



Banquets
At
Chartiers
Country Club

January 2010

Chartiers Country Club is a special place to hold any kind of event. From a small intimate gathering to a large wedding, Chartiers Country Club is versatile enough to handle almost any event you can imagine. Up for a round of golf? Our immaculate golf course is open to hold outings throughout the season on select Mondays.

Our Boardroom is the perfect size for your meetings. It provides a productive atmosphere to get things done while overlooking the rolling hills of Thornburg. The Grille Room is just close enough to have a relaxing lunch break with delicious foods prepared by our award-winning culinary staff.

Time to celebrate? Our banquet menus complement events ranging from bridal and baby showers to anniversaries. Chartiers Country Club is as versatile as your imagination so imagine your next event here.



AUDIO VISUAL AIDS

Podium • Podium with Microphone
Projection Screen
A/V Cart
Flip Chart with Markers
Microphone (standing/wireless)
Plug-in Outlet Center
Telephone Line • Extension Cord
Conference Speaker Phone
Easel
Overhead Projector

A variety of specialty Audio Visual Equipment is Available
Contact Our Special Events Coordinator for Rates and Availability

ROOM SPECIFICATIONS

	Rounds	Board style	Classroom	U-shape
Ballroom	230	n/a	200	50
<i>With Dance Floor</i>	200			
Chartiers Room	50	20	30	25
Boardroom	n/a	20	20	n/a
Gallery	8	15	16	n/a

RESOURCES

Hyatt Place

Pittsburgh Airport

6011 Campbells Run Rd.
Pittsburgh PA 15205
412-494-0202

Joann Hines
Sales Manager

Entertainment Unlimited

1701 Banksville Rd
Pittsburgh PA 15216
412-343-7700
www.entertainmentunlimited.com

Michelle Mundy

Lendable Linens

3253G Old Frankstown Rd
Pittsburgh PA 15239
1-866-539-5363
www.lendablelinens.com

All Occasions Party Rental

1060 Montour West Industrial Blvd.
Coraopolis, PA 15108
www.allparty.com
412-788-8100

Pete Donati & Sons Florist

35 Donati Rd.
Pittsburgh, PA 15241
412-835-4420

Chair Covers and Linens

Pittsburgh, PA
www.chaircoversonline.com
1-800-640-0526

Dave Dietz Florist

531 Chartiers Ave.
McKees Rocks, PA 15136
412-771-0707

These Vendors are not affiliated with the Club in any way, nor have they compensated us for this recommendation. They are businesses we have successfully worked with in the past and we feel comfortable recommending the quality of their services. Chartiers is not responsible for any of the services provided by these or any vendors.

With the exception of floral deliveries only, all outside vendors must provide a valid Certificate of Insurance prior to the event.

BREAKFAST

*All Entrees are Served with a Seasonal Fresh Fruit Cup, Assorted Breakfast Bakeries, Jam and Butter,
Coffee and Orange Juice • One Egg Preparation Selection per Event
Our Low Cholesterol Egg Substitute is Available for Omelets and Scrambled Egg Items*

Eggs Benedict

*Two Farm-Fresh Poached Eggs Served Atop a Toasted English Muffin with Canadian Bacon,
a Fresh Hollandaise Sauce and Home Fried Potatoes*

\$10.75

Chartiers Breakfast Platter

*Two Farm-Fresh Eggs Prepared to Your Desired Style with Thick-Cut Smoked Bacon, Silver Star Ham,
and Ricci's Breakfast Sausage Link. Served with Home Fried Potatoes*

\$10.25

The Birdie

*Two Farm-Fresh Eggs Prepared to Your Desired Style with Your Choice of Thick-Cut Smoked Bacon,
Silver Star Ham, or Ricci's Breakfast Sausage Links. Served with Home Fried Potatoes*

\$8.75

Ham and Cheese Omelet

*A Fluffy Omelet Made with Three Farm-Fresh Eggs, Silver Star Ham and American Cheese
Served with Home Fried Potatoes*

