

Old York Road Country Club

2015 Banquet Menus





OLD YORK ROAD HORS D' OEUVRES



Butlered Hors D'oeuvres

(Choice of Six)

\$15.00 per person/per hour

Sea Scallops Wrapped in Smoked Bacon ❖ Mushrooms Stuffed with Crab Imperial
Sesame Breaded Chicken Tenderloins with Honey Mustard Dipping sauce
Coconut breaded Shrimp with Sweet and Hot Garlic Soy Sauce
Oriental Vegetable Spring Rolls with Sweet and Sour Sauce
Crunchy Chicken Satay with sweet peanut butter and spicy chili sauces
Franks in a Blanket with Dijon Mustard ❖ Raspberry and Brie Sliders
Buffalo Chicken Spring Rolls with Bleu Cheese Sauce ❖ Assorted Mini Quiches
Maryland Mini Crab Cakes with Cocktail Sauce ❖ Chicken or Beef Satay with Teriyaki Glaze
Shrimp Wrapped in Wonton with Duck Sauce ❖ Philly Style Cheese Steak Spring Rolls
Clams Casino ❖ Spanakopita-Spinach and Cheese in Phyllo
Seared Ahi Tuna Canapé with Wasabi and Tomato Couli
Roasted Red Pepper Crustini with fresh Mozzarella and Basil
Shu mai - Oriental Vegetable and Shrimp Wrapped in Rice Paper
Pork Pot Stickers with Ginger Scallion Dipping Sauce ❖ Grilled Vegetable Skewer with Pesto Drizzle
Cold Sliced Roast Tenderloin on Sourdough with Roasted Red Pepper, Garlic and Herb Alouette
Assorted Cheese with fresh Crudité and Dipping Sauces (displayed)

Hors D'oeuvre Upgrades

Jumbo Shrimp Cocktail... \$3.25 per shrimp
Lollipop New Zealand Lamb Chops... \$5.95 per piece

Specialty Displays

Cheese and Fresh Crudités
An assortment of imported and domestic cheeses,
Crackers, vegetables and dipping sauces... \$3.75 per person

Tomato Basil Bruschetta

Finely Diced Tomatoes and Fresh Mozzarella in a refreshing Basil and Balsamic Vinaigrettes
served with Sliced Bread Points... \$3.25 per person

Assorted Cheeses and Crudite with Tomato Basil Bruschetta

An assortment of Imported and domestic cheeses, crackers, Vegetables and dipping sauces with
finely Diced Tomatoes and Fresh Mozzarella in a refreshing Basil and Balsamic Vinaigrette
served with Sliced Bread Points... \$5.50 per person

Antipasto

Traditional Italian Antipasto with Meats, Cheese, Olives, Roasted Peppers,
Grilled Mushrooms and Artichoke Hearts... \$10.50 per person

Chef's Pasta Station

Choice of Two Pastas and Two Sauces:
Penne, Farfalle, Fusilli, & Orecchiette Pasta and Alfredo, Rosa, Pesto, Marinara, Bolognese, Garlic & Olive Oil
Complimented by Parmesan Cheese and Dried Red Pepper Flakes... \$11.00 per person



OLD YORK ROAD SITDOWN DINNER



Three Courses including Warm Rolls & Butter
Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Teas

Appetizer

Choice of one of the following... Chef's Soup du Jour, Traditional Caesar Salad with Croutons or Mixed Seasonal Greens with Homemade Balsamic Vinaigrette Dressing

Entree

(Choice of Two)

Chicken Marsala

Sautéed Boneless Breast of Chicken Served in a Mushroom & Marsala Wine Sauce... \$29.95 per person

Chicken Saltimbocca

Roasted Fresh Boneless Breast of Chicken, topped with Ham & Melted Aged Provolone, finished with a Mornay Demi Sauce... \$31.50 per person

