Rubbed Sirloin              | 5.25 |
| <i>accompanied by wild mushroom sauce</i>        |      |
| 4. Roasted Leg of Lamb                           | 6.25 |
| <i>lemon, garlic, rosemary, and merlot sauce</i> |      |
| 5. Tenderloin of Angus Beef                      | 7.25 |
| <i>served with truffle-brandy cream</i>          |      |

## **Buffet Vegetable, Potato, & Grain Selections**

**Choice of three (3)**  
or allow our chef to select from the freshest seasonal vegetables:

### **Vegetables:**

Asparagus	Haritoc Verte	Sugar Snap Peas
Broccoli	Summer Squash	Garden Ratatouille
Cauliflower	Baby Carrots	Carrot "Vichy"
Green Beans	Acorn Squash	Spaghetti Squash
Snow Peas	Chef's Seasonal Medley	

### **Potatoes:**

Garlic-Buttermilk Mashed  
Red Skinned Smashed with Roasted Sweet Corn  
Horseradish Dauphinoise Potatoes  
Oven-Roasted Yukon Gold Potatoes  
Mashed Sweet Potatoes  
Herb Duchess Potatoes

### **Grains:**

Coconut Basmati Rice  
Wild Mushroom Risotto  
Roasted Red Pepper & Cheddar Cheese Grits  
Lemon-Thyme Rice Pilaf  
Wild Rice & Long Grain Pilaf with Dried Fruits

## **Theme Dinner Buffets**

*Priced per person and include:  
Assorted Rolls or Biscuits with Sweet Butter  
Iced Tea, Hot Tea, Regular & Decaffeinated Coffee*

### **Italian Buffet**

Minestrone Soup OR Italian Wedding Soup  
Marinated Fresh Mozzarella Cheese & Tomatoes  
*basil, lemon oil, balsamic vinegar, shaved Asiago*  
Chilled Tortellini Pasta Salad  
*grilled eggplant, fennel, olives, basil pesto*  
Sliced Prosciutto Ham and Melon  
*cracked pepper, tarragon, virgin olive oil*  
Caesar Salad with Garlic Croutons & Asiago  
Penne Pasta  
*Alfredo sauce and tomato marinara with meatballs*  
Pan-Seared Chicken Marsala with Button Mushrooms  
Roasted Sirloin Medallions  
*red wine, olives, roasted peppers, capers*  
Roasted Garlic and Parmesan Baguettes  
  
*26.00*

### **Southern Buffet**

New Orleans-Style Chicken Gumbo  
*Andouille sausage, okra*  
Iceberg Lettuce & Tomato Salad  
*red onion, buttermilk dressing*  
Green Onion & Roasted Potato Salad  
Green Cabbage & Pepper Slaw  
Red Beans & Rice  
Southern Fried Chicken  
Grilled Catfish with Bourbon-Pecan Butter  
Hickory Smoked London Broil  
*horseradish sauce*  
Green Bean Casserole  
Pecan-Glazed Sticky Buns  
Mint Julep-Melon Salad  
  
*28.00*

### **Drive-In Buffet**

Roasted Tomato Soup with Crackers
Sliced & Whole Seasonal Fruits & Berries
Broccoli Cheddar Salad <i>with golden raisins and red onion</i>
Macaroni Salad
Mixed Petite Lettuces
Mini Sirloin Burgers on Slider Rolls
Country-Fried Chicken
Grilled Atlantic Salmon with Tomato and Lemon Aioli
Baked Potato Wedges <i>green onion, bacon, cheddar cheese</i>
Grilled, Marinated Summer Vegetables
25.00

### **Barbeque Picnic Buffet**

Roasted Red Skinned Potato Salad
Green Cabbage Pepper Slaw
Macaroni Salad
Sliced Watermelon
Warm Corn Nachos with Salsa and Cheese Sauce
Lemon-Herb Chicken from the Grill
Pulled Pork Barbeque
Hamburgers & Hot Dogs with Condiments
Molasses-Baked Beans
Corn on the Cob
Buttermilk Biscuits with Sweet Butter
26.00

