



2024 Banquet Menu

General Catering Considerations for Hosts

On average your guests will eat 5-7 appetizers during the first hour of a party, then eat approximately 3 appetizers (per person) each subsequent hour. If your event falls during lunch or dinner hours and you prefer not to serve an entire meal for your event, please consider serving a selection of the heavier hors d'oeuvres.

Country Club Estimated Guest Count Billing Policy

An estimated guest count (ETA) is required at the time your event is booked. A FINAL GUEST COUNT (FTA) is due no later than 14 days prior to the event. Please note that on that day the number of guests attending your event is finalized. Food and other arrangements shall be prepared for the most recent number of guests provided to us and will be billed accordingly and no leftover food from any event is permitted to leave the premises as stated and agreed upon in your contract, thank you.

Hot Hors D'oeuvres

((HOT * MADE TO ORDER * 50 PIECE MINIMUM * PRICE PER ITEM))



Mini Quiche 4

Assorted savory, chef-created, fillings in a puff pastry shell

Mini Baked Brie 3

Brie with fresh raspberries and pecans in a phyllo shell

Bacon Wrapped Scallops 5

Delicious dry packed scallops wrapped in bacon

Stuffed Mushroom Caps 3

Large mushroom caps filled with sausage, red and green pepper and cheddar cheese topped with pepperoni

Crab Stuffed Mushrooms 4

Large mushroom caps filled with sausage, red and green pepper and cheddar cheese topped with pepperoni

Mini Crabcakes 5

House made lump crabcakes served with our house tiger sauce

Cold Hors D'oeuvres

((COLD * MADE TO ORDER * 50 PIECE MINIMUM * PRICE PER ITEM))

Shrimp Shooters 3

Jumbo shrimp served with cocktail sauce

Cheese Skewer 3

Cheddar, Swiss and your choice of pepperjack or Colby cheeses

Crab Dip 4

Layered cream cheese and cocktail sauce topped with crabmeat

Crab Bruschetta 5

Our traditional house recipe topped with lump crabmeat

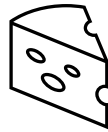
Homemade Pita Chips with Buffalo Chicken Dip 6

Chef Jen's clean and elegant take on Buffalo Chicken Wings

Catering Displays

((50 PIECE MINIMUM))

((ALL DISPLAYS ARE SERVED WITH ASSORTED FLATBREADS AND CRACKERS))



Antipasto Platter 12

Chef's selection of traditional Italian meats and cheeses, marinated mushrooms, olives, pepperoni and eggs all beautifully displayed

Artisan Meat and Cheese Platter 8

A lovely display of Blue Affine, Fontina, Red Spruce Cheddar, Grand Cru, Salami, Capicola Ham and Andouille Sausage

Domestic Meat and Cheese Platter 6

A hearty display including Provolone, Gouda, Swiss, Hot Pepper and Smoked Cheddar cheeses alongside Pepperoni and Salami

Fruit Tray 4

Chef's selection of fresh seasonal fruits served with refreshing dip

Crudites 3

Chef's selection of fresh vegetables served with Ranch dip

Signature Dips

((25 PIECE MINIMUM * PRICE PER PERSON))

Artichoke Fromage 3

Fire-roasted artichokes blended with cream and Caesar cheeses and finished with white wine

Buffalo Chicken Dip 3

Chicken blended with hot sauce, cream and cheddar cheeses

BLT Dip 4

Cream cheese, mayo and sour cream combine with crispy bits of bacon, cherry tomatoes and shredded lettuce for this house classic

French Onion Dip 3

Caramelized onions and rich cream cheese; so delicious a pairing this dip works served either warm or cold (your choice)

Crab Dip 4

One layer of cream cheese and one of cocktail sauce topped with house fresh lump crabmeat

Plated Dinners

((FOR 25 OR MORE))

Includes our house salad and choice of three (3) entrees per guest including one (1) starch and one (1) vegetable. Served with rolls and butter with coffee, tea or iced tea beverage all included:

Appetizers

((PRICE PER PERSON))

Tomato Cheddar Soup 3

This simple savory soup is a classic and Clubhouse favorite too

Italian Wedding Soup 5

Made in the traditional Italian manner with mini-meatballs, vegetables and delicate acini de pepe

Shrimp Cocktail 12

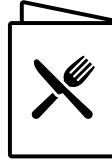
Five (5) large shrimp served with our house cocktail sauce garnished with lemon wedges

Chef's Burrata 7

Burrata cheese ball with roasted red peppers, olive oil, salt and pepper finished with aromatic fresh basil

Salads

((CHOICE OF ONE, PRICE PER PERSON))



House Salad (INCLUDED)

Assorted mixed greens, cucumber, red onion and cherry tomato topped with crispy croutons and your choice of dressing

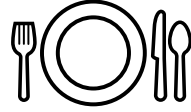
Caesar Salad 5

Crisp romaine lettuce, shaved Italian cheeses and crispy croutons tossed in our delicious house Caesar dressing

Standard Salad Dressings Include:

Ranch, French and Italian

Entrees ~ Chicken



Stuffed Chicken Breast 24

Breast of chicken filled with savory and herbaceous stuffing
finished with our classic house chicken gravy

Chicken Divan 25

Lightly coated and seared chicken breast served with steamed
broccoli and creamy cheddar sauce finished with bacon.

