



Lebanon Country Club

Special Events Menu

3375 Oak St, Lebanon PA 17042

Phone: 717.273.0611

www.lebcc.com

BREAKFAST / BRUNCH MENU

PRICES ARE PER PERSON

COFFEE BREAK \$3
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECTIONS OF TEAS
BEVERAGE BREAK \$7
BOTTLED SPRING WATER, CANNED SODA, LEMONADE & ICED TEA

THE PAR CONTINENTAL BREAKFAST BUFFET MENU (\$14++/PER PERSON)

ASSORTED CHILLED JUICES
FRESH CUT FRUIT BOWL
ASSORTED BAGELS SERVED WITH LIGHT, FLAVORED AND CHIVE CREAM CHEESE, FRUIT PRESERVES AND BUTTER
BREAKFAST BREADS AND DANISHES
SIGNATURE WARM FRESH BAKED BLUEBERRY, BANANA NUT AND CHOCOLATE CHIP MUFFINS
ASSORTED YOGURTS WITH HOUSE-MADE GRANOLA
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

THE BIRDIE CONTINENTAL BREAKFAST BUFFET MENU (\$24++/PER PERSON)

ASSORTED CHILLED JUICES, COFFEE STATION, ICED TEA, LEMONADE
ASSORTED DANISH, ASSORTED BAGELS, MINI MUFFINS
-PANCAKES OR WAFFLES
-BACON OR SAUSAGE LINKS
-QUICHE LORRAINE OR SCRAMBLED EGGS
-HOME FRIES OR BREAKFAST POTATOES
-TOAST
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

BRUNCH BUFFET MENU (\$32. PER PERSON ++)

ASSORTED CHILLED JUICES
FRESH CUT FRUIT BOWL
ASSORTED BAGELS WITH CREAM CHEESE, FRUIT PRESERVES BUTTER DANISHES AND MUFFINS
SALAD BAR TO INCLUDE: SPINACH, FIELD GREENS AND ROMAINE LETTUCES, TOMATOES, CARROTS, CUCUMBERS, CROUTONS, PARMESAN, ONIONS, CAESAR DRESSING AND SEASONAL VINAIGRETTE
CHOICE OF ONE (1) CARVED ITEM:

- PAN ROASTED TURKEY WITH TURKEY GRAVY
- HONEY DIJON BAKED BLACK FOREST HAM
- LEMON DILL FRESH FILET OF SALMON

FARM FRESH SCRAMBLED EGGS
WAFFLES OR PANCAKES WITH MAPLE SYRUP
ROASTED FINGERLING POTATOES
APPLEWOOD SMOKED BACON OR BREAKFAST SAUSAGE
STEAMED ASPARAGUS OR CALIFORNIA BLEND (BROCCOLI, CAULIFLOWER AND CARROTS)

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS

++ ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND 6% SALES TAX

ALL PRICES SUBJECT TO CHANGE

IF REQUIRED, A BARTENDER FEE OF \$95 PER BARTENDER IS APPLIED — ONE PER 50 GUESTS

IF REQUIRED, A CHEF ATTENDANT FEE OF \$95 PER CHEF IS APPLIED — NUMBER TBD BY CHEF

ALL PRICING BASED ON 4-HOUR EVENT — ADDITIONAL FEES APPLIED PER HOUR PER MANAGER

ALL MENUS NEED TO BE SUBMITTED 4 WEEKS IN ADVANCE

LUNCH BUFFET MENU

HAMBURGERS AND BBQ CHICKEN BUFFET (\$19 PER PERSON ++)

GRILLED BURGERS AND BBQ CHICKEN BREASTS INCLUDES CONDIMENTS, LETTUCE, TOMATO AND ONION TRAY, ROLLS
ASSORTED CHIPS

CHOICE OF TWO: PASTA SALAD, POTATO SALAD, FRUIT SALAD AND BAKED BEANS

COOKIES AND BROWNIES

LEMONADE, ICED TEA AND WATER STATION

NEW YORK DELI BUFFET (\$19. PER PERSON ++)

SOUP DU JOUR OR GARDEN SALAD

FRESH FRUIT

SLICED ROAST BEEF, TURKEY AND HAM

ASSORTED SLICED CHEESE TRAY

LETTUCE, TOMATO AND ONION TRAY

CONDIMENTS

ASSORTED ROLLS AND BREAD

ASSORTED CHIPS

WARM COOKIES & BROWNIES

ICED TEA, LEMONADE AND WATER STATION

ARTISAN SANDWICH BUFFET (\$26. PER PERSON ++)

