

OLD YORK ROAD COUNTRY CLUB



BANQUET MENUS 2021

801 TENNIS AVENUE AMBLER, PA 19002

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WWW.OYRCC.COM

OLD YORK ROAD COUNTRY CLUB

HORS D' OEUVRES MENU

Butlered Hors D'oeuvres

(Choice of 5)

\$25 per person/per hour

Brie & Raspberry in Phyllo

Bacon-Wrapped Scallop – Spicy Remoulade

Shrimp Tempura – Tabasco Mayo

Beef Satay – Sesame Garlic Sauce

Bacon-Wrapped Shrimp – Spicy Remoulade

Chicken Satay – Sesame Garlic Sauce

Clams Casino

Mussels Florentine

Jumbo Shrimp Cocktail

Vegetable Spring Rolls – Apricot Sauce

Buffalo Chicken Spring Rolls – Blue Cheese Mousse

Cheesesteak Spring Rolls – Sriracha Ketchup

Mini Crab Cakes – Herb Tartar Sauce

Mini Tacos: Seared Tuna, Shrimp, Chicken

Pork Pot Stickers – Ginger Scallion Sauce

Beef Carpaccio – Horseradish, Crispy Onion

Franks in a Blanket – Honey Mustard

Lamb Meatballs – Yogurt, Mint

Hamachi Ceviche

Lobster Bisque Shooter

Grilled Shrimp – Garlic Aioli

Stationary Hors D'oeuvre

\$25 per person/per hour

Franks in a Blanket, Vegetable Spring Rolls, Chicken Satay

Artisanal Cheese & Charcuterie Platter

Prices do not include 6% PA sales tax and 20% service charge.

OLD YORK ROAD COUNTRY CLUB

PLATED DINNER

Three Courses including Fresh Baked Rolls & Butter
Freshly Brewed Organic Local Regular and Decaffeinated Coffee and an Assortment of Teas
\$45/per person

Appetizer

Choice of one of the following... Traditional Caesar Salad, Mixed Seasonal Greens or
Chef's Seasonal Salad

Entree

(Choice of Two)

Chicken Piccata

Orecchiette and pea ragout, white wine, lemon, caper sauce

Herb Grilled Chicken

Lemon Honey Glazed Carrots, Cheddar Whipped Potatoes, Herb Jus

Roasted Chicken Breast

Butternut Squash Risotto, French Beans, Dried Cherry-Thyme Jus

Horseradish Crusted Salmon

Creamed spinach, tricolor carrots, herb butter

Seared Salmon

Yukon Gold Potatoes, Sugar Snap Peas, Beech Mushrooms, Truffle Soy Emulsion

Grilled Salmon

Carrot-Turnip Puree, French Beans, Citrus Gremolata, Dill Hollandaise

Roasted Beef Tenderloin

Gruyere Whipped Potatoes, Brussel Sprouts, Red Wine Sauce

Glazed Beef Shortrib

Butter Whipped Potatoes, Broccoli, Whole Grain Mustard Jus

Grilled Beef Sirloin

Grilled Sirloin, Roast Fingerling Potatoes, Asparagus, Herb Butter Jus

Dessert

(Choose 1)

Cheesecake with Raspberry Sauce

Flourless Chocolate Cake

Banana Pudding

Chocolate Mousse

Prices do not include 6% PA sales tax and 20% service charge.

OLD YORK ROAD COUNTRY CLUB

BUFFET DINNER

Three Courses including Fresh Baked Rolls & Butter,
Freshly Brewed Organic Local Regular and Decaffeinated Coffee
and an Assortment of Teas
\$40/per person

Appetizer

Choice of one of the following... Chef's Caesar Salad, Mixed Seasonal Greens or
Chef's Seasonal Salad

Entrée Selection

(Choice of two)

Chicken Piccata

Stir Fry Chicken with Sweet and Sour Sauce

Mustard Herb Grilled Chicken

Horseradish Crusted Salmon

Grilled Teriyaki Salmon

Roasted Salmon with Dill Hollandaise

Sautéed Tenderloin Tips With Mushroom Red Wine Sauce

Grilled Flank Steak With Herb Butter

Penne Pasta Bolognese

Sides

(Choice of Two)

Green Beans, Brussels Sprouts, Carrots

Mashed Potatoes, Potato Gratin, Pasta Marinara, Steamed Jasmine Rice

Dessert

(Choose 1)

Cheesecake with Raspberry Sauce

Flourless Chocolate Cake

Banana Pudding

Chocolate Mousse

Prices do not include 6% PA sales tax and 20% service charge.

