

Schuylkill Country Club

Banquet Menu



877 West Market Street, Orwigsburg, PA 17961

Phone (570) 366 - 0622

Fax (570) 366 - 1159

banquetmanager@schuylkillcc.com

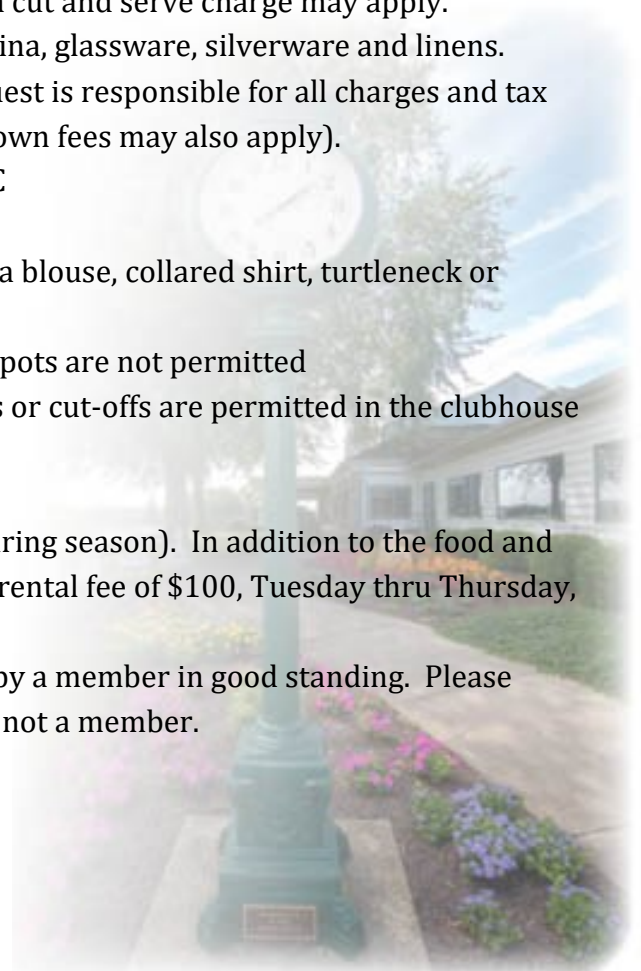
schuylkillcc.com

Additional Information

Thank you for thinking of Schuylkill Country Club for your upcoming banquet event. Our goal is to provide you and your guests the highest standard of service and cuisine to make your event a memorable experience. Enclosed are our banquet menu options, however, we are here to assist in custom designing your event to meet your needs.

Below is additional information that will be helpful in your planning process. Please contact us at any time with questions. hredman@schuylkillcc.com - 570-366-0622

- Maximum guest count in our ballroom is 100 people. Use of our patio requires an additional \$5pp fee added to your menu selection.
- \$500 deposit is required to hold your selected date and is applied to your final balance.
- Final menu decisions are required three weeks prior to your event. A guaranteed guest count is due 5 days prior to the event.
- A 20% gratuity is added to all food and beverage sales. A 6% tax is added to all food.
- All food, alcohol, wine, beer, soda, etc. MUST be provided by SCC at all times
- Specialty cakes may be provided by the guest, a cut and serve charge may apply.
- Menu pricing includes all club tables, chairs, china, glassware, silverware and linens. Additional options are available for rent, the guest is responsible for all charges and tax on rentals (some additional set-up and breakdown fees may also apply).
- Please advise all guests of the dress code at SCC
 - No caps or visors permitted inside
 - Dress jeans are permitted when worn with a blouse, collared shirt, turtleneck or casual sweater
 - Dress jeans that have rips, holes or bleach spots are not permitted
 - No bathing suits, gym shorts, jogging outfits or cut-offs are permitted in the clubhouse or on the patio
- No smoking permitted in the clubhouse.
- The SCC Pool is available for private events (during season). In addition to the food and beverage ordered for the event, there is a pool rental fee of \$100, Tuesday thru Thursday, and \$150 Friday thru Sunday.
- All non-member functions must be sponsored by a member in good standing. Please contact the Club Office for assistance if you are not a member.



Hors D'oeuvres

TABLED

International Cheese and Fruit Display - \$5.95 per person

Crudité & Dips - \$4.50 per person

Fresh seasonal vegetables with ranch and blue cheese

Fresh Fruit Board - \$4.50 per person

Seasonal sliced fruits with flavored dipping sauce

Shrimp Cocktail - \$13.95 per person

With cocktail sauce and lemon garnish

Antipasto Display - \$12 per person

Fresh mozzarella, assorted international cheeses, salami, roasted red peppers, flatbread and bread sticks

BUTLERED

\$9.95 per person

Passed continuously for 1 hour. Choose 4 from the options listed below.