Chicken Champignon

Sautéed Boneless Breast of Chicken with a Champagne Mushroom Cream Sauce... \$29.95 per person

Artichoke Chicken

Sautéed Boneless Chicken Breast of Chicken with Artichoke Hearts, Black Olives and Diced Tomatoes with a Lemon Caper Sauce... \$29.95 per person

Frenched Chicken Breast

Lightly herb dusted Frenched breast, with Dijonaise and raspberry sauce... \$31.50 per person

Grilled Filet Mignon

with choice of Béarnaise or Mushroom Glace... \$44.95 per person

Grilled New York Strip Steak

With Balsamic & Green Peppercorn Sauce... \$43.75 per person

Oven Roasted Prime Ribs of Beef Au Jus

Served with Chicago Style Horseradish Cream Sauce (for parties of 25 or more)... \$42.25 per person

Saronno Filet Mignon

Center cut Filet Mignon Stuffed with Costello "black" cheese wrapped with Saronno Ham, Pan seared and finished with a black truffle glaze \$47.50 per person

Mustard Crusted Rack of New Zealand Lamb

With a Port Wine and Rosemary Demi-Glaze... \$45.50 per person

Grilled Veal Chop

14oz. Rib Chop with a Roasted Shallot and Shiraz Glaze... Market Price

Honey Mustard Glazed Grilled Pork Tenderloin Medallions

Served with an Apple Coulis... \$39.75 per person

Grilled Salmon Provencal

Filet of Salmon with a Tomato and Leek Cream Sauce... \$32.95 per person

Filet of Flounder Stuffed with Crab Meat

With a White Wine and Lemon Sauce... \$34.95 per person

OYRCC Signature Crabcakes

Served with a New Orleans Scallion Trinity Sauce or Cocktail and Tartar Sauces... \$39.25 per person

Black Sesame Garlic Glazed Grilled Mahi Mahi Filet

with Hawaiian Gold Pineapple Salsa... \$32.95 per person

Fresh Rain Forrest Tilapia

Broiled With an Artichoke Tomato Capanade... \$31.00 per person

Broiled Sea Scallops

Broiled with White Wine Lemon Buerre Blanc... \$32.95 per person

Land and Sea

Grilled Filet Mignon and Two Jumbo Stuffed Shrimp

Served with Nantua and Red Wine Glace... \$43.75 per person

Filet and Salmon Duet

Grilled Filet Mignon and Salmon Served with Roasted Shallot Sauce and Tomato, Leek Cream Sauce... \$40.75 per person

Grilled Petite Filet Mignon and a Lobster Tail

with drawn butter, lemon and Béarnaise sauce... Market Price

Grilled Vegetable Risotto

Local Wild Mushrooms and Fresh Garden Vegetables grilled and roasted with a Creamy Romano Risotto... \$23.75 per person

Veal Parmesan

Tender house breaded Veal Cutlet cooked golden brown with marinara and melted provolone cheese over Linguini pasta... \$27.95 per person

Pasta Bolognese

Penne Pasta With traditional mushroom and meat Bolognese Sauce... \$20.95 per person

Choice of One Vegetable and One Potato

Baked Potato ❖ Duchess Potatoes ❖ Yukon Gold Mashed Potatoes ❖ Garlic Mashed Potatoes
Roasted Red Bliss Potatoes with Rosemary ❖ Au Gratin Potato ❖ Wild Rice Pilaf
Garden Vegetable Medley ❖ Fresh Green Beans with Julienne Carrots or Almondine
Steamed Broccoli with Garlic Butter ❖ Sautéed Squash and Zucchini Lyonnaise

Choice of One Dessert

Pound Cake with Sliced Strawberry Sauce, Whipped Cream Garnish
Mint, Chocolate, or Strawberry Parfait ❖ New York Style Cheese Cake with Raspberry Sauce
Raspberry or Chocolate Mousse ❖ Home Made Baked Apple Pie with Carmel Drizzle

*Any dessert A La Mode \$2.00 per person

Prices do not include 6% PA sales tax and 20% service charge.