TOMATO BISQUE SOUP AND MINI GRILLED CHEESE SANDWICHES

SALAD BAR TO INCLUDE:

FIELD GREENS, CARROTS, CUCUMBERS, TOMATOES AND SHAVED ONION, PARMESAN CHEESE, TOASTED ALMONDS
AND CROUTONS SERVED WITH RANCH, AND SEASONAL VINAIGRETTE DRESSING

TORTELLINI PASTA SALAD WITH GRAPE TOMATOES, BLACK OLIVES AND ROASTED PEPPERS TOSSED WITH AN ITALIAN
VINAIGRETTE

ASSORTED CHIPS

PRE-MADE SANDWICHES TO INCLUDE:

ITALIAN PANINI WITH HAM, CAPICOLA, HARD SALAMI, SHARP PROVOLONE, LETTUCE, TOMATOES, RED ONION, OIL AND
RED WINE VINEGAR ON HERBED FOCACCIA

TURKEY, ARUGULA, SUNDRIED TOMATO BOURSIN CHEESE ON MULTI GRAIN BREAD

ROAST BEEF CARAMELIZED ONION, GRUYERE CHEESE AND HORSERADISH AIOLI ON SOUR DOUGH

CHEESECAKE

SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA

ICED TEA AND WATER SERVED THROUGHOUT EVENT

TASTE OF TUSCANY MENU (\$36 PER PERSON ++)

MINISTRONE SOUP OR PASTA FAGIOLI

ARUGULA, PEACHES, PINE NUTS & GOAT CHEESE SALAD WITH CHIANTI VINAIGRETTE

TOMATO, BASIL & MOZZARELLA WITH A BALSAMIC GLAZE

HERBED FOCACCIA BREAD

TUSCAN CHICKEN- ARTICHOKE, FIRE ROASTED TOMATOES, BLACK OLIVES AND SPINACH

GRILLED FLAT IRON STEAK

CREAMY TUSCAN SALMON WITH GARLIC, SUNDRIED TOMATOES, SPINACH

GARLIC AND HERB ROASTED RED POTATOES

BROCCOLINI AND ROASTED RED PEPPERS

TIRAMISU

CHOCOLATE MOUSSE CAKE

SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA

ICED TEA AND WATER SERVED THROUGHOUT EVENT

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SERVED LUNCH MENU

CHOICE OF ONE (1) SOUP (OR) SALAD BELOW:

SOUP

SOUP DU JOUR \$5

SHRIMP AND CORN CHOWDER (ADD \$1)

NEW ENGLAND CLAM CHOWDER (ADD \$1)

SALAD

CAESAR SALAD – CHOPPED HEARTS OF ROMAINE, PARMESAN REGGIANO AND CROUTONS

GARDEN SALAD – MIXED GREENS, CUCUMBERS, CARROTS, ASIAGO CROUTONS AND GRAPE TOMATOES WITH A-BALSAMIC VINAIGRETTE

SPINACH SALAD – BABY SPINACH, HARD BOILED EGGS, GRILLED RED ONIONS, GRAPE TOMATOES WITH LEMON-BASIL VINAIGRETTE

BIBB SALAD- BIBB LETTUCE WITH STRAWBERRIES, MANDARIN ORANGES, TOASTED ALMONDS WITH RASPBERRY VINAIGRETTE

CHOICE OF ONE (1) LUNCHEON ENTRÉE BELOW:

CHICKEN

CHICKEN PICATTA WITH A LEMON-PINOT GORGIO SAUCE WITH LEMON AND CAPERS \$29

CHICKEN ROMANO \$29

CHICKEN SPINACH, RED BELL PEPPER, ASIAGO CHEESE WITH A ROASTED RED PEPPER CREAM SAUCE \$29

CHICKEN WITH WILD MUSHROOM WITH MADEIRA WINE REDUCTION \$29

BEEF

GRILLED FLAT IRON STEAK WITH CARAMELIZED ONION DEMI-GLACE \$35

GRILLED 6 OZ. FILET WITH A PORTABELLA MUSHROOM RAGOUT \$42

SEAFOOD

GRILLED SALMON WITH A CUCUMBER RELISH OR LEMON DILL SAUCE \$32

CRAB CAKE WITH A ROASTED RED PEPPER AIOLI \$44

LEMON BUTTER HADDOCK \$25

VEGETARIAN

GRILLED EGGPLANT AND SPINACH LASAGNA WITH A ROASTED TOMATO RAGU \$28

CHOICE OF ONE (1) OPTION BELOW:

NEW YORK CHEESECAKE

CARROT CAKE

STRAWBERRY SHORTCAKE

SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA
ICED TEA AND WATER SERVED THROUGHOUT EVENT

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HORS D' OEUVRES

STATIONARY HORS D' OEUVRES DISPLAYS

CRUDITÉS DISPLAY OF FRESH CARROTS, CELERY, PEPPER, ASPARAGUS AND BROCCOLINI - \$5++ /PER PERSON

FRESH SLICED FRUIT DISPLAY WITH SEASONAL FRUITS - \$5++ /PER PERSON

ARTISANAL INTERNATIONAL CHEESE DISPLAYED WITH DRIED FRUITS - \$7++ /PER PERSON

BUTLER PASSED HORS D' OEUVRES

HOT SELECTION - (\$3++ / PER PIECE)

SWEET CHILI THAI CHICKEN SKEWER

SHRIMP SKEWER

COCONUT SHRIMP PINEAPPLE SWEET THAI CHILI SAUCE

ASIAGO POTATOES

MEATBALLS MARINARA, SWEDISH, OR BBQ SAUCE

CHICKEN CORDON BLUE BITES WITH A GRAIN MUSTARD SAUCE

CHICKEN SKEWER WITH A DIJON APRICOT SAUCE

BUFFALO CHICKEN, BLEU CHEESE DRESSING AND CELERY SERVED IN A SHOOTER CUP

HOT SELECTION - (\$4 PER PIECE)

MINI JUMBO LUMP CRAB CAKES WITH ROASTED RED PEPPER AIOLI

R BBQ RUBBED SHRIMP WITH A MANGO SALSA

SMOKED SALMON ON A POTATO CAKED WITH A DOT OF SOUR CREAM AND DILL

ROASTED NEW ZEALAND LAMB CHOPS WITH MINT JELLY AND PARSNIP PUREE

BUTLER PASSED HORS D' OEUVRES - (\$3++ / PER PIECE)

COLD SELECTION

DILL SMOKED SALMON PINWHEEL WITH A CRÈME FRAICHE

FIG, PROSCIUTTO AND ARUGULA CROSTINI

BALSAMIC GLAZED BRUSCHETTA CROSTINI

SHAVED BEEF CROSTINI WITH ARUGULA AND HORSERADISH AIOLI

COLD SELECTION (\$5++ / PER PIECE)

MIDDLE NECK CLAMS ON THE HALF SHELL

OYSTERS ON THE HALF SHELL

SHRIMP AND BLOODY MARY SHOOTERS

CEVICHE-CITRUS AND HERB MARINATED SCALLOP AND SHRIMP, CILANTRO SALSA, CUCUMBER WITH TORTILLA SCOOPS

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SERVED DINNER MENU

CHOICE OF (1) SOUP (OR) SALAD:

SOUP

SOUP DU JOUR \$5

-SHRIMP AND CORN CHOWDER (ADD \$1 PP)

SALADS

CAESAR SALAD— HEARTS OF ROMAINE, PARMESAN REGGIANO AND CROUTONS

GARDEN SALAD — MIXED GREENS, CUCUMBERS, CARROTS AND CHERRY TOMATOES WITH A BALSAMIC

VINAIGRETTE

ICEBERG WEDGE — GRAPE TOMATOES, BLEU CHEESE CRUMBLES, PEPPERED BACON AND SHAVED RED ONIONS WITH BLEU CHEESE DRESSING

CHOICE OF (1) ENTRÉE OPTION BELOW:

CHICKEN

HERB ROASTED CHICKEN — SLOW ROASTED CHICKEN BREAST \$38

FRESH HERBS WITH A WHITE WINE PAN GRAVY

BOURSIN CHICKEN PAN SEARED BREASTS, BOURSIN CHEESE TOPPED WITH A \$38

GARLIC CREAM SAUCE

CHICKEN PENNE WITH CHARGRILLED CHICKEN, SUNDRIED TOMATO, ROASTED PEPPERS \$38

ASPARAGUS TIPS, OIL, FRESH GARLIC AND SHAVED PARMESAN CHEESE

BEEF

GRILLED 6OZ FILET MIGNON SERVED WITH A WILD MUSHROOM AND BACON RAGOUT \$42

GRILLED FLAT IRON STEAK SERVED WITH A BOURBON-PEPPERCORN SAUCE \$36

GORGONZOLA CRUSTED FILET MIGNON SERVED ON A POTATO CAKE, CABERNET

DEMI SAUCE \$49

SEAFOOD

SHRIMP SCAMPI \$34

PAN SEARED CRAB CAKE SERVED WITH A OLD BAY BEURRE BLANC \$44

TUSCAN SALMON SPINACH, FIRE ROASTED TOMATOES, SUNDRIED TOMATO SAUCE \$36

RED SNAPPER PAELLA \$34

DUETS

GRILLED FILET MIGNON SERVED WITH A PORT WINE DEMI-GLACE & CRAB CAKE \$52

GRILLED FILET MIGNON SERVED WITH A BOURBON PEPPERCORN SAUCE

AND SEARED SALMON WITH CUCUMBER RELISH \$49

FILET MIGNON SERVED WITH A MUSHROOM DEMI-GLACE

AND CRAB STUFFED SHRIMP WITH THREE CITRUS BUTTER SAUCE \$58

SEARED CHICKEN BREAST AND CRAB STUFFED SHRIMP WITH A LOBSTER SAUCE \$49

VEGETARIAN

GRILLED EGGPLANT AND SPINACH LASAGNA WITH A ROASTED TOMATO RAGU \$28

** ALL SERVED WITH (1) VEGGIE & (1) STARCH (CHEFS' CHOICE)*

CHOICE OF (1) DESSERT OPTION BELOW:

CHOCOLATE MOUSSE CAKE

TIRAMISU

STRAWBERRY SHORTCAKE

SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA

ICED TEA AND WATER SERVED THROUGHOUT EVENT

** ALL SERVED WITH (1) VEGGIE & (1) STARCH (CHEFS' CHOICE)*

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CARVING STATIONS

BLACK FOREST HAM | \$12 PP ++

BOURBON-MAPLE GLAZE, SWEET POTATO PUREE, -CHEDDAR BISCUITS SERVES 50 GUESTS

ROASTED TURKEY | \$15PP++

TURKEY GRAVY, CRANBERRY SAUCE, YUKON MASH, SEASONAL VEGETABLES, ROLLS SERVES 30 GUESTS

BEEF TENDERLOIN | \$34 PP++

PEPPERCORN CRUSTED TENDERLOIN OF BEEF, MUSHROOM DEMI-GLACE
ROAST GARLIC POTATO PUREE, SEASONAL VEGETABLE, ROLLS SERVES 25 GUESTS

ROASTED PORK LOIN | \$17++

BACON WRAPPED PORK TENDERLOIN LOIN -BOURBON SAUCE,
CHEDDAR MASH, SEASONAL VEGETABLE, ROLLS SERVES 35

ROSEMARY ROASTED TOP ROUND | \$19 PP ++

HORSERADISH SAUCE, SEASONAL VEGETABLE
FINGERLING POTATO, CARVING ROLLS, SERVES 50 GUESTS

PASTA STATION | \$17 ++/PER PERSON (CHOICE OF 2 PASTAS)

MAC AND CHEESE WITH BACON
CREAMY SHRIMP, ASPARAGUS AND RED ROASTED PEPPER
CHICKEN PENNE ALA VODKA
CHICKEN BROCCOLI ALFREDO

MAC AND CHEESE WITH BUFFALO CHICKEN \$19

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DINNER BUFFET MENU

DINNER BUFFET... \$40++ / PER PERSON

*MINIMUM OF 30 GUESTS FOR BUFFET MENU

CHOICE BETWEEN HOUSE (OR) CAESAR SALAD

STATIONED WITH ASSORTED ROLLS & BUTTER

STARTERS: CHOOSE ONE BELOW:

CRAB & CORN CHOWDER

NEW ENGLAND CLAM CHOWDER

SHRIMP TEMPURA

SHAVED BEEF CROSTINI WITH ARUGULA AND HORSERADISH AIOLI

SHRIMP COCKTAIL WITH A CITRUS COCKTAIL SAUCE

MAIN COURSE: CHOOSE TWO MEATS, ONE STARCH, & ONE VEGETABLE:

CRAB STUFFED FLOUNDER WITH AN OLD BAY CREAM SAUCE

DIJON CRUSTED PORK TENDERLOIN

GRILLED CHICKEN BREAST WITH A LEMON HERB PAN GRAVY

ASPARAGUS

CALIFORNIA BLEND

ROASTED FINGERLING POTATOES

YUKON MASH

SUB ROCK FISH AND ADD SEARED CRAB CAKES WITH A LEMON CREAM FOR ADDITIONAL \$5++ / PER PERSON

DESSERT:

CARROT CAKE

RED VELVET CAKE

CHOCOLATE CAKE

DINNER BUFFET INCLUDES COFFEE, DECAFFEINATED COFFEE, ICED TEA AND WATER

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