

THE GOLF CLUB OF WASHINGTON

599 COUNTRY CLUB ROAD

WASHINGTON, PENNSYLVANIA 15301

Office: 724-225-9245

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Dining Room/ Bar: 724-222-9760

Website: www.golfclubofwashington.com



2012 BANQUET MENU

Thank You for Considering The Golf Club of Washington for your special event. Our Banquet Menu offers a great selection of items for you to create the perfect menu. Our Staff can assist you with any details needed to make your party "Special" and ease the planning process.

Our banquet packages include the following services:

- Fine china, flatware & glassware (except cookout menu)
- Your choice of colorful table linens
- Table centerpieces available at no additional charge
- Cake cutting & service to guests at no additional charge
- Custom Setup & Cleanup of Banquet Room
- Professional uniformed staff
- Professional chef & kitchen staff, Serve-Safe Certified
- Soft Beverages, Coffee & Tea: no additional charge with menu package
- Special Pricing for Seniors available.

THE GOLF CLUB OF WASHINGTON BREAKFAST MENU 2012

CONTINENTAL BREAKFAST

BREAKFAST PASTRY & COFFEE 7.00 WITH JUICE 8.00

CLUB CONTINENTAL BREAKFAST: Includes Donuts, Danish, Bagels with Cream Cheese, Fruit Salad, Coffee, Hot Tea & Assorted Juices 9.00

HOT BREAKFAST BUFFET 11.00

Scrambled Eggs
Crisp Bacon/ Sausage Links
Home Fries with Onions
White, Wheat, Marble Rye or English Muffins
Coffee, Hot Tea & Assorted Juices

Additional Choices:

Hash browns (2.00)	Pancakes (2.00)
French Toast (2.00)	Belgian Waffles (2.00)
Fresh Fruit (2.00)	Bagels with Cream Cheese (1.00)
Corned Beef Hash (2.00)	Cheese Blintzes with Fruit Topping (2.50)

BRUNCH BUFFET

CLUB BRUNCH 19.50

Scrambled Eggs
Bacon & Sausage
Home fries or Hash browns
Waffles, French Toast
Or Pancakes
Fresh Fruit Salad
One Dinner Entrée
Pasta Marinara
Vegetable of the Day
Garden Salad
Breakfast Pastries & Dessert

GOURMET BRUNCH 25.00

Chef-prepared Omelet & Waffle Station
Bacon & Sausage
Home Fries or Hash browns
Waffles, French Toast Or Pancakes
Scrambled Eggs
Fresh Fruit Salad
Two Dinner Entrées
Vegetable of the Day
Garden Salad
Pasta Marinara
Gourmet Breakfast Pastries & Dessert

Our Chef is available to help you Create a Custom Menu.

+ 6% Tax, 10% Linen & Set-up Charge & 20% Service Charge

THE GOLF CLUB OF WASHINGTON

DELI BUFFET 2012

Sliced Roast Beef, Baked Ham, Turkey Breast, Genoa Salami, American,
Provolone & Swiss Cheese, Lettuce, Tomato, Pickle & Red Onion
Fresh Baked Assortment of Rolls and Bread

CHOICE OF TWO:

Tossed Garden Salad

Potato Salad

Macaroni Salad

Cole Slaw

Tortellini Salad

Pasta Salad

Hot Home-style Potato Chips

Fresh Fruit Salad (+1.00)

Italian Wedding Soup (+2.00)

Soup of the Day (+2.00)

Includes Soft Drinks, Coffee, Hot Tea, Iced Tea & Lemonade

14.00

A list of Entrée & Side Dishes from our Banquet Buffet/ Sit-Down Menu
are available to add onto the Deli Buffet.

