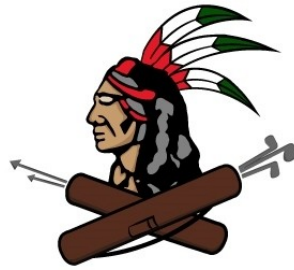


# Bala Golf Club



## Banquet Menu 2015



2200 Belmont Ave.  
Philadelphia, PA 19131  
215-473-8504 Ext. 4  
*[www.balagolfclub.com](http://www.balagolfclub.com)*

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**BALA GOLF CLUB RULES AND REGULATIONS  
FOR  
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ADDENDUM**

The preferred dress code at Bala is Business Casual, which remains in effect at all times; no cargo pants or cargo shorts, no cut off shirts or tank tops. Clients shall notify all guests of Bala Golf Club's dress code prior to the Event.

Bala Golf Club is a fully insured licensee of the Pennsylvania Liquor Control Board. Bala Golf Club reserves the right to request proof of age using proper government issued identification and to deny consumption of alcoholic beverages to any guest deemed intoxicated by Bala Golf Club.

Smoking is permitted in designated areas, only.

Client and their guests are not permitted to bring any outside food, beverages or alcohol onto the premises, nor are they permitted to remove any alcohol from the premises.

Use of any space not reserved for your Event, which shall include the golf course grounds is strictly prohibited.

Client shall not hang any signage or temporarily install any promotional materials in or upon the premises which may damage the walls, floors or ceilings. This includes, but is not limited to the use of tape, thumbtacks, nails and glue. Permission to use and hang any displays must be first obtained in writing from Bala.

Outside vendors permitted only upon the prior, written approval of Bala. Each outside vendor so approved must supply a current, ACORD form Certificate of Insurance with amounts of coverage to be determined by and in which Bala is named as an additional insured, or loss payee as its interest may appear.

In the event outside food permitted for a given special event, Client must first execute Bala's preferred form Release and Waiver of responsibility in connection therewith.

All delivery and set up must be coordinated through Bala's assigned sales representative.

Bala will package and deliver to Client any left over guaranteed plated meals. Client shall not take any food remaining from the buffet presentation.

Bala is not responsible for any lost or stolen items or any property whatsoever before, during or after the Event.

Payment for the event will be accepted on the day of the Event only by cash, bank check or other form of certified immediately available funds or approved credit card. No personal or business checks will be accepted less than three (3) business days in advance of the Event.

**BALA GOLF CLUB RULES AND REGULATIONS  
FOR  
EVENT AND CATERING SERVICES  
ADDENDUM**

Clients shall notify all guests of Bala Golf Club's dress code prior to the Event.

Bala Golf Club is a fully insured licensee of the Pennsylvania Liquor Control Board. Bala Golf Club reserves the right to request proof of age using proper government issued identification and to deny consumption of alcoholic beverages to any guest deemed intoxicated by Bala Golf Club.

Client and their guests are not permitted to bring in any outside food, beverages or alcohol onto the premises.

Use of any space not reserved for your Event, which shall include the golf course grounds is strictly prohibited.

**BALA GOLF CLUB  
EVENT AND CATERING  
SERVICE AGREEMENT**

This Agreement, dated \_\_\_\_\_ is by and between Bala Golf Club, a Pennsylvania Limited Liability Company and \_\_\_\_\_ (AClient@).

WHEREAS, Bala Golf Club has submitted a written Proposal to Client under which Bala Golf Club is to provide certain Event and Catering services desired by Client and which sets forth a written estimate of fees, costs and expenses, describing the manner by and basis upon which Client shall be charged and Bala Golf Club shall be paid for its services (Athe Proposal@); and

WHEREAS, Client has in writing dated \_\_\_\_\_ accepted the Proposal; and

WHEREAS, the parties desire to more formally establish the terms and conditions set forth in the Proposal including the estimate of fees, costs and reimbursable expenses.

NOW THEREFORE, in consideration of the mutual promises herein contained and intending to be legally bound hereby, Bala Golf Club and Client agree as follows:

- 1. Event and Catering Service Agreement.** Client agrees to retain and Bala Golf Club agrees to provide professional event and catering services for Client as set forth in the Proposal, which is attached hereto, incorporated herein and made a part of this Agreement.
- 2. Term.** This Agreement shall become effective only upon the signing of the Agreement and shall expire upon the conclusion of your Event.
- 3. Relationship of Parties.** At all times material hereto, Bala Golf Club shall perform its services under this Agreement as an independent contractor of Client, and not as a partner, officer, agent, servant or employee.
- 4. Payment and Additional Expenses.** Client shall be responsible for all charges as set forth on the Proposal as well as any additional incurred expenses in the form of additional food or beverage charges due to an increase in the number of guests, menu or room changes and increases in cost of food, beverage or alcohol to Bala Golf Club.

