



NEMACOLIN

COUNTRY CLUB

2012 Banquet Menu

GENERAL INFORMATION AND POLICIES

Arrangements for all private events must be made through the Club's banquet office. For your convenience, the office is open from 9:30 a.m. to 5:00 p.m. Office days will vary according to the seasonal schedule.

Please contact our General Manager or banquet office for assistance.

DRESS CODE: It is the responsibility of the host to inform guests that proper dress is required. Jeans are **NOT** permitted in the Club at any time.

GUARANTEES: An approximate guest count is required at the time of booking the event. We request menu and other arrangements be made fourteen (14) days prior to the event. Confirmation of the **FINAL** guaranteed number of guests attending and their appropriate menu selections must be made no later than (7) days preceding the scheduled function. All final changes will be based upon the guarantee or actual number of guests **if greater than** the guarantee.

HOUSE CHARGES: A non-refundable deposit, which will be credited to your account upon completion of your function, is required to hold a specific date. Full advance payment of all projected event charges must be remitted to the Club at least (7) days prior to your scheduled event. A final, itemized statement will be provided to you. Meeting room charges will apply to rooms reserved for meetings only or meetings with minimal or no food service.

FOOD AND BEVERAGE: No food or beverage of any kind, unless purchased from the Club, may be consumed on the Club's premises for banquet functions, with the exception of wedding or other specialty cakes or cookies.

FOOD SERVICE POLICY: Due to health and safety concerns, under no circumstance, will food that is prepared by the Club, be permitted to be taken off the premises. Carryout containers are strictly prohibited during or after any event held at the Club.

ALCOHOLIC BEVERAGE SERVICE: Alcoholic beverages will not be served, or consumed by persons under 21 years of age; this is in compliance with the P.L.C.B. regulations. Alcohol service may be discontinued at the discretion of management. Alcoholic beverages are not permitted to leave the clubhouse.

DÉCOR, MUSIC AND ENTERTAINMENT: Decoration plans for all events are to be approved in advance by Club management and a coordinated set-up and removal time agreed upon. If a function involves any type of music or entertainment, the leader must coordinate the set-up and removal time of their equipment with Club management.

TAX EXEMPTION: Groups which are tax exempt from Pennsylvania State Sales Tax must present their tax exemption certificate and number to the Club prior to their function. If the Club is held liable for taxes not paid, the group will be required to pay the taxes.

TAX AND SERVICE CHARGE: All food and beverage services are subject to 20% service charge and 6% Pennsylvania State Sales Tax. Due to the rapid change in factors affecting the food industry, all prices are subject to change.

PERSONAL PROPERTY AND LIABILITY: Personal property, automobiles, equipment, etc. brought onto the Club premises by the guest shall be the sole risk of the guest. Any damages to the premises caused by any guest or patron are the sole responsibility of that patron or guest.

Morning Selections

Coffee Station

Brewed Colombian Coffee
Brewed Decaffeinated Coffee
Assorted Black, Green, Herbal and Flavored Teas
Cream & Sugar
\$2.95

Traditional Continental Breakfast

Assorted Danish & Donuts
Brewed Regular & Decaf Coffee
Selection of assorted Teas
Cream & Sugar
Bowl of Fresh cut Fruit
Assorted Fruit Juices
\$9.25

Big Chief Breakfast

(Minimum of 50 people)
Bagels and English Muffins
Whipped Butter & Smuckers Preserves
Scrambled Eggs
Pancakes & Maple Syrup
Crispy Smoked Bacon
Breakfast Sausage
Traditional Home fries
Brewed Regular & Decaf Coffee
Selection of assorted Teas
Cream & Sugar
Assorted Fruit Juices
\$14.95

Luncheon Salads

Includes Rolls, Butter, Coffee and Tea Service

Fresh Fruit Platter- Seasonal Fresh Fruit Served with your choice of yogurt or cottage cheese
\$11.95

Trio Salad- Fresh chicken, tuna and fruit salads garnished with a baked tomato
\$12.95

Tuscan Caesar Salad- Crisp Romaine Tossed with Caesar Dressing parmesan cheese, croutons,
topped with cherry tomatoes and grilled breast of chicken
\$12.95