## Desserts

*Prices are per person. All dessert plates include a complimentary sauce and a whipped cream rosette*

Chocolate Cupcake <i>rich cake with peanut butter cup frosting; garnished with peanuts &amp; petite peanut butter cup</i>	3.95
Berry Blossom <i>flaky pastry folded around fresh blackberries, raspberries, and apples; served with vanilla ice cream</i>	5.25
Apple Caramel Galette <i>flaky pastry folded around fresh apples with caramel and vanilla ice cream</i>	5.25
Pecan Tart <i>individual sweet crust tart filled with traditional pecan custard, vanilla bean sauce</i>	5.75
Warm Seasonal Fruit Cobbler - <i>with vanilla ice cream</i>	5.00
Rich Chocolate Brownie - <i>with vanilla ice cream</i>	3.95
Lemon Tart <i>individual shortbread crust filled with rich lemon curd and lemon-glazed fresh fruit</i>	6.25
Mousse Parfait <i>variety of layered mousses; served in a champagne flute</i>	5.75
Crème Caramel <i>vanilla &amp; Cointreau flavored custard, served with fresh fruit</i>	5.75
Crème Brûlée - <i>vanilla custard, served with fresh fruit</i>	5.50
Fresh Seasonal Fruit Pie - <i>with vanilla ice cream</i>	5.75
Chocolate Decadence Cake <i>rich, flourless chocolate cake with raspberry sauce</i>	7.00
New York-Style Cheesecake <i>rich and creamy, topped with fresh seasonal glazed fruit</i>	6.25
Tiramisu <i>coffee liquor-soaked sponge cake with rich mascarpone cheese</i>	5.50
Fresh Fruit Tart <i>individual shortbread crust tart with medley of fresh fruit floating on cream filling</i>	6.25
Carrot Cake <i>fragrant cinnamon cake with walnuts; filled and covered with rich cream cheese frosting</i>	5.25
Buttercream Layer Cake <i>variety of cake selections, layered with your choice of buttercream</i>	4.75
Ice Creams & Sorbets	3.25
Trio of Desserts - <i>chef's selection</i>	7.95
<b>Garnishes:</b>	
Chocolate Dipped Strawberry	2.25/plate
Tuxedo Strawberry	2.75/plate
Ice Cream	1.50/plate

# Buffet Desserts

*Priced per person  
Our chef will select an array from your choice  
of buffets below:*

## Cookie Tray Buffets

1. Home-Style Cookies 2.50  
*chocolate chip, white chocolate macadamia nut, oatmeal, etc.*
2. Fancy Cookies 3.50  
*sandwich cookies, chocolate-dipped Madelines, linzer, etc.*

## Strawberry Buffet

3. Chocolate-Covered Strawberries 3.25
4. Strawberry Tray Selection 4.95  
*chocolate-covered strawberries & truffles*

## Home-Style Buffet

5. Brownies, Bar Cookies, & Home-Style Cookies 3.95

## Ice Cream Buffet - minimum 25 ppl 4.50

6. Ice cream, Whipped Cream, and a Variety of Toppings for Your Guests to Create Their Own Sundaes

### *Ice Cream Buffet Additions:*

- Seasonal Fruit Cobbler, Bread Pudding and/or Fruit Crisp 2.00
- Marinated Strawberries, Buttery Biscuits, and/or Brownies 1.75

## Miniature Pastry Buffet - minimum 25 ppl 7.25

7. Selection of miniature pastries presented on mirrors to include selections determined by the client such as:  
*fruit tartlets, mousse cups, chocolate strawberries, fancy cookies, etc.*

## Deluxe Buffet - minimum 50 ppl 9.25

8. Choose from a selection that may include:  
*cakes, baked fruit tarts, tortes, cheesecakes, small pastries, hot desserts, and fancy cookies*

## Combination Dessert Buffets

*Our function coordinator will quote a cost dependent upon your choice of desserts*

# Open Bar Options

## House Package

House Bourbon, Gin, Rum, Scotch, Vodka, Whiskey, Amaretto, Brandy, Tequila, Triple Sec, Vermouth Raspberry, Melon, Peach, Apple Schnapps

