

# SPECIAL EVENTS MENU: DINNER

OVERBROOK GOLF CLUB



Mailing Address

P.O. BOX 140  
BRYN MAWR, PA 19010

Physical Address

799 GODFREY ROAD  
VILLANOVA, PA 19085

## ALL DINNER PACKAGES INCLUDE:

All prices are per person and are subject to 6% PA Sales Tax  
and 20% Service charge in lieu of gratuity.

An estimated number of guests and menu must be received  
at least two (2) weeks prior to your affair.

A guaranteed number, which is the minimum number that you will be charged,  
should be received two days before your event, along with a seating plan.

Valet parking and coat room attendant are available upon request,  
and may be required depending on the season and number of guests.

Full bar service and beverage stations are available depending on your needs.

Parties not hosted by an Overbrook member must have a Club member as sponsor.

Thank you for considering Overbrook and feel free to contact us if you have any questions or  
require additional information.

Noah Reagan—Assistant Manager 610.688.4000 ext. 323 nreagan@overbrookgolfclub.com

Jim Bartorillo—General Manager 610.688.4001 jbart@overbrookgolfclub.com

Stephen Pribish—Executive Chef

## STATION SUBSTITUTIONS

### SALAD:

- ◇ **Chinois Salad**  
napa cabbage, raddichio, carrots, wonton crisps, ginger sesame dressing
- ◇ **Tomato, Mozzarella, Basil Platter**

### PASTA:

- ◇ **Penne Primavera**  
seasonal vegetables, olive oil, fresh herbs
- ◇ **Mushroom Ravioli**  
locatelli cream
- ◇ **Lobster Ravioli**

### CARVING:

- ◇ **Pork Loin**  
chimichurri
- ◇ **Grilled Sides of Mahi Mahi**  
pineapple salsa
- ◇ **Roasted Beef Sirloin**  
au jus
- ◇ **Roasted Whole Beef Tenderloin**  
◇ horseradish cream

### DESSERT:

- ◇ **Ice Cream Bar**
- ◇ **Assorted Mini Desserts**

## STATION MENUS:

### DINNER STATION

Choice of (6) Hors d'oeuvres  
Imported & Domestic Cheese Board with Fruit & Crackers  
Vegetable Crudit  with Ranch Dip  
Jumbo Cocktail Shrimp Display  
Mixed Greens Salad with Assorted Toppings or Caesar Salad  
Cheese Tortellini with Red Pepper Cream  
Penne Marinara  
Roasted Whole Beef Tenderloin  
Carved Turkey with Cranberry Sauce or Carved Ham with Honey Dijon Mustard  
Grilled Sides of Salmon with Three Citrus Beurre Blanc  
Assorted Rolls, Breads, Garlic Toast  
Potatoes or Rice Pilaf  
Fresh Vegetables or Grilled Marinated Vegetables  
Assorted Mini Desserts  
Ice Cream Bar  
Coffee and Tea

## BUTLERED HORS D'OEUVRES:

### PRICED PER PIECE

Maryland Crab Cakes  
Teriyaki Beef Tenderloin Tips  
Ahi Tuna on Wonton Crisp  
Marinated Flank Steak on Garlic Toast  
Scallops Wrapped in Bacon  
Steamed Oriental Dumpling with Duck Sauce  
Spinach and Feta Cheese in Filo Dough  
Cocktail Shrimp  
Brie and Raspberry Puffs  
Smoked Salmon on Potato Pancakes with Cr me Fraiche  
Hoisin Seared Pork Belly in Steamed Buns  
Gruyere and Leek Tartlets  
Prosciutto Wrapped Melon  
Portobello Mushroom Strips with Ranch Dipping Sauce  
BBQ Pork Buns  
Ahi Tuna on Cucumber Round  
Orange Sesame Chicken  
Batter Dipped Zucchini with Marinara  
Kosher Franks in Puff Pastry  
Mini Mushroom and Shallot en Croute  
Coconut Shrimp  
Lump Crab Lamaze in Filo Cup  
Fresh Tomato Bruschetta  
Baby Lamb Chops  
Philly Cheesesteak Egg Rolls

### PRICED PER PERSON

- ◇ Imported & Domestic Cheese Board with Fruit and Crackers
    - ◇ Vegetable Crudit  with Ranch Dip
    - ◇ Assorted Antipasto Display
    - ◇ Jumbo Cocktail Shrimp over Shaved Ice
      - ◇ Seafood Station
- choices of: cocktail crab claws, oysters on the half shell,  
clams on the half shell, assorted sushi, clams casino, oysters rockefeller,  
seared ahi tuna, smoked salmon
- ◇ Customized Ice Carving Available

## SERVED DINNER:

All served dinners include rolls, an appetizer or salad, entrée, dessert, coffee, and tea.  
For a choice of entrées, the price is based on the highest priced entrée chosen.

