

The Pittsburgh Golf Club

Elegant Events in a Historic Setting



Special Events

Brochure

**5280 NORTHUMBERLAND STREET
PITTSBURGH, PA 15217**

412.621.4530

WWW.THEPITTSBURGHGOLFCLUB.COM

HISTORY OF THE PITTSBURGH GOLF CLUB

In August of 1896, a group of prominent citizens of Pittsburgh's East End formed the "Shady Side Golf Club", located at the edge of the brand-new Schenley Park. By October of 1897 its members had agreed to change the club's name to The Pittsburg (sic) Golf Club. Early records of the club are scant, but it is evident that the new club was founded for the purpose of promoting the then fledgling American game of golf. Photographs and charge slips, as well as Board of Governor's minutes, testify to the priority placed on the nine-hole course built in those early years and referred to as the "Schenley links". For a variety of reasons, some still lost in the mists of time, proprietorship over the golf course was ceded to the city, and the transition of the course's ownership and operation from the club's domain to that of the city was complete by May of 1912.

More detailed information about The Pittsburgh Golf Club's past is contained in *So Much to Remember*, written by Hax McCullough on the occasion of the Club's centennial celebration. The club's first hundred years are vividly captured therein. Suffice it now to say that, lacking a golf course, the members of The Pittsburgh Golf Club focused their attention and energy on the games of squash and tennis, as well as bowling, billiards, bridge, and backgammon. Our membership list by 1912 exceeded 500, necessitating the first instance of land acquisition and construction of additional facilities. Reshaped, restored, remodeled, and redecorated many times in the past century, The Pittsburgh Golf Club today is a club for racquet sports, summer swimming, and fine dining in a setting of simple elegance.

More significant than the changes both within and without the clubhouse is the continuity in the club's nature. Its character today is evocative of turn-of-the-century graciousness. The Pittsburgh Golf Club is referred to as a "family" club for three reasons. First, it is meant to be a "home away from home" for the families of its members. Second, its family feeling distinguishes it from any club that was founded to serve the business community as its primary purpose. Third, The Pittsburgh Golf Club has a membership list that, to a degree unusual in most urban clubs, consists of numerous progeny of its founders and early members.

Many of the current members grew up in these very rooms and racquet courts, learning from their parents and grandparents to value civility, decorum, and sportsmanship. As much as the walls and the furniture, these values are the essence of The Pittsburgh Golf Club. We see them as one of the many legacies that our ancestors left us, as they left us the clubhouse itself. These are our traditions, and we are proud of them.

Today's members are, as were those of yesteryear, leaders in their communities with many communities represented among them. They are men and women who know and enjoy the highest standards - both tangible and intangible - in all parts of their lives. The Pittsburgh Golf Club strives to reflect those standards, with consistent success, and welcomes newcomers who share them.

GENERAL CLUB INFORMATION

Thank you for considering The Pittsburgh Golf Club for your event. We are always happy to hold parties for our members as well as their friends. The following is some general information that will be useful to you when planning your event at the club.

MENU

The menus provided are chosen by our Executive Chef and General Manager. These menus are designed to satisfy a wide variety of tastes and diets. If you would like to choose something for your guests that is not listed on these menus, we would be happy to tailor a dinner ensemble with which you will be pleased. Tax and service charge are not included in the menu price.

BAR SERVICE

The Club provides an open bar, set up to your choice, which is charged on a per consumption basis. The host is responsible for the behavior of their guests.

DECORATIONS

For all events, we require a centerpiece to be placed on each dining table. You may arrange for this yourself or we would be happy to order something for you through our house florists. We can provide candles for your event as well if you desire. You may choose from votives or tapers for a charge of \$0.50 each.

ENTERTAINMENT

The Club is associated with a large network of entertainers. These vary from bands, disc jockeys, pianists, and trios to mimes and clowns. If you are looking for special entertainment for your guests, we can book those services for you, or put you in touch with someone. Please feel free to ask.

PARTY COUNT

We would like to set your event up properly and to do so we will need an accurate number of guests that will be attending. Please provide a preliminary count 10 days prior to the event and a final count 3 business days (not including Mondays) before the event. This final count will be the number of persons you will be billed for, and is not subject to reduction. If no final count is received prior to the 3 business days the club will use your preliminary count as a guaranteed number. If more people attend, increases and/or changes are subject to availability at additional charges.

VALET PARKING

Valet parking is required if your group is 50 or more people, or if there is another event happening simultaneously with yours. Parking by the main entrance is minimal, and valet service would be best for your guests if the Club expects a large crowd. The charge for this service is \$3.00 per person.

CELLULAR TELEPHONE USE

The Pittsburgh Golf Club is a social club. Therefore, the use of cellular telephones in member dining areas of the Club is **strictly prohibited**. If you or one of your guests uses a cellular telephone in the Club, they will be asked to end the call and turn the phone off. If a telephone call needs to be made guests are more than welcome to use the Club's phone line which is conveniently and privately in booths located near the men's and ladies' rooms.

SPECIAL REQUESTS

We will do whatever we can to make your event memorable. If you have something special in mind for your event, we would be happy to help you with it. Just let us know.

PRIVACY

The members of The Pittsburgh Golf Club appreciate the privacy of their Club. Any considered or future publicity of your event needs to be approved by the management of the Club prior to publication. Please be conscientious of this when planning your event.

