

GLENMOOR COUNTRY CLUB

# BANQUET EVENT CATERING MENUS



*\*\*Custom menus are available upon request*

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

# BREAKFAST OPTIONS

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

## Breakfast Buffets

*All breakfast buffets include chilled cranberry juice and fresh squeezed orange juice, fresh brewed regular coffee, decaf coffee, and assorted hot herbal teas*

### **Sunrise Continental \$11**

Chef's assortment of fresh baked muffins, danish, breakfast breads, and fresh seasonal fruit display

### **Glenmoor Continental \$16**

*(minimum of 25 guests)*

The Sunrise Continental plus fresh scrambled eggs, apple smoked bacon and sausage links, breakfast potatoes

---

## A La Carte Breakfast Buffet Additions

*\*\*A chef's attendant fee of \$75 per minimum of 20 guests will be applied and the price listed is per person*

Omelet Station	\$7
Eggs Benedict	\$6
Belgian Waffle Bar with accompaniments	\$5
Lox Display (approximately 30 servings)	\$8

*\*\*includes minced onion, egg, chives, capers, herbed cream cheese, mini bagels*

---

## Plated Breakfast

*All plated breakfasts include your choice of fresh brewed regular coffee, or decaf coffee, and assorted hot herbal teas. Parties under 35 are limited to one selection.*

### **All American \$14**

Fluffy scrambled eggs with breakfast potatoes, apple smoked bacon, and fresh seasonal fruit

### **Buttermilk Pancakes \$11**

Short stack (3) of fresh buttermilk pancakes with maple syrup and apple smoked bacon

*\*\*add a second entrée for \$1.25 surcharge per person*

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

## Breakfast A La Carte Additions

*\*\* the price listed is per person*

Assorted breakfast pastries	\$7
Yoplait low fat fruit yogurt	\$2
Whole fruit basket	\$3
Fresh seasonal fruit display	\$6
Bagels and cream cheese	\$4
Fresh brewed coffee and hot tea	\$3
Fresh squeezed orange juice	\$4
Cranberry juice	\$3
2% milk	\$3

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

# LUNCH OPTIONS

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

## Buffet Entrées

*All buffets include fresh baked breads, fresh brewed regular coffee, decaf coffee, and iced tea*

*\*\*Buffets are for a minimum of 30 guests*

<b>Tier 1 \$28</b>	<b>Tier 2 \$32</b>	<b>Tier 3 \$36</b>
One salad	Two salads	Three salads
One starch/vegetable	One starch/vegetable	One starch/vegetable
One entrée	Two entrées	Three entrées
One dessert	Two desserts	Two desserts
<b>Salad Selections:</b>	<b>Starch Selections:</b>	<b>Vegetable Selections:</b>
House garden salad	Garlic whipped potatoes	Vegetable medley
Caesar salad	Roasted red potatoes	Green bean sauté
Spinach salad	Wild rice pilaf	Glazed carrots

## Entrée Selections

Pan roasted chicken in creamy mushroom marsala  
Blackened Chilean salmon in white wine, lemon and caper  
Petit beef shoulder tender in horseradish demi  
Cheese tortellini, arugula pesto, cream

## Dessert Selections

NY cheesecake, strawberry preserves  
Flourless chocolate torte  
Assorted dessert bars  
Assorted cookies and brownies display

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

## **Plated Entrée Salads**

*All salads are served with fresh baked breads, fresh brewed regular coffee, decaf coffee, and iced tea*

### **An Old Favorite: The Cobb Salad \$16**

Char grilled chicken breast, apple smoked bacon, danish bleu cheese, hard boiled egg, tomato, avocado, spring greens, ranch and pomegranate vinaigrette

### **Kale-Quinoa Salad \$15**

Curly kale, quinoa, grape tomato, cucumber, feta, Bermuda onion, red wine vinaigrette

### **Glenmoor Caesar Salad \$13**

Hearts of romaine, parmigiana, house croutons, signature Caesar dressing  
add grilled chicken \$3, add grilled Chilean salmon \$5

---

## **Plated Entrée Sandwiches**

*All sandwiches are served with a choice of kettle chips, fresh fruit, or shoestring fries*

### **GCC Burger \$14**

8 oz angus patty, crispy onions, brioche bun, choice of cheese

### **Pesto Chicken \$15**

Basil pesto grilled redbird chicken, fresh tomato, arugula, lemon aioli, brioche bun

