



The Country Club
OF MEADVILLE

Banquet Menu 2020

BEVERAGE PACKAGES

These bar packages have been created to simplify your ordering process. Additional liquors & brands are available upon request.

Domestic Beer and Wine Package

Consists of 2 domestic draft beers and the following wines: Chardonnay, Sauvignon Blanc, Moscato, Pinot Grigio, Cabernet, White Zinfandel and Pinot Noir

\$8 per person for the first hour
\$4 per person for each additional hour

Well Spring Package

Consisting of the Domestic Beer and Wine Package, and the following well liquors: Vodka, Gin, Whiskey, Scotch, Bourbon, Amaretto, Peach Schnapps, Rum, Tequila, Sweet Vermouth, Dry Vermouth, Old Fashions and basic mixers

\$12 per person for the first hour
\$6 per person for each additional hour

House Style Package

Consisting of the Domestic Beer and Wine Package, and the Well-Spring Package and includes the following name brand liquors: Absolute Vodka, Bombay Gin, Jack Daniel's, Jim Beam, Jose Cuervo, J & B Scotch, Captain Morgan Spiced Rum, Bacardi Rum, Kahlua

\$14 per person for the first hour
\$7 per person for each additional hour

Speak Easy Package

Consisting of the Domestic Beer and Wine Package, the Well-Spring Package, the House Style Package and includes the following name brand liquors: Ketel One Vodka, Tangueray Gin, Maker's Mark, Crown Royal, Dewar's, Disaronno Amaretto, Bailey's Irish Cream, 1800 Silver Tequila

\$16 per person for the first hour
\$8 per person for each additional hour

Soft Drink Package

For guests under 21 years of age, non-drinking guests, and non-drinking events, guests may choose to have unlimited soft drinks, milk and juice.

\$6 per person all night

Specialty Bottle Package

Includes wine and champagne glasses
\$25 per bottle service charge in addition to per bottle price

Cash Bar

\$50 per hour bartender fee unless beverage sales exceed \$500

Draft Beer	\$4
House Wine	\$6
Well Beverage	\$6
Call Beverage	\$7
Premium Beverage	\$8
More than 1 alcohol per drink	additional \$2

IMPRESS YOUR GUESTS WITH OUR ARTFULLY DESIGNED FOOD DISPLAYS

DISPLAYS

25 PERSON MINIMUM
PRICED PER PERSON

Antipasto Platter // 12

Sopresata, Calabrese, Mortadella, Prosciutto, Marinated Olives, Button Mushrooms, Artichoke Hearts, Pickled Eggs, Pepperoncini, Fresh Mozzarella, Imported Spanish Manchego, Aged Imported Italian Provolone, Fire Roasted Red Peppers, Grilled Ciabatta and Bruschetta

Artisan Cheese & Meat Platter // 8

Bleu Affine, Mezzaluna Fontina, Red Spruce 4yr Cheddar, and Grand Cru Gruyere, plus Genoa salami, Capicola ham, and Andouille sausage, served with crackers and Flat Bread

Domestic Cheese & Meat Platter // 5

Provolone, Gouda, Swiss, Hot Pepper and Smoked Cheddar plus Pepperoni and Salami served with Assorted Crackers

Fresh Fruit Display // 4

Fresh Cut Fruit Artfully Displayed and Served with Yogurt Dip

Fresh Vegetable Platter // 3

Fresh Seasonal Vegetables Served with House-Made Ranch

Smoked Alaskan Salmon Display // 5

Smoked King Salmon, Lemon Wedges, Dill Cream Cheese, Sliced Cucumbers, Dill Relish, Red Onions, Capers, Hard Boiled Eggs, Crackers and Flat Bread

Baked Brie Display // 3

Brie Wheel Wrapped in Puff Pastry Served with French Bread, Pecans and Raspberry Melba Sauce.