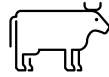
Chicken Oscar 26

Baked chicken breast topped with fresh steamed asparagus and
lump crabmeat finished in our delicious Hollandaise sauce

Chicken Piccata 24

Pan-seared chicken breast with butter, lemon and caper sauce

Entrees ~ Beef



Beef Salvatore 24

Tender slices of beef, peppers and onions with wine demi-glace

8 oz Sirloin (Market Price)

Elegant cut of Sirloin char-grilled served with Chef's herb butter

10 oz New York Strip (Market Price)

Majestic New York Strip char-grilled with Chef's herb butter

Cajun Steak 32

Marinated beef tips sauteed with mushrooms, peppers and onions
in a savory Cajun cream sauce tossed with Chef's choice of pasta
served with garlic bread

14 oz Prime Rib (Market Price)

(Minimum of 25 orders)

Slow-roasted and served with Au Jus

Entrees ~ Seafood



Potato Encrusted Cod 24

Cod filet encrusted in potatoes, herbs and cheese

Mediterranean Cod 26

Cod filet topped with kalamata olives, capers, spinach, cherry tomatoes and tomato sauce.

Cedar Salmon 28

8 oz filet of Norwegian salmon filet topped with dill and honey

Crabcakes 34

Two of our custom made crabcakes served with creamy tiger sauce

Surf & Turf (Market Price)

Lovely 4oz Filet Mignon & 5 oz Lobster Tail with hot drawn butter

Specialty Entrees



Pork Aristocrat 26

Pork loin stuffed with mushroom, bacon and provolone topped with fresh rosemary sauce

Calico Pork 28

Pork medallions, apple, bacon and onion sauteed in a savory sauce

Lamb Chops 32

Grilled lamb chops seasoned with garlic, rosemary and thyme

Vegetable Lasagna 24

Seasonal vegetables layered with lasagna noodles, ricotta cheese and Chef's delicious house alfredo sauce

Vegetarian Stuffed Bell Pepper 22

Fresh red bell pepper stuffed with savory rice, herbs and cheese finished with an elegant white wine sauce.

Accompaniments For Entrees

((CHOOSE ONE VEGETABLE AND ONE STARCH))



Vegetable Options:

Green beans

Green Bean Almondine

Buttered Broccoli

Corn

California Blend

French Honey Glazed Carrots

Starch Options:

Rice Pilaf

Mashed Potatoes

Cheddar Mashed Potatoes

Roasted Red Potatoes

Scalloped Potatoes

Whipped Sweet Potatoes

Petite Party Luncheon

((25 GUESTS AND UNDER * PRICE PER PERSON))

\$15 dollars and under / Off Menu

Soup & Sandwich 14

Grilled cheese or chicken salad croissant with cup of soup

Sandwich & Salad 16

Chicken salad croissant or turkey club with a side salad

Our House Salad 12

Assorted mixed greens, cucumber, red onion and cherry tomato topped with crispy croutons and your choice of dressing

Our House Caesar Salad 15

Crisp romaine lettuce, shaved Italian cheeses and crispy croutons tossed in our delicious house Caesar dressing

With the following choice of protein additions:

Chicken 4 Shrimp 6 Salmon 8 Steak 8

Grand Luncheon

((50 GUESTS AND OVER * PRICE PER PERSON))

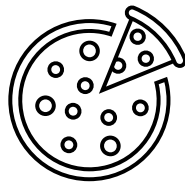
All sandwich buffets include tomato, onion, pickle, lettuce, mayo and two (2) kinds of mustard.