A non-refundable down payment as set forth on the Proposal shall be due upon signing this Agreement. Client recognizes that Bala Golf Club will guarantee the event date and time only upon receipt of the required down payment.

You will receive a final statement from Bala Golf Club no later than seven (7) days prior to your Event. Payment in full shall be due no later than three (3) days prior to your Event. Failure to pay in full can result in the cancellation of your event.

- 5. Cancellation/ Postponement/ Date of Event Change.** In the event that your Event is cancelled for any reason, Client shall notify Bala Golf Club of such cancellation in writing. Bala Golf Club shall be entitled to retain the initial down payment as liquidated damages and not as a penalty. If your event is cancelled within three (3) days of signing this agreement, no further penalty shall apply. If your event is cancelled after three (3) days from the date of this agreement, Bala Golf Club shall be entitled to reimbursement for any reasonable costs incurred in anticipation and preparation for your Event. A final statement shall issue within one (1) week of Clients written Cancellation Notice and payment shall be due within ten (10) business days of receipt. Bala Golf Club shall be entitled to a one and a half percent (1<sup>1/2</sup>%) monthly service charge on the outstanding balance in the event of late payment. If your account is referred for collection, you will be responsible for collection costs in the amount of 33.33% of the outstanding balance, plus court costs and reasonable attorney fees.

- 6. Guaranteed Minimum Number.** Client shall provide a guaranteed minimum number of guests in writing no later than ten (10) days prior to the Event, which may not be changed once submitted. Client invoice shall be calculated and payment shall be due based upon the guaranteed minimum number of guests. Client shall be responsible for the cost of additional guests.

**7. Rules and Regulations.** Client and their guests agree to abide by the Rules and Regulations of Bala Golf Club. See the Rules and Regulations Addendum attached hereto and made a part hereof. All subcontractors hired by Client should be aware of and abide by the Bala Golf Club Rules and Regulations. Copies may be provided at your request.

**8. Security/Damage Liability.** Client assumes responsibility for any damages to or loss of any property of Client, guests or subcontractors hired by Client, either before, during or after the Event. The Client assumes responsibility for any and all damage to Bala Golf Club caused by Client, guests or subcontractors hired by Client.

**9. Indemnification.** You shall indemnify and hold Bala Golf Club, its officers, directors, employees, attorneys and agents harmless from and against any and all claims, costs, damages, losses, liabilities and expenses (including attorney's fees and costs) arising out of or in connection with any third party claim at or relating to your Event, excepting only the negligent action or actions of Bala Golf Club, provided in any such case that Bala Golf Club (a) gives written notice of the claim promptly to you; (b) gives you sole control of the defense and settlement of the claim (provided that you may not settle or defend any claim unless you unconditionally release Bala Golf Club of any liability and such settlement does not affect Bala Golf Club's business or Service); (c) provides to you all available information and assistance; and (d) has not compromised or settled such claim.

**10. Miscellany**

**(A) Binding Agreement:** This Agreement shall be binding upon the parties, their heirs, successors, assigns, and personal representatives.

**(B) Entire Agreement:** This Agreement along with the attached Proposal and any Addenda constitute the entire agreement between the parties with respect to the subject matter hereof and supersedes all prior oral or written representations, understandings, promises or agreements which are not included herein.

**(C) Amendment/ Waiver:** This agreement shall not be amended or modified or any of its provisions waived, unless in writing and signed by the duly authorized representatives of both parties, and any purported oral amendment, modification or waiver, including without limitation, with respect to the provisions of this sentence, shall be void and of no force or effect. Any such written waiver shall apply only to the provision waived and shall not apply to any other provision or to any subsequent default or matter within the provisions waived.

**(D) Governing Law:** This Agreement shall be governed in accordance with the laws of the Commonwealth of Pennsylvania, United States of America, without regard to conflict of law provisions.

**(E) Severability:** This Agreement shall be deemed to be severable, so that if any provision hereof shall be determined by a court of competent jurisdiction to be invalid or unenforceable, the remaining provisions hereof shall continue to remain valid and enforceable in accordance with their terms.

