



# DELECTABLE MEALS AND MORE

AT WHITE MANOR COUNTRY CLUB

# OUR OFFERINGS

Our historic Club is centrally located in the heart of Malvern and has been serving our guests and members for over 75 years. Our professionally-trained personnel are committed to providing excellence in service, from a warm welcome upon entering and superior service throughout your event. Our beautiful clubhouse, assortment of elegant event spaces, and spectacular outdoor accommodations are the perfect setting for any occasion! Our staff will personally coordinate your event and ensure that each and every detail is attended to with care and precision.

## AMENITIES AVAILABLE

- AV Services
- Beautifully Landscaped Areas for Outdoor Events
  - Full Setup and Breakdown of Event
    - Seasonal Centerpieces
    - Specialty Linens
    - Uplighting
    - Various Tables
  - Wireless Internet Access

Contact us today and let us help you plan your next event!

(610) 647-1070 x320  
catering@whitemanorcc.com

# OUR FACILITIES

## THE BALLROOM

Whether you are celebrating after walking down the aisle, celebrating a milestone birthday, or hosting a corporate celebration and more, the ballroom is the perfect fit with seating up to 300 people with an expansive built in dance floor.

## THE MANOR ROOM

This light and airy space has a cool color palette and modern flair overlooking the gorgeous golf course with seating up to 50 guests, this space is flexible and inviting for meetings and any special event.

## THE TERRACE

A picturesque garden terrace is a perfect setting for a wedding ceremony or outdoor party for up to 100 guests with strung terrace lighting for a great ambiance for a daytime or nighttime special event.

## THE PUB LOUNGE

Relaxed, comfortable, and located in the heart of our clubhouse, the Pub is an ideal space to welcome your guests and perfect for a cocktail party. Easily holding up to 40 guests, this space is excellent for pre-celebration cocktails and hors d'oeuvres.

## THE CHAMPIONS LOUNGE

Also known as the groomsmen cave, this fun and masculine place to play before your wedding offers a pool table, TVs, sand shuffleboard and access to the golf simulator room with accommodations for up to 20 guests.

# BREAKFAST BUFFETS

Displayed items are limited to 2 hours of Service for Health & Safety | No To-Go Boxes

## CONTINENTAL BUFFET

Baked Assorted Breads, Danish, Pastries, Muffins Sliced Fresh Fruit  
\$8 Per Person

## HEALTHY WAKE UP BUFFET

Sliced Fresh Fruit, Build Your Own Parfait Includes Yogurt, Fresh Berries, Honey, Granola Old Fashion Oatmeal with Raisins, Brown Sugar Vegetable Frittata, Breakfast Potatoes  
\$14 Per Person

## SIGNATURE BREAKFAST BUFFET

Sliced Fresh Fruit, Baked Assorted Breads, Danish, Pastries, Muffins Scramble Eggs, Bacon, Sausage Links, Breakfast Potatoes  
\$16 Per Person

## SOUTHERN BREAKFAST BUFFET

Sliced Fresh Fruit, Baked Assorted Breads, Danish, Pastries, Muffins Western Scramble Eggs, Breakfast Potatoes Biscuits & Sausage Gravy, Bacon, Sausage Links  
\$18 Per Person

## BLOODY GOOD TIMES!

Tito's Vodka, Zing Zang Spicy Mary Mix, Pickles, Olives Assorted Cheese Cubes, Lemons, Limes, Celery, Peppers Hot Sauce, Bacon Slices, Caprese Skewers  
\$9 Per Person

## BRUNCH BUFFET

Minimum 40 Guests Required - \$100 Chef Attendant Fee  
Sliced Fresh Fruit, Baked Assorted Breads, Danish, Pastries, Muffins French Toast with Bananas Foster Topping, Garden Salad Bar with Assorted Toppings and Dressings Pasta Salad, Bacon & Sausages, Scramble Eggs, Hash Brown Casserole, Green Beans, Almondine, Wild Rice, Sliced Chicken Picatta  
\$18 Per Person

*All food and beverage items are subject to applicable taxes and a 22% service charge.*

