

# *Destiny Hill Farm*

## CATERING MENU

CATERED BY:

**THE GOLF CLUB OF WASHINGTON**

599 COUNTRY CLUB ROAD

WASHINGTON, PENNSYLVANIA 15301

Office: 724-225-9245

FAX: 724-225-4762

Dining Room/ Bar: 724-222-9760

Website: [www.golfclubofwashington.com](http://www.golfclubofwashington.com)



## 2012 CATERING MENU

Thank You for Considering the Golf Club of Washington for your special event. Our Catering 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 Catering Packages include the following services:**

-Professional uniformed staff

-Professional chef & kitchen staff, Serve-Safe Certified

**THE GOLF CLUB OF WASHINGTON CAN ACCOMMODATE CATERING EVENTS UP TO 300 GUESTS.**

**BUFFET LUNCH/DINNER EVENTS: 200 GUESTS**

**COCKTAIL/HORS D' OEUVRE PARTIES: 300 GUESTS**

**SIT DOWN LUNCH/DINNER EVENTS-COLD FOOD: 200 GUESTS**

**SIT DOWN LUNCH/DINNER EVENTS-HOT FOOD: 200 GUESTS**

**THE GOLF CLUB OF WASHINGTON  
AT DESTINY HILL FARM  
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

Coffee, Tea & Juice

**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% Catering Charge & 22% Service Charge**

**THE GOLF CLUB OF WASHINGTON  
at DESTINY HILL FARM  
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 Coffee, 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 Coffee, Lemonade & 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 % Catering Charge and 22% Service Charge**

**THE GOLF CLUB OF WASHINGTON  
COOKOUT MENU 2012  
at DESTINY HILL FARM**

**\*\*\*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 at  
DESTINY HILL FARM  
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% Catering Charge & 22% Service Charge**

**THE GOLF CLUB OF WASHINGTON at  
DESTINY HILL FARM  
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  
Includes Coffee, Tea & Lemonade**

**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!**

**+6% TAX, 10% CATERING CHARGE  
& 22% SERVICE CHARGE**

**THE GOLF CLUB OF WASHINGTON**  
**at DESTINY HILL FARM**  
**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% Catering Charge & 22% Service Charge

Includes Coffee, Tea & Lemonade

**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 Bolognese

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 Aujus -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 at DESTINY HILL FARM 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% Catering Charge & 22% Service Charge