



*Established 1937*

# *The Pennhills Club*

*Bradford, Pennsylvania*

## *~Banquet Menu~*

*"Catering" to your entertaining needs  
so you can relax and enjoy your event.*

# **Welcome to the Pennhills Club**

*Thank you for choosing the Pennhills Club for your upcoming function. The following outline of our services is meant as a guideline to help you and your guests have a memorable time for this and future events.*

*Since 1937 it has been the Pennhills Club objective to provide exceptional food, service and atmosphere to its members and guests. Our professional staff will help you create custom tailored menu for any and all occasions. From the time you arrive until you say your good-byes, every detail will be carried out to a "T".*

*The Pennhills Club provides:*

- \*All required Linens (Tablecloths and Napkins)*
- \*Round or Banquet Tables*
- \*All required Glassware*
- \*Silverware*
- \*China*

*We will also help arrange for tents, dance floor, sound systems, decorating service, specialty items (chocolate fountain), valet parking or any other specialty goods or services you may need provided for your event. Please do not hesitate to ask*

*The Pennhills Club can easily accommodate up to 240 guests, or create private dining areas for smaller more intimate groups or functions.*

*For more information or an appointment to see the Clubhouse and grounds, please phone (814) 368-6159. We look forward to meeting you and "meeting" your needs.*

## ❧ Hors d'oeuvres Selection ❧

<b>"Cold" Hors d'oeuvres Selection</b>	<b>Serves</b>	<b>Cost</b>
Smoked Salmon	20-25 people	\$125.00/Side
Grilled Shrimp and Scallop Salad with Asparagus	30-40 people	\$100.00
Ceviche of Shrimp and Scallops	30-40 people	\$100.00
Wasabi Shrimp Crackers	100	\$600.00
Chicken Satay Bites	100	\$300.00
Shrimp Cocktail	100	\$600.00
Fresh Bruschetta with Grilled Crostini	100	\$450.00
Smoked Salmon on Cucumber Rounds	100	\$450.00
Olive and Roma Tomato Squares	100	\$300.00
Tuna Sashimi with Nori Salad and Pickled Ginger	100	\$600.00

<b>"Hot" Hors d'oeuvres Selection</b>	<b>Serves</b>	<b>Cost</b>
Devils on Horseback	100	\$450.00
Bacon Wrapped Diver Scallops	100	\$450.00
Grilled Scallops with Smoked Gouda Au Gratin	100	\$450.00
Prosciutto Wrapped Gulf Shrimp with Goat Cheese Stuffing	100	\$600.00
Sticky Rice Crab Cakes with Wasabi Sauce	100	\$525.00
Stuffed Cremini Mushrooms with King Crab and Smoked Provolone	100	\$450.00
Stuffed Cremini Mushrooms with Andouille Sausage	100	\$300.00
Stuffed Mushrooms with Herbed Feta Cheese and Spinach	100	\$300.00
Jamaican Tenderloin Skewers	100	\$450.00
Hawaiian Chicken Skewers	100	\$450.00
Prosciutto Wrapped Artichoke Hearts with Goat Cheese Dip	100	\$450.00
Sautéed Frog Legs with Tomato Garlic Butter	100	\$600.00
Meatballs (Swedish or Italian)	100	\$225.00

<b>Enhancements and Displays</b>	<b>Serves</b>	<b>Cost</b>
Tuscan Antipasto Display	100	\$300.00
Fresh Crisp Garden Crudite with Chefs Dressing	100	\$200.00
Imported and Domestic Cheese Wheels with Assorted Chutneys	100	\$275.00
Fresh Fruit Display	100	\$225.00
Chocolate Fondue with Fresh Fruit Display	100	\$275.00
Chocolate Fountain Rental		\$300.00

## ✧ Sit Down Dinners ✧

ALL DINNERS SERVED WITH SALAD,  
SEASONAL VEGETABLE, CHEF STARCHES,  
ROLLS AND BUTTER.