SIGNATURE DIPS

25 PERSON MINIMUM
PRICED PER PERSON

Served with Assorted Crackers and Crostini

Artichoke Fromage // 2

Fire Roasted Artichokes, Cream Cheese, Garlic and White Wine

Crab Imperial // 4

Lump Crab, Garlic and Scallion in Cream Cheese

Vidalia Onion // 2

Caramelized Vidalia Onions, Cream Cheese and Parsley

Buffalo Chicken // 3

Grilled Chicken, Cayenne Pepper, Garlic, Smoked Cheddar and Cream Cheese

Bacon & Bleu Cheese // 3

Buttermilk Bleu Affinee, Applewood Smoked Bacon and Cream Cheese

Salmon & Smoked Gouda // 4

Alaskan King Salmon, Smoked Gouda and Capers

Mango Salsa // 3

Diced Mango, Roasted Red Peppers, Diced Onion and Cilantro

Humus // 2

Fresh Humus, Roasted Red Peppers, Kalamata Olives and Capers

HORS D'OEUVRES

Hot - Homemade

25 PIECE MINIMUM

PRICED PER PIECE

Grilled Chicken Bulgogi Skewer // 3

Chicken Skewer Marinated in Soy, Ginger, Brown Sugar and Garlic

Bacon Wrapped Scallops // 4

Dry Pack Scallops Wrapped in Applewood Smoked Bacon

Meatballs // 2

Skewer of Hand-Made Meatballs with Your Choice of Sweet Thai Chili, Spicy Gochujang, Tropical Pineapple Glace or Tennessee Bourbon BBQ

Stuffed Mushrooms Caps // 3

Crimini Mushroom Stuffed with House-Made Crab Imperial or Italian Sausage

Crab Cakes // 3

House-Made Lump Crab Imperial served with Tiger Sauce

Mini Quiche // 3

Assorted Mini Quiche in Pastry Shell

Mini Baked Brie // 3

Puff Pastry Stuffed with Brie and Raspberry Melba

Bacon Wrapped Dates // 3

Sweet Deglet Noor Sun Dried Dates Wrapped in Applewood Smoked Bacon

Chilled - Homemade

25 PIECE MINIMUM

PRICED PER PIECE

Shrimp Cocktail Shooters // 4

Shooter of Fresh Jumbo Shrimp Served with House-Made Cocktail Sauce, Lemon Wheel and Garnished with Artisan Greens

Stuffed Cherry Peppers // 3

Imported Cherry Peppers Stuffed with Buttermilk Bleu Affinee and Fresh Herbs

Italian Skewers // 4

Skewer of Fresh Mozzarella, Sopresata, Grilled Artichoke Hearts, Sun Dried Tomatoes and Kalamata Olives, Drizzled with Balsamic Glace

Fresh Fruit Skewers // 3

Skewer of Fresh Grape, Blueberry, Kiwi, Pineapple, Orange and Raspberry Served with Yogurt Dip

Cheese Skewers // 2

Skewer of Provolone, Smoked Cheddar and Gouda Cheese

Stuffed Figs // 2

Mission Figs Stuffed with Herb Cream Cheese

Crab Bruschetta // 3

House-Made Lump Crab Salad Served on Grilled Crostini

On average, guests will eat about 5-6 appetizers each during the first hour of a party and will eat about 3 appetizers each for each subsequent hour.

If you're having a gathering close to lunch or dinner times, but are not serving a traditional meal, consider serving more or heavier hors d'oeuvres

SIMPLE ELEGANT TASTEFUL

FOOD STATIONS

Can Be Included in Plated or Buffet Dinners

40 PERSON MINIMUM

PRICED PER PERSON

Soup and Salad // 9

2 Soups Du Jour

Mixed Greens, English Cucumbers, Cherry Tomatoes, Red Onions, Olives, Croutons and a Selection of House-Made Dressings. Served with Rolls & Butter

Pasta // 14

Penne, Linguine and Fafalle with sides of Pesto, Marinara and Alfredo. Mediterranean Tortellini, Italian Sausage and Meatballs. Served with Parmesan Cheese and Garlic Bread

Baked Potato // 5

Large Baked Potatoes with Sides of Bacon, Cheddar Cheese, Sour Cream, Broccoli, Scallions and Butter

Dessert // 8

Assorted Cheese Cakes, Pies, Cakes and Petit Fours Beautifully Displayed and Garnished

Carving Stations

Prime Rib // 12

Seasoned and Slow-Roasted to Perfection. Served with Au Jus, Horseradish and Brioche Rolls

Roasted Turkey // 4

Oven Roasted Turkey Breast served with Cranberry Chutney and Brioche Rolls

Applewood Smoked Ham // 3

Baked in our Signature Glaze and Served with Fruit Compote and Brioche Rolls

Bulgogi Pork Tenderloin // 4

Served with Sweet Ginger Garlic Sauce and Brioche Rolls

A PERFECT WAY FOR YOUR GUESTS TO MINGLE

PLATED DINNERS

INCLUDES

SALAD, ENTREE SELECTION (*UP TO 3*), STARCH, VEGETABLE, ROLLS & BUTTER, COFFEE,
TEA OR ICED TEA

CHOOSE ONE OF OUR APPETIZERS TO COMPLIMENT YOUR MEAL

APPETIZERS

Priced Per Person

Tomato Cheddar Soup // 3

Served with Oyster Crackers

Italian Wedding Soup // 5

Filled with Homemade Browned Meatballs, Fresh Vegetables, Acini de Pepe and Fresh Herbs