IN WITNESS WHEREOF, the parties hereto have caused this Agreement to be signed by their duly authorized representatives the day and year first written above.

Client:

Bala Golf Club:

\_\_\_\_\_  
Print Name:

Date :

\_\_\_\_\_  
By:

Date:

## **Breakfast Buffets**

All Breakfast Buffets include Coffee, Hot Tea, and Assorted Juices

25 Guest Minimum

### **The Par**

Assorted Muffins, Pastries, Breakfast Breads, and Croissants

Accompanied with Butter, Cream Cheese, and Preserves

*Please call for pricing*

### **The Birdie**

Sliced Fresh Fruit, assortment of Bagels, Pastries, Breakfast Breads, mini Quiche, Fruit Yogurt and Granola accompanied with Butter, Cream Cheese, and Preserves

*Please call for pricing*

### **The Eagle**

Smoked Salmon, assortment of Bagels, Pastries, Breakfast Breads, mini Quiche, Fruit Yogurt and Granola, sliced Fresh Fruit, Cheese Blintzes and Cherry sauce accompanied with Butter, Cream Cheese, and Preserves

*Please call for pricing*

### **The Ace**

Sliced Nova Smoked Salmon, Whitefish Salad, sliced Tomatoes, Onions, Cucumbers, sliced Cheeses, sliced Fresh Fruit, assortment of Bagels, Pastries, Breakfast Breads accompanied with Butter, Cream Cheese, and Preserves

Challah French Toast with warm Maple Syrup

Smokehouse Bacon and Country Sausage

Scrambled Eggs

Breakfast Potatoes with Onions

Cheese Blintzes with Fruit Sauce and Sour Cream

*Please call for pricing*

## **Lunch Buffets**

All Lunch Buffets include Iced Tea, Coffee, and Decaffeinated Coffee  
25 Guest Minimum

### **Lite and Themed Lunches**

#### **Soup and Salad**

#### **Pick Your Choice of Two (2) Soups :**

Minestrone, New England Clam Chowder, Vegetable Beef Barley, Chicken Noodle, Gazpacho or Matzo Ball

#### **Make Your Own Salad Bar**

Caesar Salad and tossed Greens with assortment of Toppings: Grilled Chicken, Grilled Asparagus, Tomatoes, Sliced Cucumbers, Portobello and Shitake Mushrooms, Red Onions, Grilled Zucchini and Yellow Squash, Croutons and Several Dressings

Assorted Rolls and Butter

Fresh Fruit Salad and Homemade Cookies

*Please call for pricing*

#### **The Executive**

Assorted mixed Greens, Dijon Potato Salad and Coleslaw

Deli selection of Roast Beef, Fresh Roast Turkey Breast, Baked Virginia Ham, tray of assorted Cheeses: Vermont Cheddar, Provolone and Imported Swiss Cheese

Sliced Tomatoes, Pickles, and Condiments, assorted Breads and Rolls

*Please call for pricing*

#### **Taste of Philly**

Caesar Salad

Individually sliced Italian Sandwiches and make your own Beef and Chicken Cheesesteak Hoagies with Fried Onion Rings, sautéed Mushrooms and Onions, hot melted Cheese, Hot Peppers, Steak Fries and condiments

Brownies and assorted Cookies

*Please call for pricing*

#### **Taste of South Philly**

Minestrone Soup, Italian Antipasto display

Sausage and Peppers, Penne in Vodka Sauce

Upscale Italian Rolls and Breads

Assorted Italian Mini Pastries, Cannolis, Éclairs and Italian Cookies

Brownies and assorted Bala Cookies

*Please call for pricing*

*All prices are subject to and 8% sales tax and a 20% service fee  
All prices are subject to change*



## Lunch Buffets

25 Guest Minimum

### The Open

Create your own buffet lunch by choosing two (2) entrees, two (2) salads, two (2) side dishes

Dinner Rolls, Chef's Choice of Dessert and Coffee service are included

*Please call for pricing*

#### *Entrée choices:*

Penne Pasta with Marinara Sauce	Grilled Atlantic Salmon, Beurre Blanc - Add. \$1.95
Spinach Tortellini Primavera	Roasted N.Y. Strip with a Cabernet Sauce - Add. \$2.95
Grilled Chicken Breast with Lemon Thyme Sauce	Crab Cakes - Add. \$3.95

