



Greensburg Country Club

Banquet Menu

Breakfast & Lunch

BREAKFAST MENU

Continental Breakfast

(Minimum of 10 people)

Fresh Assorted Danish and Mini Muffins
Chilled Assorted Juices
Coffee, Decaf, Hot Tea
\$6.50++ per person

Deluxe Continental Breakfast

(Minimum of 10 people)

In addition to our Continental Breakfast
The Deluxe Continental Breakfast also
includes:

Seasonal Fresh Fruit Tray
Assorted Bagels and Cream Cheese
Toaster Station
\$8.50++ per person

Sit-Down Breakfast

(Minimum of 10 people)

Chilled Fruit Juices
Scrambled Eggs
Home fries
Choice of Bacon, Sausage or Ham
Assorted Breads
Butter and Preserves
Coffee, Decaf, or Tea
\$10.50 ++ per person
Add Assorted Fresh Fruit Display for
\$2.25++ per person

Buffet Style Breakfast

(Minimum of 30 people)

If under 30 people, add \$2.00 per person

Toast, Bagels, English Muffins
Cream Cheese, Butter, Preserves
Chilled Assorted Juices
Coffee, Decaf, or Tea
Seasonal Fruit Display
Scrambled Eggs
Home Fries

Choice of Two:

Bacon, Sausage or Ham
\$12.95++ per person

Additional Buffet Items:

Biscuits	\$1.00
Pittsburgh Scramble	\$2.00
French Toast	\$1.75
Eggs Benedict	\$2.50
Pancakes	\$1.75
Chicken Al King	\$2.50
Assorted Danish	\$1.75
Country Sausage Gravy	\$2.50
Mini Muffins	\$1.75
Carved Ham	\$2.75
GCC Sweet Rolls	\$1.75
Carved Corned Beef	\$2.75
Waffles	\$2.00
Assorted Fruit Crepes	\$2.00
Bread Pudding	\$2.00
Omelet Station	\$5.00

Luncheon Buffets

Executive Luncheon Buffet

Executive Luncheon Buffet includes:

Rolls and butter, fresh brewed coffee, decaf and hot or iced tea

Choose One Salad:

House, Caesar, Pasta Salad, Cole Slaw, Marinated Vegetable Salad

Entrees:

Grilled Marinated Chicken breast

Stuffed Chicken breast

Chicken Scalapini

Chicken breast with mushroom cream sauce

Roasted top of sirloin of beef and pan gravy

Swiss steak

Braised beef tips

Pineapple glazed ham

Baked Boston scrod

Tilapia

Pork loin Scarpiella

Lemon sole Romano

Choose one Starch:

Roasted baby red potatoes

Pasta with meat sauce

Scalloped potatoes

Twice baked potato

Mashed potatoes

Au gratin potato

Rice Pilaf

Risotto

Pasta with Marinara

Garlic basil red skin mashed potatoes

Choose one Vegetable:

Fresh vegetable medley

Green bean almondine

Broccoli with cheese

Sweet corn

Chef du Jour

Buffet #1 - \$13.50++ per person*

Choose any one from above Entrées

Buffet #2 - \$15.50++ per person*

Choose any two from above Entrées

Buffet #3 - \$18.50++ per person*

Choose any three from above Entrées

The Executive Luncheon Buffets include

Chef's Choice Pasta Du Jour. For an additional \$2.00 per person, you may have a deluxe Pasta (Bar?)

*If under 30 people, add \$2.00++ per person to the Buffet prices

Picnic Style Buffet

\$12.95++ per person
If under 30 people, add \$2.00++ pp

Chef cooked to order Hamburgers and
Hot Dogs

Choice of Two Picnic Salads
(Potato Salad, Pasta Salad or Cole Slaw)
Cheese Tray, Assorted Buns,
Appropriate Condiments and Garnishes,
Iced Tea and Lemonade

Picnic Style Buffet Additions

The following can be added for \$2.50++
per person:

Pasta Marinara
Italian Grilled Sausage
Kielbasa and Sauerkraut
Barbequed Pork
Southern Fried Chicken
Char-grilled Chicken
Assorted Cookies and Brownies

The Deli Express Buffet

\$12.50++ per person
If under 30 people add \$2.00++ pp

The Deli Express includes:

Fresh Sliced Assorted Fruit Display
Assorted Sliced Breads
Sliced Roast Turkey Breast
Corned Beef
Pastrami
Virginia Honey Ham
Salami
Sliced American Cheese
Swiss Cheese
Provolone Cheese
Lettuce, Tomato and Onion Platter
Relish Tray and Condiments
Potato Salad, Pasta Salad and Cole Slaw
Coffee, Decaf, Iced Tea or Lemonade

The Deli Express Additions

Assorted Cookies \$2.50
Brownie \$2.50
Texas Sheet Cake \$2.50
Soup Du Jour \$2.25
Starch Du Jour \$2.25

Luncheon Entrée Salads

All salads are served with a warm Paesano bread basket and butter along with fresh brewed coffee, decaf, hot or iced tea.