<b>BEEF</b>	
<b>Roast Tenderloin of Beef</b> <i>with Pinot Noir Demi</i>	<b>\$21.95</b>
<b>Char Broiled Strip Steak</b> <i>in a Roasted Garlic Marinade</i>	<b>\$21.95</b>
<b>Slow Roasted Prime Rib</b> <i>with natural jus</i>	<b>\$21.95</b>
<b>Jamaican Marinated Filet of Sirloin</b>	<b>\$19.95</b>

<b>VEAL</b>	
<b>Veal Piccata</b> <i>Veal Cutlets sautéed with fresh lemon and capers. Finished with a dash of Beurre Blanc and Gremolata</i>	<b>\$19.95</b>
<b>Veal Marsala</b> <i>Cutlets of Veal sautéed with Cremini Mushroom caps then simmered in a rich broth infused with Marsala Wine</i>	<b>\$19.95</b>
<b>Veal Fontina</b> <i>Tender choice cutlets of Veal sautéed and topped with Asparagus and Fontina cheese. Finished with Madeira Demi</i>	<b>\$19.95</b>

<b>PORK</b>	
<b>Sliced Roasted Pork Loin</b> <i>with Natural Jus and Apple Chutney</i>	<b>\$18.95</b>
<b>Prosciutto wrapped Pork Tenderloin Medallions</b> <i>with Natural Pan Reduction</i>	<b>\$19.95</b>





## BEER

### Draft Beer

Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Light, Michelob Ultra,  
Labatt Blue, Labatt Blue Light, Straub and Yuengling Lager

1/4 Keg - \$108.00

1/2 Keg - \$175.00

### Bottled Beer

Domestic: \$3.00 each

Imported: \$3.50 each

### Other

Smirnoff Ice: \$4.25 each

Guinness 14.9 oz. can: \$5.50

## WINE

### 750 ML

Kendall Jackson Chardonnay - \$49.96

Campaneli Pinot Grigio - \$32.96

Avalon Cabernet - \$42.96

Blackstone Merlot - \$35.96

### 1.5 Liter

Sutter Home, Glen Ellen or Woodbridge

(Chardonnay, Pinot Grigio, White Zinfandel, Cabernet and Merlot)

\$47.96 each

## CHAMPAGNE/SPARKLING WINE

### 750 ML

Korbell Brut - \$48.96

Great Western Extra Dry - \$32.96

Martini & Rossi Asti - \$42.96

J. Roget Spumante - \$17.96

### 1.5 Liter

Korbell Brut - \$87.96

Great Western Extra Dry - \$62.96

Martini & Rossi Asti - \$71.96

J. Roget Spumante - \$35.96

## LIQUOR

*ALL LIQUOR IS PRICED ON A CONSUMPTION BASIS (PER DRINK)  
OR ON A BOTTLE BASIS. A CASH BAR IS ALSO AVAILABLE.*

<u>PRODUCT</u>	<u>CONSUMPTION PRICE</u>	<u>BOTTLE PRICE</u>
Jacquín's Vodka	3.50	33.16
Absolut	4.50	79.96
Skyy	4.50	67.96
Stloi	4.50	77.96
Grey Goose	5.50	111.96
Jacquín's London Tower Gin	3.50	31.96
Beefeater Gin	4.50	79.96
Tanqueray Gin	5.00	95.96
Castillo's Light Rum	3.50	35.96
Bacardi Light Rum	4.00	51.96
Captain Morgan	4.00	59.96
Parrot Bay Coconut Rum	4.00	55.96
Banker's Club Whiskey	3.50	34.76
Black Velvet	3.50	36.76
Seagram's Seven	4.00	41.96
Canadian Club	4.00	51.96
Seagram's VO	4.00	55.96
Jack Daniels Black Label	4.50	79.96
Crown Royal	5.00	91.96
Ten High Bourbon	3.50	27.96
Jim Beam	4.50	57.96
Wild Turkey	4.50	71.96
Maker's Mark Bourbon	5.50	91.96
Grand MacNish Scotch	3.50	39.96
Dewars White Label	5.00	99.96
J&B Scotch	5.00	95.96
Peach Schnapps	3.50	43.96
Regency Amaretto	3.50	37.96
Southern Comfort	4.00	59.96
Kahlua	4.50	75.96
Bailey's Irish Crème	5.00	83.96

We also have an array of non-alcoholic beverages available.

Pepsi  
Diet Pepsi  
Sierra Mist  
Sierra Mist Free  
Dr. Pepper  
Diet Dr. Pepper  
Root Beer  
Diet Root Beer  
Mt. Dew  
Ginger Ale  
Lemonade  
Coke  
Diet Coke  
Assorted Juices  
Iced Tea  
(Unsweetened, Sweetened  
Or Raspberry)

Also available, Welch's Sparkling White Grape Juice to use as a non-alcoholic  
"Champagne Toast"!

**ALL PRICES SUBJECT TO 18% SERVICE CHARGE AND 6% SALES TAX**

**\*\*\*ALL PRICES ARE SUBJECT TO CHANGE\*\*\***

*We accept cash, check or credit card*