Choice of Vegetable/ Starch: .50 per person to substitute a choice 1.50 to add to the deli buffet

Hot Dinner Entrée: 2.50 per person to add to the deli buffet

Sit Down Lunch Selection:

Includes Soft Beverages, Coffee & Tea

Choice of Two : Chicken Salad Croissant

Albacore Tuna Croissant

Deli Sandwich

With 1 Side Dish **14.50**

Rosemary Grilled Chicken Sandwich

Hot Italian Hoagie

Black Angus Philly Cheese-steak

Fried or Broiled Fish Sandwich

Turkey Club Sandwich

With 1 Side Dish **15.50**

Side Dish Selection: French Fries, Sweet Potato Fries & Side Dishes available on the Deli Buffet Menu

Three World Salad with Chicken, Albacore Tuna & Egg Salad **14.50**

*Our Chef can also create a Special Menu Selection at your request.

6% Sales Tax, 10% Linen & Set-up Charge and 20% Service Charge

THE GOLF CLUB OF WASHINGTON COOKOUT MENU 2012

*****COOKOUT I: 14.50*****

Grilled 4 ounce Hamburgers

Grilled Hot Dogs

American, Swiss and Provolone Cheese

Lettuce, Tomato, Onion, Pickles

Ketchup, Mustard, Relish

Fresh Rolls

CHOICE OF TWO: Potato Salad, Macaroni Salad, Pasta Salad, Tossed Garden Salad, Baked Beans, Cole Slaw, Fresh Fruit (+1.00)

**Cookout I with 6 ounce Black Angus Hamburgers
& Quarter Pound Black Angus Hot Dogs: 16.00**

*****COOKOUT II: 20.00*****

CHOICE OF TWO:

Grilled Boneless Marinated Chicken Breast

Coca~Cola BBQ Boneless Chicken Breast

Coca~Cola BBQ Boneless Pork Ribs

Coca Cola BBQ Pork Ribs

Pulled BBQ Pork

BBQ Pork Chops

Pulled BBQ Beef

Petit Sirloin Steak (6 ounce)

Ham BBQ

Grilled Tuna (+2.00)

Grilled Swordfish (+2.50)

Flat Iron Steak (8 ounce+2.50)

Grilled Salmon (+2.5)

New York Strip Steak Or Delmonico Steak (8 ounce+3.00)

CHOICE OF TWO:

Corn on the Cob, Baked Beans, Pasta Marinara, California Vegetable Medley, Grilled Vegetables (+1.00), Roasted Red Bliss Potatoes, Au-gratin Potatoes, Scalloped Potatoes, Fresh Fruit, Potato Salad, Macaroni Salad, Pasta Salad

Includes Fresh Baked Biscuits, Corn Bread,

Coffee, Tea & Soft Beverages

+6% Tax, 10% Linen & Set-up Charge & 20% Service Charge

THE GOLF CLUB OF WASHINGTON

HORS D' OEUVRE MENU 2012

COLD HORS D' OEUVRES:

Fresh Vegetable Tray with Ranch Dip: Small 45.00 Large 65.00

Domestic Cheese Tray: Small 55.00 Large 80.00

Meat & Cheese Tray: Small 60.00 Large 85.00

Imported Cheese Tray: 110.00

Fresh Fruit Tray: Small 60.00 Large 85.00

Cold Canapé Tray: 120.00 (tray of 50)

Tea Sandwiches 5.50 per person

Gulf Coast Shrimp Cocktail: 110.00 (50 piece with cocktail sauce and lemon)

HOT HORS D' OEUVRES (sold by groups of 10)

Swedish Meatballs: 11.00

Coca-Cola BBQ Meatballs: 11.00

Chicken Wings: Buffalo, BBQ, Garlic Parmesan: 11.00

Stuffed Mushrooms with Traditional Sage Bread Dressing: 13.00

Mini Quiche Lorraine: 13.50

Cocktail Franks in Pastry: 13.50

Breaded Chicken Tenders with Honey Mustard Sauce: 13.50

Cheese Puffs: 13.50

Stuffed Mushrooms with Hot/ Sweet Sausage: 15.00

Spanikopita: 15.00

Petit Egg Rolls: 17.00

Mini Chicago Style Pizza: 17.00

Chicken Quesadillas: 17.50

Chicken Habachis: 19.00

Stuffed Mushrooms with Crabmeat: 19.50

Crab Rangoons: 19.00

Mini Beef Wellingtons: 22.00

Coconut Shrimp: 22.50

Scallops or Shrimp wrapped in Bacon: 22.50

Warm Crab Dip with Gourmet Crackers: Small-70.00 Large-120.00

Warm Artichoke Dip with Gourmet Crackers: Small-60.00 Large-90.00

Our Chef can offer more selections at your request.