18th Hole Salad

Mixed Greens, French Fries, Shredded Cheddar Cheese, Cucumber, Tomato, and Egg wedges:
Chicken \$12.95 Steak \$14.95 Salmon \$15.95

Luncheon Sandwiches

Includes choice of French fries, coleslaw or cottage cheese, coffee, tea, & iced tea

Grilled Steak Sandwich- New York strip steak served open face on toasted bread, garnished
with lettuce, tomato & pickle
\$16.95

Fish Sandwich- Fried and served on a toasted bun garnished with lettuce, tomato & pickle
\$11.95

Blackened Chicken Club – Cajun seasoned chicken breast with lettuce, tomato, bacon, melted
cheddar cheese on a toasted bun
\$11.95

Rueben – Thinly sliced corned beef, sour kraut, Swiss cheese & thousand island dressing grilled
on rye with lettuce, tomato, and pickles garnish
\$12.95

Ham or Beef BBQ – Slow roasted & basted in our BBQ sauce, served on a toasted bun
\$10.95

Tuna Melt – Tuna salad baked with cheddar cheese served on a toasted bun
\$12.50

Plated Luncheons

Plated Luncheons Include Salad, Chef's Selection of Starch and Vegetable, Dinner Roll, Butter, Coffee and Tea Service

Chicken Breast Styles

Boneless Breast of Chicken served with Choice of Piccata, Marsala, Romano or Parmesan Style
\$17.95

Cod English

Seasoned with Breadcrumb Topping and Broiled served with a Light Lemon Cream Sauce
\$16.95

Stuffed Chicken Breast

Boneless Breast Filled with Traditional Bread Stuffing and Sliced served with Sauce Natural
\$16.95

Grilled Salmon

Norwegian Salmon Fillet Marinated and Grilled accompanied by a Chardonnay Citrus Sauce
\$18.95

Roast Pork Tenderloin

Sliced and served with Rosemary Demi-Glaze and Fresh Vegetables
\$16.95

Fried Shrimp

Four Jumbo Gulf Shrimp fried served with a side of Cocktail Sauce
\$18.95

Potato & Chive Crusted Cod

Hand Cut Atlantic Cod Loin encrusted in shredded potato & chives served with a Lemon Cream Sauce
\$17.95

Grilled Chicken Alfredo

Penne Pasta Tossed with Tomatoes in a Rich Parmesan Cheese Sauce
\$16.95

Luncheon Buffets

(Minimum 50 People)

“Build a Salad”

*Grilled chicken Breast
Grilled Flank Steak
French Fries
Tortilla chips & Salsa
Sour cream & Shredded cheddar
Mixed greens & assorted toppings
Rolls & Butter
Coffee, Tea and Iced Tea
\$17.95*

“New York Deli”

*Assorted Sliced Deli Meats and Cheeses
Ham, corned beef, salami, turkey w/Swiss & American cheese
Assorted Breads and Buns
Relish Tray & Cole Slaw
Salad Bar
Cookies, Potato chips, and pretzels
\$17.95*

“All American”

*Hot Dogs and Hamburgers
Ham BBQ
Baked Beans
Coleslaw and Macaroni Salad
Relish Tray
Fresh Fruit Tray
Assorted Buns
\$17.95*

“Roasted Meats”

(Choice of Two Meats)

*Marinated Flank Steak, Roast Turkey, Chicken Breast, Pork Loin or Brisket of Beef
Salad Bar
Roasted Red Potatoes
Vegetable (Choose from 4)**
Assorted Breads and Buns
\$19.95*

**see page 12 for selections

Banquet Buffet

1 Hr. Food Service

\$29.95

Entrée Selections

Choice of Two

(Additional Entrees listed below May be Added at \$3.25 Per Person, Per Entrée)

