

2019 Catering Menu

**Hosting an Event:**

Thank you for your interest in a catered event at Sunset Ridge at Blue Shamrock Golf Club. This wonderful facility includes one of the premiere golf courses in the area, as well as a beautiful clubhouse which will be available for everyday lunch, dinner, and drinks.

 The clubhouse features a ballroom that seats up to 185 guests, perfect for special events such as weddings, banquets, class reunions, corporate meetings, and golf outings. With spectacular views and a designer décor, this magnificent setting is sure to help create a memorable experience.

Attached, you will find a sample of our most popular buffet options. We also have many other packages available upon request. Private dinners, luncheons, and other catered events are our specialty. We look forward to working with you to help create the perfect event!

Our Buffet options require a minimum of 35 Adults on Weekdays,

60 Adults on Friday or Saturday Evenings.

If you have any questions, please do not hesitate to contact me at 610-826-2504 ext. 3

I can also be reached at:

Jodi Gibson, Event Coordinator jgibson@golfblueshamrock.com

*Unlimited Soda, Coffee, & Hot Tea option available for $3.00 per person*

*Prices Can Only Be Locked in Six Months in Advance*

*Subject to 20% Service Charge and 6% PA Sales Tax*

*Set up and Linen fee $1.50 per person*

*Bartender Fee $15.00 per hour*

*Cake Cutting fee 1.50 per person*

*Please advise your guests that the BSGC will NOT give take out containers for the buffet or plated dinners for any events. It’s Against The Health Department Regulations.*

*All prices are based on a 2-3 hour event, anything more than 3 hours there is a charge of $300 / hour.*

*Minimums may apply based on the time of year.*

*PRICES AND ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE UNLESS YOU HAVE A SIGNED CONTRACT WITHIN 6 MONTHS OF EVENT.*

*PLEASE MAKES CHECKS PAYABLE TO BLUE SHAMROCK LLC,*

*3% FEE APPLIED TO ALL CREDIT CARD PAYMENTS.*

**Deli Platter**

Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Assorted Sliced Breads

Smoked Ham, Roasted Turkey, Roast Beef Tuna Salad

Cheddar, Swiss, and Provolone Cheese Lettuce, Tomato, Onion, and Assorted Condiments

Pasta Salad

Fresh Baked Cookies and Brownies 17.95 ++

**Wrap Platter**

Tomato Basil Bisque Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Pasta Salad with Fresh Vegetables Turkey & Provolone Wrap with Cranberry Mayo Tomato & Mozzarella Caprese Wrap with Balsamic Reduction Ham and Swiss Wrap with Honey Mustard Assorted Cookies & Brownies 18.95 ++

**Taste of Italy Buffet**

Classic Caesar Salad Garlic Breadsticks Chicken Parmesan Italian Sausage and Peppers Mushroom, Spinach, & Artichoke Alfredo over Penne Pasta NY Cheesecake 24.95 ++

**Timeless Buffet**

Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Fresh Baked Artisan Rolls Grilled Brushetta Chicken with Balsamic Glaze Cheese Tortellini Primavera Seasonal Vegetables Wild Rice Pilaf Assorted Cakes 24.95 ++

**Venetian Buffet**

 Classic Caesar Salad Garlic Breadsticks Chicken Piccata Eggplant Parmesan Meatballs in Marinara over Penne Pasta NY Cheesecake 24.95 ++

**All-American BBQ**

BBQ Chicken Grilled ¼ lb Burgers Lettuce, Tomato, Onions & Assorted Condiments Cheddar, American, Swiss Cheese Italian Sausage and Peppers Brown Sugar Baked Beans Classic Red Potato Salad Seasoned Fiesta Corn Corn Bread Fresh Baked Cookie Assortment 18.95 ++

**Picnic Favorites**

Lemon Pepper Chicken BBQ Baby Back Ribs Smithwick’s Marinated Bratwurst Brown Sugar Baked Beans Classic Red Potato Salad Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Corn Bread Assorted Cookies and Brownies 23.95 ++

**Mixed Grill BBQ**

BBQ Chicken Blacked Salmon Slow-Cooked Pulled Pork Brown Sugar Baked Beans Seasoned Fiesta Corn Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Corn Bread Assorted Cookies and Brownies 26.95 ++

**Executive Boardroom Buffet**

Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Assorted Dinner Rolls with Butter Honey-Dijon Chicken Sliced Roast Beef au Jus Seasonal Vegetables Garlic Mashed Potatoes Assorted Cookies 24.95 ++

**Ridge View Buffet**

Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Assorted Dinner Rolls with Butter Chicken Marsala Lemon Dill Salmon Seasonal Vegetables Garlic Mashed Potatoes Chocolate Fudge Cake 26.95 ++