## Call Package

**Also Includes ALL House brands**

Absolut, Absolut Citron, Stoli, Stoli O, Captain Morgan, Kahlua, Baileys, Frangelico, Chambord, Dewar's, Famous Grouse, Beefeater, Jim Beam, Seagram's 7, Malibu

## Premium Package

**Also Includes ALL House and ALL Call brands**

Grey Goose, Jack Daniels, Johnny Walker Black, Seagram's VO, Bombay Sapphire, Jose Cuervo Cointreau, Grand Mariner, Tanqueray, Ketel One, Crown Royal, Markers Mark, Glenlivet, Drambuie

## All Bars Include the Following:

**Beers:** Coors Light Draft, Yuengling Lager Draft  
**Wines:** **Canyon Oaks:** Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, **Avia:** Pinot Grigio  
**Mixers:** Coca Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

### Package Pricing:

#### Priced by hours of service

	1 hr	2 hrs	3 hrs	4 hrs
HOUSE:	15.00	18.00	22.00	25.00
CALL:	17.00	21.00	25.00	29.00
PREMIUM:	18.00	23.00	28.00	32.00

## Beer, Wine, & Soda Bar

*Priced per person*

One Hour of Service	12.00
Two Hours of Service	14.00
Three Hours of Service	18.00
Four Hours of Service	22.00

## Soda Station

*5.00 per person/unlimited*

Coca Cola, Diet Coke, Sprite, Ginger Ale



# Cocktail & Cash Bar Services

## Cash Bar

*Priced per drink*

*Note: a \$50 bartender fee*

House Brands	5.75
Call Brands	7.00
Premium Brands	9.00 +
Draft Beer	3.00

## Additional Options:

### Wine Pour:

Chardonnay or Cabernet Sauvignon	30.00/bottle
Champagne Toast	25.00/bottle
Bottled Domestic Beer	3.25/bottle
Bottled Imported Beer	4.00/bottle
Bottled Water	2.00/bottle
Non-Alcoholic Fruit Punch	2.00/per person
Champagne Punch	2.00/per person +

### Please Note:

- Additional selections may be available upon request.
- Club policy states that "shot" type drinks will not be served.

## Notes:

## Terms & Conditions:

*Thank you for your consideration of the meeting and banquet facilities at Bent Creek Country Club. We have highlighted the particulars that will be of interest during your planning process.*

### Menus

- Enclosed are suggested menu selections. We welcome alternative menus to give you a personalized event.
- All Food and Beverages consumed at the function must be purchased from and supplied by Bent Creek Country Club.
- Entrée surcharge, split ("choice of") main course menus shall incur a per person surcharge of: \$2 for (2) main courses and \$3 for (3) main courses.

### Beverages

- All cash bars subject to a \$100 bartender fee.
- For parties with a guest count below 30 people, we will provide a cocktail server for a \$25 service fee.
- The Club reserves the right to deny any guest of alcoholic beverages.

### Deposit and Payment

- A signed contract and non refundable deposit will be required to reserve a date.
- We require a 25% deposit to reserve a date. An additional deposit of 50% is required for non-members 6 months prior to the event. Final count and payment are due 10 days prior to the event.
- All prices are current and may be subject to change.
- A service charge of 22% will be added to all food and beverage, and 6% Pennsylvania sales tax will be added to all taxable charges.

### Guarantees

- We require an final count ten days prior to your event. This number is considered a guarantee and is not subject to reduction. All social affairs are (5) hours from start of hors d'oeuvres hour. Each additional hour, will be charged at \$300 for extended labor, plus any additional food and beverages served.

### Rooms

- We will provide service for you only in the private room you have reserved. Due to size and facility constraints, beverage service will be limited to the rooms you have reserved.
- Minimums apply during peak seasons. Check with Events Coordinator for specific dates.

### Miscellaneous

- Any type of media advertising, which would mention Bent Creek Country Club, is not permitted.
- Our Events Coordinator can assist you with referrals of entertainers, florists and photographers.
- We permit photographs on our grounds, or in different rooms of the Clubhouse, with prior approval of the Events Coordinator.