HOT

Swedish Meatballs

Sesame Chicken

Mini Vegetable Spring Rolls

Sausage Stuffed Mushrooms

Crab Stuffed Mushrooms

Risotto Bites

Spinach Wrapped in Phyllo

Macaroni Cheese Bites

Bacon Wrapped Shrimp

Bacon Wrapped Scallops

Raspberry Brie Logs

Mini Beef Wellingtons

Coconut Shrimp

COLD

Assorted Bruschetta on Crostini

Antipasto Skewers

Mini Crab Phyllo Cups with Sweet Chili

Ham & Cream Cheese Rollups

Buffalo Chicken Deviled Eggs

Melon & Prosciutto Skewers

Assorted Finger Sandwiches

Smoked Salmon Crostini with Sour Cream

Roasted Vegetable Skewer & Balsamic Glaze

Shrimp Tartlets in Phyllo Cups

Vegetable Ranch Cups

Stations

Sliders - \$5.50 per person

Mini Cheeseburger with Pickle • BBQ Pulled Pork with Cole Slaw
Meatball with Marinara and Mozzarella • Chicken Parmesan

Soup and Salad - \$9.95 per person

Fresh Field Greens, Baby Spinach and Crisp Romaine

With Toppings:

Candied Walnuts, Mandarin Oranges, Hard Boiled Egg, Grape Tomato, Cucumber,
Mushrooms, Red Onion, Diced Ham, Shredded Parmesan, Seasoned Croutons
Balsamic Vinaigrette, Honey Dijon, Classic Caesar Dressing

Choice of One Soup:

Cream of Chicken Rice

Crab Bisque

Italian Wedding

Creamy Broccoli Cheddar

Minestrone

Garden Vegetable

Pasta Station - \$9.95 per person

Tri-Color Cheese Tortellini Alfredo

Penne Marinara and Pesto Linguini

Add Sausage, Chicken and Meatballs - \$2 per person

Chef Attended • Made to Order Pasta Station - \$15 per person

Tri-Color Cheese Tortellini • Penne • Linguine

With Toppings:

Meatballs, Sausage, Chicken, Broccoli, Mushrooms, Onions, Peppers, Shredded Parmesan
Alfredo, Basil Pesto, Marinara

Carving Stations

Served with Fresh Baked Dinner Rolls

Black Oak Ham - **\$12 per person**

Roast Turkey Breast - **\$14 per person**

Whole Grain Mustard and Honey Mustard

Natural Gravy and Cranberry Aioli

Roast Prime Rib of Beef - **\$20 per person**

Seared Tenderloin of Beef - **\$22 per person**

Horseradish Sauce and au Jus

Green Peppercorn Demi and Horseradish

Desserts

Finger Dessert - **\$5.50 per person**

Make your own Sundae - **\$7 per person**

Assorted Mini Cheesecakes, Petit Fours,

Vanilla Ice Cream and Toppings:

Cookies and Brownies

Rainbow Sprinkles, Chocolate Sauce, Pea-
nuts, Whipped Cream and Cherries

Coffee and Tea included with Dessert Buffets

Buffets

Breakfast

CONTINENTAL - \$9 per person

Assorted Breakfast Pastries
Fresh Fruit
Assorted Juices
Milk, Coffee, Hot Tea

SUNRISE - \$16 per person

Continental Buffet Plus:
Scrambled Eggs
French Toast
Bacon and Sausage
Home Fries

SCC BRUNCH - \$25 per person

Sunrise Buffet Plus:
Tossed Salad with Condiments
Choice of 2 Entrées
Chef's Vegetable
Cookies and Brownies

Lunch

DELI - \$14 per person

Soup Du Jour
Assorted Deli Meats & Cheeses
Assorted Bread & Rolls
Lettuce, Tomato, Onion
Red Bliss Potato Salad
Fresh Fruit Salad
Cookies & Brownies

PICNIC - \$18 per person

Grilled Hamburgers & Hotdogs
Grilled Chicken
Assorted Rolls & Cheeses
Red Bliss Potato Salad
Penne Pasta Salad
Fresh Fruit Salad
Lettuce, Tomato, Onion
Cookies and Brownies

SCC CLASSIC - \$22 per person

Tossed House Salad
Assorted Dressings
Red Bliss Potato Salad
Tortellini Salad
Choice of 2 Entrées
Chef's Vegetable & Potato
Fresh Baked Dinner Rolls
Assorted Mini Desserts

Dinner - \$28 per person

All dinner buffets include rolls and butter, tossed house salad with assorted dressings, coffee and hot tea, and choice of 2 entrées, 2 sides and 1 dessert.

