

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 are 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.

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 florist. We can provide candles for your event as well if you desire. You may choose from votives or tapers.

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.

CELLULAR TELEPHONE USE

The Pittsburgh Golf Club is a social club. Therefore, the use of cellular telephones in all general 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 a wedding or a dinner group of 150 guests or more 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.

BILLING

A final bill will be sent to you for direct payment to the Club. A 7% PA sales tax and 23% service charge will be applied to all food and beverages. Acceptable forms of payment are check, cash or money order **ONLY**. No credit card payments are accepted. 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
Podium & Microphone
Podium Only
Wireless Handheld Microphone
TV & DVD Player
8' Square Projection Screen
Flipchart/Dry Erase Board
Easel
90" TV
55" TV
L.C.D. Data Projector
L.C.D. Data Projector with Laptop
Polycom
Lavalier Mic

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
Pittsburgh Room
Grill Room & Lounge
Grill Room & Lounge & Porch
Grill Porch
Living Room & Sun Porch
Dining Room
Main Floor <i>(Sun Porch, Living Room, Dining Room)</i>
Lattice Room
Board Room
Café Lounge
Canopied Pool Patio
Wedding <i>(Bridal Room & Main Floor)</i>
Terrace

BANQUET WINE & DRINK

LIQUOR

PREMIUM BRANDS

Absolut Vodka
Absolut Citron Vodka
Smirnoff Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Malibu Coconut Rum
Myer's Dark Rum
Beefeaters Gin
Bombay Gin
Canadian Club Whiskey
Seagram's VO Whiskey
Cutty Sark Scotch
Grant's Scotch
Old Grand-Dad Bourbon
Jim Beam Bourbon
A Selection of House Wines,
Domestic Beers
Sparkling Waters, Sodas, Juices
and Mixers

DELUXE BRANDS

Chopin Vodka
Stoli Vodka
Ketel One Vodka
Tito's Vodka
Mount Gay Rum
Tanqueray Gin
Crown Royal Whiskey
Jameson Irish Whiskey
Jack Daniels Whiskey
Maker's Mark Bourbon
Woodford Reserve Bourbon
Johnny Walker Red Scotch
Dewars Scotch
J & B Scotch
A Selection of House Wines,
Domestic & Imported Beers
Sparkling Waters, Sodas, Juices
and Mixers

SUPER DELUXE BRANDS

Belvedere Vodka
Grey Goose Vodka
Boyd & Blair Vodka
Bombay Sapphire Gin
Hendrick's Gin
Johnny Walker Black Scotch
Chivas Regal Scotch
A Selection of House Wines,
Domestic & Imported Beers
Sparkling Waters, Sodas, Juices
and Mixers

OPEN BAR

(Charged by consumption)

Premium Brands
Deluxe Brands
Super Deluxe Brands

Domestic Beer
Imported Beer
House Wine

Soft Drinks/Juices
Mineral Water

HOUSE WINE LIST

(Please inquire about our vintage list)

Oak Grove Chardonnay
Oak Grove Sauvignon Blanc
Oak Grove Pinot Grigio
Brut Marquis de la Tour
Oak Grove Cabernet Sauvignon
Oak Grove Merlot
Oak Grove Pinot Noir

– Prices are subject to a 23% service charge and 7% Pennsylvania State Sales Tax –

BREAKFAST

CONTINENTAL BREAKFAST BUFFETS

TRADITIONAL

Assorted Juices
Croissants
Assorted Muffins
Danish Pastries
Bagels and Cream Cheese
Sliced Seasonal Fresh Fruit
Sweet Butter and Preserves

A HEALTHY START

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

SMALL BREAKFAST BUFFETS

OPTION #1

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

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

OPTION #3

Assorted Juices
Thick Cut Cinnamon French Toast
-OR-
Buttermilk Pancakes
Warm Maple Syrup
Choice of Link Sausage, Bacon or Ham
Breakfast Potatoes
Croissants, Muffins and Danishes
Sweet Butter and Preserves