\$10.50

Western Omelet

*A Fluffy Omelet Made with Three Farm-Fresh Eggs, Ham, Green Pepper and Onion
Served with Home Fried Potatoes*

\$10.50

Breakfast Quesadilla

*A Large Grilled Tortilla Stuffed with Two Farm-Fresh Eggs Scrambled, Green Pepper, Onion, Tomato,
Cheddar and Jack Cheese. Served with Salsa, Sour Cream and Home-Fried Potatoes*

\$10.75

BRUNCH BUFFET

\$15.00 per Person/ 20 People Minimum

\$2.00 per Person Additional Charge for Fewer Than 50 People

HOT ITEMS

Fluffy Scrambled Eggs	Thick-Cut Smoked Bacon
Seasoned Home Fries	Ricci's Breakfast Sausage
Toasts and English Muffins	Chunky Chicken a la King
Challah French Toast <i>with Whipped Butter and Maple Syrup</i>	

COLD ITEMS

Chilled Orange and Cranberry Juices	<i>Your Choice of</i> Chicken, Tuna or Ham Salad
Fresh Fruit Salad	Chef's Selection of Pasta Salad

SWEETS TABLE

Your Choice of Strawberry or Chocolate Mousse

Chef's Selection of Assorted Breakfast Pastries with Butter and Jelly

Coffee • Decaffeinated Coffee • Tea • Milk • Skim Milk

ADDITIONAL HOT SELECTIONS

Chef-Carved Silver Star Ham	3.25	Scallops and Shrimp Newburg	6.25
Classic Eggs Benedict	3.75	Turkey Divan Crepes	2.75
Deep-Dish Garden Vegetable Quiche	2.25	House-Made Corned Beef Hash	3.25
Chef-Carved Beef Top Round	3.75	Attended Waffle Bar	2.75
Attended De Luxe Omelet Bar	3.50		

ADDITIONAL CHILLED SELECTIONS

Shrimp Salad	5.75	Display of Sliced Smoked Salmon <i>and Accompaniments</i>	4.25
Chef's Selection of Sliced Meats and Cold Cuts	3.25	Chef's Selection of Domestic Cheeses	3.00
Mesclun Mixed Green Salad <i>with Garden Vegetables and Dressings</i>	2.25	Traditional Spinach Salad <i>with Hot Bacon Dressing</i>	2.25

Prices Subject to Change Without Notice • All Prices Subject to Applicable Tax and Service Charge

EXPRESS LUNCHEON BUFFET

\$15.00 per Person/ 20 People Minimum

\$2.00 per Person Additional Charge for Fewer Than 30 People

Chef's Selection of Freshly Made Soup

Mesclun Mixed Greens with Garden Vegetables, Italian and Ranch Dressings

Chilled Fresh Fruit Bowl

Redskin Potato Salad

Your Selection of Chicken or Tuna Salad

Home-Style Cole Slaw

Chef's Selection of Chilled Meats and Cold Cuts

Display of Sliced Sandwich Cheeses

Sandwich Breads and Rolls

Assorted Freshly Baked Cookies

Coffee • Decaffeinated Coffee • Tea • Milk

ADDITIONAL HOT SELECTIONS

Roasted Sliced Turkey Breast in Gravy **\$2.75**

Ricci's Hot Italian Sausage with Sautéed Peppers and Onions in a Tomato Basil Sauce **\$3.75**

Chicken with Marsala Wine Mushroom Sauce **\$4.50**

Baked Fillet of Cod, English Style **\$3.25**

Chef-Carved Top Round of Beef **\$3.75**

House-Made Meat Lasagna **\$2.75**

BREAKS AND OTHER PACKAGES

Priced per Person • 20 People Minimum

Everyday is Sundae

French Vanilla, Chocolate or Strawberry Ice Cream
Whipped Cream
Cherries
Bananas
Pecans
Crushed Oreo Cookies
Strawberry Sauce
Pineapple Sauce
Butterscotch
Chocolate Sauce
\$5.75