#### *Salad choices:*

House salad with Tomatoes, Cucumbers, Onions and Croutons with a Balsamic Dressing	Pasta salad
Traditional Caesar Salad	Baby Spinach with Grape Tomatoes, warm Bacon and Red Onion Vinaigrette

#### *Side Dish Choices:*

Baked Potato	Garlic and Herb Roasted Potatoes	Steamed baby Carrots
Wild Rice Pilaf with Fresh Herbs	Red Bliss Mashed Potatoes	String Beans
Potato Gratin	Seasonal Sautéed Vegetables	Grilled Asparagus Spears

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### The Masters

Create your own enhanced lunch by choosing one(1) soup, three(3) entrees, two (2) side dishes

Dinner Rolls, Chef's choice of Dessert and Coffee service are included

*Please call for pricing*

#### *Entrée choices:*

Penne Pasta with Marinara Sauce	Grilled Atlantic Salmon, Beurre Blanc - Add. \$1.95
Spinach Tortellini Primavera	Roasted N.Y. Strip with a Cabernet Sauce - Add. \$2.95
Grilled Chicken Breast with Lemon Thyme Sauce	Crab Cakes - Add. \$3.95

#### *Soup choices:*

Chicken and Rice	Italian Wedding	Matzo Ball
Butternut Squash	Tomato Basil	Classic Minestrone

#### *Side Dish Choices:*

Baked Potato	Garlic and Herb Roasted Potatoes	Steamed Baby Carrots
Wild Rice Pilaf with fresh Herbs	Red Bliss Mashed Potatoes	String Beans
Potato Gratin	Seasonal Sautéed Vegetables	Grilled Asparagus Spears

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## **Plated Lunch**

All entrees include Iced Tea, Coffee, and Decaffeinated Coffee

### **On the Lighter Side**

Your choice of Salad served with  
Soup Du Jour accompanied with Rolls and Butter  
Dessert

### **Salad choices:**

#### **Trio Sampler**

Bala's homemade Chicken, Tuna, and Egg Salad  
Served on a Bed of Crisp Greens with Fresh Fruit Salad and Mixed Berries  
*Please call for pricing*

#### **Cobb Salad**

Diced Chicken Breast, fresh Avocado, Plum Tomatoes, Bacon, Hard Boiled Eggs, crumbled Bleu Cheese  
Served with a Basil Vinaigrette Dressing  
*Please call for pricing*

#### **Asian Citrus Salmon**

Grilled Citrus Salmon Fillet with Chinese Noodles  
Tossed in a Spicy Peanut Sauce with Mandarin Oranges resting on a bed of Fresh Garden Greens  
*Please call for pricing*

#### **Traditional Caesar Salad**

Crisp Romaine tossed with Parmigiano-Reggiano, homemade Croutons and Caesar Dressing  
*Please call for pricing*

Topped with Grilled Chicken - Additional

Topped with 4oz. Teriyaki Salmon - Additional

Topped with 6oz. Grilled Tenderloin Tips - Additional

Topped with (3) Grilled Shrimp - Additional

## **Plated Lunch**

Please choose up to two (2) entrée choices. All entrees accompanied with House Salad or Caesar Salad, Chef's selection of a Seasonal Vegetable and a Starch. Fresh Baked Rolls and Butter. Chef's choice of Dessert.  
Beverage selection of Iced Tea, Coffee, and Decaffeinated Coffee

### **Chicken Francaise**

Lemon White Wine and Caper Butter Sauce

*Please call for pricing*

### **Chicken Chardonnay**

Topped with Julienne Vegetables and a light Wine Sauce

*Please call for pricing*

### **Chicken Marsala**

Sautéed Boneless Chicken Breast with a Marsala Wine Reduction and Mushrooms

*Please call for pricing*

### **Grilled Chicken Breast**

Boneless Grilled Chicken topped with Hunter Sauce

*Please call for pricing*

### **Seafood Entrees**

#### **Crab Cake**

One 6oz. Bala Crab Cake with Red Pepper Coulis

*Please call for pricing*

#### **Baked Tilapia**

Roasted Red Peppers, Caramelized Red Onions, Artichoke Hearts, fresh Basil, Sundried Tomatoes drizzled with a Roasted Garlic Sauce

