

Bala Golf Club



Banquet Menu 2014



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*All prices are subject to 8% sales tax and a 20% service fee
All prices are subject to change*

Breakfast Buffets

All Breakfast Buffets include Coffee, Hot Tea, and Assorted Juices
25 Guest Minimum

The Par

Assorted Muffins, Pastries, Breakfast Breads, and Croissants
Accompanied with Butter, Cream Cheese, and Preserves

The Birdie

Sliced Fresh Fruit, assortment of Bagels, Pastries, Breakfast Breads, mini Quiche, Fruit Yogurt and Granola accompanied with Butter, Cream Cheese, and Preserves

The Eagle

Smoked Salmon, assortment of Bagels, Pastries, Breakfast Breads, mini Quiche, Fruit Yogurt and Granola, sliced Fresh Fruit, Cheese Blintzes and Cherry sauce accompanied with Butter, Cream Cheese, and Preserves

The Ace

Sliced Nova Smoked Salmon, Whitefish Salad, sliced Tomatoes, Onions, Cucumbers, sliced Cheeses, sliced Fresh Fruit, assortment of Bagels, Pastries, Breakfast Breads accompanied with Butter, Cream Cheese, and Preserves

Challah French Toast with warm Maple Syrup

Smokehouse Bacon and Country Sausage

Scrambled Eggs

Breakfast Potatoes with Onions

Cheese Blintzes with Fruit Sauce and Sour Cream

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Lunch Buffets

All Lunch Buffets include Iced Tea, Coffee, and Decaffeinated Coffee
25 Guest Minimum

Lite and Themed Lunches

Soup and Salad

Pick Your Choice of Two (2) Soups :

Minestrone, New England Clam Chowder, Vegetable Beef Barley, Chicken Noodle, Gazpacho or Matzo Ball

Make Your Own Salad Bar

Caesar Salad and tossed Greens with assortment of Toppings: Grilled Chicken, Grilled Asparagus, Tomatoes, Sliced Cucumbers, Portobello and Shitake Mushrooms, Red Onions, Grilled Zucchini and Yellow Squash, Croutons and Several Dressings

Assorted Rolls and Butter

Fresh Fruit Salad and Homemade Cookies

The Executive

Assorted mixed Greens, Dijon Potato Salad and Coleslaw

Deli selection of Roast Beef, Fresh Roast Turkey Breast, Baked Virginia Ham, tray of assorted Cheeses: Vermont Cheddar, Provolone and Imported Swiss Cheese

Sliced Tomatoes, Pickles, and Condiments, assorted Breads and Rolls

Taste of Philly

Caesar Salad

Individually sliced Italian Sandwiches and make your own Beef and Chicken Cheesesteak Hoagies with Fried Onion Rings, sautéed Mushrooms and Onions, hot melted Cheese, Hot Peppers, Steak Fries and condiments

Brownies and assorted Cookies

Taste of South Philly

Minestrone Soup, Italian Antipasto display

Sausage and Peppers, Penne in Vodka Sauce

Upscale Italian Rolls and Breads

Assorted Italian Mini Pastries, Cannolis, Éclairs and Italian Cookies

Brownies and assorted Bala Cookies

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Lunch Buffets

25 Guest Minimum

The Open

Create your own buffet lunch by choosing two (2) entrees, two (2) salads, two (2) side dishes

Dinner Rolls, Chef's Choice of Dessert and Coffee service are included

Entrée choices:

Salad choices:

Penne Pasta with Marinara Sauce

Spinach Tortellini Primavera

Grilled Chicken Breast with Lemon Thyme Sauce

Grilled Atlantic Salmon, Beurre Blanc

Roasted N.Y. Strip with a Cabernet Sauce

Crab Cakes

Side Dish Choices:

House salad with Tomatoes, Cucumbers, Onions and

Croutons with a Balsamic Dressing

Traditional Caesar Salad

Pasta salad

Baby Spinach with Grape Tomatoes, warm Bacon and Red

Onion Vinaigrette

Baked Potato

Wild Rice Pilaf with Fresh Herbs

Potato Gratin

Garlic and Herb Roasted Potatoes

Red Bliss Mashed Potatoes

Seasonal Sautéed Vegetables

Steamed baby Carrots

String Beans

Grilled Asparagus Spears

The Masters

Create your own enhanced lunch by choosing one(1) soup, three(3) entrees, two (2) side dishes