DEPOSIT

A deposit may be required at the time of your booking. Typically, anyone requesting date for an event are asked to place a deposit to secure their date. If you are required to send a deposit, you will be notified at the time of the booking. The deposit will be applied to your final invoice.

BILLING

A final bill will be sent to you for direct payment to the Club. A 7% PA sales tax and 24% service charge will be applied to all food and beverages. Acceptable forms of payment are check, cash or credit card. There is a 3% processing fee on all credit card transactions. If you have questions regarding your bill, you may contact our Accounting Department Monday - Friday 8:00AM - 4:00 PM via emailing billing@thepittsburghgolfclub.com.

For further questions or inquiries, please contact Karen Bertram, Director of Events, by phone at 412.621.4530 or via email at kbertram@thepittsburghgolfclub.com

AUDIO VISUAL EQUIPMENT

The Club has several audiovisual items available for rental at an additional charge. These items are listed below. Other items are available for rental upon special request with sufficient notice.

ITEM	RENTAL PRICE MEMBER	RENTAL PRICE NON-MEMBER
Podium & Microphone	\$125	\$150
Podium Only	\$75	\$100
Wireless Handheld Microphone	\$125	\$150
TV & DVD Player	\$125	\$150
8' Square Projection Screen	\$50	\$75
Flipchart/Dry Erase Board	\$25	\$35
Easel	\$10	\$15
90" TV	\$300	\$350
55" TV	\$150	\$200
L.C.D. Data Projector	\$150	\$175
L.C.D. Data Projector with Laptop	\$200	\$250
Polycom	\$50	\$50
Lavalier Mic	\$150	\$175

Audio equipment includes a 2-speaker sound system.

ROOM CHARGE

A charge for use of the room will be added. This charge includes the usage of the room for the duration of your function, tables and chairs that you might need, the accompanying linen, tableware you would require as well as set up and breakdown of these items.

ROOM	DAY OR EVENING MEMBER	DAY OR EVENING NON-MEMBER
Pittsburgh Room	\$150	\$175
Grill Room & Lounge	\$200	\$400
Grill Room & Lounge & Porch	\$300	\$500
Grill Porch	\$150	\$200
Living Room & Sun Porch	\$300	\$450
Dining Room	\$300	\$450
Main Floor <i>(Sun Porch, Living Room, Dining Room)</i>	\$600	\$900
Lattice Room	\$80	\$100
Board Room	\$60	\$75
Café Lounge	\$150	N/A
Canopied Pool Patio	\$100	N/A
Weddings & Bar & Bat Mitzvahs (Main Fl.)	\$1000	\$1500
Terrace	\$200	\$300

BANQUET BAR AND BEVERAGE SELECTIONS

PREMIUM BRANDS

\$145 PER BOTTLE

Bourbon

Old Grand Dad / Jim Beam

Gin

Gordon's London Dry
Bombay London Dry

Rum

Bacardi Superior / Malibu Coconut
Captain Morgan Spiced

Scotch

Grant's

Tequila

Jose Cuervo Gold

Vodka

Absolut / Absolut Citron
Stolichnaya / Tito's

Whiskey

Canadian Club / Seagram's VO

DELUXE BRANDS

\$175 PER BOTTLE

Bourbon

Maker's Mark Bourbon

Gin

Tanqueray / Beefeater's
Bombay Sapphire

Rum

Mount Gay Rum

Scotch

J & B Scotch
Johnny Walker Red Label
Dewar's White Label

Tequila

Espolon

Vodka

Chopin
Ketel One
Boyd and Blair

Whiskey

Crown Royal

SUPER DELUXE BRANDS

\$210 PER BOTTLE

Bourbon

Knob Creek
Woodford Reserve

Gin

Hendrick's

Scotch

Johnny Walker Black Label
Chivas Regal

Tequila

Casamigos

Vodka

Belvedere
Grey Goose

Whiskey

Bulleit Straight Rye

A SELECTION OF HOUSE WINES AND DOMESTIC AND IMPORTED BEERS ARE INCLUDED.

*All pricing include bartenders, sparkling waters, sodas, juices and mixers. Please inquire for additional selections available upon request. Selections are subject to substitution based upon availability.

**Consumption inventory is priced per bottle of beer/wine and per 1/10 bottle of liquor.

***Please inquire for additional selections available upon request.

CASH BAR

\$100 CASHIER'S FEE

**TAX AND SURCHARGE ARE INCLUDED
IN CASH BAR PRICING**

PER DRINK PRICING

TAX AND SURCHARGE ARE INCLUDED

SOFT DRINK \$5

BEER \$8

CHAMPAGNE/MIMOSA \$8

OAK GROVE WINES \$12

PREMIUM BRANDS \$12

DELUXE BRANDS \$15

SUPER DELUXE BRANDS \$18

TOP SHELF BRANDS \$25

HOUSE WINE SELECTIONS

(For additional selections please inquire about our vintage list)

\$36 per bottle

Oak Grove Chardonnay

Oak Grove Sauvignon Blanc

Oak Grove Pinot Grigio

Fete d'or Champagne

Oak Grove Cabernet Sauvignon

Oak Grove Merlot

Oak Grove Pinot Noir

– Prices are subject to a 24% service charge and 7% Pennsylvania State Sales Tax –