*Please call for pricing*

#### **Florentine Flounder**

Fillet of Flounder stuffed with fresh Spinach and Cheese

*Please call for pricing*

Stuffed with Lump Crab Meat - Additional

#### **Grilled Fillet of Salmon**

6 oz. Atlantic Salmon grilled with a Balsamic Honey Glaze

*Please call for pricing*

*All prices are subject to and 8% sales tax and a 20% service fee*

*All prices are subject to change*

## **Plated Lunch**

Please choose up to two (2) entrée choices. All entrees accompanied with House Salad or Caesar Salad, Chef's selection of a Seasonal Vegetable and a Starch. Fresh Baked Rolls and Butter. Chef's choice of Dessert. Beverage selection of Iced Tea, Coffee, and Decaffeinated Coffee

### **Beef and Veal Entrees**

#### **Veal Marsala**

4oz. Veal Cutlet with sautéed Mushrooms and a Marsala Wine Sauce

*Please call for pricing*

#### **New York Strip Steak**

8oz. Grilled Steak with Thyme scented Merlot Demi Glaze and Crispy Fried Onions

*Please call for pricing*

#### **Filet Mignon**

6oz. Grilled Filet Mignon

*Please call for pricing*

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### **Children's Menu**

(Children under 10 years of age)

Choice of fruit or salad:

Fresh Seasonal Fruit Cup or Mixed Baby Greens with Tomatoes, Cucumbers and Ranch Dressing

### **Entrée**

*Please choose one of the following:*

Chicken Tenders with French Fries

Penne Pasta with Marinara Sauce

Hamburger/Cheeseburger or Hot Dog with French Fries

### **Dessert**

Vanilla Ice Cream with Chocolate Syrup

*Please call for pricing*

## **Plated Dinner**

Please choose up to three (3) entrée choices. All entrees accompanied with House Salad or Caesar Salad, Chef's selection of a Seasonal Vegetable and a Starch. Fresh Baked Rolls and Butter. Chef's choice of Dessert.  
Beverage selection of Iced Tea, Coffee, and Decaffeinated Coffee

### **Chicken Francaise**

Lemon White Wine and Caper Butter Sauce

*Please call for pricing*

### **Chicken Marsala**

Marsala Chicken Breast finished with Wild Forest Mushrooms and Herbs

*Please call for pricing*

### **Champagne Chicken**

Sautéed Breast of Chicken with Champagne and White Grapes

*Please call for pricing*

### **French Cut Roasted Chicken**

Lemon Rosemary Grilled Chicken Breast, Natural Au Jus

*Please call for pricing*

### **Sliced Tenderloin of Beef**

Topped with a Cabernet Demi Glace

*Please call for pricing*

### **Prime Center NY Strip**

10oz. Grilled NY Strip with Thyme scented Merlot Demi Glace and Crispy Fried Onions

Market Price Per person

### **Braised Short Ribs**

Braised Short Ribs with Roasted Root Vegetables, Demi Glace Reduction and Yukon Mashed Potatoes

*Please call for pricing*

### **Bala's Signature Crab Cakes**

Baked Jumbo Lump Crab Cakes

*Please call for pricing*

*All prices are subject to and 8% sales tax and a 20% service fee  
All prices are subject to change*

## **Plated Dinner**

Please choose up to three (3) entrée choices. All entrees accompanied with House Salad or Caesar Salad, Chef's selection of a Seasonal Vegetable and a Starch. Fresh Baked Rolls and Butter. Chef's choice of Dessert.  
Beverage selection of Iced Tea, Coffee, and Decaffeinated Coffee

### **Stuffed Fillet of Flounder Florentine**

Fillet of Flounder stuffed with Spinach and Cheese

*Please call for pricing*

### **Vegetarian Entrée**

#### **Vegetable Grilled Napoleon**

Twin Stacks of Grilled Marinated Portobello Mushroom, Tomatoes, Squash, Zucchini, and Red Onions  
Served over wilted Baby Spinach, finished with Fresh Mozzarella and White Balsamic Wine Vinegar

*Please call for pricing*

### **Dinner Duets**

#### **Bala's Signature Dish**

Roasted sliced Beef Tenderloin with Mushroom Demi Glace served with Bala's Jumbo Lump Crab Cake

*Please call for pricing*

### **8oz. Filet Mignon and Cold Water Lobster Tail**

Filet served with Bordelaise Sauce and Lobster Tail served with Butter

*Please call for pricing*

### **Roasted Sliced Beef Tenderloin**

Topped with Jumbo Shrimp in a Garlic Sauce

*Please call for pricing*

#### **Vegetable Choices:**

Green Bean Almandine

Baby Carrots with steamed Asparagus

Patty Pan Squash

Roasted Sugar Snap Peas with Chives and Sea Salt

Julienne Vegetables

#### **Starch Choices:**

Wild Mushroom Risotto

Smashed Red Bliss Potatoes

Baked Potato

Baked Sweet Potato

Oven Roasted Potatoes with Rosemary

## Dinner Buffets

25 Guest Minimum

### The Open

Create your own buffet dinner by choosing two (2) entrees, two (2) salads, two (2) side dishes