**Colonial Buffet**

Manhattan Clam Chowder Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Fresh Baked Artisan Rolls Marinated London Broil au Jus Whiskey Peach BBQ Pork Loin Seasonal Vegetables Wild Rice Pilaf Assorted Cakes 29.95 ++

**Country Classic Buffet**

Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Assorted Dinner Rolls with Butter Chicken with Pesto Cream Sauce Blacked Salmon with Lemon Butter Sirloin of Beef with Peppercorn Brandy Sauce Seasonal Vegetables Herb Roasted Potatoes NY Cheesecake 29.95 ++

**Masters Buffet**

Mushroom & Sherry Bisque Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, and Assorted Dressings Fresh Baked Artisan Rolls Marinated Flank Steak with Horseradish Cream Chicken Marsala Broiled Sole Stuffed with Crab and Spinach Seasonal Vegetables & Wild Rice Pilaf Assorted Cakes 29.95 ++

**Hors D’oeuvres** (price per piece) (minimum 35)

Spanakopita Triangles 1.95 Assorted Petite Quiche 2.00 Pig in a Blanket 1.50 Vegetable Spring Rolls 1.50 Coconut Shrimp 2.25 Fried Pork Potstickers 1.50 Mushroom Florenin 2.75 Antipasto Skewers 3.00 Chicken Cordon Bleu 1.75 Mini Cheeseburger Sliders 2.75 Mac and Cheese Bites 1.75 Bacon Wrapped Scallops 3.00 Crab Rangoons 2.50 Chicken Satay 2.50 Beef Wellington 3.00 Brie and Raspberry En Croute 2.50 Pecan Chicken Tenders 2.75 Hibachi Beef Skewers 2.75

Fresh Tomato Bruschetta 1.75

**Stationary Displays**

Gourmet Cheese Display6.00 per person

 Artisan selection of assorted cheeses, served with grapes and crackers

Garden Crudite Display5.00 per person

 Seasonal fresh vegetables served with assorted dips

Fresh Fruit Display5.00 per person

 Seasonal fresh fruits and berries

#### Antipasto Display (minimum 40 people) 6.00 per person

 Assorted cured meats and cheeses with pickled vegetables and baguettes

Grilled Mediteranean Vegetable Display6.00 per person

 Marinated, grilled vegetables including squash, eggplant, and peppers, served withhummus and toasted bread.

Baked Brie En Croute(minimum 40 people)6.00 per person

 Brie wheel wrapped in puff pastry with raspberry preserves and pecans, Served with crackers and baguette.

**Specialty Stations** *(\*For All Specialty and Carving stations please add $65 culinary attendant fee\*)*

\*Action Pasta Station\* 7.00 per person

Traditional mix-ins, accompanied by marinara, alfredo, and pesto sauces, as well as two different types of pasta.

Salad Bar Station 6.00 per person

Seasonal vegetables with mixed greens and two house dressings.

\*Action Risotto Station\* 7.00 per person

 Cooked to order, with selected seasonal mix-ins such as mushrooms, peas, chicken, and sun-dried tomato.

Soup Duo Station 4.00 per person

 Vegetable broth and cream of potato soups, with custom add-ins, such as chicken, beans, pasta, bacon, cheddar cheese, and vegetables.

\*Action Mashed Potato Bar Station\* 7.00 per person

 Mashed Idaho and sweet potatoes, with bacon, cheese, scallions, glazed nuts, marshmallows, cinnamon-brown sugar, and sour cream.

Seafood Station Market Price

Please discuss details with Event Coordinator for accurate pricing.

***Carving Station***

Per Person

Roasted Turkey Breast $6.00

Pork Loin $7.00

Served with apples and onions

Roasted Sirloin of Beef $7.00

Served with fresh horseradish cream sauce

Country Baked Ham $7.00

Served with Mustard

Roasted Prime Rib $8.00

Leg of Lamb $9.00

Served with minted yogurt

**Host Bar** *(Charged on consumption)*

Call Brands Smirnoff Vodka, Beefeater’s Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jim Beam Bourbon, Dewars Scotch, Seagram’s 7 Whiskey, Jose Cuervo Tequila, Domestic & Imported Beers House Wine House Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel

###### Premium

Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum, Knob Creek Bourbon, Chivas Scotch, Crown Royal Whiskey, 1800 Tequila Domestic and Imported Beer Mark West Chardonnay & Pinot Noir, Beringers Founders Cabernet Sauvignon,Woodbridge White Zinfandel

**OPEN BAR** *(Per Person)*

Includes House Wine, Domestic & Imported Beers, Juices, Mixers and Sodas

Call Brands 15.00 one hour/20.00 two hours/25.00 three hours/30.00 four hours

###### Premium Brands 17.00 one hour/22.00 two hours/27.00 three hours/32.00 four hours

Beer & Wine

12.00 one hour/17.00 two hours/22.00 three hours/27.00 four hours