OLD YORK ROAD BUFFET DINNER



Three Courses including Warm Rolls & Butter,
Freshly Brewed Regular and Decaffeinated Coffee
and an Assortment of Teas

Appetizer

Choice of one of the following... Chef's Soup du Jour, Traditional Caesar Salad with Croutons or
Mixed Seasonal Greens with Homemade Balsamic Vinaigrette Dressing

Entrée Selection

(Choice of two)

Baked Salmon Provencal with a Tomato Leek Sauce ❖ Grilled Mahi Mahi with Golden Pineapple Salsa
Baked Stuffed Flounder Florentine ❖ Almond Crusted Chicken ❖ Chicken Parmesan
Chicken Marsala or Piccante ❖ Chicken with a Champagne Sauce
Tenderloin Tips with Mushroom Wine Sauce ❖ Baked Ziti (with or without meat)

Carving Station

(Choice of One)

Marinated London Broil
Roast Pork Loin with Mustard Demi Glaze
Honey Baked Ham with a Pineapple Fruit Sauce
Roasted Sirloin with Béarnaise Sauce and Demi Glaze
Turkey Breast with Homemade Cranberry Relish and Herb Mayonnaise
Prime Rib of Beef Au Jus with a Creamy Horseradish Sauce

All Buffets are subject to a \$150.00 Chef fee

Vegetable and Potato

(Choice of Two)

Garden Vegetable Medley ❖ Fresh Green Beans with Julienne Carrots or Almondine
Steamed Broccoli with Garlic Butter ❖ Sautéed Squash and Zucchini Lyonnaise
Chef's Selection of Seasonal Vegetables ❖ Baked Potato ❖ Wild Rice Pilaf
Baked Duchess Potatoes ❖ Yukon Gold Mashed Potatoes
Garlic Mashed Potatoes ❖ Roasted Red Bliss Potatoes with Rosemary ❖ Au Gratin Potato

Dessert Choices

(Choice of One)

Pound Cake with Sliced Strawberry Sauce and Whipped Cream
Mint, Chocolate, or Strawberry Parfait ❖ New York Style Cheese Cake with Raspberry Sauce
Chocolate or Raspberry Mousse ❖ Home Made Baked Apple Pie with Carmel Drizzle

*Any dessert A La Mode \$2.00 per person

\$38.00 per person

Prices do not include 6% PA sales tax and 20% service charge.



OLD YORK ROAD SITDOWN LUNCHEON



First Course

(Choose One)

Chef's Soup du Jour, Traditional Caesar Salad with Croutons or
Mixed Seasonal Greens with Homemade Balsamic Vinaigrette Dressing

Entrees

Gourmet Chicken Salad with Fresh Fruit...\$15.95
Chicken Marsala...\$18.95
Chicken Piccante...\$18.95
Chicken Champagne...\$18.95
Almond Crusted Chicken with Amaretto Sauce...\$19.50
Caesar Salad with Grilled Chicken Breast...\$17.50
Baked Salmon with Lemon Butter Dill Sauce...\$20.50
Grilled Tuna Steak with Pineapple Salsa...\$24.75
Broiled Flounder with Lemon Dill Sauce...\$20.00
Broiled Tilapia with an Artichoke Tomato Caponade...\$18.50
Shrimp and Crab Salad in Puff Pastry with Fresh Fruit...\$23.75
Crab au Gratin ...\$23.25
Eggplant Parmesan with Pasta...\$17.00
Pasta Prima Vera with creamy Alfredo Sauce...\$17.00
Veal Parmesan with Pasta \$18.95
Grilled Petite Filet Mignon with Sauce Béarnaise...\$26.75
Filet Tips with a Demi Glaze and Gorgonzola...\$21.95
Grilled OYR Pub Steak with Shallot Shiraz Glace ...\$20.50