\*The Service Charge is an administrative fee applied to food and beverage purchases and other goods and services. The Service Charge is not a tip or a gratuity. A portion of the Service Charge may be distributed by the Club to certain service employees, but this is not a tip or gratuity. Members or guests voluntarily may add a tip or gratuity to their order or invoice for service employees.\*

# BREAKFAST ENHANCEMENTS

Enhance your breakfast and brunch with these great additions. Priced Per Person

## COFFEE SERVICE

Regular & Decaf Coffee with  
Assorted Sweeteners & Creamers  
\$2 Per Person

## MINI YOGURT PARFAITS

Served with Granola  
\$4 Per Person

## Chilled Jumbo Shrimp (3)

Cocktail Sauce Lemon Wedges,  
Horseradish  
\$9 Per Person

## SMOKED SALMON DISPLAY

Cream Cheese, Capers, Diced Onion,  
Tomato, Crackers and Egg Crumbles  
\$8 Per Person

## CARVING STATIONS

Chef Attendant Fee \$125

### HONEY GLAZED HAM

Pineapple Jam  
\$7 Per Person

### PRIME RIB

Au Jus & Horseradish Cream  
\$16 Per Person

## ACTION STATIONS

Chef Attendant Fee \$125

### OATMEAL BAR

Old Fashioned Oatmeal, Assorted Toppings such as:  
Granola, Brown Sugar, Raisins, Nuts, Berries, Peanut Butter & Chopped Bacon  
\$8 Per Person

### OMELET ACTION STATION

Peppers, Onion, Spinach, Tomato, Ham, Mushrooms, Mix Cheese, Feta, Bacon  
Jalapenos, Sausages & Egg Whites  
\$8 Per Person

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# LUNCH BUFFET

Lunch Pricing 10am - 2pm | 2 Hours of Service | No To-Go Boxes  
Allow your guests to choose from a full spread of delicious lunch options.

## INCLUDES

Garden Salad with Assorted Toppings and Dressings,  
Coffee, Tea, Water, Warm Rolls and Butter

## ENTRÉE SELECTIONS

Baked Cod Picatta

Southwest Grilled Chicken with Lime Crema Topped with Pico de Gallo  
Baked Chicken Florentine with Spinach, Caramelized Onions, and Mushroom Cream Sauce  
Herb Marinated Turkey Tips with Honey-Mustard Cream  
Blackened Salmon in Lemon-Lime Butter Sauce  
Roasted Pork Loin with Cinnamon-Mustard Cream and Parsley  
Sliced Steak Topped with Chimichurri in a Red Wine Demi Glaze  
Tortellini Florentine with Spinach, Mushrooms, and Cream Parmesan Sauce  
Fried Cheese Ravioli with Marinara

## STARCH

SELECT ONE

Herb Roasted Tri-Color Potatoes  
Baked Red Skin Potato Wedges  
Traditional Mashed Potato  
Wild Rice

## VEGETABLE

SELECT ONE

Roasted Broccoli & Cauliflower Florets  
Steamed Vegetable Medley  
Garlic Seared Green Beans & Carrots  
Steamed Asparagus

## DESSERT

SELECT ONE

Traditional Cheesecake, Fruit Cobbler, Assorted Brownies

ONE ENTRÉE

\$27 Per Person

TWO ENTRÉES

\$31 Per Person

THREE ENTRÉES

\$35 Per Person

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# LUNCH SPREADS

Choose from one of our specialty spreads to satisfy your guests' various tastebuds.

## DELI EXPRESS

Garden Salad with Assorted Toppings and Dressings, Cucumber and Tomato Salad Tossed in Balsamic Dressing, Fresh Fruit Bowl, Sliced Cheese Display, Choice of 3:  
Sliced Turkey, Ham, and Pastrami, Chicken Salad, Tuna Salad, Assorted Sliced Breads, Wraps, and Condiments, Cookies, Brownies  
\$18 Per Person

## SOUP & SALAD

Choose a Soup from the Following —  
Chicken & Noodle, Loaded Potato, Matzo Ball, Split Pea or Tomato Bisque

