

TOWANDA COUNTRY CLUB MENUS

Hors D'oeuvres: Lot of 100 pieces - Pricing for each item provided by Club House Manager upon request

Hot Hors D'oeuvres

Deep fried mozzarella sticks
Battered broccoli and cheese bites
Smokey links in a blanket
Swedish meatballs
Mini assorted quiche
Chicken fingers with sauces
Water chestnuts wrapped in bacon
Crabmeat mushroom caps
Crab Rangoon

Cold Hors D'oeuvres

Deviled eggs
Ham cubes with cream
Cheese and horseradish
Stuffed celery hearts
Crabmeat spread on crackers
Fruit-kabobs with dip
Mini "Chicago Style" pizza
Scallops wrapped in bacon
Chicken and pineapple brochettes

Also available: Shrimp Bowl (50 pieces) - please ask for pricing

Beverages:

Punchbowls (serve 40-50 glasses): virgin, or spiked
Beer keg (serves 150-200 glasses)
Open bar prices: per/person for hour 1, per/person for hour 2, per/person all remaining hours

Party Platters: Service for small (10-15 people), medium (20-30 people), and large (35-50 people) groups.

Fiesta Italiana: A tray with distinctive Old World Taste, with sliced pepperoni and hard salami surrounding a mixture of hot peppers and provolone cheese.

Relish Tray: A bountiful arrangements of carrots, celery, radishes, dill pickle spears, sweet pickles, and green and black olives.

Fresh Fruit Platter: A cool and refreshing selection of seasonal fruit favorites. Different fruits during different seasons, served with our own fruit dip.

The Cheese Nibbler: An attractive assortment of cubed cheese with crackers and a spicy dipping mustard.

Fresh Veggie Tray: Fresh vegetables and your choice of dip arranged and garnished to meet your party needs.

Our Own Hot Wings: Our hot and spicy chicken wings served with blue cheese dip, carrot, and celery sticks.

Fresh Melon Bowl: A mouth-watering delight of watermelon, canteloupe, honeydew, grapes, blueberries, and strawberries. Serves 30-50.

Party Sandwich Tray: A delightful selection of finger sandwiches with your choice of ham salad, tuna salad, chicken salad, or pimento cheese spread served on white, rye, or wheat bread. Sold by the dozen.

Bread Dip Bowl: Perfect at anytime! Choice of round rye or pumpernickel bread filled with spinach or onion dip surrounded by bread cubes for dipping. 1 pound loaf serves 15-20. 2 pound loaf serves 25-35.

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Dinner Buffet: There is a 25 person minimum for this service.

Included:

Tossed garden salad with two dressings
Fresh rolls and butter
1 homemade salad (potato, macaroni, pasta, or broccoli)
Coffee and tea
Dessert

Entrees (choice of two):

Beef tips Bordelaise
Roast top round of beef with burgundy demi-glaze
Boneless chicken breast with white wine cream sauce
Roast turkey breast with chestnut stuffing
Baked haddock with lemon and garlic butter
Baked ham with raisin cider sauce
Roast pork with dressing and gravy
Baked Italian chicken
Veal Scaloppini
Baked lasagna
Chicken Marcella

Potato (Choice of one):

Baked potato
Oven browned potato
Twice baked potato
Creamy whipped potatoes
Baked ziti
Buttered egg noodles

Vegetables (choice of one):

Green beans almandine
Normandy blend vegetables
Honey glazed carrots
Broccoli with cheese sauce
Peas and pearl onions
Vegetables in season

Desserts (choice of one):

Carrot cake
Chocolate mousse
Cheesecake
Apple, cherry or blueberry pie

Served Dinners: All dinners served with potato, vegetable, fresh rolls and butter, choice of dessert, coffee, and tea

Salad/Soup (Choice of one):

All American Salad
Soup du Jour

Entrees (choice of one or two):

Roast turkey with stuffing
Chicken Parmesan
Baked haddock with lemon pepper
Roast pork with chestnut stuffing and gravy
Baked ham with Hawaiian sauce
Baked stuffed pork chops
Roast top round of beef with burgundy demi-glaze
Veal Parmesan
Chicken Cordon Bleu
Chicken with white wine sauce
Prime rib au jus (10 ounce cut)
Sliced roasted tenderloin served w/ mushrooms & demi-glaze
Lobster tail (9 ounces)

Potato (choice of one):

Baked potato
Whipped potato
Oven browned
Twice-baked potato
Au gratin potatoes

Vegetable (choice of one):

Winter or Summer squash
Green beans almandine
Baby Belgian carrots
Normandy blend vegetables
Peas and pearl onions