

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.

Brittany Feuz—Catering & Special Events Manager 610.688.4000 ext. 301
bfeuz@overbrookgolfclub.com

Jim Bartorillo—Assistant Manager 610.688.4001 jbart@overbrookgolfclub.com

Steve Uyeno—General Manager 610.688.4002 suyeno@overbrookgolfclub.com

Stephen Pribish—Executive Chef

BUTLERED HORS D'OEUVRES:

PRICED PER PIECE

Maryland Crab Cakes	2.25
Teriyaki Beef Tenderloin Tips	1.75
Ahi Tuna on Wonton Crisp	2.25
Marinated Flank Steak on Garlic Toast	1.50
Scallops Wrapped in Bacon	2.00
Steamed Oriental Dumpling with Duck Sauce	1.50
Spinach and Feta Cheese in Filo Dough	1.75
Cocktail Shrimp	2.50
Brie and Raspberry Puffs	2.00
Smoked Salmon on Potato Pancakes with Crème Fraiche	2.25
Hoisin Seared Pork Belly in Steamed Buns	2.00
Gruyere and Leek Tartlets	1.50
Prosciutto Wrapped Melon	1.75
Portobello Mushroom Strips with Ranch Dipping Sauce	2.00
BBQ Pork Buns	1.75
Ahi Tuna on Cucumber Round	2.25
Orange Sesame Chicken	1.50
Batter Dipped Zucchini with Marinara	1.50
Kosher Franks in Puff Pastry	1.50
Mini Mushroom and Shallot en Croute	1.25
Coconut Shrimp	2.25
Lump Crab Lamaze in Filo Cup	2.25
Fresh Tomato Bruschetta	1.50
Baby Lamb Chops	3.50
Philly Cheesesteak Egg Rolls	2.00

PRICED PER PERSON

- ◇ Imported & Domestic Cheese Board with Fruit and Crackers 2.00
 - ◇ Vegetable Crudité with Ranch Dip 2.00
 - ◇ Assorted Antipasto Display 4.00
 - ◇ Jumbo Cocktail Shrimp over Shaved Ice 5.00
 - ◇ Seafood Station MARKET PRICE
- 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 4.00**
romaine, iceberg, shrimp, chopped egg, chopped tomato, bacon, milan dressing

SERVED DINNER:

ENTRÉES:

- ◇ **Roasted Rack of Lamb 60.00**
herbs de provence, au jus
- ◇ **Rack of Veal Chop 60.00**
morel cream
- ◇ **Chilean Sea Bass 48.00**
soy honey glaze
- ◇ **Filet Mignon 45.00**
cabernet demi glace
- ◇ **Roasted Chateaubriand 42.00**
mushrooms, madeira wine
- ◇ **Grilled Salmon Fillet 38.00**
three citrus buerre blanc
- ◇ **Chesapeake Chicken 36.00**
jumbo lump crab sauté
- ◇ **Parmesan and Panko Crusted Chicken 32.00**
roasted tomato butter sauce
- ◇ **Twin Breast of Chicken 30.00**
choice of:
mushrooms, marsala wine sauce
francese style
picatta style, white wine, lemon, herbs
- ◇ **Roasted Vegetable Lasagna Pomodoro 25.00**
- ◇ **Grilled Vegetable Napoleon 25.00**
quinoa, basil pesto

COMBINATION PLATES:

- ◇ **Broiled Lobster Tail and Petite Filet Mignon 65.00**
- ◇ **Jump Lump Crab Sauté over Petite Filet Mignon 55.00**
- ◇ **Maryland Crab Cake and Petite Filet Mignon 55.00**
- ◇ **Two Jumbo Scampi and Roasted Chateaubriand 50.00**
- ◇ **Grilled Salmon Fillet and Roasted Chateaubriand 50.00**

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 4.00**

◇ **Apple Pie a la Mode 4.00**

◇ **Cheesecake 4.00**

◇ **Chocolate Revenge Cake 5.00**

◇ **Key Lime Pie 5.00**

◇ **Tiramisu Martini 5.00**

◇ **Fresh Fruit Tart 5.00**

STATION MENUS:

COCKTAIL PARTY 25.00

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

DINNER STATION 30.00

Choice of (6) Hors d'oeuvres
Imported & Domestic Cheese Board with Fruit & Crackers
Vegetable Crudit  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 45.00

Choice of (6) Hors d'oeuvres
Imported & Domestic Cheese Board with Fruit & Crackers
Vegetable Crudit  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

STATION MENUS:

DINNER STATION 60.00

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

STATION SUBSTITUTIONS

SALAD:

- ◇ **Chinois Salad**
napa cabbage, raddichio, carrots, wonton crisps, ginger sesame dressing
- ◇ **Tomato, Mozzarella, Basil Platter 2.00**

PASTA:

- ◇ **Penne Primavera**
seasonal vegetables, olive oil, fresh herbs
- ◇ **Mushroom Ravioli**
locatelli cream
- ◇ **Lobster Ravioli 3.00**

CARVING:

- ◇ **Pork Loin**
chimichurri
- ◇ **Grilled Sides of Mahi Mahi**
pineapple salsa
- ◇ **Roasted Beef Sirloin 3.00**
au jus
- ◇ **Roasted Whole Beef Tenderloin 5.00**
horseradish cream

DESSERT:

- ◇ **Ice Cream Bar 3.00**
- ◇ **Assorted Mini Desserts 3.00**