BREAKFAST

CONTINENTAL BREAKFAST BUFFETS

TRADITIONAL

\$13 per person
Assorted Juices
Croissants
Assorted Muffins
Danish Pastries
Bagels and Cream Cheese
Sliced Seasonal Fresh Fruit
Sweet Butter and Preserves

A HEALTHY START

\$18 per person
Assorted Juices
Sliced Seasonal Fresh Fruit
Assorted Muffins
Egg Beaters Frittata with Grilled Vegetables
Flavored Yogurt and Granola
Assorted Cereals
Breakfast Bars

BREAKFAST BUFFETS

OPTION #1

\$18 per person
Assorted Juices
Scrambled Eggs with Fresh Herbs
Choice of Link Sausage, Bacon or Ham
Breakfast Potatoes
Croissants, Muffins and Danishes
Sweet Butter and Preserves

OPTION #2

\$21 per person
Assorted Juices
Traditional Eggs Benedict
Choice of Link Sausage, Bacon or Ham
Breakfast Potatoes
Croissants, Muffins and Danishes
Sweet Butter and Preserves

OPTION #3

\$21 per person
Assorted Juices
Cinnamon Raisin French Toast
-OR-
Buttermilk Pancakes
with
Warm Maple Syrup
Choice of Link Sausage, Bacon or Ham
Breakfast Potatoes
Croissants, Muffins and Danishes
Sweet Butter and Preserves

OPTION #4

\$25 per person
Assorted Juices
Bagels and Cream Cheese
Sliced Seasonal Fresh Fruit
Assorted Yogurt and Granola
Breakfast Potatoes
Croissants, Muffins and Danishes
Sweet Butter and Preserves

Please Select One of the Following:

Scrambled Eggs with Fresh Herbs
Traditional Eggs Benedict
Breakfast Frittata with Grilled Veggies

Please Select One of the Following:

Cinnamon Raisin French Toast with Warm Syrup
Buttermilk Pancakes with Warm Syrup

Please Select One of the Following:

Applewood Smoked Bacon
Link Sausage
Glazed Ham

OPTION #5

\$12 per person
Waffles
-OR-
Buttermilk Pancakes
with
Warm Syrup
Chocolate Chips
Whipped Cream
Sweet Butter
Berry Compote

Coffee, Decaffeinated Coffee & Tea are included.

**Chef Manned Omelet Station Can be Added to Any Buffet Option for \$8.00 per person
Additional Charge of \$100.00 per Chef Attendant (1 Attendant per 40 guests)*

A LA CARTE BREAKFAST SELECTIONS & SNACKS

BREAKFAST BREAD & PASTRIES

Assorted Danish Pastries	\$12 per 1/2 dozen
Assorted Mini Muffins	\$12 per dozen
Bagels & Cream Cheese	\$12 per 1/2 dozen
Petite Croissants	\$12 per 1/2 dozen
Fruit Scones	\$12 per 1/2 dozen
Seasonal Breakfast Bread	\$14 per loaf

COOKIES & FRENCH PASTRIES

Assorted Cookies	\$8 per dozen
Chocolate Fudge Brownie with Nuts	\$12.50 per dozen
Assorted Mini French Pastries	\$12 per 1/2 dozen
Assorted Truffles	\$12 per 1/2 dozen
Macaroons	\$12 per dozen
Seasonal Biscotti	\$8 per dozen

SNACKS

Sliced Fresh Fruit	\$6 per person
Mixed Nuts	\$5 per person
Assorted Seasonal Whole Fruit	\$2.50 per piece
Chips & Pretzels	\$3 per person
House Trail Mix	\$4 per person

BEVERAGES

Coffee, Decaffeinated Coffee & Tea	\$3 per person
Assorted Chilled Juices	\$3.50 per person
Mineral Water	\$4 each
Assorted Soft Drinks	\$3 each
Iced Tea	\$3.50 per person
Dispenser	\$75 per dispenser
Lemonade	\$3.50 per person
Dispenser	\$75 per dispenser

BRUNCH OPTIONS

\$38.00

SOUPS

Choice of 1:

Wild Mushroom

Vichyssoise

Shrimp & Corn Chowder

Tomato Basil

Chilled Spring Pea

SALADS

Choice of 2:

Organic Lettuces, Pear, Gorgonzola, Walnut with Balsamic Vinaigrette

Smoked Salmon Platter

Asparagus & Wild Mushroom with Hoelzel

Mixed Greens Salad & Balsamic Vinaigrette

ENTREES

Choice of 2:

Poached Eggs Benedict, Hollandaise

Scrambled Eggs with Fresh Herbs

Cinnamon French Toast with Fruit Compote & Maple Syrup

Pancakes with Warm Maple Syrup

Quiche Lorraine

Frittata with Fresh Vegetables

Choice of 1:

Fillet of Lemon Sole

Romano Breast of Chicken Provencal

Breast of Chicken, Wild Mushroom Ragout

Herb Crusted Cod, Lobster Cream

SIDES

Applewood Smoked Bacon *OR* Sausage

Home Fries

Vegetable Mélange

DESSERTS

Assorted Breakfast Pastries

Fresh Fruit

Coffee, Tea, Decaf.