OPTION #4

Assorted Juices
Croissants, Muffins and Danishes
Bagels and Cream Cheese
Sliced Seasonal Fresh Fruit
Sweet Butter and Preserves
Assorted Yogurt and Granola
Assorted Cereals
Breakfast Potatoes

Please Select Two of the Following:
Scrambled Eggs with Fresh Herbs
Traditional Eggs Benedict
Buttermilk Pancakes with Warm Syrup
Breakfast Frittata with Grilled Veggies
Cinnamon French Toast with Warm Syrup

Please Select One of the Following:

Applewood Smoked Bacon
Link Sausage
Glazed Ham

Coffee, Decaffeinated Coffee & Tea are included.

**Chef Manned Omelet Station Can be Added to Any Buffet Option.
Additional Charge per chef attendant (1 for every 40)*

A LA CARTE BREAKFAST SELECTIONS & SNACKS

BREAKFAST BREAD & PASTRIES

Assorted Danish Pastries
Assorted Mini Muffins
Bagels & Cream Cheese
Petite Croissants
Fruit Scones
Seasonal Breakfast Bread

COOKIES & FRENCH PASTRIES

Assorted Cookies
Chocolate Fudge Brownie with Nuts
Assorted Mini French Pastries
Assorted Truffles
Macaroons
Seasonal Biscotti

SNACKS

Sliced Fresh Fruit
Mixed Nuts
Assorted Seasonal Whole Fruit
Chips & Pretzels
House Trail Mix

BEVERAGES

Coffee, Decaffeinated Coffee & Tea
Assorted Chilled Juices
Mineral Water
Assorted Soft Drinks
Iced Tea
Lemonade

THE PITTSBURGH GOLF CLUB

SILVER TEA SERVICE

(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 Vinaigrette

Choice of FOUR sandwiches:

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

Silver Tea Service
Loose leaf teas, sugar cubes, lemons

PASSED HORS D'OEUVRES

COLD SELECTIONS

*Prosciutto & Romano Wrapped Asparagus
Bay Shrimp & Avocado Profiterole
*Feta, Melon, Mint Skewer GF
*Crudit  Shooter, Herbed Buttermilk
Green Pea Cake, Spiced Chicken, Chipotle Aioli
Crab, Mango, Cilantro Phyllo Cup
Smoked Turkey, Pecan Tartlet
Duck Confit, Raspberry Jam on a Potato Pancake
*Endive Leaves, Toasted Walnut Chevre
Grilled Vegetable Lavash, 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
*Jumbo Crabmeat & Granny Smith Apple Spoons
Caviar, Corn Blini, Lemon Cr me
Scallop Crudo, Orange, Soy, Mint
Beef Tenderloin Crostini, Romano, Pesto Mayonnaise
Seared Ahi Tuna, Wakame Salad, Wasabi, Wonton

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
Baby Lamb Lollipops

***GLUTEN-FREE**

TABLED HORS D'OEUVRES

Domestic & Imported Cheeses

Carr's Water Biscuit, French Bread, Fresh Fruit Garni

Caramelized Brie Enrobed in Pastry

Roasted Apple Farce

Bouquet of Garden Vegetables

Herb Buttermilk, Dijon Bleu Cheese

Vegetable Garden

Chilled Poached North Atlantic Salmon

Appropriate Garnishes & Sauce Verte

Ducktrap Smoked Salmon

Traditional Condiments & Accompaniments

Roasted Pepper Hummus

Served with Pita Bread

Sesame Crusted Tuna Display

Wakame Salad, Sesame Soy

Seasonal Fruit Display

Roasted & Grilled Vegetables

Chevre & Balsamic Dressings

Tomato, Mozzarella & Basil Display

Fig-Balsamic Reduction

Tuscan Antipasto Display

*Imported Salamis, Olives, Roasted Peppers, Mozzarella,
Portabellas, Artichokes, Anchovies, Italian Bread*