Chartiers Chocolate Extravaganza

Chewy Fudge Brownies
Chocolate Chunk Cookies
Truffles
Assorted Chocolate Petit Fours
Chocolate-Covered Strawberries
\$6.75

Chartiers Perks

Assorted Gourmet Flavored Coffees and Gourmet Teas
Cream/ Skim/ Milk
Assorted Muffins or Danishes
Assorted Scones
Assorted Biscotti
\$5.25

An Afternoon in Paris

Assorted Gourmet Cheeses Including Bleu, Gruyere, Provolone, Gouda, and Cheddar
Assorted Fresh Fruits
Assorted Rustic Breads
Pairing Wines Available, Priced Upon Consumption
\$5.75

HORS d'OEUVRES

COLD SELECTIONS

Cheese and Fresh Fruit Cascade		Raw Vegetable and Dip Crudités Cascade	
Small <i>up to 25 people</i>	75.00	Small <i>up to 25 people</i>	55.00
Medium <i>from 25 to 50 people</i>	120.00	Medium <i>from 25 to 50 people</i>	95.00
Large <i>from 50 to 100 people</i>	210.00	Large <i>from 50 to 100 people</i>	160.00
Fresh Shrimp Cocktail <i>4 pieces per person</i>	8.25	Crabmeat Hoelzel <i>per person</i>	10.50

Priced per Piece • Server Passed or Buffet Service

Oysters on the Half Shell	1.50	Clams on the Half Shell	.75
Shrimp Canapé	1.75	Poached Salmon Canapé	1.50
Smoked Salmon Canapé	1.75	Assorted Crostini	1.50
Cherry Tomato Stuffed with Boursin cheese	.75	Assorted Devilled Egg Halves	.65
Ham, Chicken, or Tuna Salad Canapé	.95		

HOT SELECTIONS

Priced per Piece

Fried Artichoke Heart	1.00	Fried Calamari Tenders	.75
Fried Artichoke Heart with Boursin Cheese	1.50	Spanakopita	1.00
Chicken Wing Ding	.85	Cheese Puff	1.25
Miniature Quiche Lorraine	1.75	Coconut Fried Shrimp	2.75
Cocktail Weiner in a Blanket	1.25	Scallops Wrapped in Bacon	.95
Tenderloin Shish-Kabob	2.00	Clams Casino	1.75
Swedish Meatball	.65	Cajun Chicken	.75
Devilled Crab Ball	.85	Hot Sausage and Cheese Puffs	.75
Oyster Rockefeller	1.90	Mushroom Cap Filled with Sweet Sausage	1.25
Mushroom Cap Filled with Crabmeat	2.25	Hot Sausage in Pastry	.75
Reuben Ball	.50	Mushroom Cap Filled with Boursin Cheese	1.00

HORS d'OEUVRES PACKAGES

Priced per Person as a One Hour Package with Dinner • Other Pricing is Available
50 People Minimum

Asian Pacific Rim

Seared Ahi Tuna *with Thai Slaw*
Assorted Sushi *with Wasabi, Soy and Pickled Ginger*
Summer Rolls *with Dipping Sauce*
Chicken Satay *with Spicy Peanut Sauce*
\$8.25

Mediterranean Antipasto

An Assortment of Olives
Sliced Meats and Cheeses
Melons • Blanched Asparagus
Roasted Red Peppers
Breads and Rolls
\$5.25

Outer Banks Sampler

Miniature Chartiers Crab Cakes
Oysters on the Half Shell
Shrimp Cocktail
Steamed Mussels and Clams
\$29.75

Down on the Bayou

Cajun Seared Tenderloin Bites
Mini Blackened Seafood Kabobs
Cornmeal Dusted Fried Oysters
Coconut Chicken Fritters
\$14.25