THE PITTSBURGH GOLF CLUB

SILVER TEA SERVICE

\$29 per person
(Minimum of 20 guests)

Choice of ONE salad:

House Mixed Greens Salad, *Balsamic Vinaigrette*
Harvest Salad, *Mixed Greens, Apples, Walnuts, Cranberries, Walnut Vinaigrette*
Arugula Salad, *Strawberry, Almond, Raspberry Walnut Vinaigrette*

Choice of FOUR sandwiches:

Each Additional Selection - \$4 per person

Roasted Chicken Salad, House Zucchini Bread
Egg Salad and Olive Tapenade, Marbled Rye Bread
Braised Short Rib, Carrot Slaw, Petite Biscuit
Roasted Beef Tenderloin Croissant, Arugula, Pesto Mayonnaise
Open Faced Tomato Mozzarella, Basil Pesto, Crostini
Smoked Turkey and Cranberry, Petite Orange Muffin
Smoked Salmon, Cream Cheese, Caper, Pumpernickel
Grilled Vegetable Wrap, Herb Goat Cheese
Albacore Tuna Salad, Egg, Caper, Brioche
Open Faced Cucumber, Dill Cream, White Bread
Open Faced BLT, Herbed Aioli, White Bread

Included:

Currant Scones with Sweet Cream
Cream Puffs with Preserves & Powdered Sugar
Fruit Tartelettes
Mini French Pastries

Coffee and Assorted Teas

PASSED HORS D'OEUVRES

\$65 per 25 pieces

\$2.60 per piece

COLD SELECTIONS

*Prosciutto & Romano Wrapped Asparagus
Bay Shrimp & Avocado Profiterole
*Feta, Melon, Mint Skewer
*Crudit  Shooter, Herbed Buttermilk
Green Pea Cake, Spiced Chicken, Chipotle Aioli
Smoked Turkey Pecan Tartlet
Duck Confit, Raspberry Jam, Potato Pancake
*Endive Leaves, Toasted Walnut Chevre
Grilled Vegetable Wrap, Herb Goat Cheese
Smoked Salmon & Dill Cream on Pumpernickel
Fig & Goat Cheese Crostini
*Bruschetta Skewer, Pesto Marinade
Tomato Basil Crostini
House Cheese Straws
*Demitasse of Strawberry Mint Soup
Corn Blini, Lemon Cr me, Caviar
Scallop Crudo, Orange, Soy, Mint
Beef Tenderloin Crostini, Romano, Pesto Mayonnaise
Seared Ahi Tuna, Wakame Salad, Wasabi, Wonton
Olive and Red Pepper Tapenade, Crostini, (vegan)
Hummus and Pita Chips (vegan)

HOT SELECTIONS

Brie Cheese & Pear Phyllo Cup
Chicken Satay, Sesame Soy
Crisp Vegetable Spring Rolls, Plum Sauce
*Bacon Wrapped Maine Sea Scallops
*Bacon Wrapped Water Chestnut
Spinach & Feta Cheese Spanakopita
*Prosciutto Wrapped Figs, Balsamic
Petite Quiche Lorraine
Teriyaki Beef Satay
*Tomato Mozzarella Risotto
Herbed Cheese Gougere
Manchego Quesadilla, Onion Confit, Lime Cream
*Bacon Wrapped Tenderloin, Brown Sugar Dijon Glaze
Black Bean Cake, Cilantro Cream
Buffalo Chicken & Blue Cheese Tartlet
Demitasse of Truffle Asparagus Soup
Petite Beef Tenderloin Wellingtons
St. Andre & Raspberry Phyllo
Horseradish Crusted Prawn, Sun Dried Tomato Dip
Bacon & Red Pepper Polenta Cake
Couscous Stuffed Mushrooms (vegan)
Baby Lamb Lollipops - +\$5 each

***GLUTEN-FREE**

TABLED HORS D'OEUVRES

Domestic & Imported Cheeses <i>Carr's Water Biscuit, French Bread, Fresh Fruit Garnish</i>	\$7 per person
Caramelized Brie Enrobed in Pastry <i>Roasted Apple Farce</i>	\$110 (serves 20 guests)
Bouquet of Garden Vegetables <i>Herb Buttermilk, Dijon Bleu Cheese</i>	\$6 per person
Vegetable Garden	\$10 per person (min. 75 guests)
Chilled Poached North Atlantic Salmon <i>Appropriate Garnishes & Sauce Verte</i>	\$160 (serves 20 guests)
Ducktrap Smoked Salmon <i>Traditional Condiments & Accompaniments</i>	\$10 per person
Roasted Pepper Hummus <i>Pita Bread</i>	\$5.50 per person
Sesame Crusted Tuna Display <i>Wakame Salad, Sesame Soy</i>	\$250 (serves 20 guests)
Seasonal Fruit Display	\$6.00 per person
Roasted & Grilled Vegetables <i>Chevre Dressing, Balsamic Dressing</i>	\$6.50 per person
Tomato, Mozzarella & Basil Display <i>Fig-Balsamic Reduction</i>	\$6.00 per person

HORS D'OEUVRES SPECIALTIES

CHILLED SEAFOOD BAR

Clams	\$1.50 each
Oysters	\$3.50 each
Shrimp Cocktail	\$3 each
Lobster Shooter, Cocktail Sauce	\$5 each