Dinner Rolls, Chef's choice of Dessert and Coffee service are included

Entrée choices:

Soup choices:

Side Dish Choices:

Penne Pasta with Marinara Sauce

Spinach Tortellini Primavera

Grilled Chicken Breast with Lemon Thyme Sauce

Grilled Atlantic Salmon, Beurre Blanc

Roasted N.Y. Strip with a Cabernet Sauce

Crab Cakes

Chicken and Rice

Butternut Squash

Italian Wedding

Tomato Basil

Matzo Ball

Classic Minestrone

Baked Potato

Wild Rice Pilaf with fresh Herbs

Potato Gratin

Garlic and Herb Roasted Potatoes

Red Bliss Mashed Potatoes

Seasonal Sautéed Vegetables

Steamed Baby Carrots

String Beans

Grilled Asparagus Spears

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Plated Lunch

All entrees include Iced Tea, Coffee, and Decaffeinated Coffee

On the Lighter Side

Your choice of Salad served with
Soup Du Jour accompanied with Rolls and Butter
Dessert

Salad choices:

Trio Sampler

Bala's homemade Chicken, Tuna, and Egg Salad
Served on a Bed of Crisp Greens with Fresh Fruit Salad and Mixed Berries

Cobb Salad

Diced Chicken Breast, fresh Avocado, Plum Tomatoes, Bacon, Hard Boiled Eggs, crumbled Bleu Cheese
Served with a Basil Vinaigrette Dressing

Asian Citrus Salmon

Grilled Citrus Salmon Fillet with Chinese Noodles
Tossed in a Spicy Peanut Sauce with Mandarin Oranges resting on a bed of Fresh Garden Greens

Traditional Caesar Salad

Crisp Romaine tossed with Parmigiano-Reggiano, homemade Croutons and Caesar Dressing

Topped with Grilled Chicken

Topped with 4oz. Teriyaki Salmon

Topped with 6oz. Grilled Tenderloin Tips

Topped with (3) Grilled Shrimp

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Plated Lunch

All entrees accompanied with House Salad or Caesar Salad, Chef's selection of a Seasonal Vegetable and a Starch. Fresh Baked Rolls and Butter. Chef's choice of Dessert. Beverage selection of Iced Tea, Coffee, and Decaffeinated Coffee

Chicken Francaise

Lemon White Wine and Caper Butter Sauce

Chicken Chardonnay

Topped with Julienne Vegetables and a light Wine Sauce

Chicken Marsala

Sautéed Boneless Chicken Breast with a Marsala Wine Reduction and Mushrooms

Grilled Chicken Breast

Boneless Grilled Chicken topped with Hunter Sauce

Seafood Entrees

Crab Cake

One 6oz. Bala Crab Cake with Red Pepper Coulis

Baked Tilapia

Roasted Red Peppers, Caramelized Red Onions, Artichoke Hearts, fresh Basil, Sundried Tomatoes drizzled with a Roasted Garlic Sauce

Florentine Flounder

Fillet of Flounder stuffed with fresh Spinach and Cheese
Stuffed with Lump Crab Meat

Grilled Fillet of Salmon

6 oz. Atlantic Salmon grilled with a Balsamic Honey Glaze

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Plated Lunch

All entrees accompanied with House Salad or Caesar Salad, Chef's selection of a Seasonal Vegetable and a Starch. Fresh Baked Rolls and Butter. Chef's choice of Dessert. Beverage selection of Iced Tea, Coffee, and Decaffeinated Coffee

Beef and Veal Entrees

Veal Marsala

4oz. Veal Cutlet with sautéed Mushrooms and a Marsala Wine Sauce

New York Strip Steak

8oz. Grilled Steak with Thyme scented Merlot Demi Glaze and Crispy Fried Onions

Filet Mignon

6oz. Grilled Filet Mignon

Children's Menu

(Children under 10 years of age)

Choice of fruit or salad:

Fresh Seasonal Fruit Cup or Mixed Baby Greens with Tomatoes, Cucumbers and Ranch Dressing

Entrée

Please choose one of the following:

Chicken Tenders with French Fries

Penne Pasta with Marinara Sauce

Hamburger/Cheeseburger or Hot Dog with French Fries

Dessert

Vanilla Ice Cream with Chocolate Syrup

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Plated Dinner

All entrees are accompanied with House or Caesar salad, chef's selection of a Seasonal Vegetable and Starch. Fresh Baked Rolls and Butter, and Chef's choice of Dessert. Beverage selection Iced Tea, Coffee, and Decaffeinated Coffee