Fruit Bowl, Cottage Cheese, Garden Salad with Assorted Toppings & Dressings, German Potato Salad, Tuna Salad, Chicken Salad, Roasted Vegetable and Quinoa Salad, Lemon Bars  
\$17 Per Person

## THE PUB STYLE

Grilled Vegetable Platter, Pretzel Board, Loaded Potato Skins, Chips and Guacamole, Chicken Wings, Assorted Sauces, Meatballs Marinara, Pulled Pork Sliders, Cheesecake  
\$22 Per Person

## THE COOKOUT

Pasta Salad, Coleslaw, Potato Wedges, Baked Beans, Burgers, Hot Dogs, Chicken Breasts, Assorted Condiments and Buns, Cookies, Brownies  
\$20 Per Person

## MEDITERRANEAN

Cucumber and Tomato Salad Tossed in Balsamic, Wedge Potatoes, Falafel, Chicken Curry, Beef Masala, Hummus and Tzatziki, Naan Bread, Brownie Squares  
\$24 Per Person

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# PLATED LUNCH

Lunch Pricing 10am - 2pm | 2 Hours of Service | No To-Go Boxes

Delight your guests with an elegant plated lunch.  
Served with warm rolls and butter. Each entrée must have the same sides.  
Place cards are required with multiple entrée choices.

## INCLUDES

Garden Salad with Cucumbers, Tomatoes, Carrots and House Dressing  
OR Classic Caesar Salad

## ENTRÉE SELECTIONS

Blackened Chicken Breast in Lemon-Cilantro Sauce \$22  
Baked Chicken Breast in Chardonnay-Tarragon Gravy \$22  
Herb Marinated Turkey Tips with Honey-Mustard Cream \$25  
Blackened Salmon in Lemon-Lime Butter Sauce \$27  
Baked Cod with Puttanesca Sauce \$26  
Balsamic Marinated Sirloin in Bordelaise Sauce \$28  
Vegetarian Wellington with Creamy Pesto Sauce \$20  
Broiled Salmon with Honey-Soy Garlic Glaze \$27  
Roasted Vegetable Stuffed Ravioli \$20

## STARCH

SELECT ONE

Herb Roasted Tri-Color Potatoes  
Baked Red Skin Potato Wedges  
Traditional Garlic Mashed Potatoes  
Wild Rice

## VEGETABLE

SELECT ONE

Roasted Broccoli & Cauliflower  
Florets Steamed Vegetable Medley  
Garlic Seared Green Beans & Carrots  
Steamed Asparagus

## DESSERT

SELECT ONE

Traditional Cheesecake, Chocolate Ganache, Key Lime Pie, Bread Pudding  
with Caramel Sauce

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# HORS D'OEUVRES

Priced Per Piece - Minimum 12 Pieces Per Item | 2 Hours of Service | No To-Go Boxes

## CHILLED

- BLT Bites 2
- Whipped Boursin Cheese Crostini with Dried Cranberries 2
- Herbed Hummus on Gouda Crostini 2
- Cucumber Rounds with Olive Tapenade 2.5
- Tomato Caprese Skewer 2.5
- Antipasto Skewer 2.5
- Whipped Blue Cheese Crostini with Bacon and Tomato 3.5
- Baked Brie & Raspberry Bite 3.5
- Marinated Tuna with Wasabi Cream on Wonton Crisp 8
- Smoked Salmon Squares with Cream Cheese & Capers 4
- Caprese Phyllo Cup 2.50

## WARM

- Vegetables Spring Rolls with Sweet Chili 2
- Mini Chicken Cordon Bleu with Dijonaise 2.5
- Chicken Quesadilla Rolls with Ranch 2.5
- Southwestern Chicken Eggrolls with Sour Cream 3
- Chicken Pesto Flatbread 3
- Swedish Meatballs 2
- Beef Empanadas with Garlic Aioli 3.5
- Beef Wellington with Horsy 4.5
- Mini Pigs N' Blanket with Dijonaise 2
- Maryland Crab Cakes with Remoulade 3.5
- Crab Rangoon with Sweet Chili Aioli 2.75
- Bacon Wrapped Scallop 5.5
- Nashville Hot Chicken Bites 3.50
- Shrimp or Pork Egg Rolls 3