HORS D'OEUVRES SPECIALTIES

CHILLED SEAFOOD BAR

Clams

Oysters

Snow Crab Claws

Shrimp Cocktail

Lobster Shooter, Cocktail Sauce

CHEF'S ACTION STATIONS

Chef Attendant is REQUIRED

Roasted Whole Beef Tenderloin

Béarnaise, Horseradish Cream, Petite Rolls

Oven Roasted New York Strip Loin

Red Wine Jus, Split Rolls

Pesto Rubbed Leg of Lamb

Minted Demi-Glaze, Petit Rolls

Baked Sugar-Cured Ham

Miniature Cheddar Biscuits, Whole Grain Honey Mustard

Hickory Smoked Turkey Breast

Cranberry Chutney, Whole Grain Mustard, Petite Rolls

Stir Fry Station

Asian Vegetables, Basmati Rice, Sesame Soy

Add: Chicken - Beef - Shrimp -

Pasta Station

Served with Italian Breads

Choice of THREE:

Penne, Farfalle, Orecchiette, Linguini, Tri-Color Cheese Tortellini,

Potato Gnocchi, Lobster Ravioli, Four Cheese Ravioli, Spinach Ravioli

Choice of TWO Sauces:

Marinara, Alfredo, Basil Pesto, Porcini Mushroom,

Bolognese, Primavera, Sun-Dried Tomato

Shortcake Station (Available April-September Only)

Fresh house-made shortcakes served with Fresh Berries

Sautéed in Grand Marnier & topped with Vanilla Chantilly Cream

LUNCHEON BUFFETS

THE PITTSBURGH GOLF CLUB LUNCH BUFFET

(Minimum of 20 guests)

Two Entrées

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

Choice of Entrées:

Herb Crusted North Atlantic Salmon, Citrus Vinaigrette
Françaised Fillet of Sole, Ginger and Cilantro
Crispy Striped Bass, Shellfish-Shiitake Cream
Wild Mushroom Stuffed Chicken Breast, Crimini Jus
Merlot Braised Short Ribs, Natural Jus
Medallions of Pork Tenderloin, Cognac Sauce
Roasted Vegetable Strudel, Romesco Sauce
Cheese Tortellini, Lobster Cream

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

DELI BUFFET

(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 vegetables, fresh bread, rolls & butter, coffee, decaffeinated coffee & tea.

SOUPS

***Available En Croûte*

Chilled Vichyssoise

Gazpacho

Tomato Basil Bisque, Basil 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*

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

Red Onion, Pesto Vinaigrette

Baby Spinach & Shiitake Mushroom

Bacon Dressing

Artisanal Greens Salad

Caramelized Pears, Gorgonzola, Walnuts, Balsamic Vinaigrette

Please see next page for entrée selections.

SERVED LUNCHEON

FISH & SEAFOOD

Pan Seared Sea Bass, Tomato Olive Relish
Sesame Crusted Salmon, Orange Teriyaki Glaze
Fillet of Lemon Sole "Belle Meunière"
Brioche Crusted Halibut Beurre Rouge
Pan Seared Sea Scallops, Citrus Vinaigrette

POULTRY

Pan Seared Chicken Marsala
Breast of Chicken Romano, Provençal Sauce
Chicken Crepes, Supreme Sauce
Maple Leaf Farms Duck Breast, Currant Gastrique

MEATS

Petite Filet, Cabernet Sauce
Grilled Sirloin Filet, Mushroom Demi-Glace
Merlot Braised Short Ribs, Natural Jus
Roasted Pork Tenderloin, Sauce Calvados
Seared Veal Medallions, Whole Grain Mustard Jus

VEGETABLE, EGG & CHEESE

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

CHILLED

Grilled Chicken Breast Caesar Salad, Caesar Dressing
Chilled Poached North Atlantic Salmon
Sundried Tomato-Caper Angel Hair, Garlic Pesto Oil
Trio Salad Plate
Chicken Salad, Tuna Salad, Fresh Fruit
Seared Tuna Loin, Fennel, Arugula, Citrus, Blood Orange Vinaigrette

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, decaffeinated coffee & tea.

