

Wyoming Valley Country Club Banquet Menus 2009





~ Breakfast Buffet and Brunch Menus ~

Classic Breakfast Buffet

Assorted Baked Goods: Muffins and Bagels w/ Jelly & Cream Cheese
Fresh Fruit Medley, Scrambled Eggs, Home Fries and Your Choice of Two:
Smoked Bacon, Country Sausage or Sliced Ham
*Optional Omelet Station with Chef**

Coffee, Tea, Iced Tea
\$ 10.95

Morning Basics Buffet

Assorted Baked Goods: Muffins and Bagels w/ Jelly & Cream Cheese
Fresh Fruit Medley, Scrambled Eggs, Home Fries, French Toast or Waffles
And Your Choice of Two: Smoked Bacon, Country Sausage or Sliced Ham
*Optional Omelet Station with Chef**

Coffee, Tea, Iced Tea
\$ 11.95

Brunch Buffet

Assorted Baked Goods: Muffins and Bagels, w/ Jelly & Cream Cheese
Fresh Fruit & Cheese Display, Scrambled Eggs, Home Fries, French Toast or
Waffles and Smoked Bacon and Country Sausage

Choice of One:

Baked Ham, Roast Pork Loin, Roast Turkey or Chicken Francaise

Includes: Vegetable & Potato Du Jour

*Optional Omelet Station with Chef**

Coffee, Tea, Iced Tea
\$ 15.95

** \$50.00 Chef fee for Optional Omelet Station
Please add 6% Sales Tax and 20% Service Charge*



~ Luncheon Menu ~

First Course

(Choose One)

Soup Du Jour

Garden Salad

Caesar Salad

Medley of Fresh Fruit

Second Course

Chicken Francaise

Boneless Chicken Breast in a light egg batter, sautéed with a hint of lemon.

\$16.95

Chicken Marsala

Seared Chicken Breast in a Marsala and Mushroom Wine Sauce.

\$16.95

Stuffed Chicken Breast

Stuffed with our own dressing, roasted and complimented with a Sauce Supreme

\$17.95

Chicken Cordon Bleu

Boneless Breast of Chicken stuffed with Smoked Ham and Swiss Cheese baked and complimented with a light cream sauce.

\$18.95

Jerk Chicken with a Mango Coulis

Caribbean style spicy blackened chicken complimented with a sweet mango puree

\$17.95

Coconut Chicken with Pina Colada Sauce

Boneless Breast of Chicken coated with panko bread crumbs and shaved coconut

\$17.95

Grilled Herb Marinated Chicken

With spinach, and artichokes and topped with julienned vegetables and a light veloute sauce

\$18.95

Roast Turkey

Turkey breast, slow roasted and served with our own dressing and gravy.

\$16.95

Baked Haddock

Fresh Haddock baked with lemon butter.

\$17.95

Baked Orange Roughy

Fresh fillet of Orange Roughy baked in lemon butter

\$19.95

Baked Haddock Stuffed with Crabmeat

Fresh haddock fillet stuffed with crabmeat and baked to perfection
\$22.95

Oven Roasted Salmon with Lemon Dill Hollandaise

\$22.95

Beef Rossini

Sliced Beef accompanied by a Madeira Sauce.
\$17.95

Beef Chasseur

Slow roasted Top Round of Beef carved and served with Mushrooms, Tomatoes, Shallots and Burgundy demi-glaze.
\$17.95

6oz. Filet Mignon

Tender, char-grilled Filet Mignon accented with a Béarnaise Sauce.
\$23.95

Accompaniments

(Choose One)

Homemade Mashed Potatoes

Herb Seasoned Red Bliss

Scalloped Potatoes Au Gratin

Rice Pilaf

Twice Baked Potato

Served with our Chef's Seasonal Vegetable, Rolls and Butter

Desserts

Apple Pie a la Mode
Chocolate Layer Cake
Cheesecake

Fudge Brownie a la Mode
Carrot Cake
Strawberry Layer Cake

~ Coffee, Tea, Iced Tea ~

Please Add 6% Sales Tax and 20% Service Charge



~ Hors D'oeuvre Selections ~

Crudités, Cheese & Fruit Trays

Fresh Garden Vegetables with Ranch Dressing for Dipping

Small (serves 25 - 40 people) \$49.95

Medium (serves 40 - 75 people) \$69.95

Large (serves 75+ people) \$99.95

Assorted Cheese & Crackers or Seasonal Fresh Fruit with Dip

Small (serves 25 - 40 people) \$59.95

Medium (serves 40 - 75 people) \$79.95

Large (serves 75+ people) \$109.95

Butler Passed Hors D'Oeuvres

Prices Based on 1 Hour of Passing

Group One - \$6.95 Per Person

(Please Select Four)