You may add soup to all Luncheon Entrée Salads for an additional \$2.25++ per person

Cobb Salad	\$11.95++
Cubed roast breast of turkey, crisp bacon, crumbled bleu cheese, ripe tomatoes and diced eggs on a bed of mixed greens	
Classic Chicken Caesar Salad	\$11.95++
Grilled breast of chicken medallions set atop a bed of crisp romaine, Accompanied by Asiago cheese and croutons	
Grilled Chicken or Steak Salad	\$14.95++
Your choice of grilled chicken or seared sirloin steak, served on a bed of mixed greens with ripe tomatoes, cucumbers, red onions, new potatoes and olives topped with shredded cheddar	
Fresh Fruit Medley	\$11.50++
Seasonal cut melons, berries and sugared grapes, garnished with Grilled brie and nut bread with cream cheese	
Warm Chop Salad	\$12.95++
Potatoes, roasted red peppers, broccoli, cauliflower, mushrooms, carrots, mixed greens and grilled chicken breast served with herb vinaigrette	
Green "Spa" Salad	\$12.95++
Avocado, mandarin oranges, sun-dried tomatoes, almonds, asparagus and peppers, with mixed greens served with smoke house almond dressing	

Hot Luncheon Menu

Entrees include: Garden salad with choice of dressings, rolls and butter
Coffee, Decaf, Hot or Iced Tea, Lemonade

Italian Vegetable Lasagna	\$11.95++
Tender pasta sheet layered with seasoned vegetables, ricotta, Provolone and mozzarella cheeses with an Alfredo sauce	
Pasta Primavera	\$10.95++
Fresh vegetables sautéed in garlic and shallots with extra virgin Olive oil and served over tri-colored farfella pasta	
Chicken Romano	\$12.95++
Boneless chicken breast coated in Parmesan and Romano batter, Served with your choice of starch or vegetable du jour	
Stuffed Chicken Breast	\$12.95++
Roasted boneless breast stuffed with a traditional sage stuffing with mushroom supreme sauce, and served with choice of starch or vegetable du jour	
Broiled Petite Filet	\$19.95++
Center cut, char-grilled tenderloin with our dry rub seasoning, Served with choice of starch or vegetable du jour	
N.Y. Strip	\$18.95++
Center cut, char-grilled strip loin with our dry rub seasoning, Served with choice of starch or vegetable du jour	
English Style Scrod	\$15.45++
Broiled cod loin topped with Sicilian breadcrumbs enhanced With lemon butter sauce served with choice of starch or Vegetable du jour	
Char-Grilled Salmon	\$16.45++
Center cut salmon filet with a tropical salsa sauce, served with Choice of starch or vegetable du jour	

Hot Sandwich Selections

Hot sandwich selections include: French fries and cole slaw
You may add soup to all sandwich selections for an additional \$2.25++

GCC Burger	\$9.50++
Char-grilled burger served with lettuce and tomato on a Kaiser roll	
Jumbo Fish Sandwich	\$13.95++
Cod filet, fried or broiled, served with tartar sauce on a French roll	
Rueben	\$11.95++
Shaved kosher corned beef, Swiss cheese with sauerkraut and 1000 Island dressing on marbled rye	
Grilled Chicken Breast Sandwich	\$11.95++
Topped with crisp bacon, Asiago cheese and honey mustard on A toasted Kaiser roll	
Greensburg Country Club Sandwich	\$10.95++
Virginia ham, roasted turkey, Swiss and American cheese, bacon Lettuce and tomato piled high on a flaky croissant	
Baltimore Crab Cakes	\$13.95++
Pan fried crab cakes with an Aremoulade sauce on a toasted Kaiser roll	

Desserts

New York Style Cheesecake	\$5.95++
New York style cheesecake resting on top of a graham cracker crust and served with or without berries.	
Grand Chocolate Finale	\$5.95++
A four layer dark chocolate filled and iced with a rich chocolate ganache and delicately accented toasted almond pieces.	
Gourmet Carrot Cake	\$5.95++
Three delicious layers of moist cake loaded with shredded carrots, pecan pieces and crushed pineapple, filled and iced with a real cream cheese frosting and garnished with pecans.	
Tiramisu	\$5.95++
A traditional Italian dessert of mascarpone cheese filling, ladyfingers that have been skillfully soaked in espresso with a touch of liquor and dusted with cocoa powder for an elegant touch.	
Carmel Apple Pie	\$5.95++
Handfuls of granny smith apples in a homemade pie filling laced with cinnamon and brown sugar, baked into a butter crust and then complimented with a generous helping of rich caramel sauce.	
Key Lime Island Pie	\$5.95++
This refreshingly light pie is made with authentic Key lime juice from the Florida Keys. It is baked in a graham cracker crust and topped with real whipped cream.	
Chocolate Snickers Dream	\$5.95++
Fudge brownies and creamy custard combined and baked into a golden flaky shortbread cookie crust then topped with chunks of Snickers bar, peanuts, caramel, more brownies and finally drizzled with white and dark chocolate.	
Pecan Ball	\$4.50++
Apple, Cherry or Blueberry Pie	\$2.50++
Chocolate, Caramel, or Strawberry Sundae	\$2.50++
Chocolate Layer Cake	\$2.50++
Strawberry Shortcake	\$2.50++
Flavored Sherbets with a Cookie	\$2.50++