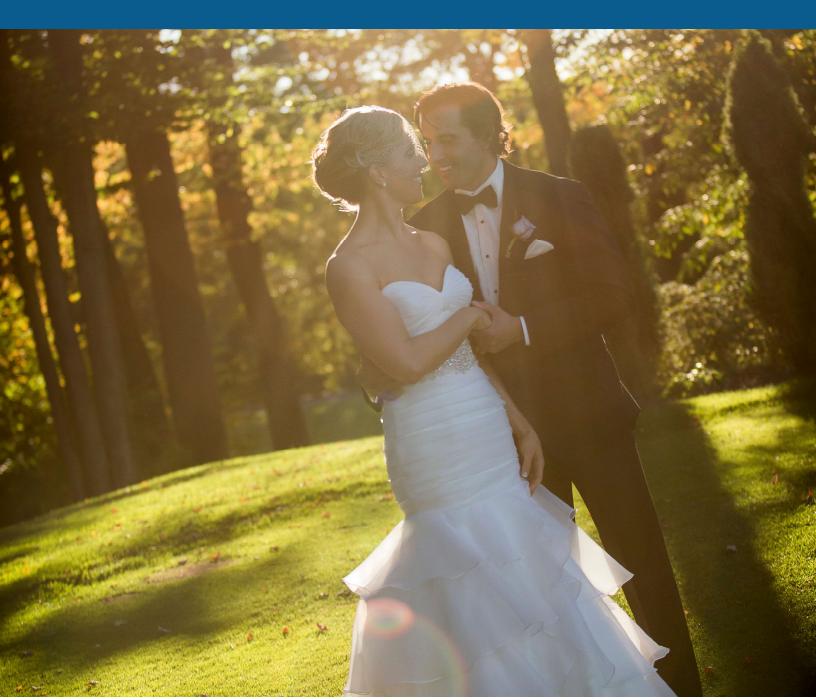




# Elmhurst Country Club WEDDING VENUE





#### Our Most Popular Menu Selections

It is with great pleasure that Elmhurst Country Club presents the following menu planning guide. Our chef and culinary staff also welcome any custom menu selections for your special event.

> The Plated Celebration Package

> > **\$97.00** *per person*

The Grand Buffet Package

**\$86.00** *per person* 

The Traditional Buffet Package

**\$60.00** *per person* 

## Beer, Wine & Liquor Packages

#### Basic

Cocktail Hour Only ......\$16 pp Two Hour Bar .....\$19 pp Three Hour Bar .....\$23 pp Four Hour Bar .....\$26 pp Five Hour Bar .....\$30 pp

#### Standard

Cocktail Hour Only ......\$17 pp Two Hour Bar .....\$20 pp Three Hour Bar .....\$24 pp Four Hour Bar .....\$27 pp Five Hour Bar .....\$31 pp

#### Premium

| Cocktail Hour Only\$20 pp |
|---------------------------|
| Тwo Hour Bar\$27 pp       |
| Three Hour Bar\$33 рр     |
| Four Hour Bar\$37 pp      |
| Five Hour Bar\$41 pp      |

Detailed lists of Basic, Standard and Premium options are available on page 9.

# Plated Celebration \$97.00 pp

#### Hors D' Oeuvres Choose 4

| □ Egg Rolls (choose 2)  | $\Box$ Baby Shrimp with herb cheese on rye rounds |  |
|---|---|--|
| □ Vegetable   | □ Smoked Salmon on pumpernickel rounds            |  |
| 🗆 Steak & Cheese  |   |  |
| 🗆 Pizza   | 🗆 Bruschetta on Roasted Rounds                    |  |
| 🗆 Buffalo Chicken   |   |  |
| □ Stuffed Mushrooms (choose 1)  | ☐ Meatballs in a Red Sauce                        |  |
| □ Sausage   | 🗆 Fried Ravioli with Vodka Sauce                  |  |
| <ul> <li>Crab</li> <li>Sesame Chicken Bites with Sweet Mango<br/>dipping sauce</li> </ul> | □ Vegetable Platter                               |  |
|   | Charcuterie Board                                 |  |
| 🗆 Crab Cakes with Lemon or Wasabi Aioli   | 🗆 Fruit Platter                                   |  |