Chicken Francaise

Lemon White Wine and Caper Butter Sauce

Chicken Marsala

Marsala Chicken Breast finished with Wild Forest Mushrooms and Herbs

Champagne Chicken

Sautéed Breast of Chicken with Champagne and White Grapes

French Cut Roasted Chicken

Lemon Rosemary Grilled Chicken Breast, Natural Au Jus

Sliced Tenderloin of Beef

Topped with a Cabernet Demi Glace

Prime Center NY Strip

10oz. Grilled NY Strip with Thyme scented Merlot Demi Glace and Crispy Fried Onions

Braised Short Ribs

Braised Short Ribs with Roasted Root Vegetables, Demi Glace Reduction and Yukon Mashed Potatoes

Bala's Signature Crab Cakes

Baked Jumbo Lump Crab Cakes

Fillet of Salmon

Salmon Fillet encrusted in Horseradish and served with a Velouté Cream Sauce

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Plated Dinner

All entrees are accompanied with House or Caesar salad, chef's selection of a Seasonal Vegetable and Starch.
Fresh Baked Rolls and Butter, and Chef's choice of Dessert. Beverage selection Iced Tea, Coffee, and
Decaffeinated Coffee

Stuffed Fillet of Flounder Florentine

Fillet of Flounder stuffed with Spinach and Cheese

Vegetarian Entrée

Vegetable Grilled Napoleon

Twin Stacks of Grilled Marinated Portobello Mushroom, Tomatoes, Squash, Zucchini, and Red Onions
Served over wilted Baby Spinach, finished with Fresh Mozzarella and White Balsamic Wine Vinegar

Dinner Duets

Bala's Signature Dish

Roasted sliced Beef Tenderloin with Mushroom Demi Glace served with Bala's Jumbo Lump Crab Cake

8oz. Filet Mignon and Cold Water Lobster Tail

Filet served with Bordelaise Sauce and Lobster Tail served with Butter

Roasted Sliced Beef Tenderloin

Topped with Jumbo Shrimp in a Garlic Sauce

Duet of Chicken and Shrimp

Sautéed Chicken Breast topped with Jumbo Shrimp and Creamy Herb Garlic Sauce

Vegetable Choices:

Green Bean Almandine

Baby Carrots with steamed Asparagus

Patty Pan Squash

Roasted Sugar Snap Peas with Chives and Sea Salt

Julienne Vegetables

Starch Choices:

Wild Mushroom Risotto

Smashed Red Bliss Potatoes

Baked Potato

Baked Sweet Potato

Oven Roasted Potatoes with Rosemary

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Dinner Buffets

25 Guest Minimum

The Open

Create your own buffet dinner by choosing two (2) entrees, two (2) salads, two (2) side dishes

Dinner Rolls, Chef's choice of Dessert and Coffee service are included

Entrée choices:

Salad choices:

Slow Roasted Pork Loin with Dijon Rosemary Crust	Grilled Atlantic Salmon, White Wine Beurre Blanc
Oven Roasted Turkey Breast, Cranberry Orange Relish	Spinach Tortellini Primavera
Penne Pasta with Marinara Sauce	Roasted N.Y. Strip with a Cabernet Sauce
Champagne Chicken	Bala Crab Cakes

Side Dish Choices:

House Salad with Tomatoes, Cucumbers, Onions and Croutons with a Balsamic Dressing	Pasta salad
Traditional Caesar salad	Baby Spinach with Grape Tomatoes, warm Bacon and Red Onion Vinaigrette

Baked Potato	Garlic and Herb Roasted Potatoes	Steamed Baby Carrots
Wild Rice Pilaf with Fresh Herbs	Red Bliss Mashed Potatoes	String Beans
Potato Gratin	Seasonal Sautéed Vegetables	Grilled Asparagus Spears

The Masters

Create your own enhanced dinner lunch by choosing one(1) soup, three(3) entrees, two (2) side dishes

Dinner Rolls, Chef's choice of Dessert and Coffee Service are included

Entrée choices:

Soup choices:

Side Dish Choices:

Slow Roasted Pork Loin with Dijon Rosemary Crust	Grilled Atlantic Salmon, White Wine Beurre Blanc
Oven Roasted Turkey Breast, Cranberry Orange Relish	Spinach Tortellini Primavera
Penne Pasta with Marinara Sauce	Roasted N.Y. Strip with a Cabernet Sauce
Champagne Chicken	Bala Crab Cakes

Chicken and Rice	Italian Wedding	Matzo Ball
Butternut Squash	Tomato Basil	Classic Minestrone

Baked Potato	Garlic and Herb Roasted Potatoes	Steamed Baby Carrots
Wild Rice Pilaf with Fresh Herbs	Red Bliss Mashed Potatoes	String Beans
Potato Gratin	Seasonal Sautéed Vegetables	Grilled Asparagus Spears

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Banquet Hors d'oeuvres Selections

Priced per 100 Pieces

Vegetarian Options

Spanakopita (Baby Spinach and Feta wrapped in a tender Phyllo triangle)
Vegetable Spring Roll with a Sweet Chili Dipping Sauce
Spiced Pita Chip with Roasted Garlic Hummus
Mozzarella and Grape Tomato Brochette with fresh Basil and Balsamic drizzle
Raspberry and Brie Puff (Sweet Raspberries and Brie baked in a Phyllo dough)
Gruyere and Leek Tartlet
Sundried Tomato and Greek Feta in a Phyllo Triangle
Potato Pancakes with Sour Cream and Applesauce
Deep Dish Pizza Quiche (Mozzarella, Parmesan Cheese and Pizza Sauce in a Flaky Pastry)
Mini Grilled Cheese with Apples, Brie, and Honey Mustard
Asparagus Roll with Asiago and Gorgonzola Cheeses
Black Bean and Cheddar Spring Rolls with Sour Cream and Scallions

Poultry Options

Peking Duck Dumpling with Hoisin dip
Asian Cashew Chicken Spring Roll with sweet Chili Dipping Sauce
Southwest Chicken Quesadilla with Sour Cream and Scallions
Sesame Chicken Fingers with Honey Mustard
Buffalo Chicken Spring Roll with Bleu Cheese dip
Chicken and Lemongrass Pot Stickers with Ginger Soy Sauce
Traditional Chicken Pot Pie Cobbler
Thai Marinated Chicken Sate with a Spiced Peanut Dipping Sauce
Chicken Yakitori, Marinated Chicken and Scallion on a skewer with Ginger Soy Sauce
Chicken Cordon Blue Puff with Spicy Mustard

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Banquet Hors d'oeuvres Selections

Priced per 100 Pieces

Seafood Options

Salmon and Asparagus Quiche
Shrimp and Vegetable Wonton with Ginger, Lime, and Soy Sauce
Clams Casino with Bacon and Peppers
Salmon Satay with Lime and Cilantro
Crab Imperial stuffed Mushrooms
Lobster and Shrimp Spring Roll with Sweet Chili dip
Mini Bala Crab Cakes with Red Pepper Aioli
Scallops wrapped in Applewood Bacon
Lobster Bisque in a mini Boule
Maine Lobster Cobbler
Shrimp Chopstick marinated in Coconut Milk and Cilantro
Coconut Shrimp Skewer with Apricot Horseradish dip

Beef, Pork, and Lamb Options

Hebrew National Franks in a Blanket with Guldens Spicy Mustard
Philly Cheese Steak Spring Roll with Hoisin Ketchup
Deep Dish Sausage Pizza Tart with sweet Sausage, Mozzarella, and Pizza Sauce
Chorizo Empanada with Black Beans and Jack Cheese with Chipotle Cream
Southwest Beef Quesadilla with Sour Cream and Scallions
Sheppard's Pie Tartlet
Rueben Puff, Corned Beef, Sauerkraut, Swiss Cheese, and Russian Dressing
Asian Short Rib Pot Pie
Fresh Fig and Gorgonzola wrapped with Prosciutto and a Balsamic Drizzle
Beef Tenderloin and Bleu Cheese Kebob wrapped in Bacon
Moroccan Lamb Kebob with Fig, Apricot, and Sweet Pepper

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Displayed Hors d'oeuvres

Roma Tomato Bruschetta Display

North American Cheeses

Garnished with Grapes and Berries presented with Crackers and sliced French Baguettes

Mini serves Twelve (12)

Small serves Thirty (30)

Medium serves Sixty (60)

Large serves One Hundred and Fifty (150)