Tail-Great Favorites

Miniature Reuben
Miniature Cheese Burgers
Miniature Hot Dog in Puff Pastry
Buffalo Chicken Wings
Celery with Blue Cheese Dressing
\$9.25

GREAT BEGINNINGS

Select One Beginning Course with Luncheon Entrées, or Two Beginning Courses with Dinner Entrées

APPETIZERS

Fresh Fruit Cup with Honey Cream
Smoked Salmon (\$4.75 *additional*)
Crabmeat Hoelzel (\$8.50 *additional*)
Shrimp Cocktail (\$5.75 *additional*)

SOUPS

Princess (*Cream of Chicken Soup with Pureed Vegetables*) • Italian Minestrone
Cream of Broccoli • Cream of Mushroom • Cream of Potato
Roasted Butternut Squash • Pasta e Fagiole (*Italian Pasta with Beans*)
Hearty Beef Vegetable • House Style Chicken Noodle
Vegetarian Vegetable • Pittsburgh Wedding Soup
Manhattan-Style or New England-Style Clam Chowder
Chili con Carne with Beans • Ham and Bean • Split Pea with Ham
Lobster Bisque (\$3.50 *additional*) • She-Crab (\$3.50 *additional*)
Shrimp Bisque (\$2.75 *additional*) • Cioppino (\$3.00 *additional*)
French Onion Gratinee (\$1.00 *additional*) • Chilled Vichyssoise (\$1.00 *additional*)
Lamb Pot au Feu with Puff Pastry Dome (\$1.75 *additional*)
Chilled Strawberry Champagne (\$1.50 *additional*)
Chilled Gazpacho Crème Fraiche (\$1.00 *additional*)

SALADS

Choice of Two Dressings:

*French, Italian, Thousand Island, Cracked Peppercorn, Paris, Honey Cream, Raspberry Vinaigrette,
Balsamic Vinaigrette, Honey Dijon, Bleu Cheese (\$0.50 additional)*

Mixed Field Greens with Chartiers Crouton
Fresh Fruit Salad with Honey Cream
Caesar Salad with Mancini Croutons
Hearts of Romaine
Classic Wedge with Bacon and Bleu Cheese (\$2.75 *additional*)
Bibb Lettuce and Tomato (\$1.75 *additional*)

LUNCHEON ENTREES

All Luncheon Entrées are Served with a Selection of Soup, Salad or Fresh Fruit Cup,
Potato or Vegetable and Dessert • Luncheon Entrees available until 4 p.m.