Dinner Rolls, Chef's choice of Dessert and Coffee service are included

*Please call for pricing*

#### *Entrée choices:*

Slow Roasted Pork Loin with Dijon Rosemary Crust	Grilled Atlantic Salmon, White Wine Beurre Blanc
Oven Roasted Turkey Breast, Cranberry Orange Relish	Spinach Tortellini Primavera
Penne Pasta with Marinara Sauce	Roasted N.Y. Strip with a Cabernet Sauce - Additional
Champagne Chicken	Bala Crab Cakes - Additional

#### *Salad choices:*

House Salad with Tomatoes, Cucumbers, Onions and Croutons with a Balsamic Dressing	Pasta salad
Traditional Caesar salad	Baby Spinach with Grape Tomatoes, warm Bacon and Red Onion Vinaigrette

#### *Side Dish Choices:*

Baked Potato	Garlic and Herb Roasted Potatoes	Steamed Baby Carrots
Wild Rice Pilaf with Fresh Herbs	Red Bliss Mashed Potatoes	String Beans
Potato Gratin	Seasonal Sautéed Vegetables	Grilled Asparagus Spears

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### The Masters

Create your own enhanced dinner lunch by choosing one(1) soup, three(3) entrees, two (2) side dishes

Dinner Rolls, Chef's choice of Dessert and Coffee Service are included

*Please call for pricing*

#### *Entrée choices:*

Slow Roasted Pork Loin with Dijon Rosemary Crust	Grilled Atlantic Salmon, White Wine Beurre Blanc
Oven Roasted Turkey Breast, Cranberry Orange Relish	Spinach Tortellini Primavera
Penne Pasta with Marinara Sauce	Roasted N.Y. Strip with a Cabernet Sauce - Additional
Champagne Chicken	Bala Crab Cakes - Additional

#### *Soup choices:*

Chicken and Rice	Italian Wedding	Matzo Ball
Butternut Squash	Tomato Basil	Classic Minestrone

#### *Side Dish Choices:*

Baked Potato	Garlic and Herb Roasted Potatoes	Steamed Baby Carrots
Wild Rice Pilaf with Fresh Herbs	Red Bliss Mashed Potatoes	String Beans
Potato Gratin	Seasonal Sautéed Vegetables	Grilled Asparagus Spears

*All prices are subject to and 8% sales tax and a 20% service fee  
All prices are subject to change*

## **Banquet Hors d'oeuvres Selections**

*Priced per 100 Pieces*

### **Vegetarian Options**

Spanakopita (Baby Spinach and Feta wrapped in a tender Phyllo triangle) *Please call for pricing*

Vegetable Spring Roll with a Sweet Chili Dipping Sauce *Please call for pricing*

Spiced Pita Chip with Roasted Garlic Hummus *Please call for pricing*

Mozzarella and Grape Tomato Brochette with fresh Basil and Balsamic drizzle *Please call for pricing*

Raspberry and Brie Puff (Sweet Raspberries and Brie baked in a Phyllo dough) *Please call for pricing*

Gruyere and Leek Tartlet *Please call for pricing*

Sundried Tomato and Greek Feta in a Phyllo Triangle *Please call for pricing*

Potato Pancakes with Sour Cream and Applesauce *Please call for pricing*

Deep Dish Pizza Quiche (Mozzarella, Parmesan Cheese and Pizza Sauce in a Flaky Pastry) *Please call for pricing*

Mini Grilled Cheese with Apples, Brie, and Honey Mustard *Please call for pricing*

Asparagus Roll with Asiago and Gorgonzola Cheeses *Please call for pricing*

Black Bean and Cheddar Spring Rolls with Sour Cream and Scallions *Please call for pricing*

### **Poultry Options**

Peking Duck Dumpling with Hoisin Dip *Please call for pricing*

Asian Cashew Chicken Spring Roll with sweet Chili Dipping Sauce *Please call for pricing*

Southwest Chicken Quesadilla with Sour Cream and Scallions *Please call for pricing*

Sesame Chicken Fingers with Honey Mustard *Please call for pricing*

Buffalo Chicken Spring Roll with Bleu Cheese Dip *Please call for pricing*

Chicken and Lemongrass Pot Stickers with Ginger Soy Sauce *Please call for pricing*