Soup and Sandwich Buffet 14

Tomato soup and crackers with an assortment of classic deli meats, cheeses and breads

Soup / Salad/ Sandwich Buffet 18

Tomato soup and soup de jour served with crackers, mixed green salad with assorted toppings and three (3) Chef's choice salads accompanied by a lovely selection of classic deli meats, cheeses and breads



Pizza and Salad Buffet 22

A wonderful selection of Chef's signature pizzas, tossed salad with Italian dressing, garlic cheese sticks and assorted cookies

THE COUNTRY CLUB
15955 STATE HIGHWAY 86, MEADVILLE, PA 16335 (814) 724-7421

Grand Buffet Dinners

((50 GUESTS AND OVER * PRICE PER PERSON))

Served with our house salad, rolls with butter, coffee, tea and iced tea beverages

Three (3) Entrées with three (3) accompaniments	38
Two (2) Entrées with two (2) accompaniments	32
One (1) Entrée with two (2) accompaniments	26

CHOICE OF ENTREES:

Potato Encrusted Cod

Honey Dill Salmon

Beef Salvatore

Chicken Divan

Stuffed Chicken Breast

Beef Braciolo

Vegetable Lasagna

CHOICE OF ACCOMPANIMENTS:

Green Bean Almondine

Broccoli

Rice Pilaf

Scalloped Potatoes

Roasted Red Potatoes

Garlic Mashed Potatoes

Mashed Potatoes

Corn

Dessert Choices



Special Desserts:

Apple Crisp with Vanilla Ice Cream 5

Crème Brule 9

Cheesecake 5

Turtle Cheesecake 7

New York Cheesecake 8

A Piece of Cake 5

Chocolate Cake

Carrot Cake

Double Chocolate

Raspberry Cake

Lemon Cake

A Slice of Pie 4

Pecan Pie

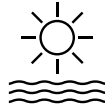
Apple pie

Pumpkin Pie

Lemon Meringue Pie

Breakfast Buffets

((40 GUEST MINIMUM * PRICE PER PERSON))



Sunrise Buffet 12

Assorted Danish pastries and muffins served with bagels and fresh fruit, orange juice, cranberry juice and freshly brewed coffee

The Fairway Buffet 14

Lovely fruit tray with Chef's choice of breakfast sandwiches and mini bagels served with cream cheese and fresh brewed coffee

ADD THE FOLLOWING ITEMS TO EITHER BUFFET FOR \$2 EACH PER PERSON:

Scrambled Eggs

Country Scramble (With Peppers & Cheese)

Bacon

Sausage links or patties

Potatoes O'Brien (Crispy Irish Breakfast Potatoes)

Hashbrowns



Teatime / Tea Party /High Tea Service 14

Selection of hot teas served with assorted scones, pastries, butter, jam and fresh brewed coffee (Chef Jen also has other Tea Party Tray options like cucumber dill or ginger carrot and cream cheese finger sandwiches, fresh berries, deviled eggs, specialty tea requests, or other savory meat and cheese options)

Golf Outings Boxed Lunches



((\$20.00 PER PERSON))

All sandwiches have lettuce and tomato and include your choice of one side and a cookie for dessert!

SANDWICHES:

Chicken Salad Croissant.

Turkey & Swiss Cheese Croissant

Ham & American Cheese Croissant

Ham & American Cheese on Sourdough Bread

Turkey & Swiss on Wheatberry Bread

SIDES:

Pasta Salad / Macaroni Salad / Chips / Potato Salad



SUMMER PICNIC 24

Burgers, pulled pork bratwurst, baked beans, pasta salad and coleslaw served with lettuce, tomatoes, onions, pickles, mayo, mustard and BBQ sauce!

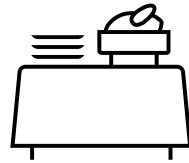
RT 86 22

Pulled pork, BBQ chicken and ribs served with baked beans, coleslaw, potato salad and cookies.

Food Carving Station Options

((50 GUESTS AND OVER * PRICE PER PERSON))

((ADD-ON PACKAGES APPLY TO BUFFETS ONL



WE OFFER THREE CARVING STATION ITEMS:

Applewood Smoked Ham 5

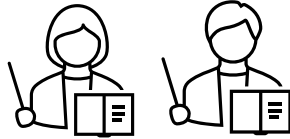
Roasted Turkey (Market Price)

(available only from 6-8pm)

Prime Rib (Market Price)

School, Training & Meeting Catering Options

((30 STUDENT MINIMUM * PRICE PER PERSON))



PASTA BUFFET 15

Penne, cavatappi and creste pasta with meatballs and chicken with your choice of marinara, alfredo or garlic and butter sauce served with our house salad with Italian dressing, rolls and butter.

HOT DOG & CHIPS 7

HAMBURGER & PASTA SALAD 10

CHEESEBURGER & PASTA SALAD 12

SOUP & SALAD BAR 14

With your choice of Tomato Cheddar or Chef's soup of the day served with a mixed green salad with Italian, French or Ranch dressing and savory croutons.

All meeting options here served with cookies for dessert