## Salad Choose 1

Caesar Salad with Romaine lettuce, croutons, and Caesar dressing

□ Tossed Salad with mixed greens, tomatoes, onions, carrots, cucumbers, and a choice of 2 dressings

Dressing 1:\_\_\_\_\_ Dressing 2:\_\_\_

□ Strawberry Fields Salad with mixed greens, candied walnuts, goat cheese, and a poppy seed dressing

□ Misto Salad - mixed greens, blue cheese crumbles, candied walnuts, craisins, & orange cognac dressing

Caprese Salad

## Entrée Choose 3

Package includes rolls & butter

- □ Stuffed Saltimbocca Chicken Breast topped with Mushroom Marsala Sauce
- □ Slow Roasted Prime Rib of Beef (12 oz.)
- □ Marinated Swordfish topped with Roasted Tomato Relish
- □ Pan Seared Sea Bass with a Citrus Beurre Blanc Sauce (market price)
- Grilled French Pork Chop
- Grilled Pork Mignon (market price)
- Grilled New York Strip (market price)

Plated Celebration \$97.00 pp continued

#### Vegetable Choose 1

Green Beans Almondine
 Honey Glazed Carrots
 Asparagus
 Assorted Medley

#### Potato Choose 1

Garlic Smashed
 Roasted Red Skinned
 Scalloped
 Baked

#### **Carving Stations**

\$8 upcharge per person

- □ Top Sirloin Roast Beef with Horseradish Sauce & Au Jus
- D Prime Rib Roast (market price) Herb Crusted, Natural Jus, Horseradish Aioli
- □ Beef Tenderloin (market price)
- 🗆 Glazed Ham with Stone Ground Mustard, Pineapple, & Horseradish Aioli
- Caraberry Aioli, & Rolls Roast with Pan Gravy, Cranberry Aioli, & Rolls
- C Roasted Loin of Pork with Thyme Gravy

Bread & butter, water, coffee, & tea included. \$97.00 per guest does not include 6% PA sales tax or 20% service charge.

# The Grand Buffet \$86.00 pp

## Hors D' Oeuvres Choose 4

| □ Egg Rolls (choose 2)   | 🗆 Fried Ravioli in Vodka Sauce             |  |
|--|--|--|
| □ Vegetable<br>□ Steak & Cheese  | ☐ Buffalo Chicken Skewers with Bleu Cheese |  |
| □ Pizza  | Dipping Sauce                              |  |
| <ul> <li>Buffalo Chicken</li> <li>Stuffed Mushrooms (choose 1)</li> <li>Sausage</li> </ul> | □ Bruschetta on Roasted Rounds             |  |
|  | $\Box$ Meatballs in a Red Sauce            |  |
| □ Crab<br>□ Sesame Chicken Bites with Sweet Mango  | □ Vegetable Platter                        |  |
|  | Cheese Platter                             |  |
| dipping sauce  |  |  |
| Crab Cakes with Lemon or Wasabi Aioli  | Fruit Platter                              |  |

## Salad Choose 1

Caesar Salad with Romaine lettuce, croutons, and Caesar dressing

□ Tossed salad with mixed greens, tomatoes, onions, carrots, cucumbers, and a choice of 2 dressings

Dressing 1:\_\_\_\_\_ Dressing 2:\_\_\_\_\_

□ Caprese salad

## Entrée Choose 2

Package includes rolls & butter

□ Chicken Milanese

- Chicken Picatta
- Chicken Marsala
- □ Roasted Pork Loin with a Port Wine Demi Glaze Sauce
- □ Filet of Sole in a White Wine Sauce
- □ Roasted Top Round with a Mushroom Madeira Sauce
- □ Atlantic Salmon in a Hollandaise Sauce