Traditional Chicken Pot Pie Cobbler *Please call for pricing*

Thai Marinated Chicken Sate with a Spiced Peanut Dipping Sauce *Please call for pricing*

Chicken Yakitori, Marinated Chicken and Scallion on a skewer with Ginger Soy Sauce *Please call for pricing*

Chicken Cordon Blue Puff with Spicy Mustard *Please call for pricing*



# **Banquet Hors d'oeuvres Selections**

*Priced per 100 Pieces*

## **Seafood Options**

- Salmon and Asparagus Quiche *Please call for pricing*  
Shrimp and Vegetable Wonton with Ginger, Lime, and Soy Sauce *Please call for pricing*  
Clams Casino with Bacon and Peppers *Please call for pricing*  
Salmon Satay with Lime and Cilantro *Please call for pricing*  
Crab Imperial stuffed Mushrooms *Please call for pricing*  
Lobster and Shrimp Spring Roll with Sweet Chili Dip *Please call for pricing*  
Mini Bala Crab Cakes with Red Pepper Aioli *Please call for pricing*  
Scallops wrapped in Applewood Bacon *Please call for pricing*  
Lobster Bisque in a mini Boule *Please call for pricing*  
Maine Lobster Cobbler *Please call for pricing*  
Shrimp Chopstick marinated in Coconut Milk and Cilantro *Please call for pricing*  
Coconut Shrimp Skewer with Apricot Horseradish Dip *Please call for pricing*

## **Beef, Pork, and Lamb Options**

- Hebrew National Franks in a Blanket with Guldens Spicy Mustard *Please call for pricing*  
Philly Cheese Steak Spring Roll with Hoisin Ketchup *Please call for pricing*  
Deep Dish Sausage Pizza Tart with sweet Sausage, Mozzarella, and Pizza Sauce *Please call for pricing*  
Chorizo Empanada with Black Beans and Jack Cheese with Chipotle Cream *Please call for pricing*  
Southwest Beef Quesadilla with Sour Cream and Scallions *Please call for pricing*  
Sheppard's Pie Tartlet *Please call for pricing*  
Rueben Puff, Corned Beef, Sauerkraut, Swiss Cheese, and Russian Dressing *Please call for pricing*  
Asian Short Rib Pot Pie *Please call for pricing*  
Fresh Fig and Gorgonzola wrapped with Prosciutto and a Balsamic Drizzle *Please call for pricing*  
Beef Tenderloin and Bleu Cheese Kebob wrapped in Bacon *Please call for pricing*  
Moroccan Lamb Kebob with Fig, Apricot, and Sweet Pepper *Please call for pricing*

## **Displayed Hors d'oeuvres**

### **Roma Tomato Bruschetta Display**

*Please call for pricing*

### **North American Cheeses**

Garnished with Grapes and Berries presented with Crackers and sliced French Baguettes

Mini serves Twelve (12) *Please call for pricing*

Small serves Thirty (30) *Please call for pricing*

Medium serves Sixty (60) *Please call for pricing*

Large serves One Hundred and Fifty (150) *Please call for pricing*

### **International Cheeses**

Garnished with Grapes and Berries presented with Crackers and sliced French Baguettes

Mini serves Twelve (12) *Please call for pricing*

Small serves Thirty (30) *Please call for pricing*

Medium serves Sixty (60) *Please call for pricing*

Large serves One Hundred and Fifty (150) *Please call for pricing*

### **Mediterranean Display**

Hummus, Quinoa, Olives, Feta and Pita Bread

Small serves Thirty (30) *Please call for pricing*

Medium serves Sixty (60) *Please call for pricing*

Large serves One Hundred and Fifty (150) *Please call for pricing*

### **Smoked Salmon Display**

Chopped Eggs, Capers, Bermuda Onions, Tomatoes, Sliced Cucumbers, Savory Cream Cheese

Whipped Butter with Assorted Bagels

*Please call for pricing*

### **Antipasto Display**

Grilled Vegetables, Prosciutto, Salami, Pepperoni, Fresh Mozzarella, and Sharp Provolone Cheese, Marinated Olives, Artichokes, Roasted Red Peppers, Cherry Peppers, and Focaccia Bread

*Please call for pricing*

### **Little Gems from the Sea**

Jumbo Shrimp, Oysters on a Half Shell, Crab Claws, Clams on a Half Shell

Caper Tarter Sauce and Cocktail Sauce

Per Piece (Market Price)