OLD YORK ROAD COUNTRY CLUB

PLATED LUNCHEON

Three Courses including Fresh Baked Rolls & Butter
Freshly Brewed Organic Local Regular and Decaffeinated Coffee and an Assortment of Teas
\$38/per person

Appetizer

Choice of one of the following... Traditional Caesar Salad, Mixed Seasonal Greens or
Chef's Seasonal Salad

Entree

(Choose Two)

Chicken Piccata

Orecchiette And Pea Ragout, White Wine, Lemon, Capers Sauce

Herb Grilled Chicken

Lemon Honey Glazed Carrots, Cheddar Whipped Potatoes, Herb Jus

Roasted Chicken Breast

Butternut Squash Risotto, French Beans, Dried Cherry-Thyme Jus

Horseradish Crusted Salmon

Creamed spinach, tricolor carrots, herb butter

Seared Salmon

Yukon Gold Potatoes, Sugar Snap Peas, Beech Mushrooms, Truffle Soy Emulsion

Grilled Salmon

Carrot-Turnip Puree, French Beans, Citrus Gremolata, Dill Hollandaise

Sauteed Tenderloin Tips

Wild Mushrooms, Cipollini Onions, Demi Glace, Herb Buttered Noodles

Glazed Beef Shortrib

Butter Whipped Potatoes, Broccoli, Whole Grain Mustard Jus

Dessert

(Choose 1)

Cheesecake with Raspberry Sauce

Flourless Chocolate Cake

Banana Pudding

Chocolate Mousse

Prices do not include 6% PA sales tax and 20% service charge.

OLD YORK ROAD COUNTRY CLUB

TRADITIONAL BUFFET LUNCHEON

Three Courses including Fresh Baked Rolls & Butter,
Freshly Brewed Organic Local Regular and Decaffeinated Coffee
and an Assortment of Teas
\$35/per person

Appetizer

Choice of one of the following... Chef's Caesar Salad, Mixed Seasonal Greens or
Chef's Seasonal Salad

Entrée Selection

(Choice of two)

Chicken Piccata

Stir Fry Chicken with Sweet and Sour Sauce

Mustard Herb Grilled Chicken

Horseradish Crusted Salmon

Grilled Teriyaki Salmon

Roasted Salmon with Dill Hollandaise

Sautéed Tenderloin Tips with mushroom red wine sauce

Grilled Flank Steak with herb butter

Penne Pasta Bolognese

Sides

(Choice of Two)

Green Beans, Brussels Sprouts, Carrots, Seasonal Selection

Mashed Potatoes, Potato Gratin, Pasta Marinara, Steamed Jasmine Rice

Dessert

(Choose 1)

Cheesecake with Raspberry Sauce

Flourless Chocolate Cake

Banana Pudding

Chocolate Mousse

Prices do not include 6% PA sales tax and 20% service charge.

OLD YORK ROAD COUNTRY CLUB

THEMED BUFFET LUNCHEONS

All-American Buffet

\$25 per person

Grilled Chicken Breast ❖ Cheeseburgers ❖ Hot Dogs ❖ Lettuce ❖ Tomato ❖ Red Onion ❖
Cucumber Basil Salad ❖ Potato Salad
Potato Salad ❖ Relish & Condiment Tray
Dessert: House Made Cookies or
Brownies

Deli Buffet

\$25 per person

Fresh Oven Roasted Turkey Breast ❖ Roast Beef ❖ Tavern Ham ❖ Corned Beef ❖ Genoa Salami
Capicola ❖ Swiss, Provolone & American Cheeses ❖ Cole Slaw ❖ Potato Salad
❖ Choice of Chicken of Tuna Salad ❖ Sliced Tomatoes ❖ Shaved Iceberg Lettuce ❖ Pickles
❖ Hot Peppers ❖ Mustard ❖ Mayonnaise ❖ Thousand Island Dressing
❖ Assortment of Breads and Rolls
Dessert: Homemade Cookies or Brownies