The Grand Buffet \$86.00 pp continued

## Vegetable Choose 1

Green Beans Almondine
 Honey Glazed Carrots
 Assorted Medley

#### Potato Choose 1



#### Pasta Choose 1

Marinara
Vodka
Basil Pesto
Alfredo

#### **Carving Stations**

\$8 upcharge per person

Top Sirloin Roast Beef with Horseradish Sauce & Au Jus

D Prime Rib Roast (market price) Herb Crusted, Natural Jus, Horseradish Aioli

□ Beef Tenderloin (market price)

🗆 Glazed Ham with Stone Ground Mustard, Pineapple, & Horseradish Aioli

Cranberry Aioli, & Rolls

C Roasted Loin of Pork with Thyme Gravy

Bread & butter, water, coffee, & tea included. \$86.00 per guest does not include 6% PA sales tax or 20% service charge.

# The Traditional Buffet \$60.00 pp

#### Hors D' Oeuvres Choose 2

Egg Rolls (choose 2)
Vegetable
Steak & Cheese
Pizza
Buffalo Chicken
Stuffed Mushrooms (choose 1)
Sausage
Crab

□ Sesame Chicken Bites with Sweet Mango dipping sauce

🗖 Crab Cakes with Lemon or Wasabi Aioli

□ Bruschetta on Roasted Rounds

 $\Box$  Meatballs in a Red Sauce

## Salad Choose 1

| cessing 1: D                   | Pressing 2:                             |
|--------------------------------|---|
| Caprese Salad                  |   |
|                                |   |
|                                |   |
| -                              | rée Choose 2<br>includes rolls & butter |
| 1 шъйзе                        |   |
| 🗆 Chicken Marsala              | □ Roasted Top Round                     |
| 🗆 Chicken Picatta              | □ Filet of Sole                         |
| □ Chicken Strips Butter/Garlic | □ Filet of Salmon                       |
| C Roasted Pork Loin            |   |
|                                |   |

The Traditional Buffet \$60.00 pp continued

#### Vegetable Choose 1

Green Beans Almondine
 Honey Glazed Carrots
 Assorted Medley

#### Potato Choose 1

Garlic Smashed
 Roasted Red Skinned
 Scalloped

#### Pasta Choose 1

Vodka
Marinara
Basil Pesto
Alfredo

**Carving Stations** \$8 upcharge per person

Top Sirloin Roast Beef with Horseradish Sauce & Au Jus

D Prime Rib Roast (market price) Herb Crusted, Natural Jus, Horseradish Aioli

□ Beef Tenderloin (market price)

🗆 Glazed Ham with Stone Ground Mustard, Pineapple, & Horseradish Aioli

Cranberry Aioli, & Rolls

C Roasted Loin of Pork with Thyme Gravy

Bread & butter, water, coffee, & tea included. \$60.00 per guest does not include 6% PA sales tax or 20% service charge.

## Beer, Wine & Liquor

#### **Basic**

#### House Wines ~Woodbridge~

- Chardonnay
- Moscato
- Pinot Grigio
- Sauvignon Blanc
- White Zinfindel
- Reisling
- Cabernet
- Merlot
- Cavit Pinot Noir

#### Domestic **Beers**

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Light
- Yuengling Lager

## Liquor

- Bankers Club -Vodka, Gin, Whiskey
- Old Crow Bourbon
- Grants Scotch
- DeKuyper Peach . Schnapps
- Jaquins - Rum, Amaretto, Sloe Gin
- Montezuma Tequila