CHEF'S ACTION STATIONS

Chef Attendant is REQUIRED - \$100 per Chef

Roasted Whole Beef Tenderloin <i>Béarnaise, Horseradish Cream, Petite Rolls</i>	\$26 per person
Oven Roasted New York Strip Loin <i>Red Wine Jus, Split Rolls</i>	\$22 per person
Pesto Rubbed Leg of Lamb <i>Minted Demi-Glace, Petite Rolls</i>	\$18 per person (min. 25 guests)
Baked Sugar-Cured Ham <i>Miniature Cheddar Biscuits, Whole Grain Honey Mustard</i>	\$13 per person
Hickory Smoked Turkey Breast <i>Cranberry Chutney, Mustard, Petite Rolls</i>	\$12 per person
Stir Fry Station <i>Asian Vegetables, Basmati Rice, Sesame Soy</i> <i>Add: Chicken (\$7) - Beef (\$12) - Shrimp (\$12) - Tofu (\$5)</i>	\$14 per person
Pasta Station <i>Served with Italian Breads</i> <i>Choice of THREE Pastas:</i> <i>Penne, Farfalle, Orecchiette, Linguini, Tri-Color Cheese Tortellini,</i> <i>Potato Gnocchi, Four Cheese Ravioli, Butternut Squash Ravioli</i> <i>Choice of TWO Sauces:</i> <i>Marinara, Alfredo, Basil Pesto, Porcini Mushroom,</i> <i>Bolognese, Primavera, Sun-Dried Tomato, Pine Nut & Sage Brown Butter</i>	\$16 per person
Shortcake Station (Available April-September Only) <i>Fresh House-Made Shortcakes Served with Fresh Berries</i> <i>Sautéed in Grand Marnier & Topped with Vanilla Chantilly Cream</i>	\$11 per person

LUNCHEON BUFFETS

THE PITTSBURGH GOLF CLUB LUNCH BUFFET

\$44 per person

(Minimum of 20 guests)

Two Entrées, Each Additional Entrée \$7 per person

Chef's Soup of the Day
Mixed Garden Salad, Balsamic & Raspberry-Walnut Dressings
Seasonal Fresh Fruit
Chilled Asparagus & Hearts of Palm
Garden Pasta Salad

Choice of Entrées:

Françaised Fillet of Sole, Ginger and Cilantro
Herb Crusted Cod, Lobster Cream
Wild Mushroom Stuffed Chicken Breast, Cremini Jus
Merlot Braised Short Ribs, Natural Jus
Medallions of Pork Tenderloin, Cognac Sauce
Roasted Vegetable Strudel, Romesco Sauce
Cheese Tortellini, Pesto Cream
Beef Bourguignon

Chef's Choice of Vegetable & Starch
Assorted Bread, Rolls & Butter
Assorted Cakes & Tarts
Coffee, Decaffeinated Coffee & Tea

DELI BUFFET

\$27 per person

(Minimum of 20 guests)

Chef's Soup of the Day
Mixed Green Salad, Choice of Dressings
New Potato Salad
Creamy Coleslaw
Chicken or Tuna Salad
Sliced Fresh Fruit

Chilled Deli Platter:

Roast Beef, Corned Beef, Salami,
Turkey Breast, Ham and Sliced Cheeses,
Tomato, Lettuce and Dill Pickle Spears

Assorted Breads & Rolls
Cookies, Brownies & Lemon Squares
Coffee, Decaffeinated Coffee & Tea

SERVED LUNCHEON

All served luncheons include: choice of soup or salad, choice of entrée, chef's choice of starch and vegetable, fresh bread, rolls & butter, dessert, coffee & tea.

SOUPS

***En Croûte*

Chilled Vichyssoise

Gazpacho

Tomato Basil Bisque, Pesto Crostini

Pistou Vegetable, Pesto Crostini

Chilled Strawberry Mint

***Cream of Wild Mushroom*

***Corn Chowder with Bay Shrimp*

***Butternut Squash with Apples*

***Cream of Asparagus*

***Lobster Bisque with Cognac - +\$2.50*

SALADS

TPGC House Salad

Mixed Greens, Tomato, Cucumber, Carrot, Balsamic Vinaigrette

Classic Caesar Salad

Bacon Anchovy Dressing

Harvest Salad

Mixed Greens, Apples, Sugared Walnuts, Cranberries, Walnut Vinaigrette

Vintner's Salad

Mesclun Greens, Chèvre Croutons, Pine Nuts, Cabernet Dressing

Fresh Mozzarella & Tomato Salad

Baby Greens, Red Onion, Pesto Vinaigrette

Baby Spinach & Shiitake Mushroom

Bacon Dressing

Artisanal Greens Salad

Caramelized Pear, Gorgonzola, Walnuts, Balsamic Vinaigrette

Please see next page for entrée selections.

SERVED LUNCHEON

If you choose to offer a choice of entrée to your guests, please add \$3 to the entrée price.