International Cheeses

Garnished with Grapes and Berries presented with Crackers and sliced French Baguettes

Mini serves Twelve (12)

Small serves Thirty (30)

Medium serves Sixty (60)

Large serves One Hundred and Fifty (150)

Mediterranean Display

Hummus, Quinoa, Olives, Feta and Pita Bread

Small serves Thirty (30)

Medium serves Sixty (60)

Large serves One Hundred and Fifty (150)

Smoked Salmon Display

Chopped Eggs, Capers, Bermuda Onions, Tomatoes, Sliced Cucumbers, Savory Cream Cheese

Whipped Butter with Assorted Bagels

Antipasto Display

Grilled Vegetables, Prosciutto, Salami, Pepperoni, Fresh Mozzarella, and Sharp Provolone Cheese, Marinated Olives, Artichokes, Roasted Red Peppers, Cherry Peppers, and Focaccia Bread

Little Gems from the Sea

Jumbo Shrimp, Oysters on a Half Shell, Crab Claws, Clams on a Half Shell

Caper Tarter Sauce and Cocktail Sauce

Per Piece (Market Price)

Station or Island

Per guest Pricing is Based on One (1) Hour reception Combined with Buffet or Other station.

Pasta Station or Island (1 Attendant Required)

Three Fresh Pastas, accompanied with Three Sauces, Marinara, Alfredo, and Basil Pesto
Served with Garlic Bread

Sushi Island

California Roll, Vegetable Roll, Tuna Roll, Smoked Eel, Cucumber Roll
All served with Pickled Ginger, Wasabi, and Soy Sauce

Martini Mashed Potato Bar (1 Attendant Required)

Rich and Creamy Traditional Mashed Potatoes and Mashed Sweet Potatoes Uniquely served in a Martini Glass
with assorted toppings of Broccoli, Cheddar Cheese Sauce, Wild Mushroom Sauce, Bacon Bits

Crab Cake Station or Island (1 Attendant Required)

Served with a Trio of Sauces: Roasted Red Pepper Coulis, Creamy Pesto Sauce, Lemon Herb Aioli

Scampi Station (1 Attendant Required)

Jumbo Shrimp and Scallops Sautéed with Shallots, Garlic, White Wine
Fresh Lemon and Diced Tomatoes

Latke Island

An Island consisting of Sweet and Yukon Gold Potato Latkes
Toppings include Shredded Teriyaki Salmon or Shredded Beef Brisket
Served with Applesauce, Sour Cream, and Chives

From the Carving Board (1 Attendant Required)

Carved items are Served with Petit Rolls, Mini Croissants, Mustards and Sauces
Baked Virginia Ham

Tenderloin of Beef Market Price
Roasted Sirloin of Beef Market Price

Boneless Prime Rib of Beef Market Price
Roasted Boneless Turkey Breast

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Beverage Menu

Bartender Fees apply to all alcohol Packages. One Bartender for up to 100 Guests \$100 Per Bartender

House Bar

Selections Include: Stoli, Absolut, Smirnoff, Bombay, Beefeater, Dewar's Johnnie Walker Red, Jack Daniels, Old Granddad, Bacardi, Captain Morgan, Seagram's 7 & V.O., Amaretto, Sambuca, Kahlua, Triple Sec, Vermouth, Southern Comfort, Peach Schnapps, Coors Light, Amstel Light, Heineken, Yuengling Lager, Chardonnay, Merlot, White Zinfandel

Premium Open Bar

Grey Goose, Belvedere, Ketel One, Stoli, Absolut, Smirnoff, Beefeater, Bombay Sapphire, Tanqueray, Dewar's, Jonnie Walker Red, Johnnie Walked Black, Makers Mark, Crown Royal, Jack Daniels, Bacardi, Captain Morgan, Seagram's 7 & V.O., Amaretto, Sambuca, Kahlua, Triple Sec, Vermouth, Southern Comfort, Peach Schnapps, Coors Light, Amstel Light, Heineken, Yuengling Lager, Chardonnay, Merlot, White Zinfandel

*****Selections are subject to change based on availability*****

Domestic and Imported Beers and House Wine

Wine Pass

(Wine Pass during Salad and Entrée, Chardonnay and Merlot)

Non-Alcoholic Package

Assorted Soft Drinks, Juice, and Ice Tea

Champagne Toast

Cash and Consumption Bar

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