## DISPLAYS

- Vegetable Crudit  Platter with Ranch and Hummus 4
- International and Domestic Cheese Platter with Honey and Crackers 6
- Antipasto Platter with Marinated Olives and Artichokes, Sliced Carnegie Deli Board 7
- Fruit Display with Seasonal Fruit and Dipping Sauces 4
- Smoked Salmon Display with Onions, Capers, Tomatoes, and Cream Cheese 7
- Mediterranean Plater with Tzatziki, Hummus, Olive Tapenade, and Warm Naan Bread 5
- Raw Seafood Bar with Clams, Oysters on the Half Shell, and Jumbo Shrimp 22

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# ACTION STATIONS

Minimum of 3 stations unless paired with a plated or buffet meal  
Lunch Pricing 10am - 2pm | 2 Hours of Service | No To-Go Boxes

\*All Live Action Stations Require a \$125 Chef Attendant Fee\*

## SLIDER STATION

Caramelized Onions, Sautéed  
Mushrooms, Pickled Onions,  
Pickle Chips, Tomato Chutney,  
Sautéed Peppers, Coleslaw,  
Mustard, Garlic Aioli,  
BBQ, Beef Patties, Grilled Chicken,  
Slider Buns and Homestyle Fries  
\$10.00 Per Person

## PASTA STATION

Orecchiette, Penne, Capellini,  
Pesto, Pomodoro, Alfredo,  
Chicken, Meatballs,  
Mushrooms, Garlic,  
Tomatoes, Olives, Artichokes,  
Onions, Peppers, Broccoli,  
Parmesan Cheese  
\$10.00 Per Person

## FAJITA STATION

Flour Tortillas, Skirt Steak,  
Chicken, Grilled Bell Peppers,  
Sweet Red Onions, Sour Cream,  
Shredded Lettuce, Cheddar  
Cheese, Guacamole,  
Salsa and Chips  
\$10.00 Per Person

## STIR FRY STATION

Sliced Chicken, Beef,  
Tofu Squares, Shaved Celery,  
Shredded Carrots, Green Beans,  
Mushrooms, Julienne Onion and  
Peppers, Broccoli, Honey-Soy Glaze,  
Sriracha, Sweet Chili, Garlic Aioli, Rice  
\$10.00 Per Person

## CHEESESTEAK STATION

Beef and Chicken, Caramelized Onions, Mushrooms,  
Hot Peppers, Pickles, Provolone, Swiss and Cheese Wiz,  
Crispy Onion Ribbons  
\$10.00 Per Person

## GOURMET WILD MUSHROOM RISOTTO STATION

Shitake, Button, Oyster, Crimini and Portabella Mushrooms Sautéed with  
Shallots, White Wine and Fine Herbs, Accompanied by Saffron Risotto  
\$9.00 Per Person

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# DINNER BUFFET

2 Hours of Service | No To-Go Boxes

## SALAD | CHOOSE 1

Garden Salad with Assorted Toppings & Dressing

Classic Caesar Salad

Cucumber & Tomato Salad Tossed in Balsamic Vinaigrette, Mediterranean Pasta Salad with Olives, Banana Peppers, and Cucumbers Tossed in House Dressing

## ENTRÉE SELECTIONS

Tuscan Chicken in Chopped Sundried Tomatoes, Artichokes, and a Parsley Beurre Blanc