Garden Buffet

\$28 per person

Turkey BLT Spinach Wrap ❖ Chicken Salad Wrap ❖ Egg Salad Croissant
❖ Grilled Vegetable Ciabatta ❖ Japanese Sesame Noodle Salad
❖ Sliced Melon & Pineapple ❖ Spinach Salad Bar with
Dried Cranberries, Crumbled Blue Cheese, Candied Pecans, Crumbled Bacon and Raspberry Vinaigrette
Dessert: Vanilla Ice Cream

Asian Buffet

\$30 per person

Pineapple Grilled Chicken Breast ❖ BBQ Grilled Pork Tenderloin ❖ Teriyaki Salmon
❖ Stir Fry Vegetables in Sesame Garlic Sauce ❖ Steamed Jasmine Rice
Steamed Edamame Pods
Dessert: Kefir Lime Mousse

Luncheons include warm Rolls & Butter,
Freshly brewed regular & decaffeinated coffee and an assortment hot teas

Prices do not include 6% PA sales tax and 20% service charge.

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BRUNCH BUFFET

The Continental

\$12 per person

Fruit Salad Bowl ❖ Mini Bagels and Cream Cheese ❖ Assorted Danish and Muffins
❖ Brewed Coffee ❖ Assorted Teas ❖ Assorted Juices

The Manor

\$30 per person

(Buffets for 25 or more people)

Fruit Salad Bowl ❖ Mini Bagels and Cream Cheese ❖ Assorted Danish ❖ Muffins
Scrambled Eggs ❖ Bacon ❖ Home Fried Potatoes ❖ Chicken Du Jour
Your choice of Texas French Toast or Waffles
Fresh Brewed Coffee ❖ Assorted Teas ❖ Assorted Juices

Chef Attended Omelet Station is an additional charge of \$5.00 per person and a \$150.00 Chef fee.

Prices do not include 6% PA sales tax and 20% service charge.

(Buffets for 40 or more people)

KIDS BUFFET

(Age 13 and under with a minimum of 40 children)

Stationary Hors d' Oeuvres

(Select Three)

Franks n' Blanket ❖ Mini Meatballs ❖ Buffalo Chicken Spring Rolls
Cheese Steak Spring Rolls ❖ Vegetable Spring Rolls ❖ Mozzarella Sticks
❖ Chicken Nuggets ❖ Grilled Cheese ❖ Cheese Quesadillas

Entrée Selection

(Select Two)

Chicken Tenders with French Fries ❖ Beef sliders with French Fries
Penne or Tortellini with Marinara ❖ Chicken Parmesan with Pasta ❖ Pizza
❖ Chicken Cheesesteak with Fries

Dessert

Deluxe Sundae Bar with Assorted Toppings

Beverages

Assorted Sodas and Lemonade Station

\$35.00 per child

plus 20% Service Charge and 6% PA Sales Tax

OLD YORK ROAD COUNTRY CLUB STATIONS

Single Carving Station

\$10 per person

(Choose One)

Roasted Turkey Breast – Cranberry Sauce, Gravy

Baked Ham Honey – Honey Mustard, Pineapple

Roast Pork Loin – Apple Cider Jus

Specialty Carving Stations

Whole Beef Tenderloin

Truffle Whipped Potatoes, Red Wine Jus

\$25 per person

Pepper Crusted Prime Rib of Beef

Loaded Baked Potatoes, Bearnaise, Au Jus

\$30 per person

Pasta Station

\$20 per person

(Choose Two)

Penne, Rigatoni, Orecchiette, Cavatappi

(Choose Two)

Marinara, Rosa, Pesto, Marinara, Bolognese, Garlic & Olive Oil

Accompanied with Garlic Bread and Caesar Salad

Raw Bar

Market Price

Clams, Oysters, Shrimp, and Crab Claws, Traditional Accompaniments

Slider Station

\$15 per person

(Choose Two)

Grilled Angus Beef, Fried Chicken, Ham and Cheese, Turkey & Cheese, Meatball and Marinara

Salad Station

\$12 per person

(Choose One)