Seafood Chowder // 7

Made with Fresh Clams, Potatoes, Celery, Onion and Heavy Cream

Shrimp Cocktail // 9

Five Large Shrimp served with House-made Cocktail Sauce and Lemon

SALADS

CHOOSE ONE

House Salad // Included

Mixed Greens, Cherry Tomatoes, Red Onion, English Cucumber, Black Olives and Croutons

Caesar Salad // Included

Crisp Romaine Hearts, Shaved Italian Cheeses and Croutons Tossed in House Made Caesar Dressing

Fresh Fruit Cup // 2

Assorted Melon, Blueberries, Grapes, Pineapple, Strawberries and Black Berries

Summer Berry Salad // 3

Mixed Greens, Feta, Strawberries, Blueberries, Raspberries, Black Berries and Poppy Seed Dressing

Prices on food items do not include tax and gratuity

YOUR EVENT WILL GET THE CARE AND ATTENTION TO DETAIL IT DESERVES

CHICKEN ENTREES

Stuffed Chicken Breast // 22

Chicken Breast with Traditional Stuffing and Served with Gravy

Mediterranean Chicken // 24

Roasted Chicken Breast with Spinach, Tomatoes, Kalamata Olives and Capers in Garlic Sauce

Rosemary Chicken // 24

Boneless Chicken Thigh Sauteed in Butter with Mushrooms, Shallots, Heavy Cream and Rosemary

Chicken Parmesan // 24

Hand Breaded Chicken Breast Topped with Marinara and Imported Italian Cheeses

Chicken Divan // 25

Roasted Chicken Breast Topped with Broccoli, Cheddar Cheese Sauce and Bacon

Chicken Cordon Bleu // 25

Fried Chicken Breast Stuffed with Applewood Smoked Ham and Swiss Cheese

Chicken Oscar // 27

Roasted Chicken Breast Topped with Asparagus, Lump Crab and Tarragon Sauce

Cornish Game Hen // 32

Roasted Cornish Hen with Apple Cranberry Stuffing and Topped with Rosemary Sauce

BEEF ENTREES

Beef Salvatore // 22

Tender Sliced Beef with Peppers and Onions in Wine Demi Glace

8 oz. Sirloin // 24

Char-Grilled and Topped with Herb Butter

10 Oz. New York Strip // 27

Char-Grilled and Topped with Herb Butter

14 oz. Prime Rib // 32

(minimum 12 orders)

Slow Roasted and Served with Au Jus

PORK & LAMB ENTREES

Calico Pork Loin Medallions //22

Pork Medallions Topped with Bacon Apples and Onions

Pork Aristocrat // 23

Porkloin Stuffed with Bacon, Mushrooms and Provolone with Rosemary Sauce

Stuffed Pork Loin // 23

Stuffed with Apple Cranberry Stuffing and Topped with Fruit Compote

Grilled Lamb Chops // 28

Seasoned with Garlic, Rosemary and Thyme

SEAFOOD ENTREES

Potato Encrusted Cod // 24

Cod Filet Encrusted with Potatoes, Cheese and Herbs

Cedar Salmon // 27

Served with Dill Sauce and Garnished with a Large Shrimp

Mediterranean Haddock // 27

Haddock Topped with Diced Tomatoes, Kalamata Olives, Spinach, Capers and Herbs

Crab Stuffed Basa // 28

Basa Stuffed with Our Lump Crab Stuffing and Topped with Garlic Butter Wine Sauce

Stuffed Shrimp // 30

Five Jumbo Shrimp Stuffed with Lump Crab Imperial In Garlic Butter

Surf & Turf // 38

Grilled 4 oz. Filet Mignon and 5 oz. Lobster Tail Served with Drawn Butter

VEGETARIAN ENTREES

Roasted Vegetable Lasagna // 22

(minimum 6 orders)

Seasonal Vegetables Layered Lasagna with Ricotta Florentine and Topped with Alfredo Sauce

Vegetarian Stuffed Pepper // 24

Red Bell Pepper Stuffed with Fire Roasted Vegetables, Rice, Quinoa and Five Cheeses Covered in a Savory White Sauce

Vegetable Stir Fry // 22

Grilled Vegetables Served with Ginger Teriyaki Sauce Over Jasmine Rice

Vegan Italian Sausage // 24

Sauteed with Roasted Red Peppers, Caramelized Onions and Mushrooms served over Cauliflower Risotto