Blackened Salmon in Spinach and Lemon-Butter Sauce

Grilled White Fish with Citrus Beurre Blanc atop Pineapple Pico

Baked Cod with Hand Cut Olive Tapenade atop Romesco Sauce

Roasted Pork Tips al Mojo with Herbs Velouté

Sliced Steak Topped with Chimichurri in a Red Wine Demi Glaze

Halfmoon Black Bean Patties with Olive Tapenade and Romesco Sauce

## 1ST STARCH SELECTION

Herb Roasted Tri-Color Potatoes

Roasted Red Skin Potatoes

Au Gratin Potato

Wild Rice

Traditional Mash Potatoes

## 2ND STARCH SELECTION

Steamed Vegetable Medley

Grilled Asparagus

Sautéed Haricot Verts and Roasted Garlic

Roasted Broccoli and Cauliflower Florets

Roasted Balsamic Glazed Brussels Sprouts

## DESSERT | SELECT 1

Assorted Macaroons, Assorted Mini Cakes, Cheesecake,

Chocolate Cake, Fruit Cobbler, Bread Pudding with Rum Caramel

ONE ENTRÉE

\$45.95 Per Person

TWO ENTRÉES

\$49.95 Per Person

THREE ENTRÉES

\$53.95 Per Person

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# PLATED DINNER

Delight your guests with an elegant plated dinner.  
Served with warm rolls and butter. Each entrée must have the same sides.  
Place cards are required with multiple entrée choices.

## SALAD | CHOOSE 1

Garden Salad with Cucumbers, Tomatoes, Carrots and House Dressing

Classic Caesar Salad

White Manor Salad with Candied Pecans, Blue Cheese Crumbles, and Sherry Vinaigrette

## ENTRÉE SELECTIONS

Baked Chicken Breast in Chardonnay-Tarragon Gravy \$32.95

Tuscan Chicken in Chopped Sundried Tomatoes, Artichokes, and a Parsley Beurre Blanc \$32.95

Grilled Salmon with Roasted Garlic-Spinach Chimichurri \$37.95

Baked Cod with Puttanesca Sauce \$35.95

Blackened Salmon with Honey-Soy Glaze \$39.00

Grilled Mahi-Mahi with Coconut-Lime Cilantro Crème \$39.95

Red Wine Braised Boneless Short Rib in Rosemary Chambord Glaze \$40.95

Sizzling Seared Ribeye Medallions with Basil-Madeira Butter Cream Sauce \$42.95

White Manor's Famous Crab Cakes \$45.95

## DESSERT SELECTIONS | CHOOSE 1

Chocolate Mousse Cake with Whipped Cream and Berry Compote

Trio of Chocolate Covered Strawberries, Macaroons, and Lemon Bar Squares Bread Pudding

Traditional Cheesecake with Whipped Cream and Berry Compote

Key Lime Tarts

Tiramisu

Trio of Mini Mousse Shooters

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# WMCC STATIONS PARTY

Our famous offering, enjoy these spectacular stations at your next event.

## CHOOSE FOUR PASSED HORS D'OEUVRES

Vegetable Spring Rolls with Sweet Chili, Asparagus and Asiago Phyllo,  
Mini Chicken Cordon Bleu with Dijonnaise, Chicken Quesadilla Cones with Ranch,  
Baked Chicken Satay with Jack Daniels Sauce, Swedish Meatballs,  
Beef Empanadas with Garlic Aioli, Mini Franks in a Blanket, Crab Quesedillas,  
Beef Wellington, Caprese Phyllo Cup,  
Shrimp Cocktail, Cucumber Rounds with Olive Tapenade,  
Ahi Tuna Poke with Wasabi Cream on Phyllo Cup, Bacon Wrapped Scallops,  
Beef Satay with Thai Chili Lime Sauce

## CHOOSE TWO STATIONARY DISPLAYS

Vegetable Crudit  Platter with Ranch and Hummus  
International and Domestic Cheese Platter with Honey and Cracker  
Antipasto Platter with Marinated Olives and Artichokes, Sliced Carnage Deli Board  
Spinach and Artichoke Dip with Corn Tortilla Chips  
Fruit Display with Cut Seasonal Fruit and Dipping Sauces  
Smoked Salmon Display with Chopped Onions, Capers, Tomatoes, and Cream Cheese

## THREE CHEF-ATTENDED STATION

CHOOSE TWO: \$45 | CHOOSE THREE: \$65

Slider, Pasta, Fajita, Stir Fry, Cheesesteak, Gourmet Wild Mushroom Risotto

## OLD FASHIONED SUNDAE BAR

ADDITIONAL \$4 PER PERSON

Chocolate, Vanilla, and Strawberry Ice Cream, Hot Fudge, Chocolate Syrup,  
Butterscotch, Raspberry Sauce, Chocolate Chips, Oreo Cookie Crumbles, Mixed  
Sprinkles, Cherries, and Whipped Cream

125.00 Chef Attendant Fee | Live Station  
Includes Coffee, Tea, Water, Warm Rolls and Butter

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# LATE NIGHT BITES

Displayed items are limited to 2 hours of service for health and safety measures.