Vegetable and Potato

(Choose Two)

Baked Potato ❖ Baked Stuffed Potato ❖ Yukon Mashed Golden Potatoes
Garlic Mashed Potatoes ❖ Roasted Red Bliss Potatoes with Rosemary
Au Gratin Potato ❖ Wild Rice Pilaf ❖ Garden Vegetable Medley
Fresh Green Beans with Julienne Carrots or Almondine
Steamed Broccoli with Garlic Butter ❖ Sautéed Squash & Zucchini Lyonnaise

Dessert

(Choose One)

Pound Cake with Sliced Strawberry Sauce and A Whipped Cream Garnish
Mint, Chocolate, or Strawberry Parfait
New York Style Cheese Cake with Raspberry Sauce
Chocolate or Raspberry Mousse
Home Made Apple Pie with a Carmel Drizzle
*Any dessert A La Mode \$2.00 per person

Luncheon includes warm Rolls & Butter,
Freshly brewed regular & decaffeinated coffee and an assortment hot teas

Prices do not include 6% PA sales tax and 20% service charge.



OLD YORK ROAD TRADITIONAL BUFFET LUNCHEON



Your buffet will include choice of two entrées, tossed salad or soup, one vegetable and one potato, rolls with butter, dessert, iced tea, freshly brewed regular & decaffeinated coffee, and an assortment of hot teas.

Entrées Choices

(Choose two)

Almond Crusted Chicken with Amaretto Sauce
Chicken Piccante, Marsala or Champagne
Grilled Salmon Filet with an Orange & Lavender Honey Sauce
Broiled Flounder with Lemon and Dill Sauce
London Broil with Mushrooms in a Red Wine Sauce
Beef Tips with a Mushroom wine sauce & Buttered Noodles
Baked Ziti with or without meat
Vegetable Lasagna
Penne Pasta with Sweet Italian Sausage, Broccoli Rabe, Garlic, Diced Tomatoes
with a White Wine Asiago Cheese Sauce

Potato

(Choose one)

Baked Potato
Baked Stuffed Potato
Yukon Mashed Golden Potatoes
Garlic Mashed Potatoes
Roasted Red Bliss Potatoes with Rosemary
Au Gratin Potato
Wild Rice Pilaf

Vegetable

(Choose one)

Garden Vegetable Medley
Fresh Green Beans with Julienne Carrots or Almondine
Steamed Broccoli with Garlic Butter
Sautéed Squash & Zucchini Lyonnaise

Dessert

(Choose one)

Pound Cake with Sliced Strawberry Sauce and A Whipped Cream Garnish
Mint, Chocolate, or Strawberry Parfait
New York Style Cheese Cake with Raspberry Sauce
Chocolate or Raspberry Mousse
Home Made Apple Pie with a Carmel Drizzle

*Any dessert A La Mode \$2.00 per person

\$23.50 per person

Prices do not include 6% PA sales tax and 20% service charge.
(Buffets for 40 or more people)



OLD YORK ROAD BUFFET LUNCHEONS



All-American Buffet

\$16.50 per person

Marinated Boneless Breast of Chicken ❖ Hamburgers ❖ Hot Dogs ❖ Sliced American cheese
Ripe Tomato ❖ Red Onion ❖ Cucumber Basil Salad ❖ Cole Slaw
Potato Salad ❖ Relish & Condiment Tray
Dessert: Homemade Cookies or Brownies

South Philly Buffet

\$19.00 per person

3-Foot Philadelphia Hoagie ❖ Cheese Steaks ❖ Sausage & Peppers or Pork Roll ❖ Cole Slaw
Potato Salad ❖ French Fries ❖ Soft Pretzels with Mustard
Dessert: Homemade Cookies or Brownies