# Standard

| Premium   | House Wines ~ Woodbridge~   | Liquor   |
|---|---|--|
| Three Hour Bar\$24 pp<br>Four Hour Bar\$27 pp<br>Five Hour Bar\$31 pp | Domestic Beers• Budweiser• Michelob Ultra• Bud Light• Miller Light• Coors Light• Yuengling Lager  | <ul> <li>Melon Liquor</li> <li>Whiskey: Southern Comfort,<br/>Seagram's 7, Windsor</li> <li>Vodka: Stoli, Absolute, &amp; Firefly<br/>Sweet Tea</li> </ul>                               |
| Pricing<br>Cocktail Hour Only\$17 pp<br>Two Hour Bar\$20 pp           | <ul> <li>Chardonnay</li> <li>Moscato</li> <li>Pinot Grigio</li> <li>Sauvignon Blanc</li> <li>White Zinfindel</li> <li>Reisling</li> <li>Cabernet</li> <li>Merlot</li> <li>Cavit Pinot Noir</li> </ul> | <ul> <li>Scotch: Grants</li> <li>Montezuma Tequila</li> <li>Gin: Gordons, Banker's Club</li> <li>Rum: Bacardi, Captain Morgan,<br/>Malibu</li> <li>DE Kuyper: Peach Schnapps,</li> </ul> |

House Wines ~Woodbridge~

#### Pricing

| Cocktail Hour Only \$20 pp |
|----------------------------|
| Two Hour Bar\$27 pp        |
| Three Hour Bar\$33 pp      |

## Four Hour Bar .....\$37 pp

#### Five Hour Bar .....\$41 pp

Woodbridge UUSC WINCS

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- Chardonnay
- Moscato
- Pinot Grigio
- Sauvignon Blanc
- White Zinfindel

## **Domestic Beers**

- Budweiser •
- Bud Light
- Coors Light

## **Imported Beers**

- Corona
  - Corona Light
- Heineken

Reisling

Merlot

Cabernet

Cavit Pinot Noir

- Michelob Ultra
- Miller Light
- Yuengling Lager

Heineken Light

Amstel

Dos Equis

Gin: Bombay, Tangueray

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•

Liquor

Scotch: Grants

Scotch: Dewars, Johnny Walker Red

Amaretto, Kahula

Tequila: Jose Cuervo

- Rum: Bacardi, Captain Morgan, Malibu
- Vodka: Ketel One, Stoli (Blueberry, Orange, Raspberry), Tito's
- DE Kuyper: Peach Schnapps, Watermelon Pucker, Apple Pucker
- Whiskey: Southern Comfort, Jack Daniels, Seagram's VO, Canadian Club

#### General Information

#### Capacity

We welcome all events up to 150 guests, including Engagement Parties, Bridal Showers, Rehearsal Dinners, Wedding Ceremonies, Wedding Receptions, Family Parties, Baby Showers, Graduations, Birthdays and Corporate Events.

#### Menu Selections

A final attendance count is required ten (10) days prior to your event. If your attendance falls below the guarantee, the host is responsible for the number guaranteed. When choosing more than one (1) entrée we must have the final count for each.

#### Billing and Credit Arrangements

Elmhurst Country Club will honor a tentative booking for ten (10) days. A non-refundable deposit of \$500.00 is required by Elmhurst Country Club. We require full payment on or before the special event. The Elmhurst Country Club office is open from 9:00 AM to 5:00 PM, Monday through Friday. Evening or weekend appointments are available by calling the club at 570-842-7691.

#### Signs and Displays

Pre-approved signage is permitted in private function areas only. No signs are permitted in the foyer or other areas of Elmhurst Country Club. Elmhurst Country Club is smoke–free.

#### Special Menu

Elmhurst Country Club will prepare special menus to meet your needs. Contact us for more information 570-842-7691.

#### Service Charge

A 20% service charge is applied on the total food and beverage charges, plus a 6% Pennsylvania state tax is applied to all food.

#### Elmhurst Country Club 319 Gardner Road, Moscow, PA 18444



C. C. C. O. O.

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Moscow, Pennsylvania 18444 570-842-7691

ElmhurstCountryClubWedding.com