## PHILLY PRETZLES

Whole Grain Mustard,  
Guinness Beer-Cheese Sauce  
\$5.00 Per Person

## MASHED POTATO BAR

Buttery Potatoes, Bacon, Green Onions,  
Shredded Cheese, Sour Cream, Butter  
\$7.00 Per Person

## STREET TACOS

Diced Fresh Onion, Sautéed Peppers, Fresh Cilantro, Lime Wedges, Sliced Jalapeños  
Tomatoes, Shredded Lettuce, Pickled Onions, Shredded Carrots, Black Bean Pico De Gallo  
Garlic Aioli, Cajun Ranch, Shredded, Mozzarella, Diced Grilled Chicken, Diced Carne Asada  
Soft Corn and Flour Tortilla  
\$12.00 Per Person

## PIZZA & STICKS STATION

Mini Cheese and Pepperoni  
Pizzas, Breadsticks with  
Marinara and Cheese Sauce  
\$7.00 Per Person

## 19TH HOLE

Philly Pretzel Boards with Mustard and  
Cheese, Loaded Potato Skins, Chips & Salsa  
Chicken Wings with Assorted Sauces,  
Meatballs Marinara, Pulled Pork Sliders  
\$19.00 Per Person

## COTTON CANDY

Assorted Flavors with  
Cones and Bags  
\$8.00 Per Person

## COTTON CANDY

Vanilla Ice Cream, Sprinkles, Chocolate and  
Caramel Sauce, Chocolate Chips Crushed  
Candy Bars, Whipped Cream, Cherries  
\$8.00 Per Person

## MOVIE TIME

Fresh Popped Popcorn, Movie Theater Candies  
Twizzlers, M&M's, Peanut M&M's, Swedish Fish, Sour Patch Kids, Skittles,  
Reese's Pieces, Snow Caps - Assortment May Vary Depending Upon Availability  
\$9.00 Per Person

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# BEVERAGE SELECTIONS

Our beverage packages will help round out any of your menu selections. Bar packages priced per person. One Bartender is Required Per 75 Guests. \$125 Per Bartender

## HOPS & GRAPES

Coors Light, Miller Light, Corona, Heineken, Yuengling, Chardonnay  
Pinot Grigio, Pinot Noir, Cabernet, Merlot, White Zinfandel, Rosé  
Your Choice of One Craft Beer

TWO HOUR OPEN BAR | \$25  
THREE HOUR OPEN BAR | \$29  
FOUR HOUR OPEN BAR | \$33  
FIVE HOUR OPEN BAR | \$37

## EAGLE BAR

Selections In Addition to The Above / Tito's Vodka, Bombay Sapphire Gin,  
Patron Tequila, Johnny Walker Black Scotch, Makers Mark Bourbon,  
Crown Royal Whiskey, Courvoisier V.S.

TWO HOUR OPEN BAR | \$30  
THREE HOUR OPEN BAR | \$34  
FOUR HOUR OPEN BAR | \$38  
FIVE HOUR OPEN BAR | \$42

## PAR BAR

Absolut Vodka, Tanqueray Gin, Jose Cuervo Gold Tequila, Jack Daniels'  
Bourbon, Seagram's 7 Gin, Jim Beam Whisky, Bacardi Rum,  
Captain Morgan Rum and Soft Bar Options

TWO HOUR OPEN BAR | \$26  
THREE HOUR OPEN BAR | \$30  
FOUR HOUR OPEN BAR | \$34  
FIVE HOUR OPEN BAR | \$38

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WHITE MANOR  
COUNTRY CLUB

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Malvern, PA 19355  
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[www.whitemanorcountryclubevents.com](http://www.whitemanorcountryclubevents.com)