Potato Crusted Cod w/ Chardonnay Cream

Prime Rib, Au Jus

Grilled Atlantic Salmon

Chicken Romano

Chicken Piccata w/ Lemon Caper Sauce

English Style Cod w/ Lemon Butter

Sliced Beef Sirloin w/ Mushroom Demi-glaze

Chicken Marsala w/ Peppers, Onions and Mushrooms

Roast Loin of Pork with Sauce Natural & Roasted Apples

Honey Baked Ham w/ Pineapple Sauce

Roast Turkey w/ Traditional Stuffing and Gravy

Pecan Crusted Tilapia w/orange Beurre Blanc

Cold Selections

Choice of Two

Garden Salad

Caesar Salad

Spinach Salad

Macaroni Salad

Coleslaw

Pasta Salad

Potato Salad

Vegetable Selections

Choice of One

Broccoli

Cauliflower

Green Beans

Glazed Carrots

Starch Selections

Choice of One

Roasted Red Potatoes

Mashed Potatoes w/Chives

Baked Potato

Twice Baked Potato

Carving Stations

ADD ONE OR MORE TO YOUR BUFFET OR CREATE YOUR OWN SELECTION OF STATIONS

Prime Rib of Beef

With Horseradish and Au Jus sauce

\$9.95 Per person

Roast Sirloin of Beef

With Horseradish and Au Jus sauce

\$9.95 Per person

Roast Beef Tenderloin

With Horseradish and Au Jus sauce

\$12.95 Per person

Roast Pork

With Scented Rosemary Sauce

\$6.95 Per person

Honey Baked Ham

With Spiced Pineapple Sauce

\$4.95 Per person

Oven Roasted Turkey Breast

With Turkey Gravy, Cranberry Sauce

\$6.50 Per person

Hot and Cold Hors D'oeuvres

Hors D' oeuvres Reception

Select one item: \$7.00 per person

Select any two items: \$9.95 per person

An Hors D' oeuvres reception with 6 selections & a carving station: \$29.95 per person

Hors D' oeuvres served one hour before dinner service (2 ½ hours for a reception)

Hibachi Beef Skewer

Italian Anti-pasta Skewer: \$1.00 extra per person

Mushrooms Stuffed w/Crabmeat: \$1.50 extra per person

Spicy Chicken Quesadilla

Shrimp Cocktail- \$2.00 extra per person

Asparagus & Asiago w/Phyllo

Fried Coconut Shrimp: \$2.00 extra per person

Oysters on the Half Shell- \$1.75 extra per person

Mushrooms Stuffed w/ Sausage

Chicken Piccata

Mini Egg Rolls

Oriental Pot Stickers

Mini Crab Cakes- \$2.00 extra per person

Fried Cheese Ravioli

Scallops Wrapped in Bacon- \$1.25 extra per person

Brie & Raspberry En Crôte

Sesame Chicken

Water Chestnuts in Bacon

Crab Rangoon

Bruschetta: 2 toppings

Mini Franks in Pastry

Swedish Meatballs

Mini Burgers on Bun

Spanakopita

**Please Note: Consuming Raw or Undercooked Meat, Poultry, Seafood or Eggs may
Increase your Risk of Food Borne Illness.*

More Stations

Country Buffet

*Southern Fried Chicken
Salisbury Steak and Gravy
Baked Penne Pasta
Smashed Redskin Potatoes
Green Beans
Tossed Salad Bowl & Dressings
Rolls & Butter
Ice Cream Sundae
\$19.95*

“Italian Flare” Pasta Bar

*Your Choice of Three Pastas
(Penne, Spaghetti, Fettuccini, Tortellini, Angel Hair or Linguine)
With Alfredo, Pesto and Marinara Sauces
Tossed Garden Salad with Assorted toppings and Dressings
Olives & Roasted Peppers
Garlic Bread Sticks & French dinner rolls
\$17.95*

“Under the Seas” Station

*Jumbo Shrimp Cocktail
Smoked Alaskan Sockeye Salmon
Oysters on the Half Shell
Nemacolin Mini Crab cakes
Lemon Wedges, Cocktail Sauce, Tabasco and Horseradish
All Displayed on Ice
\$30.00*

Ice Sculptures

Prices vary

Additional Displays

Each serves approximately 35 people

Vegetable Crudités

\$42.00 per tray

Fresh Fruit Display

\$50.00 per tray

Imported and Domestic Cheese Display

\$60.00 per tray

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Increase your Risk of Food Borne Illness.*