FISH & SEAFOOD

Pan Seared Sea Bass, Tomato Olive Relish	\$42
Sesame Crusted Salmon, Orange Teriyaki Glaze	\$34
Fillet of Lemon Sole "Belle Meunière"	\$33
Brioche Crusted Halibut Beurre Rouge	\$39
Pan Seared Sea Scallops, Citrus Vinaigrette	\$35
Garlic Scampi, Lemon Beurre Blanc	\$35

POULTRY

Pan Seared Chicken Marsala	\$34
Breast of Chicken Romano, Provencal Sauce	\$34
Chicken Crepes, Supreme Sauce	\$32
Maple Leaf Farms Duck Breast, Currant Gastrique	\$38

BEEF, LAMB & PORK

Petite Filet, Cabernet Sauce	\$46
Grilled Sirloin Filet, Mushroom Demi-Glace	\$38
Merlot Braised Short Ribs, Natural Jus	\$39
Roasted Pork Tenderloin, Sauce Calvados	\$34
Seared Veal Medallions, Whole Grain Mustard Jus	\$36

VEGETABLE, EGG & CHEESE

Roasted Vegetable Strudel, Pepper Fondue	\$27
Individual Cheese Soufflé, Passed Duet of Mushroom & Shrimp Sauces	\$31
Poached Eggs Benedict with Canadian Bacon on English Muffin	\$27
Asparagus & Mushroom Crepes, Supreme Sauce	\$29
Vegetable Stuffed Portobello, Fig-Balsamic Reduction	\$28
Spinach & Feta Quiche, Parmesan Cream	\$27

CHILLED

Grilled Chicken Breast Caesar Salad, Caesar Dressing	\$27
Chilled Poached North Atlantic Salmon	\$30
<i>Sundried Tomato & Couscous Salad, Pesto Oil</i>	
Trio Salad Plate	\$26
<i>Chicken Salad, Tuna Salad, Fresh Fruit, Mixed Greens</i>	
Seared Tuna Loin, Fennel, Arugula, Citrus, Blood Orange Vinaigrette	\$35

SERVED DINNER

All served dinners include a choice of soup or starter, salad, choice of entrée, chef's choice of starch & vegetable, fresh bread, rolls & butter, dessert, coffee & tea.

SOUP

***En Croûte*

Pistou Vegetable, Pesto Crostini

Chilled Vichyssoise

Gazpacho

Tomato Basil Bisque, Basil Pesto Crostini

Chilled Strawberry Mint

***Cream of Asparagus*

***Corn Chowder with Bay Shrimp*

***Butternut Squash with Apples*

***Cream of Wild Mushroom*

***Lobster Bisque with Cognac*

STARTERS

Parma Style Prosciutto and Melon

House Sweet Bread, Fig Syrup

Goat Cheese Tartlet (limit 40 guests)

Baby Greens, Meyer Lemon Vinaigrette

Sundried Tomato-Asparagus Risotto

Pecorino Romano

Chilled Gulf Shrimp Cocktail

Tomato Horseradish Sauce

+\$6 per person

Ducktrap River Smoked Salmon

Caviar, Lemon Blini, Caper Aioli

+\$6 per person

SALADS

TPGC House Salad

Mixed Greens, Tomato, Cucumber, Carrot, Balsamic Vinaigrette

Vintner's Salad

Mesclun Greens, Chevre Croutons, Pine Nuts, Cabernet Dressing

Harvest Salad

Mixed Greens, Apples, Sugared Walnuts, Cranberries, Walnut Vinaigrette

Fresh Mozzarella & Tomato Salad

Baby Greens, Red Onion, Pesto Vinaigrette

Artisan Greens

Caramelized Pear, Gorgonzola, Walnuts, Balsamic Vinaigrette

Nuts & Berries (Available April-September)

Seasonal Berries, Candied Pecans, Mandarin Oranges, Raspberry Walnut Vinaigrette

Please see next page for entrée selections.

SERVED DINNER

POULTRY

Romano Breast of Chicken, Herbed Tomato Coulis	\$43
Roast Stuffed Breast of Chicken <i>Prosciutto, Mozzarella, Tomato Concassé</i>	\$45
Pan Seared Chicken Marsala	\$46
Seared Pheasant Breast, Currant Gastrique	\$48
Seared Duck Breast, Red Wine Gastrique	\$48

FISH & SEAFOOD

Horseradish Crusted Salmon, Blood Orange Jus	\$49
Sesame Crusted Ahi Tuna, Coconut Lime Broth	\$50
Pan Seared Sea Bass, Citrus Beurre Blanc	\$56
Herbed Brioche Topped Halibut, Tomato Fennel Fondue	\$55
Morel Crusted Sea Scallops, Corn Puree	\$53
Garlic Roasted Scampi, Lemon Butter	\$49

BEEF, LAMB & PORK

Grilled 6oz Filet Mignon, Cabernet Bordelaise Sauce	\$49
Grilled 8oz Filet Mignon, Cabernet Bordelaise Sauce	\$58
Herb Roasted Pork Tenderloin, Calvados Cream	\$44
Merlot Braised Short Ribs, Natural Reduction	\$52
Roast Prime Rib of Beef, Horseradish Jus Lie	\$50 (min. 12 guests)
Medallions of Veal, Lemon and Caper Butter	\$52
Braised Veal Osso Bucco, Natural Reduction	\$54
Roast Rack of Lamb Persille, Rosemary Jus	\$60
Grilled Sirloin Filet, Wild Mushroom Jus	\$53
Braised Lamb Shank, Braising Reduction	\$55