Deli Buffet

\$20.00 per person

Fresh Oven Roasted Turkey Breast ❖ Roast Beef ❖ Baked Ham ❖ Corned Beef ❖ Genoa Salami
Capicola ❖ Swiss, Provolone & American Cheeses ❖ Cole Slaw ❖ Potato Salad ❖ Pasta Salad
Choice of Chicken or Tuna Salad ❖ Sliced Tomatoes ❖ Pickles ❖ Olives ❖ Hot Peppers
Mustard ❖ Mayonnaise ❖ Thousand Island Dressing ❖ Assortment of Breads and Rolls
Dessert: Homemade Cookies or Brownies

California Sandwich Buffet

\$20.95 per person

Turkey BLT Served in a Spinach Wrap ❖ Chicken Salad Served in a Tomato Basil Wrap
Seafood Salad Served in a Croissant ❖ Oriental Salad with Broccoli and Sesame Dressing
Focaccia Bread Panini Sandwich- Grilled and Roasted Vegetables, melted Gruyere Cheese and basil aioli
Fresh Fruit Salad - Served with Hawaiian Gold Pineapples, and Fresh Berries
Leafy Spinach Served with Cucumbers, Dried Cranberries, Mandarin Oranges Served with Gorgonzola
Cheese on the Side, Sweet Pecans and Creamy Raspberry Vinaigrette
Dessert: Raspberry Sorbet

Luau Buffet

(Market Price)

Tropical Fruit Bowl ❖ Hawaiian Chicken with Pineapple Salsa ❖ Filet Mignon Teriyaki Kabobs
Coconut Shrimp ❖ Pulled Pork with Molasses BBQ Sauce
Stir Fry Vegetables, and Pacific Rum Fried Rice
Dessert: Raspberry Mousse or Vanilla Ice Cream

Luncheon includes warm Rolls & Butter,
Freshly brewed regular & decaffeinated coffee and an assortment hot teas
Prices do not include 6% PA sales tax and 20% service charge.



OLD YORK ROAD BRUNCH BUFFET



The Continental

\$9.95 per person

Fruit Salad Bowl ❖ Bagels and Cream Cheese ❖ Homemade Assorted Danish
Muffins and Scones ❖ Brewed Coffee ❖ Assorted Teas ❖ Assorted Juices

The Manor

\$19.50 per person

(Buffets for 25 or more people)

Fruit Salad Bowl ❖ Bagels and Cream Cheese ❖ Assorted Danish ❖ Muffins and Scones
Scrambled Eggs ❖ Bacon ❖ Sausage ❖ Home Fried Potatoes ❖ Quiche Lorraine
Eggs Benedict Your choice of Texas French Toast or Waffles
Brewed Coffee ❖ Assorted Teas ❖ Assorted Juices

Chef Attended Omlete Station is an additional charge of \$5.00 per person and a \$150.00 Chef fee.
Prices do not include 6% PA sales tax and 20% service charge.

(Buffets for 40 or more people)

KIDS BUFFET

(Age 13 and under with a minimum of 40 children)

Hors d' Oeuvres

(Select Three)

Franks n' Blanket ❖ Baby Meatballs ❖ Italian Stromboli ❖ Buffalo Chicken Spring Rolls
Cheese Steak Spring Rolls ❖ Vegetable Spring Rolls ❖ Mozzarella Sticks
Classic Buffalo Wings ❖ Boneless BBQ Wings

First Course

(Select One)

Fresh Fruit ❖ House Salad ❖ Caesar Salad

Entrée Selection

(Select Two)

Chicken Tenders with French Fries ❖ Beef or Chicken Cheese Steak with French Fries
Penne or Tortellini with Marinara ❖ Chicken Parmesan with Pasta ❖ Pizza

Dessert

Deluxe Sundae Bar with Assorted Toppings

Beverages

Assorted Sodas and Lemonade Station

\$35.00 per child

plus 20% Service Charge and 6% PA Sales Tax



OLD YORK ROAD STATIONS



Single Carving Station

\$16.50 per person

(Choose One)