Potato Pancakes with Sour Cream

Cocktail Franks in Puff Pastry

Mini Reubens

Egg Rolls with Dipping Sauce

Italian or Swedish Meatballs

Boneless Chicken Wings

Sausage Stuffed Mushrooms

Brushetta Con Pomodori with Crostini

Smoked Kielbasi w/ Horseradish

Chicken Bites w/ Honey Mustard Dipping Sauce

Potato Pierogies w/ Sour Cream

Group Two - \$7.95 Per Person

(Please select Four)

Scallops wrapped in Bacon

Mini WVCC Crab Cakes

Mushrooms stuffed with Crabmeat

Prosciutto-wrapped Melon

Chicken Cordon Bleu Bites w/ Honey Mustard

Spanikopita

Beef and Pineapple Kabobs

Breaded Shrimp w/ Cocktail Sauce

Skewered Chicken Satay w/ Peanut Dipping Sauce

Assorted Canapes

Items Sold By Piece

Clams Casino ... \$1.25 each Oysters Rockefeller ... \$1.50 each

Jumbo Shrimp ... \$1.50 each

Please Add 6% Sales Tax and 20% Service Charge



~ Dinner Buffet Menu ~

\$26.95 Per Person

First Course

(Please Select One)

Garden Mixed Greens with House Dressing
Traditional Caesar Salad
Medley of Fresh Fruit

Second Course

(Please Select Three Entrees)

Entrees

Beef Chasseur, Beef Rossini,
Roast Pork Loin with Pan Gravy or Dijon Cream Sauce

Carved Selections:

Sirloin *(add \$1.50)*
Roast Prime Rib of Beef *(add \$7.00)*
Beef Tenderloin *(add \$9.00)*

Chicken Francaise, Chicken Marsala, Chicken Piccata, Grilled Herb Marinated Chicken Breast, Jerk Chicken with Mango Coulis, Coconut Chicken with Pina Colada Sauce
Baked Manicotti or Stuffed Shells, Cavatelli with Sausage & Broccoli
Stuffed Chicken Breast with Mushroom Gravy *(add \$1.50)*
Chicken Cordon Bleu with a light cream sauce *(add \$2.00)*

Baked Haddock with Lemon Butter, Baked Salmon with Lemon Dill Hollandaise,
Flounder stuffed with Crabmeat *(add \$2.00)*
Crab Cakes with Cocktail and Tartar Sauces *(add \$3.00)*

Accompaniments

(Please Select Two)

Mashed Potatoes
Rice Pilaf
Herb Seasoned Red Bliss
Scalloped Potatoes Au gratin
Twice Baked Potato
Pastas: Penne, Cheese Tortellini or Farfalle (Bow-Tie)
Sauces: Marinara, Vodka or Alfredo
Choice of Two Sauces (add \$1.00)
Choice of Three Sauces (add \$2.00)

Served with our Chef's Seasonal Vegetable, Warm Rolls and Butter,

Dessert

Chocolate Layer Cake
Apple Pie Ala Mode
Cheesecake
Fudge Brownie a la Mode
Assorted Dessert Table

~ Coffee, Tea, and Iced Tea ~

Please Add 6% Sales Tax and 20% Service Charge



Banquet Dinner Menu

First Course

(Please select one)

Cheese Tortellini, Penne Pasta, Cavetelli or Farfalle

Complimented by your choice of: Alfredo, Pesto Cream, Marinara or Vodka Sauce

Second Course

(Please select one)

Par-5 Salad

Romaine and Mixed Baby Greens

With fresh tomatoes & cucumbers and your choice of two dressings

Caesar Salad

*Romaine lettuce tossed with our house Caesar dressing, seasoned
Croutons and Asiago cheese*