Baked Stuffed Breast of Chicken <i>Stuffed with a Traditional Home Style Dressing</i>	14.75	Chunky Chicken a la King <i>Served in a Flaky Puffed Pastry Shell</i>	14.25
Chicken Picatta <i>Sautéed with Fresh Mushrooms, Capers, and Lemon</i>	15.75	Chicken Marsala <i>Sautéed Chicken with Marsala Wine Mushroom Sauce</i>	15.75
Breast of Chicken Oregon <i>Stuffed with Wild Rice, Mushrooms, and Brown Sauce</i>	15.75	Chicken Parmagiana <i>Chicken with Linguini, Marinara and Melted Cheeses</i>	15.75
Chicken or Beef Stir Fry <i>With Asian-Style Vegetables over Steamed White Rice</i>	14.25	Chicken Romano <i>Lightly Egg-Battered with Lemon Butter Sauce</i>	15.75
Chartiers Chicken <i>Lightly Breaded and Stuffed with Herbed Boursin-Style Cheese</i>	16.00	Veal Parmagiana <i>Veal with Linguini, Marinara and Melted Cheeses</i>	17.75
Veal Romano <i>Lightly Egg-Battered with Lemon Butter Sauce</i>	17.75	Veal Marsala <i>With Marsala Wine Mushroom Sauce</i>	19.75
Veal Française <i>Sautéed with Parmesan Cheese and Fresh White Bread Crumbs</i>	17.75	Chartiers Veal <i>Lightly Breaded and Stuffed with Herbed Boursin-Style Cheese</i>	18.25
Roasted Pork Loin <i>Over Sauerkraut, Pan Gravy</i>	13.75	Baked Stuffed Pork Chop <i>Stuffed with a Traditional Home Style Dressing and Brown Gravy</i>	16.00
Vegetarian Angel Hair Primavera <i>With Garden Vegetables, Garlic and Olive Oil, with Garlic Toast</i>	13.75	Penne Pasta with Marinara <i>Served with Garlic Toast and Fresh Grated Parmesan Cheese</i>	12.75
Meat Lasagna Al Forno	14.25	Chicken Crepes	13.75
Roasted Sirloin of Beef <i>Mushroom Demi-Glace Sauce</i>	19.50	Grilled Marinated Flank Steak <i>Bordelaise Sauce</i>	14.75
Braised Beef Tips with Burgundy Wine <i>Served over Buttered Egg Noodles</i>	16.75	Rosemary Crusted Pork Tenderloin <i>Roasted and Served with a Natural Pan Gravy</i>	14.25
Baked Meatloaf <i>Served with House-Made Mashed Potatoes</i>	13.75	Braised Swiss Steak Jardinière	14.75
Broiled Fillet of Sole Meuniere <i>With Brown Butter and Lemon</i>	15.75	Broiled Fillet of Boston Scrod <i>With Lemon Herb Butter</i>	14.25
Virginia Spots <i>English Style - Broiled with Bread Crumbs</i>	19.25	Orange Roughy Almandine	18.25
Fillet of Salmon <i>Broiled with White Wine and Served with Cucumber Dill Sauce</i>	14.25	Grilled Swordfish <i>With White Wine Butter Sauce</i>	18.75
Garden Vegetable Quiche <i>With a Parmesan Béchamel Sauce</i>	12.50	Quiche Lorraine <i>With Bacon, Onions and Swiss Cheese</i>	12.75

ENTRÉE SALADS

Includes Soup or Fruit Cup and Dessert

“On the Green” Spinach Salad <i>With Bowtie Pasta, Jumbo Lump Crab and Hoelzel Dressing</i>	18.75	Salad Trio <i>Tuna Fish, Chicken, and Shrimp Salads with Garden Vegetables</i>	16.25
Chef’s Salad <i>Julienne Strips of Ham, Turkey, and Cheeses over Mixed Greens with Boiled Egg and Your Choice of Dressing</i>	12.75	Cobb Salad <i>Diced Turkey, Tomatoes, Bacon, Eggs, Avocado, Black Olives, and Bleu Cheese with Italian Dressing</i>	14.25
Grilled Chicken Caesar Salad <i>With Mancini Croutons</i>	14.75	Chunky Chicken Salad <i>With Fresh Fruit over Freshly Mixed Greens</i>	12.75

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DINNER ENTREES

All Dinner Entrees are Accompanied by Your Selection from our Great Beginnings,
Your Selection of Potato and Vegetable, and Completed with Your Selection of Dessert.