Roast Loin of Pork with Whole Grain Mustard Sauce

Prime Rib of Beef with Au Jus and a Creamy Horseradish Sauce

Honey Baked Ham with Honey Mustard and Pineapple Glaze

Roasted Sirloin with Béarnaise Sauce

Roast Turkey Breast with Homemade Cranberry Relish and Sage Gravy

Pasta Station

\$13.50 per person

Choice of Two Pastas and Two Sauces:

Penne, Farfalle, Fusilli, & Orecchiette Pasta and Alfredo, Rosa, Pesto, Marinara, Bolognese, Garlic & Olive Oil

Complimented by Parmesan Cheese and Dried Red Pepper Flakes

Accompanied with Garlic Bread and Caesar Salad

Raw Bar

\$34.50 per person

Clams, Oysters, Shrimp, and Crab Claws with all the accompaniments

Add Coffee and Dessert Station to any Package Above

\$4.50 per person

Ultimate Sweets Table

\$7.50 per person

An assortment of chocolate chip canoli's, mini crème brulee's, chocolate or raspberry mousse, éclairs, fresh fruit, chocolate brownies, and chocolate covered strawberries

Chocolate Fountain

\$7.25 per person

Treat your guests to a warm flowing fountain of dark chocolate with up to six of the following options

Strawberries ❖ Cantaloupe ❖ Honey Dew ❖ Pineapple ❖ Brownies ❖ Marshmallows

Graham Crackers ❖ Soft Pretzel Nuggets ❖ Vanilla Wafer Cookies ❖ Rice Krispy Treats

Stations requiring a Chef will be charged a \$150.00 Chef fee

Prices do not include 6% PA sales tax and 20% service charge





OLD YORK ROAD BEVERAGES



All Open Bar Packages are subject to a \$150.00 Bartender Fee

Standard Open Bar

New Amsterdam Vodka ❖ Smirnoff Vodka ❖ Gordon's Gin ❖ New Amsterdam Gin
Bacardi Rum ❖ Sailor Jerry's Spiced Rum ❖ Malibu Rum ❖ Imperial Whiskey
Seagrams VO ❖ Jim Beam Whiskey ❖ Jack Daniels Whiskey ❖ Dewars Scotch
J & B Scotch ❖ Southern Comfort ❖ Kahlua ❖ Christian Brothers Brandy
Jose Cuervo Tequila ❖ Assorted Sodas and Juices
Chardonnay ❖ White Zinfandel ❖ Merlot ❖ Cabernet Sauvignon ❖ Pinot Grigio

First Hour...\$13.00 per person

Second Hour...\$6.50 per person

Each Additional Hour...\$5.50 per person

Premium Open Bar

Premium bar includes all bar brands of liquor and upgrades in each liquor category

First Hour...\$14.50 per person

Second Hour...\$9.00 per person

Each Additional Hour...\$6.00 per person

Additional Bar Upgrades

\$6.50 per person per hour

Bailey's Irish Cream ❖ Sambucca Romano ❖ Amaretto di Sorono ❖ Irish Mist ❖ Grand Marnier
Selected Ports ❖ Single Malt Scotches ❖ Cognacs

Beer Selections

Premium bar includes all bar brands of liquor and All the upgrades in each liquor category

Budweiser ❖ Coors Light ❖ Miller Lite ❖ Yuengling Lager ❖ O'Doul's

Other Options

Champagne Punch...\$55.00 per bowl

Non-Alcoholic Fruit Punch...\$27.50 per bowl

Champagne Toast...\$4.25 per person

Wine Service...\$36.00 per carafe

Cash bars also available

\$200.00 Bartender Fee

Old York Road Country Club reserves the right to refuse alcoholic service.

Additional Beer, Wine and Liquor Selections are available upon request.

The above selections and prices are subject to change.

No outside liquor is permitted on club property.