### APPETIZERS:

- ◇ **California Melon Wedge, Prosciutto, Berry Puree**
  - ◇ **Assortment of Seasonal Fresh Fruit**
    - ◇ **Tomato Vegetable Soup**
      - ◇ **Lobster Bisque**
      - ◇ **Wild Mushroom Bisque**
      - ◇ **Butternut Squash Soup**
  - ◇ **Chicken Tortellini Soup with Spinach**
  - ◇ **Penne Pasta with Plum Tomato Marinara**
  - ◇ **Cheese Tortellini with Red Pepper Alfredo**

### SALADS:

- ◇ **Mixed Greens Salad**  
tomato, cucumber, carrots, vinaigrette
- ◇ **Caesar Salad**
- ◇ **Chinois Salad**  
napa cabbage, radicchio, carrots, wonton crisps, ginger sesame dressing
- ◇ **Boston Bibb, Arugula, and Belgium Endive**  
goat cheese, mandarin oranges, candied nuts, vinaigrette
- ◇ **Spinach and Romaine**  
bleu cheese, pears, pecans, vinaigrette
- ◇ **Milan Salad**  
romaine, iceberg, shrimp, chopped egg, chopped tomato, bacon, milan dressing

## STATION MENUS:

### COCKTAIL PARTY

Choice of (6) Hors d'oeuvres  
Imported & Domestic Cheese Board with Fruit & Crackers  
Vegetable Crudité with Ranch Dip  
Seasonal Fresh Fruit  
Chocolate Chunk Cookies  
Coffee and Tea

### DINNER STATION

Choice of (6) Hors d'oeuvres  
Imported & Domestic Cheese Board with Fruit & Crackers  
Vegetable Crudité with Ranch Dip  
Cheese Tortellini with Red Pepper Cream  
Penne Marinara  
Carved Turkey with Cranberry Sauce or Carved Ham with Honey Dijon Mustard  
Assorted Rolls & Condiments  
Fresh Vegetables or Grilled Marinated Vegetables  
Chocolate Chunk Cookies  
Coffee and Tea

### DINNER STATION

Choice of (6) Hors d'oeuvres  
Imported & Domestic Cheese Board with Fruit & Crackers  
Vegetable Crudité with Ranch Dip  
Mixed Greens Salad with Assorted Toppings or Caesar Salad  
Cheese Tortellini with Red Pepper Cream  
Penne Marinara  
Roasted Beef Sirloin with Au Jus  
Grilled Sides of Salmon with Three Citrus Beurre Blanc  
Assorted Rolls, Breads, Garlic Toast  
Fresh Vegetables or Grilled Marinated Vegetables  
Assorted Mini Desserts  
Coffee and Tea

SERVED DINNER:

DESSERTS:

- ◇ **Bassetts Vanilla or Chocolate Ice Cream**  
whipped cream, godiva drizzle or strawberry romanoff
  - ◇ **Bassetts Mango Sorbet**  
whipped cream, fresh berry
- ◇ **Assorted Cookies and Brownies**
  - ◇ **Chocolate Mousse**
  - ◇ **Apple Pie a la Mode**
  - ◇ **Cheesecake**
- ◇ **Chocolate Revenge Cake**
  - ◇ **Key Lime Pie**
  - ◇ **Tiramisu Martini**
  - ◇ **Fresh Fruit Tart**

SERVED DINNER:

ENTRÉES:

- ◇ **Roasted Rack of Lamb**  
herbs de provence, au jus
- ◇ **Rack of Veal Chop**  
morel cream
- ◇ **Chilean Sea Bass**  
soy honey glaze
- ◇ **Filet Mignon**  
cabernet demi glace
- ◇ **Roasted Chateaubriand**  
mushrooms, madeira wine
- ◇ **Grilled Salmon Fillet**  
three citrus buerre blanc
- ◇ **Chesapeake Chicken**  
jumbo lump crab sauté
- ◇ **Parmesan and Panko Crusted Chicken**  
roasted tomato butter sauce
- ◇ **Twin Breast of Chicken**  
choice of:  
mushrooms, marsala wine sauce  
francese style  
picatta style, white wine, lemon, herbs
- ◇ **Roasted Vegetable Lasagna Pomodoro**
  - ◇ **Grilled Vegetable Napoleon**  
quinoa, basil pesto

COMBINATION PLATES:

- ◇ **Broiled Lobster Tail and Petite Filet Mignon**
- ◇ **Jump Lump Crab Sauté over Petite Filet Mignon**
- ◇ **Maryland Crab Cake and Petite Filet Mignon**
- ◇ **Two Jumbo Scampi and Roasted Chateaubriand**
- ◇ **Grilled Salmon Fillet and Roasted Chateaubriand**