Special Request Salad

Our chefs will work to create any salad you may desire (additional charge)

Third Course

(Please select one or two entrees)

Chicken Francaise

Breast of Chicken in a light egg batter and sautéed in lemon and butter
\$23.95

Chicken Marsala

Breast of Chicken prepared with Mushrooms and Shallots in a Marsala Wine Sauce
\$23.95

Chicken Cordon Bleu

*Crumb Seasoned Breast of Chicken stuffed with smoked ham and swiss cheese ,
Topped with Sauce Supreme*
\$25.95

Jerk Chicken with a Mango and Orange Glaze

*Caribbean style spicy blackened chicken complimented with a sweet mango
and orange glaze*
\$24.95

Coconut Chicken with Pina Coloda Sauce

Boneless Breast of Chicken coated with panko bread crumbs and shaved coconut, complimented with a Coconut Rum Cream Sauce

\$24.95

Grilled Herb Marinated Chicken

Boneless Breast of Chicken topped with spinach, artichokes, and julienned vegetables in a light garlic and herb cream sauce

\$25.95

Chicken Supreme

Chicken Breast stuffed with fresh vegetables accented with a Chicken Supreme Sauce

\$24.95

Stuffed Chicken Breast

Breast of Chicken stuffed with traditional stuffing and topped with homemade pan gravy

\$24.95

Beef Chasseur

Slow roasted Top Round of Beef thinly sliced and served with a shallot, mushroom, and tomato brown sauce

\$23.95

Prime Rib of Beef Au Jus

Choice Prime Rib of Beef slow roasted and served in natural juices

10oz -- \$25.95

14oz -- \$28.95

Tenderloin Rossini

Choice Filet roasted, hand carved and served over a Madeira wine sauce

\$30.95

Filet Mignon

Tender char-grilled 8 oz. Filet Mignon served with a béarnaise sauce and topped with mushrooms

\$31.95

Orange Roughy

New Zealand's finest Fillet baked and finished with a seafood sauce

\$25.95

Stuffed Flounder with Crab

Fresh Flounder Fillet prepared with Crab Stuffing and completed with a lemon butter sauce

\$27.95

Broiled Salmon

Fresh Salmon Fillet topped with a creamy dill hollandaise sauce

\$29.95

Baked Haddock

Tasty, White Fish baked and served with lemon butter

\$23.95

Chicken And Shrimp Francaise

Tender Chicken and Gulf Shrimp egg battered, sautéed and served with a light creamy butter

\$29.95

Surf & Turf

*Center cut 6oz. Char-grilled Filet Mignon and a 6oz. Broiled Lobster Tail
Served with drawn butter*

\$34.95

Accompaniments

(Choose One)

Mashed Potatoes
Scalloped Potatoes au Gratin
Rice Pilaf

Herb Seasoned Red Bliss
Twice Baked Potato

*Served with Chef's Seasonal Vegetable, Rolls and Butter
Coffee, Tea, and Iced Tea*

Dessert

(Choose One)

Chocolate Layer Cake
Strawberry Layer Cake
Carrot Cake
Apple Pie Ala Mode
Cheesecake
Fudge Brownie a la Mode

All Prices are subject to 6% sales tax and 20% service charge



~ *Valley View Patio* ~
Outdoor Grill Menu

~ **From the Grill** ~
(Prices based on 1 hour)

Italian Marinated or Barbecued Chicken Pieces
Hamburgers ~ Cheeseburgers ~ Hot Dogs with Chili Meat Sauce
Accompanied by: Lettuce, Tomato & Onion Tray
Sweet Relish, Mustard, Ketchup, Mayonnaise
Potato Chips & Pretzels

Sausage Sandwiches with Peppers and Onions (add \$2.00)
Baby Back Ribs (add \$4.00)
Rib-Eye Steak Sandwiches (add \$5.50)

~ **Choice of Two** ~

Fresh Garden Salad with dressings
Traditional Caesar Salad
Cole Slaw Red Bliss Potato Salad
Pasta Salad Prima Vera Macaroni Salad
Boston Baked Bean Casserole with Smoked Bacon

Any of the Following Items can be added to your Menu for \$2.00 Each

Sliced Vine Ripe Tomatoes with Fresh Mozzarella and Basil
Marinated Tomato Salad... Grilled Vegetable Medley
Roasted Red Bliss Potatoes... Baked Penne Marinara
Fresh Corn On the Cob Medley of Fresh Fruit