COMBINATIONS ENTRÉES

Petite Filet Mignon & Garlic Roast Scampi <i>Syrah Reduction</i>	\$61
Petite Filet Mignon & Herb Crusted Salmon <i>Cognac Pepper Sauce</i>	\$62
Double Cut Lamb Chop & Grilled Sea Bass <i>Rosemary-Whole Grain Mustard Jus</i>	\$64
Pan Seared Chicken & Salmon <i>Lemon-Caper Butter</i>	\$54
Grilled Salmon Filet & Herb Chicken <i>Pesto Cream</i>	\$54

SERVED DINNER

VEGETARIAN

Asiago Cheese Tortellini <i>Tomato Basil Sauce</i>	\$37
Asparagus and Mushroom Crepes <i>Champagne Sauce</i>	\$39
Tian of Grilled Eggplant and Tomato <i>With Fresh Mozzarella and Yellow Squash Coulis</i>	\$39
Eggplant and Grilled Vegetable Roulade <i>Tomato and Basil Coulis</i>	\$39
Roasted Vegetable Strudel, Roasted Pepper Fondue <i>Ricotta</i>	\$40
Truffled Vegetable Ragout Polenta Cake, Shaved Parmesan	\$39
Portabella Schnitzel, Pesto Sauce, Quinoa	\$38

VEGAN

Roasted Vegetable Stuffed Eggplant	\$37
Tofu, Vegetable Curry, Rice	\$37
Vegetable Jambalaya, Basmati Rice	\$37
Ginger Soy Stir Fry	\$36

STARCHES & VEGETABLES

Please select ONE from each category

STARCHES

Oven Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Whipped Sweet Potatoes
Herb Roasted Redskin Potatoes
Scalloped Potatoes
Bacon Potato Hash
Lyonnaise Potatoes
Sundried Tomato Risotto
Multigrain Pilaf
Cranberry Almond Wild Rice Blend
Lemon Tarragon Couscous

VEGETABLES

Baby Carrots
Haricot Vert, Almond Butter
Asparagus
Roasted Seasonal Vegetables
Julienne Vegetable Medley
Root Vegetable Puree
Pancetta Brussel Sprouts

DINNER BUFFET

*\$63 for two entrées, \$7 for each additional entrée selection
(Minimum of 20 guests)*

Chef's Soup of the Day
Ducktrap Farms Smoked Salmon Platter
Mixed Garden Salad, Balsamic and Raspberry Dressing
Classic Caesar Salad
Roasted and Grilled Vegetable Display

Choice of Entrées:

Almond Crusted Trout, Lemon Beurre Blanc
Oven Roasted Salmon, Mango Coulis
Braised Short Rib of Beef, Braising Jus
Mushroom Risotto Stuffed Chicken Breast, Tomato Concassé
Seared Duck Breast, Red Wine Reduction
*Carved Beef Tenderloin, Bordelaise Sauce
Medallions of Pork Tenderloin, Currant Gastrique
Baby Lamb Chops Persille, Rosemary Demi-Glace
Roasted Vegetable Strudel, Romesco Sauce
Cheese Tortellini, Sundried Tomato-Basil Cream
Roasted Veal Loin, Mushroom Jus
Herb Crusted Cod, Lobster Cream

Chef's Choice of Two Seasonal Vegetables
Chef's Choice of Two Starches
Assorted Bread, Rolls & Butter

Pastries, Cakes & Tarts
Coffee, Decaffeinated Coffee & Tea

*Chef attendant fee for carved beef \$100

STATIONS

MEDITERRANEAN

\$13 per guest

Hummus
Tabouleh
Feta Cheese
Olives
Baba Ghanoush
Pita Bread

TUSCAN ANTIPASTO

\$16 per guest

Imported Salamis
Olives
Roasted Peppers
Mozzarella
Portabellas
Artichokes
Italian Bread

SALAD

\$12 per guest

Mixed Greens
Caesar
Tomato Mozzarella
Assorted Rolls

FAJITA BOWL

\$22 per guest

Roasted Corn
Black Beans
Cilantro Lime Rice
Seasoned Chicken
Tortilla Strips
Cheddar Jack Cheese
Sour Cream, Salsa, Guacamole
Jalapeno

PASTA

\$19 per guest

Choice of Two Sauces
Choice of Two Pastas
Parmesan & Mozzarella
Baked Meatballs
Italian Breads

SUSHI

\$13 per guest

Assorted Sushi
Condiments

MASHED POTATO BAR

\$8 per guest

Idaho Potatoes
Sweet Potatoes
Assorted Toppings

POKE BOWL

\$25 per guest

Tuna
Tofu
Basmati Rice
Sriracha Aioli
Sesame Soy
Assorted Toppings

PIEROGIES

\$14/guest

Potato
Potato & Cheese
Cottage Cheese & Chives
Onions, Sour Cream

PRETZEL STATION

\$5/person

Pretzel Bites
Assorted Dips

DESSERT # 1

\$20 per guest

Assorted Biscotti
Macaroons
Miniature French Pastries
Chocolate Dipped Strawberries (*in season*)
Fresh Fruit, Whipped Cream
Assorted Cookies
Coffee, Tea, Decaf.

DESSERT #2

\$14 per guest

Assorted Cookies
Brownies
Lemon Bars
Fresh Fruit, Whipped Cream
Coffee, Tea, Decaf.

DESSERT #3

\$13 per guest

Assorted Donuts and Toppings
Coffee, Tea, Decaf.