### **Club's Club \$15**

House smoked turkey, bacon, lettuce, tomato, guacamole, swiss, cheddar, toasted croissant

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

## Plated Entrée Selections

*All entrees are served with fresh baked breads, fresh brewed regular coffee, and iced tea. Our chef will select an appropriate starch and vegetable to accompany each entrée. Parties of 25 or under are limited to 1 selection. Maximum of 3 selections for larger parties.*

### **Aspen Ridge Natural Beef Tenderloin \$28**

5 oz petit filet, brandied mushroom-peppercorn demi

### **Chicken Marsala \$22**

Pan roasted 5 oz redbird chicken breast in creamy mushroom marsala

### **Dijon Salmon \$25**

Pan roasted Chilean salmon in Dijon caper beurre blanc

### **Mushroom Ravioli \$18**

Roasted red tomato and spinach in rosemary butter broth, feta cheese to finish

## Dessert Selections \$6

NY cheesecake in strawberry preserves

Flourless chocolate torte

Key lime pie

Cinnamon streusel apple pie

*\*\*add a second entrée for \$1.25 per person*

*\*\*add a Clubhouse Garden Salad, Spinach Salad, or Glenmoor Caesar Salad \$4*

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.



## A La Carte Additions

*\*\*pp=per person*

### Beverages

Fresh brewed coffee and hot tea	\$3/pp
2% milk	\$3/pp
Soft Drinks	\$3 each
Bottled Water	\$3 each
Perrier Sparkling Water	\$3 each

### Bake Shop Specialties

Fresh Baked Jumbo Assorted Cookies	\$22/dozen
French Pastries and Assorted Petit For	\$26/dozen
Brownies or Lemon Bars	\$23/dozen

### Snacks

Fresh Seasonal Fruit Display	\$6/pp
Whole Fresh Fruit Basket	\$2/pp
Mixed Nuts	\$6/pp
Tortilla Chips w/ Salsa and Guacamole	\$5/pp
Buttered Popcorn	\$3/pp
Salted Pretzels	\$3/pp

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

# DINNER OPTIONS

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

## Buffet Entrées

*All dinner buffets include fresh baked breads, fresh brewed regular coffee, decaf coffee, and iced tea. Buffets are for a minimum of 35 guests*

### Tier 1 \$40

One salad  
One starch  
One vegetable  
One entrée  
One dessert

### Tier 2 \$45

Two salads  
One starch  
One vegetable  
Two entrées  
Two desserts

### Tier 3 \$50

Three salads  
Two starch  
Two vegetable  
Three entrées  
Two desserts

### Salad Selections:

House garden salad  
Fresh fruit salad  
Caesar salad  
Spinach salad

### Starch Selections:

Garlic whipped potatoes  
Roasted red potatoes  
Potato dauphinoise  
Wild rice pilaf

### Vegetable Selections:

Green bean almandine  
Cauliflower au gratin  
Garden vegetable sauté  
Glazed carrots

## Entrée Selections

Pan roasted Chilean salmon, Dijon caper beurre blanc  
Redbird chicken in creamy mushroom marsala  
Brined and roasted redbird chicken in cranberry gastrique  
Petit beef shoulder tender in horseradish demi  
Creamy rosemary infused risotto with tomato-mushroom ragout  
Cheese tortellini with shrimp, sweet peas, and vodka cream

## Dessert Selections

NY cheesecake, strawberry preserves  
Flourless chocolate torte  
Key lime pie  
Assorted mini pastries and cupcake display  
Cinnamon streusel apple pie

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

# COCKTAIL RECEPTION OPTIONS

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

*This includes fresh coffee and tea, fresh baked bread, house garden salad, chef's choice of starch and vegetable, and your choice dessert. \$75 attendant fee is added per 35 guests per 1 ½ hours*

### **Carver's Buffet**

Rosemary crusted prime rib of beef	\$38
Oven roasted turkey breast or maple glazed ham	\$26
Pepper roasted tenderloin of beef	\$40

### **Dessert Selections**

NY cheesecake, strawberry preserves  
Flourless chocolate torte  
Key lime pie  
Assorted mini pastries and cupcake display  
Cinnamon streusel apple pie

---

### **A La Carte Carver's Additions**

*This includes cocktail rolls and appropriate condiments. A \$75 attendant fee will be applied.*