~ **Dessert** ~

Gourmet Cookie and Brownie Variety

\$12.95 per person plus 6% Tax and 20% Service Charge

~ *Stationary Hors d'oeuvre Displays* ~

Crudités, Cheese & Fruit Trays

Fresh Garden Vegetables with Ranch Dressing for Dipping

Small (serves 25 - 40 people) \$49.95

Medium (serves 40 - 75 people) \$69.95

Large (serves 75+ people) \$99.95

Assorted Cheese & Crackers or Seasonal Fresh Fruit with Dip

Small (serves 25 - 40 people) \$59.95

Medium (serves 40 - 75 people) \$79.95

Large (serves 75+ people) \$109.95

Pasta Station

Choice of (2) Pastas:

Penne

Cheese Tortellini

Farfalle (Bow Tie)

Choice of (2) Sauces:

Vodka

Marinara

Alfredo

\$ 5.00 Per Person

~ Served w/ Garlic Bread ~

Add 1 Topping:

Meatballs

Sausage

Grilled Chicken Strips

\$6.95 Per Person

** For a "live" station add a \$50 chef fee **

Carving Station

(Per Person)

Sirloin of Beef \$5.00

Roasted Tenderloin of Beef \$9.00

Roast Turkey \$4.00

Boneless Pork Loin \$4.00

~ Served w/ Pre-cut Rolls & Condiments ~

Raw Bar

Jumbo Shrimp Cocktail \$1.50 Per Piece

Top Neck Clams on the Half Shell \$1.00 Per Piece

Oysters on the Half Shell \$1.25 Per Piece

~ Served with Cocktail Sauce, Horseradish & Lemons ~

Assorted Dessert Display

A display of assorted Pies, Cakes, Brownies and Puddings

\$ 4.00 Per Person

Plus 20% Service Charge and 6% PA State Sales Tax

~ *BANQUET BEVERAGE SERVICES* ~

PER DRINK CONSUMPTION BASIS

House Selections.....	\$4.50
Premium and Top Selections.....	\$6.00
Cordials.....	\$7.00
Top Shelf Martini.....	\$8.50
Domestic Bottle Beer.....	\$3.00
Imported Bottle Beer.....	\$4.00
Draft Beer.....	\$2.00
Wine.....	\$5.00
Soft Drinks.....	\$1.50

OPEN BAR HOURLY CHARGE BASIS

House Selections

(Includes house brand liquor, house wines, and draft beer)

One Hour.....	\$12.00
Two Hours.....	\$16.00
Three Hours.....	\$19.50
Four Hours.....	\$22.50

Premium Selections

(Includes premium brand liquor, house wines, draft beer, and domestic bottles)

One Hour.....	\$14.00
Two Hours.....	\$18.00
Three Hours.....	\$21.50
Four Hours.....	\$24.50

Top Shelf Selections

(Includes top shelf brand liquor, house wines, draft beer, domestic and imported bottles)

One Hour.....	\$16.00
Two Hours.....	\$20.00
Three Hours.....	\$23.50
Four Hours.....	\$26.50

Draft Beer, House Wine and Soda Only	\$9.00/ \$13.00/ \$16.50/ \$19.50
Bottled Beer, House Wine and Soda Only	\$10.00/ \$14.00/ \$17.50/ \$20.50

House Bar Selections ... Bankers Club Gin, Bankers Club Vodka, Barristers Scotch, Bankers Club Whiskey, Heaven Hill Bourbon, Bacardi Rum

Premium Selections ... Beefeaters Gin, Absolut Vodka, J&B Scotch, Seagram's VO, Old Grand-Dad, Malibu Rum

Top Shelf Selections ... Grey Goose, Tanqueray 10, Johnny Walker Black, Crown Royal, Makers Mark Bourbon, Captain Morgan

Wine ... Chardonnay, Pinot Grigio, White and Red Zinfandel, Cabernet Sauvignon, Merlot
Draft Beer ... Coors Light, Miller Lite, Stegmaier, Yuengling Lager
Bottle Beers ... All Popular and Domestic Brands Are Available Upon Request

Plus 20% Service Charge