+6% Tax, 10% Linen & Set-up Charge & 20% Service Charge

**THE GOLF CLUB OF WASHINGTON
GOURMET SALAD BUFFET 2012**

GRILLED STEAK, CHICKEN BREAST & SHRIMP

**MIXED GARDEN GREENS, TOMATOES, CUCUMBERS,
ONIONS, PEPPERONCINIS, BACON, BLEU CHEESE,
FETA CHEESE, SHREDDED CHEDDAR & PROVOLONE,
CHICK PEAS, BACON CRUMBLES, WALNUTS, CRAISINS,
BELL PEPPER, CROUTONS, HARD-COOKED EGG,
VINEGAR & OIL, 2 CHOICE OF DRESSING,
WARM DINNER ROLLS OR BREAD STICKS & BUTTER 15.00**

ADD FRESH FRUIT: +1.50

WITH A CHOICE OF SOUP 17.50

ADDITIONAL SOUP 19.00

**Our Chef can offer suggestions
for Custom Versions
of our Gourmet Club Salad Buffet!**

THE GOLF CLUB OF WASHINGTON

LUNCH & DINNER MENU PACKAGE 2012

Buffet Lunch: 20.00

Buffet Dinner 24.00

Sit-Down Lunch: 24.00

Sit-Down Dinner: 28.00

Buffet Dinner with Appetizer & Salad Served: 26.00

6% Tax, 10% Linen & Set-up Charge & 20% Service Charge

APPETIZERS-choice of 1:

Italian Wedding Soup

Soup du Jour

Fresh Fruit Salad

Shrimp Bisque +1.00, Lobster Bisque +2.00

SALADS-choice of 1:

Garden Salad with 2 choices of dressing

Caesar Salad or Spinach Salad(+1.00)

Cole Slaw, Pasta Salad, Potato Salad

ENTREES-(choice of Two Entrees)

Additional Entrée: 3.00

Additional Side Dish: 2.00

Sliced Top Sirloin of Beef with Wine Sauce

Char-grilled Petit Sirloin Steak

Beef Stroganoff

Sliced Honey Pineapple Glazed Ham

Steak Tips with Wine Sauce

Sliced Roasted Pork Loin

BBQ Pork Chop

Chicken Marsala, Picata, Romano, Provencale or Elizabeth

Classic Lasagna Bolognaise

Vegetable Lasagna

Stuffed Chicken Breast with Traditional Sage Stuffing

Broiled Cod Anglaise

Broiled Tilapia with Citrus Sauce

Broiled Salmon with Citrus Dill Sauce

Char-grilled Yellow Fin Tuna Steak (+1.50)

Veal Parmesan, Picata or Romano (+1.50)

Char-grilled Swordfish Steak (+1.50)

Stuffed Pork Chop with Traditional Sage Stuffing (buffet +1.00)

Chicken Cordon Bleu (+1.00)

Stuffed Flounder with Crabmeat (+2.00)

Chesapeake Bay Crab Cakes (+3.00)

Grilled New York Strip Steaks-8 ounce (+4.00), 12 ounce (+8.00)

Pan-Roasted Prime Rib of Beef Au Jus -8 ounce (+4.00), 12 ounce (+8.00)

Char-grilled Beef Filet-8 ounce (+8.00)

Roasted Rosemary Filet Mignon with Bordelaise Sauce (+8.00)

Stuffed Shrimp & Char-grilled Beef Filet Surf & Turf (+9.00)

Petit Lobster Tail & Char-grilled Beef Filet Surf & Turf (+15.00)

Dinner Roll & Butter included.

*Side Dishes & Dessert continued on the next page.