SOUP

*** Available 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

Ducktrap River Smoked Salmon

Caviar, Lemon Blini, Caper Aioli

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

Red Onion, Pesto Vinaigrette

Artisan Greens

Caramelized Pear, Gorgonzola, Walnuts, Balsamic Vinaigrette

Nuts & Berries (Available April-September)

Seasonal Berries, Candied Pecans, Mandarin Oranges, Raspberry Vinaigrette

Please see next page for entrée selections.

SERVED DINNER

POULTRY

Romano Breast of Chicken, Herbed Tomato Coulis

Roast Stuffed Breast of Chicken

Prosciutto, Mozzarella, Tomato Concassé

Pan Seared Chicken Marsala

Seared Pheasant Breast, Currant Gastrique

Seared Duck Breast, Red Wine Gastrique

FISH & SEAFOOD

Horseradish Crusted Salmon, Blood Orange Jus

Sesame Crusted Ahi Tuna, Coconut Lime Broth

Pan-Seared Sea Bass, Citrus Beurre Blanc

Herbed Brioche Topped Halibut, Tomato Fennel Fondue

Morel Crusted Sea Scallops, Corn Puree

Garlic Roasted Scampi, Lemon Butter

BEEF, LAMB & PORK

Grilled 6oz Filet Mignon, Cabernet Bordelaise Sauce

Grilled 8oz Filet Mignon, Cabernet Bordelaise Sauce

Grilled Pork Chop, Calvados Cream

Merlot Braised Short Ribs, Natural Reduction

Roast Prime Rib of Beef, Horseradish Jus Lie

(min. 12 guests)

Grilled New York Strip Steak, Brandy Peppercorn Sauce

Medallions of Veal, Lemon and Caper Butter

Grilled Veal Chop, Pancetta Fennel Confit

Braised Veal Osso Bucco, Natural Reduction

Roast Rack of Lamb Persille, Rosemary Jus

Grilled Sirloin Filet, Wild Mushroom Jus

Braised Lamb Shank, Braising Reduction

COMBINATIONS ENTRÉES

Petite Filet Mignon & Garlic Roast Scampi

Syrah Reduction

Petite Filet Mignon & Herb Crusted Salmon

Cognac Pepper Sauce

Double Cut Lamb Chop & Grilled Sea Bass

Rosemary-Whole Grain Mustard Jus

Pan Seared Chicken & Salmon

Lemon-Caper Butter

Grilled Salmon Filet & Herb Chicken

Pesto Cream

DINNER BUFFET

(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, Chevre Dressing

Choice of Entrées:

Almond Crusted Trout, Lemon Beurre Blanc
Oven Roasted Salmon, Mango Coulis
Braised Short Rib of Beef, Braising Liquid
Prosciutto Mozzarella Stuffed Chicken Breast, Tomato Concassé
Seared Duck Breast, Red Wine Gastrique
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 Strip Loin, Mushroom Jus

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

Pastries, Cakes & Tarts
Coffee, Decaffeinated Coffee & Tea

SPECIALITY BUFFETS

(Minimum of 20 guests)

MEDITERRANEAN

Grilled Lamb Skewers, Tzatziki Sauce
Athens Style Shrimp Saganaki
Flaky Spanakopita Triangles
Lemon Tarragon Couscous
Hummus, Baba Ghanoush, Tabbouleh, Pita Bread
Spinach Salad, Roasted Peppers, Olives, Pine Nuts,
Feta Dressing

ORIENTAL

Assorted Dim Sum, Orange Soy
Penang Chicken Skewers, Peanut Sauce
Pecan Crusted Shrimp, Spicy Chili Sauce
Vegetable Sushi Rolls, Condiments
Sliced Grilled Flank Steak Teriyaki
Asian Vegetable Slaw
Ginger-Soy Noodle Salad