Broiled Filet Mignon Champignon <i>8 Ounces of Beef Tenderloin</i>	35.75	Broiled New York Strip Steak <i>14 Ounces of Beef with Maitre d' Hotel Butter</i>	36.75
Petit Filet Mignon Champignon <i>6 Ounces of Beef Tenderloin</i>	30.75	Roasted Prime Rib of Beef Au Jus <i>10 Ounces of Prime Rib of Beef</i>	29.75
Chartiers Land and Sea <i>Lobster Tail and Petit Filet</i>	45.75	Sliced Beef Sirloin <i>Mushroom Sauce</i>	23.50
Roasted Tenderloin of Beef <i>Bordelaise or Béarnaise Sauce</i>	29.25	Marinated Sliced London Broil <i>Bordelaise Sauce</i>	23.50
Veal Parmagiana <i>Pasta and Homemade Marinara Sauce</i>	28.75	Veal Française <i>Fresh White Parmesan Breadcrumbs, Lemon Butter Sauce</i>	28.75
Veal Marsala <i>Marsala Wine Mushroom Sauce</i>	29.75	Veal Romano <i>Lightly Egg Battered with Lemon Butter Sauce</i>	28.75
Chartiers Veal <i>Stuffed with Herbed Boursin-Style Cheese</i>	29.50	Chicken Marsala <i>Marsala Wine Mushroom Sauce</i>	22.75
Stuffed Breast of Chicken <i>Natural Pan Gravy</i>	21.50	Pecan Crusted Breast of Chicken <i>Warm Apple Compote</i>	23.75
Chicken Parmagiana <i>Pasta and House-Made Marinara Sauce</i>	22.50	Roast Tom Turkey <i>Dressing and Giblet Gravy</i>	20.75
Chicken Picatta <i>Sautéed with Fresh Mushrooms, Capers, and Lemon</i>	22.50	Chartiers Chicken <i>Stuffed with Herbed Boursin-Style Cheese</i>	23.00
Baked Silver Star Ham Off of the Bone <i>Pineapple Glaze</i>	19.75	Stuffed Pork Chop <i>Natural Pan Gravy</i>	22.00
Baked Fillet of Sole <i>Lemon Butter</i>	22.75	Crabmeat Stuffed Flounder	33.75
Orange Roughy Almandine	24.75	Twin Broiled Lobster Tails	54.75
Broiled Virginia Spots <i>English-Style, Topped with Bread Crumbs</i>	29.75	Broiled Fillet of Boston Scrod <i>Maitre d' Hotel Butter</i>	21.00
Broiled Swordfish <i>Lemon Butter</i>	28.50	Broiled Salmon <i>Fresh Lemon Herb Butter</i>	22.50
Colossal Fried Shrimp <i>Four Huge Shrimp Fried to a Golden Brown</i>	26.75	Chartiers Crab Cakes <i>Two of Our Famous Jumbo Lump Crab Cakes</i>	31.00
Petit Filet and Crab Cake	43.75		

ACCOMPANIMENTS

POTATO SELECTIONS

Au Gratin Potatoes
Duchess Potatoes
Rissolle Potatoes
Baked Stuffed Potato
Parisienne Potatoes
Red Bliss Potatoes
Potato Croquettes with Cheddar Cheese
Dauphine Potatoes
Dauphinois
Lyonnaise
Potato Pancake
Club-Style Stuffed Baked Potato
Scalloped Potatoes
O'Brien Potatoes
Home Style Mashed Potatoes
Chartiers Sweet Potato Duchess \$1.00 *per person additional*
Bleu Cheese, Bacon, Leek and Mashed Redskin Potatoes
\$1.50 *per person additional*

RICE SELECTIONS

Wild Rice Blend
Rice Pilaf
Mexican Rice
Wild Mushroom Parmesan Rice

VEGETABLE SELECTIONS

Glazed Carrots
Green Beans Almandine
Sautéed Zucchini
Peas and Mushrooms
Vegetable Medley
Broccoli with Lemon Butter
Sugar Snap Peas
Fresh Asparagus with Hollandaise \$1.25 *per person additional*
Broccoli with Hollandaise \$.75 *per person additional*
Chartiers Grilled Vegetables \$2.00 *per person additional*

DESSERTS

Select One with Your Lunch or Dinner

Variety of Ice Cream or Sherbet
Strawberry or Chocolate Mousse
Cherry or Apple Crisp
Chocolate Cream Pie
Lemon Meringue Pie
Coconut Cream Pie
Assorted Layer Cakes
Fresh Berries in Season \$3.25 *additional*
Cappuccino Crème Brulee \$1.50 *additional*
Ice Cream Sundae
With Chocolate, Strawberry, or Butterscotch Sauce
Cheesecake \$2.75 *additional*
Cheesecake with Fruit \$3.00 *additional*