VEGETABLES

CHOOSE ONE

Green Beans Almondine

Buttered Broccoli

Fire Roasted Blend

(Zucchini, Summer Squash, Red Peppers, Green Peppers and Onions)

Glazed Baby Carrots

Snap Peas & Red Peppers

California Blend

(Broccoli, Cauliflower and Carrots)

Sauteed Mushrooms and Shallots

STARCHES

CHOOSE ONE

Rice Pilaf

Roasted Red Skin Potatoes

Mashed Potatoes and Gravy

Mashed Sweet Potatoes

Garlic Cheddar Mashed Potatoes

Garlic Butter Cavatelli

Baked Potato

French Onion Potatoes

BUFFET DINNERS

Minimum of 40 Guests

INCLUDES: UP TO THREE ENTREES, THREE ACCOMPANIMENTS, TOSSED SALAD,
ANTIPASTO SALAD, ROLLS & BUTTER, COFFEE, TEA OR ICED TEA

\$28 - Three Entree Choices

\$24 - Two Entree Choices

\$20 - One Entree Choice

ENTREES

Potato Encrusted Cod

Honey Dill Salmon

Mediterranean Haddock

Beef Salvatore

Sliced Prime Rib in Wine Sauce with Peppers and Onions

Beef Braciolo

Italian Herb Stuffing, Provolone in Tomato and Beef Sauce

Pot Roast

Roasted Potatoes, Carrots, Celery and Onions

Mesquite Grilled Chicken

Chicken Divan

With Broccoli, Cheddar Cheese Sauce and Bacon

Calico Chicken

Onions, Bacon and Apples

Chicken Parmesan

Stuffed Chicken Breast

Rosemary Porkloin

With Mango Chutney

Roasted Vegetable Lasagna

Pasta Bolognese

ACCOMPANIMENTS

Choose Two

Green Beans Almandine

Buttered Broccoli

Sauteed Mushrooms and Onions

Fire Roasted Blend

(Zucchini, Summer Squash, Red Peppers,
Green Peppers and Onions)

Glazed Baby Carrots

California Blend

(Broccoli, Cauliflower and Carrots)

Rice Pilaf

Roasted Red Skin Potatoes

Mashed Sweet Potatoes

Garlic Cheddar Mashed Potatoes

Garlic Parmesan Cavatelli

Baked Potato

Twice Baked Potato

DESSERTS

PER PERSON

CAKES // 4

Yellow with Chocolate Mousse
German Chocolate
Decadent Black Forest
Moist Carrot Spice

Tasty Apple Spice
Rich Chocolate
Refreshing Lemon Poppy seed

PIES // 4

Tart Cherry
Georgia Peach
Dutch Apple

French Silk
Banana Cream
Blueberry Lemon

CHEESE CAKES // 7

Classic New York
Rich Peanut Butter Fudge
Dulce De Leche
White Chocolate Raspberry

Creme Brulee
Candied Lemon
Ultimate Turtle

PARFAITS // 7

Blueberry and Cream
Raspberry Pistachio
Ultimate Turtle

Carrot Spice
Dutch Apple
Grilled Peaches and Cream

LIGHTER FARE

MINIMUM 25 GUESTS
PER PERSON

PAR CONTINENTAL // 6

Assorted Pastries, Donuts and Muffins
Chilled Juices and Coffee Station

EAGLE CONTINENTAL // 9

Assorted Pastries, Muffins, Bagels, Flavored
Cream Cheeses, Seasonal Fresh Fruit, Chilled
Juices and Coffee Station

ENHANCEMENTS // 2

**Add Any of the Following
Per Person Per Item**

Scrambled Eggs, Sausage, Bacon, Home Fries,
Hash Browns, Pancakes, Waffles, Yogurt &
Granola, French Toast

SOUP, SALAD & DELI BOARD // 14

Assorted Meats and Cheeses, Salad Bar Du jour,
Two Soups Du Jour, Condiments, Assorted Breads,
Cookies and Brownies, Iced Tea and Coffee Station

We would love to accommodate you and your guests for bridal showers and the rehearsal dinner prior to your event.

Please speak to our Events Coordinator about any additional venue needs

Thank you for choosing
The Country Club.

We look forward to making your next event
One To Remember

Additional Services available
for your special day:

Ceremony Set up \$300

Chair Covers \$2

Chair Ties \$1

Flip Charts \$15.00

Votive Candles \$.50/ candle



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