FRENCH

Merlot Braised Short Ribs
Françaised Lemon Sole, Lemon and Capers
Assorted Cheese Display, French Bread
Marinated Haricot Verts and Forest Mushrooms
Onion and Olive Tart
Au Gratin Potatoes
Mesclun Greens, Walnuts, Onion, Tomato,
Red Wine Vinaigrette

FINAL TOUCH

Coffee Bar Served with Flavorings;
Assorted Biscotti
Assorted Cookies
Miniature French Pastries
Chocolate Dipped Strawberries
Seasonal Berries with Crème Fraiche

The Specialty Buffets listed below require a Chef Attendant fee per Chef.

ITALIAN

Chef Manned Pasta Station, Assorted Sauces
Italian Breads, Butter, Flavored Oils
Romano Chicken with Red Pepper Romesco
Fried Calamari, Basil Pesto Aioli
Imported Italian Meats and Cheeses
Marinated Antipasto Salad
Caesar Salad

ROAST TENDERLOIN

Chef Carved Beef Tenderloin
Béarnaise Sauce and Horseradish Cream,
Petite Rolls
Herb Grilled Chicken, Rosemary Velouté
Chef's Pasta, Basil Cream
Chilled Asparagus, Balsamic Dressing
Herb Roasted Potatoes
Mesclun Greens, Tomato, Cucumber, Carrots

SEASONAL DESSERTS

***Gluten Free*

WINTER

Available Thanksgiving - March

****Crème Brûlée**

Cheesecake

Vanilla Bean, Eggnog, 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*

Christmas Trio

*Peppermint Roulade, Eggnog Cheesecake,
Bread Pudding*

FALL

Available September - Thanksgiving

****Crème Brûlée**

Cheesecake

Vanilla Bean, Pumpkin, Caramel Apple

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*

Fall Trio

*Apple Dumpling, Fall Spice Cake,
Pumpkin Pie*

SPRING & SUMMER

Available April - September

****Crème Brûlée**

Cheesecake

Vanilla Bean, Smores, White Chocolate, Lemon Curd

****Sorbet Trio**

Key Lime Pie

Mango Curd Cake

*White Cake, Mango Curd Filling
(Available as Gluten Free)*

Blackberry Ruffled Pie

Raspberry Peach Crisp

Chocolate Orange Cake

*Chocolate Flourless Cake, Orange Cheesecake,
Chocolate Mousse*

Taste of Chocolate Trio

*Truffle Cake, Salted Caramel Milk Chocolate Tart,
White Chocolate Raspberry Mousse Cup*

Strawberry Trio

*Strawberry Pie, Strawberry Shortcake,
Strawberry Lemon Bombe*

AFTERNOON BREAKS

SNACK SECTION

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

SOUTH OF THE BORDER

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

THE HEALTHY SIDE

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

SLIDER BUFFET

(3 sliders per person)

Choice of three:

Angus Beef, Herb Chicken, Black Bean
BBQ Pork, Hot Dog, Short Rib
Assorted Condiments, Toppings
French Fries or Onion Rings

CHOCOLATE LOVERS

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

ADDITIONS TO ANY BUFFET OR SINGLE ITEMS:

Ice Cream Sundae Buffet
Assorted Toppings

Chocolate Fondue

Jumbo Soft Pretzels
Jalapeno Cheddar Sauce

PRE-FIXE MENU

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

CHOICE OF ONE SOUP:

*** Available 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
Grilled Sirloin Filet, Brandy Peppercorn
Grilled Filet Mignon, Bordelaise Sauce
Pan Seared Lamb Loin, Rosemary Jus
Herb Crusted Salmon, Citrus Vinaigrette
Sesame Crusted Ahi Tuna, Sesame Soy

CHOICE OF ONE DESSERT FROM THE SEASONAL DESSERTS

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