Assorted Frozen Yogurts
Chocolate, Strawberry, or Crème De Menthe Parfaits
Fruit Pies
Assorted Cakes
Pineapple Upside Down Cake
Double Chocolate Layer Cake
German Chocolate Cake
Strawberries Chantilly (*Seasonal*)
Standard Sundae Bar \$1.50 *additional*
Chartiers De Luxe Sundae Bar \$2.75 *additional*
With Assorted Candies and Toppings
Toasted Pecan Ball \$1.75 *additional*
with Chocolate or Butterscotch sauces

Beverages Included:

Coffee • Decaffeinated Coffee • Tea • Milk • Skim Milk

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CUSTOM DESIGNED DINNER BUFFET

\$25.50 per Person / 30 People Minimum

\$2.00 per Person Additional Charge for Fewer Than 50 People

Chef's Selection of Freshly Made Soup
Tossed Mixed Greens Salad with Cucumbers, Tomatoes and Croutons
Ranch, Low-Calorie Italian, and French Dressings
De Luxe Salad Bar Available for \$1.75 Additional
Assorted Rolls and Butter
Fresh Fruit Bowl

HOT SELECTIONS

Choice of One of the Following Carved Selections:

Beef Top Round • Baked Silver Star Ham • Prime Rib Au Jus \$6.00 per person additional

Choice of Three of the Following Entrée Selections:

White Fish Fillet, Baked or English-Style
Broiled Salmon with Cucumber Dill Sauce
Tilapia Vera Cruz
Chicken Parmagiana
Chicken Picatta
Mediterranean Grilled Chicken
Southern Fried Chicken
Szechwan Chicken Stir Fry
Home Style Stuffed Chicken Breast
White Chicken Lasagna Al Forno
Beef Tips Burgundy
Wrangler Stew
Beef Stroganoff

Sesame Beef Stir Fry
Veal Romano \$3.75 per person additional
Veal Parmagiana \$3.75 per person additional
Pasta Primavera
Wild Mushroom Florentine en Croute

PASTA SELECTIONS

Bow Tie, Penne, Rigatoni, Ziti

SAUCE SELECTIONS

Tomato Vodka, Meat, Marinara, Alfredo,
Pesto Cream, Tomato Basil, Aghlio

POTATO AND RICE SELECTIONS

Red Bliss Potatoes *with parsley*
Home Style Mashed Potatoes *with Gravy*
Au Gratin Potatoes

Mixed Wild Rice
Rice Pilaf
Bleu Cheese and Bacon Potato Gratin
\$1.50 per person additional

Buffets Include Chef's Selection of Seasonal Vegetable

DESSERTS

Choice of one of the following:

Assorted Fruit Pies • German Chocolate Cake • Carrot Cake • Assorted Layer Cakes
Double Chocolate Cake • Standard Sundae Bar
De Luxe Sundae Bar available for \$1.00 per person additional

Coffee • Decaffeinated Coffee • Tea • Milk • Skim Milk

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Chef's Signature Entrees

Each Entrée Includes a Selection of Beginning Course, Selection of Salad, Bread with Butter,
Selection of Dessert and Coffee, Tea or Milk

*Each of the Following Entrées Has Been Paired with Accompaniments to Enhance the Flavors
of Each Item, Contributing to the Overall Dish - Substitutions are Therefore Discouraged*

Panko Chicken

With Basil-Parsley Truffled Potatoes and a Trio of Fresh Vegetables

\$25.00

Hoison-Glazed Pork Tenderloin

With Rice Timbale and Asian Vegetables

\$25.50

Poached Salmon Medallion

With Mango-Lime Couscous and Steamed Snow Peas

\$28.00

Herb-Marinated Lamb Rack

With Rosemary Gnocchi and Ratatouille, Natural Pan Jus

\$35.00

Vegetarian Char-Grilled Eggplant Steak

With Exotic Mushroom Grits and Succotash

\$21.00

Gorgonzola-Crusted Filet Mignon

With Peppered-Bacon, Smashed Redskin Duchess Potatoes and Creamed Leeks,
and a Fresh Asparagus Bundle