Roasted prime rib of beef (serves 20-25)	\$18
Pepper crusted tenderloin of beef (serves 15-20)	\$22
Oven roasted turkey breast (serves 25-30)	\$14

---

### **Displayed Hors D'oeuvres**

Jumbo iced shrimp \$9  
*displayed with lemon wheels, wedges and horseradish marmalade cocktail sauce*

Import and domestic cheese display \$6  
*garnished with fresh fruit, berries, breads and gourmet crackers*

Cold vegetable crudité \$5  
*crisp seasonal vegetables and relishes displayed with house made ranch for dipping*

Fresh fruit display \$6  
*sliced fresh seasonal fruit beautifully arranged and garnished with assorted fresh berries*

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

**Passed Cold Hors D'oeuvres**  
**\$58 per 25 pieces**  
**(25 piece minimum)**  
Seared ahi tuna with wasabi  
Tuna poke with seaweed salad  
Tomato basil bruschetta  
Tomato-caprese skewers  
Shrimp/scallop ceviche  
Pesto tortellini skewers  
Fruit and cheese skewers

**Passed Cold Hors D'oeuvres**  
**\$58 per 25 pieces**  
**(25 piece minimum)**  
Seared Vegetable Spring Roll  
Bacon Wrapped Diver Scallop  
Angry Shrimp  
Tomato Bisque, Brazilian Cheese Bread  
Sesame Glazed Meatballs  
Crab Fritter  
Mini Beef Wellington

## Dessert Selections

Chocolate Covered Strawberry Display	\$2.50 each
Petit French Pastry Display	\$26/dozen
Assorted Jumbo Cookies	\$22/dozen
Chocolate Chewy Brownies	\$23/dozen
Assorted Dessert Bars	\$23/dozen
Mini Cupcake Display	\$24/dozen

*\*\*Ice carvings are available to enhance your reception, starting at \$325*

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

## Cocktail Reception with Heavy Displayed Hors D'oeuvres

Fresh fruit and assorted cheese display  
Cheese tortellini carbonara  
Charcuterie: salami, prosciutto, capicola  
Bruschetta bar with: tomato basil, marinated artichoke, olive tapenade, and crostini  
Roasted red pepper hummus, pita chips, and crudite  
Brownie bites, lemon bars, and fresh baked cookies  
\$25

Fresh fruit and assorted cheese display  
Baked brie en croute, blackberry compote  
Chicken-ginger potstickers  
Tuna poke  
Crab-artichoke toast  
Antipasto: marinated olives, mushrooms, artichokes  
Roasted red peppers, cured meats  
Petit for and profiterole  
\$36

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

# KID'S OPTIONS

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.



*Prices are for children 10 and under. Teens include 11-17 year old's. Children under 3 are free.*

## **Buffets**

### **Comfort | Child \$12 Teen \$15**

Chicken tenders, baked mac and cheese, tator tots, fresh fruit salad, vanilla ice cream, assorted sodas and lemonade

### **Pasta | Child \$14 Teen \$18**

Spaghetti with marinara sauce and meatballs, penne alfredo with chicken, Caesar salad, garlic bread, vanilla ice cream, assorted sodas and lemonade

### **Pizza Party | Child \$14 Teen \$18**

Cheese pizza, pepperoni and sausage pizza, cheese sticks with marinara, garden green salad, ice cream sundae station, assorted sodas and lemonade

---

## **Plated Entrees**

### **Chicken Tenders | Child \$10 Teen \$13**

3 lightly breaded chicken tenders served with potato wedges, fresh fruit, honey mustard, vanilla ice cream, soda or lemonade

### **Spaghetti and Meatballs | Child \$10 Teen \$13**

Spaghetti, polidori meatballs, house marinara, parmigiana, garlic bread, vanilla ice cream, soda or lemonade

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.

## High Tea Menu

Organic tea selection includes:  
jasmine green, gunpowder green, Moroccan mint, breakfast blend,  
earl grey, orange spice and chamomile lemon

House Made Scones  
served with Devonshire cream and preserves

House Made Butter Cookies

Assorted Finger Sandwiches  
includes chicken salad, egg salad, tomato-cucumber, cucumber-dill, cured salmon

Assorted Pastries  
includes profiterole, petit for and mini fruit tart

\$22

All food and beverage service has an additional 22% service charge and 7.75% sales tax. Service charge is the sole property of Glenmoor and separate from gratuity.