Sit Down Dinner Entrees

*Entrée selections include salad, starch and vegetable, roll, butter, coffee and tea service
(Custom menus and upgrades are always available)*

Chicken Breast styles

*Served with a choice of Marsala, Piccata or Romano
\$18.95*

One Half Roast Chicken

*½ of Chicken slowly roasted w/fresh thyme, garlic & lemon
\$18.95*

Roast Pork Tenderloin

*Roasted w/fresh herbs, topped by a natural demi-glaze & accompanied by baked apple
\$18.95*

Pork Chop Milanese Style

*Breaded & pan fried, 12 oz. pork chop touched with lemon butter
\$18.95*

New York Strip Steak

*Marinated then grilled, topped w/sautéed onions & mushrooms
\$28.95*

Filet & Chicken Combination

*5 oz. filet & boneless chicken breast w/accompanying sauces
\$27.95*

Filet Mignon

*Center cut filet marinated then grilled, topped w/a port wine reduction & mushroom cap
\$29.95*

Twin Crab Cakes

*Our jumbo lump cakes baked and touched w/a citrus cream sauce
\$26.95*

Grilled Norwegian Salmon

*Grilled and touched by a lemon beurre blanc
\$21.00*

Prime Rib & Chicken

*12 oz. prime rib & a roasted chicken breast
\$25.95*

Prime Rib King Cut

*16 oz. prime rib w/Au Jus
\$28.00*

Stuffed Chicken Breast

*Plump, Tender Breast of Chicken w/ Bread Stuffing and topped w/a natural gravy
\$19.95*

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Nemacolin Select Buffet

1 Hr. Food Service

\$39.50

Carved Prime Rib or Turkey

Choice of:

*Lemon Chicken or Roasted Chicken
Grilled Salmon or Pecan Encrusted Tilapia
Rigatoni (or penne) w/tiny Meatballs*

Tomato & Mozzarella Salad & Cucumber Salad on Buffet

Served Salad (2 dressings) or Soup

Coffee & Tea Service

Rolls & Butter

Soup Selections (if applicable)

Choice of One

*Wedding
Lobster Bisque
Minestrone
Tomato Pastina*

Vegetable Selections

Choice of One

*Broccoli
Cauliflower
Green Beans
Glazed Carrots*

Starch Selections

Choice of One

*Roasted Red Potatoes
Mashed Potatoes w/Chives
Baked Potato
Twice Baked Potato*

Desserts

Choice of One

*Apple, Cherry, Peach or Blueberry Pie
Triple Chocolate Cake
Orange Cream Cake*

Desserts and More

Vanilla, Chocolate or Strawberry Ice Cream
\$2.50

Orange or Rainbow Sherbet
\$2.50

Classic New York Cheesecake with Strawberry or Caramel topping
\$4.75

Apple, Cherry, Peach or Blueberry Pie
\$3.00

Carrot Cake
\$3.00

Pecan Balls
\$3.00

Triple Chocolate Cake
\$3.95

Apple Strudel w/ Vanilla Ice Cream
\$3.95

Chocolate Lava Cakes
\$3.95

Tiramisu
\$3.95

Orange Cream Cake
\$3.95

Strawberry Shortcake
\$3.25

Beverages

Liquor

Well Brands.....	5.75
Call Brands.....	6.75
Premium Brands.....	7.50
Super Premium.....	8.00

House Wines

	<u>Glass</u>	<u>Bottle</u>
Merlot	5.50	38.00
White Zinfandel	5.50	38.00
Chardonnay	5.50	38.00
Cabernet Sauvignon	5.50	38.00

Beer (cans)

Domestic.....	3.50	Imported.....	4.00
¼ keg Domestic.....	100.00	½ keg Domestic....	175.00

Sodas

All you can drink.....4.00 per person

Punch

Fruit Punch.....	28.00 per bowl
Champagne Punch.....	45.00 per bowl

Bar Packages

Price per Person

	<u>Beer & Wine</u>	<u>Well</u>	<u>Call</u>	<u>Premium</u>
One hour	10.00	12.00	14.00	17.00
Two hour	12.00	14.00	17.00	20.00
Three hour	14.00	16.00	20.00	23.00
Four hour	16.00	18.00	23.00	26.00