Caesar, Mixed Greens, Spinach, Iceberg Wedge

Green Market Crudite

\$15 per person

Seasonal Vegetable Crudites and Dips, Cheese Board, Hummus,

Crackers, Toasted Breads, Dried Fruit and Honey

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Paella Station

\$25 per person

Chorizo & Red Pepper Sofrito Paella, Chicken Brochettes, Shrimp Brochettes,
Saffron Aioli

Spinach & Fig Salad with Blue Cheese

Pan con Tomate

Ultimate Sweets Table

\$15 per person

Canoli, Mini Crème Brulee, Chocolate Mousse, Cream Puffs, Fruit Salad,
Brownies, Cookies, Chocolate Covered Strawberries

Stations requiring a Chef Attendant will be charged a \$150.00 Chef fee
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BEVERAGES

All Open Bar Packages are subject to a \$200.00 Bartender Fee

Standard Open Bar

Tito's Vodka ❖ Beefeater Gin ❖ Bacardi Silver Rum ❖ Captain Morgan Spiced Rum
❖ Jim Beam Whiskey ❖ Jack Daniels Whiskey ❖ Dewar's Scotch
❖ Southern Comfort ❖ Jose Cuervo Tequila

House Chardonnay ❖ House White Zinfandel ❖ House Pinot Grigio
❖ House Merlot ❖ House Cabernet Sauvignon

❖ Assorted Sodas and Juices

2-Hour Open Bar - \$25 per person
Each Additional Hour...\$12 per person

Premium Open Bar

Grey Goose Vodka ❖ Tanqueray Gin ❖ Bacardi Silver Rum ❖ Mount Gay Rum ❖
Maker's Mark Whiskey ❖ Jameson Whiskey ❖ Johnnie Walker Red
❖ Balvenie 12 Scotch ❖ Casamigos Silver Tequila ❖ Milagro Reposado Tequila

Sean Minor Chardonnay ❖ Lionel Osmin Rose ❖ Canaletto Pinot Grigio
❖ Bodini Malbec ❖ Peirano Estate Cabernet Sauvignon

❖ Assorted Sodas and Juices

2-Hour Open Bar - \$35 per person
Each Additional Hour...\$17 per person

Beer Selections

Budweiser ❖ Coors Light ❖ Miller Lite ❖ Yuengling Lager ❖ O'Doul's

Other Options

Champagne Punch...\$55.00 per bowl
Non-Alcoholic Fruit Punch...\$27.50 per bowl
Champagne Toast...\$4.25 per person
Wine Service...\$36.00 per carafe

Cash bars also available
\$200.00 Bartender Fee

Old York Road Country Club reserves the right to refuse alcoholic service.
Additional Beer, Wine and Liquor Selections are available upon request.
The above selections and prices are subject to change.
No outside liquor is permitted on club property.

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BANQUET INFORMATION

Taste the Good Life

Are you planning a reunion, birthday celebration, baby or bridal shower, christening, communion, confirmation, graduation, or corporate gathering? Bring your family, friends or group to Old York Road Country Club for a time they'll never forget. At one of the Philadelphia Area's finest clubs, your guests will enjoy the same comforts and services our members enjoy throughout the year.

Banquet Policies and Regulations

A deposit of 10% of the estimated total party cost is required to hold the date of the affair for all functions.

Final payment and guest count guarantee are due one (1) week prior to the affair.

Menu selections are required 30 days prior to the affair

The club will provide seat length linens in several different color selections.

Specialty linens are available at an additional cost

A coat check may be provided by the Club at a cost of \$75.00

A valet may be provided by the club at a cost of \$30.00 per hour per valet
6% PA sales tax and 20% service charge will be added to the cost of the affair

Buffets and stations are only available for 40 people or more and are served for one (1) hour

Buffets and stations are not available in the Blue Room

No more than 3 menu selections per party.

All menu selections must be pre-ordered with approximate counts given 10 days prior to the affair

Final guest counts are due one (1) week prior to the affair

Room Charges for all Non-Member Functions

York...\$200.00

Grille...\$150.00

Grille/York/Terrace...\$350.00

Blue Room...\$125.00

Conference Center...\$125.00 (1/2 Day) \$250.00 (All Day)

