

SPECIAL EVENTS MENU: LUNCHEON

OVERBROOK GOLF CLUB



Mailing Address

P.O. BOX 140
BRYN MAWR, PA 19010

Physical Address

799 GODFREY ROAD
VILLANOVA, PA 19085

LUNCHEONS:

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 for an additional fee depending on the season and number of guests.

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

Parties not hosted by an Overbrook member must have a Club member as a 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—GeneralManager 610.688.4001 jbart@overbrookgolfclub.com

Stephen Pribish—Executive Chef

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 Crème 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
Philly Cheesesteak Egg Rolls

PRICED PER PERSON

- ◇ Imported & Domestic Cheese Board with Fruit and Crackers
 - ◇ Vegetable Crudité with Ranch Dip
 - ◇ Assorted Antipasto Display
- ◇ Jumbo Cocktail Shrimp over Shaved Ice

SERVED LUNCH:

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

SOUP:

- ◇ **Assortment of Seasonal Fresh Fruit**
 - ◇ **Wild Mushroom Bisque**
 - ◇ **Cream of Broccoli**
 - ◇ **Butternut Squash Bisque**
- ◇ **Chicken Tortellini with Spinach**
 - ◇ **Tomato Vegetable**
 - ◇ **Lobster Bisque**

SALAD:

- ◇ **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

SERVED LUNCH:

CHILLED ENTRÉES:

◇ **Seafood Trio**

lobster, jumbo lump crab, shrimp, lamaze, bibb lettuce, egg, tomato, fresh fruit

◇ **Sliced Beef Tenderloin and Jumbo Shrimp**

grilled asparagus, tarragon aioli, bibb lettuce, egg, tomato, fresh fruit

◇ **Poached Salmon Fillet**

mixed greens, cucumber, tomato, dijon vinaigrette

◇ **Milan Salad**

crisp romaine, iceberg lettuce, bacon, egg, shrimp, milan dressing

◇ **Classic Cobb Salad**

turkey, bacon, tomato, swiss cheese, avocado, bleu cheese

◇ **Caesar Salad**

topped with choice of: chicken | shrimp

HOT ENTRÉES:

◇ **Petite Filet Mignon**

cabernet demi glace

◇ **Thai Curry Shrimp**

jasmine rice

◇ **Grilled Salmon Fillet**

three citrus beurre blanc

◇ **Panko Crusted Crab Cakes**

stone ground mustard sauce

◇ **Sliced Poached Chicken Breast**

thai curry sauce, jasmine rice

◇ **Breast of Chicken**

choice of:

mushrooms, marsala wine

francese style

picatta style, white wine, lemon, herbs

◇ **Twin French Chicken Crepes**

mushrooms, peppers, velouté sauce

◇ **Roasted Vegetable Lasagna Pomodoro**

◇ **Bacon, Tomato and Cheese Quiche**

mixed greens and seasonal vegetable

◇ **Grilled Vegetable Napoleon**

quinoa, basil pesto

SERVED LUNCH:

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**

BUFFET LUNCH:

All buffet luncheons include coffee and tea.

DELI BUFFET

Crock of Soup du Jour
Mixed Greens Salad with Assorted Toppings or Caesar Salad
Sliced Turkey or Marinated Grilled Chicken, Roast Beef, & Ham
Assorted Rolls and Breads
Assorted Cheeses and Condiments
Pasta Salad or Potato Salad
Tuna Salad or Chicken Salad
Cole Slaw
Seasonal Fresh Fruit
Chocolate Chunk Cookies

LUNCHEON BUFFET

Crock of Soup du Jour
Mixed Greens Salad with Assorted Toppings or Caesar Salad
Cheese Tortellini with Red Pepper Cream or Penne Marinara
Chicken Marsala or Chicken Picatta
Salmon Fillet with Three Citrus Beurre Blanc or Panko Crusted Crab Cake
Assorted Rolls and Breads
Potatoes or Rice Pilaf
Fresh Vegetables or Grilled Marinated Vegetables
Seasonal Fresh Fruit
Chocolate Chunk Cookies

LUNCHEON STATION

Choice of (3) Hors d'oeuvres
Cheese Board with Fruit & Crackers
Vegetable Crudit  with Ranch Dip
Crock of Soup du Jour
Mixed Greens Salad with Assorted Toppings or Caesar Salad
Cheese Tortellini with Red Pepper Cream
Penne Marinara
Carved Turkey with Cranberry Sauce or Carved Ham with Honey Dijon Mustard
Salmon Fillet with Three Citrus Beurre Blanc or Panko Crusted Crab Cake
Assorted Rolls, Breads, Garlic Toast
Potatoes or Rice Pilaf
Fresh Vegetables or Grilled Marinated Vegetables
Seasonal Fresh Fruit
Assorted Mini Desserts and Cookies

STATION SUBSTITUTIONS

SALAD:

- ◇ **Potato Salad**
- ◇ **Pasta Salad**
- ◇ **Tomato, Mozzarella, Basil Platter**

PASTA:

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

CHICKEN:

- ◇ **Chicken Marsala**
mushrooms, marsala wine
- ◇ **Chicken Picatta**
white wine, lemon, herbs

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**