SEASONAL DESSERTS

***Gluten Free*

WINTER

Available Thanksgiving - March

****Crème Brûlée**

Cheesecake

Vanilla Bean, Cranberry Orange

Figgy Pudding

Upside-Down Pear Gingerbread Cake

Bread Pudding

****Chocolate Flourless Cake**

Blood Orange Mascarpone Tart

Hot Chocolate Cake

****Death By Chocolate Trio**

Chocolate Mousse, Chocolate Bombe,

Chocolate Flourless Cake

(minimum of 20 guests)

Christmas Trio

Peppermint Roulade, Eggnog Cheesecake,

Bread Pudding

(minimum of 20 guests)

FALL

Available September - Thanksgiving

****Crème Brûlée**

Cheesecake

Vanilla Bean, Pumpkin

Carrot Cake

Pie Bites

Pumpkin, Pecan, Apple

Hot Toddy Pudding

****Chocolate Flourless Cake**

Pear Olive Oil Cake

Chocolate Caramel Tart

****Death By Chocolate Trio**

Chocolate Mousse, Chocolate Bombe,

Chocolate Flourless Cake

(minimum of 20 guests)

Fall Trio

Apple Dumpling, Fall Spice Cake,

Pumpkin Pie

(minimum of 20 guests)

SPRING & SUMMER

Available April - September

****Crème Brûlée**

Cheesecake

Vanilla Bean, Lemon Curd Swirl

****Sorbet Trio**

Key Lime Pie

Mango Curd Cake

White Cake, Mango Curd Filling

(Available as Gluten Free)

Cherry Pie

Raspberry Peach Crisp

Angel Food Cake

Berry Compote

Taste of Chocolate Trio

Truffle Cake, Salted Caramel Milk Chocolate Tart,

White Chocolate Raspberry Mousse Cup

(minimum of 20 guests)

Strawberry Trio

Strawberry Pie, Strawberry Shortcake,

Strawberry Lemon Bombe

(minimum of 20 guests)

AFTERNOON BREAKS

SNACK SECTION

\$12 per person

Pretzels
Mix Nuts
Potato Chips
Flavored Popcorn
Honey Mustard, Buttermilk Ranch

SOUTH OF THE BORDER

\$13 per person

Taquitos, Salsa
Cheese Quesadillas, Sour Cream
House Tortilla Chips
Jalapeno Cheddar Sauce
Cinnamon Churros

THE HEALTHY SIDE

\$15 per person

Seasonal Fresh Fruit
Yogurt, House Granola
Crudit , Buttermilk Ranch
Assorted Fruit Bars
House Trail Mix

SLIDER BUFFET

\$15 per person (3 sliders per person)

Choice of three:
Angus Beef, Herb Chicken, Black Bean
BBQ Pork, Hot Dog
Assorted Condiments, Toppings
French Fries or Onion Rings

CHOCOLATE LOVERS

\$15 per person

Assorted Brownies
Chocolate Chip Cookies
Chocolate Covered Pretzels
Chocolate Covered Popcorn
Chocolate Strawberries (*Available April - September*)

ICE CREAM BAR

Vanilla, Chocolate and Strawberry

Assorted Toppings

\$6.50 per person

CHOCOLATE FONDUE

\$12/person

Short Bread, Pretzels, Marshmallows

Seasonal Fresh Fruit

PRE-FIXE MENU

All 4 courses are required.
(Maximum of 24 Guests)

CHOICE OF ONE SOUP:

***En Croûte*

- **Cream of Asparagus
- **Corn Chowder with Bay Shrimp
- **Butternut Squash with Apples
- **Cream of Wild Mushroom
- **Lobster Bisque with Cognac
- Pistou Vegetable, Pesto Crostini
- Chilled Vichyssoise
- Smoked Tomato Bisque, Basil Pesto Crouton
- Chilled Strawberry Mint

CHOICE OF ONE SALAD:

TPGC House Salad

Mixed Greens, Tomato, Cucumber, Carrot, Balsamic Vinaigrette

Classic Caesar Salad

Bacon Anchovy Dressing

Harvest Salad

Mixed Greens, Apples, Sugared Walnuts, Cranberries, Arugula, Walnut Vinaigrette

Vintner's Salad

Mesclun Greens, Chevre Croutons, Pine Nuts, Cabernet Dressing

Fresh Tomato & Mozzarella Salad

Red Onion, Pesto Vinaigrette

Local Greens

Caramelized Pears, Gorgonzola, Walnuts, Balsamic Vinaigrette

Nuts & Berries Salad

Seasonal Berries, Candied Pecans, Mandarin Oranges, Raspberry Vinaigrette (Available April-September)

CHOICE OF TWO ENTRÉES:

Pan Seared Chicken, Wild Mushroom Jus	\$46
Grilled Sirloin Filet, Brandy Peppercorn	\$53
Grilled Filet Mignon, Bordelaise Sauce	\$58
Herb Crusted Salmon, Citrus Vinaigrette	\$49
Sesame Crusted Ahi Tuna, Sesame Soy	\$50
Cheese Tortellini, Marinara, Parmesan	\$37

CHOICE OF ONE DESSERT FROM THE SEASONAL DESSERTS

Served with: Chef's Choice of Starch & Vegetable,
Fresh Bread, Rolls & Butter, Coffee & Tea