Entrees

Tenderloin Tips
Sliced Roast Beef
Chicken Marsala
Chicken Piccata
Chicken Cordon Bleu
Stuffed Chicken
Pork Marsala
Caribbean Pork
Parmesan Crusted Haddock
Maple Dijon Salmon

Sides

Green Beans Almandine
Honey Glazed Carrots
Sugar Snap Peas
Steamed Broccoli
Vegetable Medley
Rice Pilaf
Roasted Red Potatoes
Parmesan Potatoes
Roasted Garlic Mashed

Dessert

Chocolate Mousse
Strawberry Shortcake
Vanilla Bean Cheesecake
Pie ala Mode
Chocolate Mousse Cake
SCC Peanut Ball
Ice Cream Sundae
Assorted Mini Desserts

Add Soup du Jour - \$3.00 per person

Add a Carving Station

Turkey or Ham - \$8 pp / Prime Rib - \$10 pp / Beef Tenderloin - \$13 pp

Add a Beverage Station - \$3.00 per person

Assorted Sodas, Iced Tea, Lemonade, Coffee, Hot Tea

Bar Information

Open Bar

House Bar

Import and Domestic Bottled Beer
House Chardonnay, Pinot Grigio, Cabernet,
Merlot, Pinot Noir & White Zinfandel
Assorted Canned Sodas

1 Hour - \$10 per person
2 Hours - \$18 per person

Premium Bar

Includes the House Bar and:
Vodka - Gin - Scotch - Bourbon - Rum
Brandy - Tequila - Peach Schnapps - Cordials

1 Hour - \$18 per person
2 hours - \$33 per person

Top Shelf Bar

Includes the House & Premium Bars and:
Smirnoff - Stoli - Grey Goose - Ketel One
Beefeater - Bombay - Bombay Sapphire - Tanqueray
Jim Beam - Southern Comfort - Jack Daniel's
Crown Royal - Maker's Mark - Seagram's VO
Cutty - J&B - Jameson - Dewar's - Glenlivet
Glenmorangie - Glenfiddich - Johnnie Walker Black
Captain Morgan - Malibu - Kahlua - Midori
Baileys - Sambuca - Tia Maria - Amaretto Disaronno
Frangelico - Courvoisier - Chambord - Drambuie
B&B - Cointreau - Grand Marnier
"Kendall-Jackson"
Cabernet - Merlot - Chardonnay

1 Hour - \$25 per person
2 hours - \$42 per person

Consumption Bar

An "Open Bar" based on consumption. You are only charged for what your guests consume that day.

House Bar

Import Beer - \$5.50 bottle
Domestic Beer - \$4.50 bottle
Canned Soda - \$2.00 can
House Wine - \$40.00 bottle

Premium Bar

Includes the House Bar and:
Vodka - Gin - Scotch - Bourbon - Rum
Brandy - Tequila - Peach Schnapps - Cordials
\$65 to \$83 bottle

Top Shelf Bar

Includes the House & Premium Bars and:
Smirnoff - Stoli - Grey Goose - Ketel One
Beefeater - Bombay - Bombay Sapphire - Tanqueray
Jim Beam - Southern Comfort - Jack Daniel's
Crown Royal - Maker's Mark - Seagram's VO
Cutty - J&B - Jameson - Dewar's - Glenlivet
Glenmorangie - Glenfiddich - Johnnie Walker Black
Captain Morgan - Malibu - Kahlua - Midori
Baileys - Sambuca - Tia Maria - Amaretto Disaronno
Frangelico - Courvoisier - Chambord - Drambuie
B&B - Cointreau - Grand Marnier
\$95 to \$135 bottle

*Wine service is available during dinner
and is billed by consumption.*

"Kendall-Jackson"
Cabernet - Merlot - Chardonnay
\$70 bottle

Alcoholic beverages, by State Law, may not be consumed by persons under 21 years of age and to intoxicated persons. The management reserves the right to refuse service to any individual judged to be intoxicated or under the age of 21 unless proper ID is presented as proof of age.