The Golf Club Of Washington Banquet Packages (continued)

VEGETABLES AND SIDE DISHES (choice of 2 items):

California Blend (broccoli, cauliflower, carrots)	Green Beans Almandine
Honey Glazed Baby Carrots	Stir-fry Vegetables
Spring Peas with Pearl Onions	Zucchini with Yellow Squash
Butter Kernel Corn	Nantucket Vegetable Medley
Steamed Broccoli	Brussel Sprouts
Rosemary Red Bliss Potatoes	Au-gratin Potatoes
Baked Potato	Scalloped Potatoes
Rice Pilaf	Wild Rice Medley
Parsley New Red-skin Potatoes	Mashed Potatoes

*Additional 1.00 charge for the following selections:

Asparagus	Grilled Vegetables
Sugar Snap Peas with Red Bell Peppers	Fresh Spinach with Garlic
Twice Baked Potatoes	Yukon Gold Roasted Potatoes
Pasta Marinara	Roasted Garlic Redskin Mashed Potatoes

FEATURED DESSERTS:

Ice Cream	2.50
Strawberry Shortcake ala Mode:	4.00
Apple Crisp ala Mode:	4.00
Ice Cream Sundae:	3.50
Cherry or Peach Cobbler ala Mode:	4.00
Fruit & Cream Pies:	4.00
Classic Pecan Ball:	4.50
Chocolate Infusion Cake:	5.00
Carrot Cake:	5.00
Classic Tira Misu:	5.00
Gourmet Cheesecake:	5.50
Fruit Tart:	5.00
Cappucino Torte:	5.00
Key Lime Pie:	5.00
Apple Dumplin ala Mode:	5.50
Gourmet Petit Fours:	24.00 dozen
CLUB DESSERT BUFFET:	6.00pp
CHEF'S GOURMET DESSERT & PASTRY TABLE	9.00pp

CHOCOLATE FOUNTAINS AVAILABLE

CUSTOM MENUS ARE AVAILABLE.

PLEASE CONTACT OUR CHEF TO PREPARE
A SPECIAL MENU FOR YOUR EVENT!

THE GOLF CLUB OF WASHINGTON CHEF STATION MENU 2012

CARVING STATIONS

(No additional charge for Chef Attendant)

CHOICES:	Substitution on Buffet	Ala Carte Station
Roast Sirloin of Beef	2.00	4.00
Baked Ham	2.00	4.00
Fresh Roasted Turkey Breast	2.00	4.00
Roasted Pork Loin	2.00	4.00
Marinated London Broil	3.00	5.00
Prime Rib of Beef	7.50	9.50
Filet Mignon	10.50	12.50
New Zealand Lamb Chops	12.50	14.50

ITALIAN PASTA STATION

CHEF ACTION STATION

3 Types of Pasta with Marinara Sauce, Alfredo Sauce,
Olive Oil & Garlic, an Assortment of Toppings
with Fresh Baked Dinner Rolls & Garden Salad
Lunch/ Strolling Feast Station 16.00
Dinner 17.50

ORIENTAL STIR-FRY STATION

CHEF ACTION STATION

Steak, Chicken & Shrimp with a Variety of Great Oriental Sauces,
White Rice & Oriental Vegetables.
Lunch: 17.50 per person Dinner: 18.50

STROLLING FEAST

Your Choice of a Carving Station, Chef Station,
Hot & Cold Hors d'oeuvres & Dessert Stations
Artistically Placed for your guests to enjoy.

Let us help you to create a Great Event with
Chef Prepared Custom Menus and many other
helpful ideas!

+6% Tax, 10% Linen & Set-up Charge & 20% Service Charge

THE GOLF CLUB OF WASHINGTON

LIQUOR PRICE LIST 2012

House Brand Liquor: 5.00

Call Brand Liquor: 6.00

Premium Liquor: 7.00

House Wine: 6.00

House Champagne:

Martini & Rossi Asti Spumonte: 40.00 bottle

***Specialty Liquors available by request.**

Domestic Beer: 4.00 bottle

Import Micro Beer: 5.00 bottle

1/4 Keg of Beer: 100.00

1/2 Keg of Beer: 160.00

***Specialty Beer available by request.**

*** Specialty Drinks & Punch available**

Bartender/ Setup Charge: 75.00

Cash or Open Bar available based on consumption.