\$34.00

Sesame Seared Jumbo Shrimp

With Cellophane Noodle Salad and Vegetable Confetti

\$30.00

BAR SERVICE

Prices Subject to Change Without Notice

TOP SHELF HOST BAR

The host of the event pays for all Beer, Wine, House, Premium, and Top Shelf liquor categories.
The guests do not pay for any requests

PREMIUM HOST BAR

The host pays for all Beer, Wine, House and Premium liquor categories.
The Top Shelf category is not available to guests

Straight Shots Are Not Available At Any of Our Bars

HOUSE HOST BAR

The host pays for all Beer, Wine, and House liquor categories. The Top Shelf and Premium categories are not available to guests

BEER AND WINE HOST BAR

Beer and House Wines are paid for by the hosts of the event. All other requests are paid for by the guests or are not available

CASH BAR

All items are paid for by the guests.
Chartiers Country Club accepts only cash.
We do not accept any credit cards

BAR PRICES

	HOSTED	CASH
House Brands	\$4.50	\$6.25
Premium Brands	\$5.50	\$7.25
Top Shelf Brands	\$6.50	\$8.25
Super Premium & Cordials	\$7.50	\$9.75
Bottled Beer — Domestic	\$3.00	\$4.25
Bottled Beer — Imported	\$4.00	\$5.25
Domestic Draft Beer <i>per Barrel</i>	\$275.00	<i>Not Available</i>
House Wine	\$5.50	\$7.25
Soft Drinks	\$2.00	\$2.25

Cash Bar prices are inclusive of a 20% service charge and 7% alcohol tax. All Hosted Bar prices are subject to a 20% service charge and 7% alcohol tax.

\$50.00 Bartender Charge includes the setup of the bar, the bartender, mixers and garnishes
The bartender fee will be waived for any event in which beverage sales exceed \$250 per bartender

Prices Subject to Change Without Notice • All Prices Subject to Applicable Tax and Service Charge

BEVERAGE BRANDS

Special Brands Available Upon Request Subject to Guarantee Purchase

HOUSE BRANDS

Jim Beam Bourbon • Nikolai Vodka
Gordon's Gin • Bacardi Rum • Captain Morgan Rum
Imported Canadian Windsor Whiskey • Grand McNish Scotch
Assorted Schnapps

PREMIUM BRANDS

Canadian Club • Seagram's VO Whiskey
Old Grand Dad Bourbon
Wild Turkey Bourbon • Jack Daniels Whiskey
Johnnie Walker Red Label Scotch
Bombay Gin • Beefeater Gin
Tanqueray Gin • Stolichnaya Vodka
Absolut Vodka

TOP SHELF BRANDS

Crown Royal Whiskey
Dewar's Scotch • Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Ketel One Vodka
Tanqueray Ten Gin • Amaretto di Saronno
Kahlua • Bailey's Irish Cream • Frangelico

SUPER PREMIUM BRANDS

Belvedere Vodka • Grey Goose Vodka • Courvoisier VS Cognac • Chivas Regal Scotch
Grand Marnier • Glenlivet Scotch • Chambord • B&B

** Other Cordials Available Upon Request **

HOUSE WINES

Chardonnay
Merlot
Cabernet Sauvignon
White Zinfandel
Asti Spumanti

PREMIUM WINES

Robert Mondavi Woodbridge
Chardonnay • Cabernet Sauvignon • Merlot
Korbel Sparkling Wine

DOMESTIC BEERS

Coors Light
I.C. Light
Miller Light
Budweiser
Rolling Rock

IMPORTED BEERS

Heineken
Amstel Light
Corona
Beck's Dark
Beck's Light



Chartiers Country Club

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