*All prices are subject to and 8% sales tax and a 20% service fee*

*All prices are subject to change*

## **Station or Island**

**Per guest Pricing is Based on One (1) Hour reception Combined with Buffet or Other station.**

### **Pasta Station or Island (1 Attendant Required)**

Three Fresh Pastas, accompanied with Three Sauces, Marinara, Alfredo, and Basil Pesto

Served with Garlic Bread

*Please call for pricing*

### **Sushi Island**

California Roll, Vegetable Roll, Tuna Roll, Smoked Eel, Cucumber Roll

All served with Pickled Ginger, Wasabi, and Soy Sauce

*Please call for pricing*

### **Martini Mashed Potato Bar (1 Attendant Required)**

Rich and Creamy Traditional Mashed Potatoes and Mashed Sweet Potatoes Uniquely served in a Martini Glass with assorted toppings of Broccoli, Cheddar Cheese Sauce, Wild Mushroom Sauce, Bacon Bits

*Please call for pricing*

### **Crab Cake Station or Island (1 Attendant Required)**

Served with a Trio of Sauces: Roasted Red Pepper Coulis, Creamy Pesto Sauce, Lemon Herb Aioli

*Please call for pricing*

### **Scampi Station (1 Attendant Required)**

Jumbo Shrimp and Scallops Sautéed with Shallots, Garlic, White Wine

Fresh Lemon and Diced Tomatoes

*Please call for pricing*

### **Latke Island**

An Island consisting of Sweet and Yukon Gold Potato Latkes

Toppings include Shredded Teriyaki Salmon or Shredded Beef Brisket

Served with Applesauce, Sour Cream, and Chives

*Please call for pricing*

### **From the Carving Board (1 Attendant Required)**

Carved items are Served with Petit Rolls, Mini Croissants, Mustards and Sauces

Tenderloin of Beef Market Price

Boneless Prime Rib of Beef Market Price

Roasted Sirloin of Beef Market Price

Roasted Boneless Turkey Breast *Please call for pricing*

Baked Virginia Ham *Please call for pricing*

*All prices are subject to and 8% sales tax and a 20% service fee*

*All prices are subject to change*

## **Beverage Menu**

***Bartender Fees apply to all alcohol Packages. One Bartender for up to 100 Guests \$100 Per Bartender***

### **House Bar**

Selections Include: Stoli, Absolut, Smirnoff, Bombay, Beefeater, Dewar's Johnnie Walker Red, Jack Daniels, Old Granddad, Bacardi, Captain Morgan, Seagram's 7 & V.O., Amaretto, Sambuca, Kahlua, Triple Sec, Vermouth, Southern Comfort, Peach Schnapps, Coors Light, Amstel Light, Heineken, Yuengling Lager, Chardonnay, Merlot, White Zinfandel

*Please call for pricing*

### **Premium Open Bar**

Grey Goose, Belvedere, Ketel One, Stoli, Absolut, Smirnoff, Beefeater, Bombay Sapphire, Tanqueray, Dewar's, Jonnie Walker Red, Johnnie Walker Black, Makers Mark, Crown Royal, Jack Daniels, Bacardi, Captain Morgan, Seagram's 7 & V.O., Amaretto, Sambuca, Kahlua, Triple Sec, Vermouth, Southern Comfort, Peach Schnapps, Coors Light, Amstel Light, Heineken, Yuengling Lager, Chardonnay, Merlot, White Zinfandel

*Please call for pricing*

***\*\*Selections are subject to change based on availability\*\****

### **Domestic and Imported Beers and House Wine**

*Please call for pricing*

### **Wine Pass**

(Wine Pass during Salad and Entrée, Chardonnay and Merlot)

*Please call for pricing*

### **Non-Alcoholic Package**

Assorted Soft Drinks, Juice, and Ice Tea

*Please call for pricing*

### **Champagne Toast**

*Please call for pricing*

*(Price is Subject to Change for Champagne upgrades other than what is provided)*

### **Cash and Consumption Bar**

#### **Drink Prices:**

*Please call for pricing*

Domestic Beer, Imported Beer

Mixed Drinks (Well), (Call Brands), House Wine

Pitchers of Soft Drinks *Please call for pricing*

Pitchers of Ice Tea *Please call for pricing*

***All Prices are Subject to 10% Beverage Tax and 20% Service Charge***  
***All Prices are Subject to Change***