



Williamsport Country Club ~ 800 Country Club Drive ~ Williamsport, PA 17701

Office: (570) 323-3709 Fax: (570) 323-7088 Pro Shop: (570) 323-3707

## **BANQUET BREAKFAST BUFFETS**

### **Continental Breakfast**

Chilled Orange & Tomato Juice  
Seasonal Fresh Fruit Bowl  
Assorted Danish  
Fresh Bagels with Butter & Jelly  
Coffee, Decaffeinated Coffee, & Tea  
**\$9.00**

### **Golfer's Breakfast**

Chilled Orange & Tomato Juice  
Scrambled Eggs  
Bacon & Sausage  
Home Fries  
Fresh Bagels with Butter & Jelly  
Seasonal Fresh Fruit Bowl  
Coffee, Decaffeinated Coffee, & Tea  
**\$10.00**

### **President's Breakfast**

Chilled Orange & Tomato Juice  
Scrambled Eggs  
Bacon & Sausage  
Home Fries  
French Toast with Maple Syrup  
Seasonal Fresh Fruit Bowl  
Assorted Danish  
Coffee, Decaffeinated Coffee, & Tea  
**\$14.00**

All prices are subject to a 20% service charge and 6% sales tax.

## **PLATED BREAKFAST MENU**

### **Breakfast Plate**

Scrambled Eggs

Sausage or Bacon

Home Fries

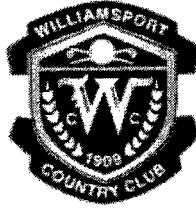
Fresh Seasonal Fruit

Chilled Orange Juice

Coffee, Decaffeinated Coffee, & Tea

**\$10.00**

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## LUNCHEON MENUS

Luncheon Buffets – Minimum 50 guests

### CHEF'S SOUP AND SALAD BAR

Soup du Jour with Saltine Crackers  
Pasta and Potato Salad  
Fresh Crisp Salad Greens with Salad Bar to include: Ham, Turkey, Cheese, Olives,  
Tomatoes, Cucumbers, Onions, Sliced Egg, Croutons & Choice of Dressings  
Assorted Rolls  
Coffee, Decaffeinated Coffee, Tea or Lemonade  
(Add Fresh Baked Cookies and Brownies for \$3.00)  
**\$10.25**

### CHEF'S SOUP AND SANDWICH BAR

Soup du Jour with Saltine Crackers  
Wheat, Rye and White Bread  
Sliced Ham, Turkey Breast, and Roast Beef  
Sliced American & Swiss Cheese  
Lettuce, Tomatoes, Onions and Pickles  
Potato and Macaroni Salad  
Coffee, Decaffeinated Coffee, Tea or Lemonade  
(Add Fresh Baked Cookies and Brownies for \$3.00)  
**\$12.00**

### GOLFER'S BURGER BAR

Char-Broiled Hamburgers  
Sliced Turkey Breast  
Potato and Macaroni Salads & Cole Slaw  
Sliced American Cheese, Lettuce, Tomatoes, Onions and Pickles  
Fresh Baked Cookies and Brownies  
Coffee, Decaffeinated Coffee, Tea or Lemonade  
**\$15.00**

All prices are subject to 20% service charge and 6% sales tax.

## **PLATED LUNCHEONS**

### **LUNCHEON APPETIZER SELECTIONS**

#### **Tossed Salad**

Fresh Crisp Greens with Garden Fresh Vegetables

**\$3.50**

#### **Soup du Jour**

Made Fresh in our Kitchen Daily

**\$5.00**

(Cream Soups and Seafood Soups +\$.50-\$2.00)

#### **Fresh Seasonal Fruit Cup**

The Freshest Hand Selected Fruits and Berries Available

**\$6.00**

### **LUNCHEON ENTREES**

#### **Chicken & Broccoli Crepes**

Tender Chicken and Fresh Broccoli Rolled in a Delicate Egg Crepe and Drizzled with Supreme Sauce

**\$10.00**

#### **Baked Stuffed Shells**

Large shells stuffed with a seasoned ricotta cheese filling and baked in our own marinara sauce, served with garlic bread

**\$10.00**

#### **Quiche Lorraine**

Our Rich Egg Quiche filled with Bacon and Swiss Cheese, served with fresh fruit

**\$10.00**

#### **Pecan Crusted Chicken**

Chunks breast in house made pecan breading and baked golden brown and served with a House Salad, Starch and Vegetable.

**\$17.00**

All prices are subject to 20% service charge and 6% sales tax.

**Broiled Maryland Crab Cake**

Our popular Maryland Style Crab Cake Broiled to Perfection and served with a House Salad, Starch and Vegetable

**\$28.00**

**Chicken Parmesan**

Boneless, Skinless Breast of Chicken, Lightly Breaded and Fried Golden; Topped with our own Marinara Sauce and Provolone Cheese and served with a House Salad and side of Pasta

**\$17.00**

**Beef Stroganoff**

Tender tips of beef sautéed in a rich brown sauce flavored with sour cream over egg noodles, served with a House Salad

**\$16.00**

**Caesar Salad**

Fresh Crisp Romaine Lettuce Tossed with our own Caesar Dressing and Croutons

**\$8.50**

**With Grilled Chicken: \$10.50**

**With Grilled Steak: \$12.00**

**With Grilled Shrimp: \$12.50**

All prices are subject to a 20% service charge and 6% sales tax.

## **Banquet Hors 'D' Oeuvres (Priced Per 25 pieces)**

<b>Meatballs (Swedish, Hawaiian, or Marinara)</b>	<b>\$36.00</b>
<b>Mini Quiche</b>	<b>\$46.00</b>
<b>Beef Crustinis</b>	<b>\$40.00</b>
<b>Sliders (Beef and Buffalo Chicken)</b>	<b>\$35.00</b>
<b>Bacon Wrapped Scallops</b>	<b>\$59.25</b>
<b>BBQ Bacon Wrapped Shrimp</b>	<b>\$61.00</b>
<b>Sausage Stuffed Mushrooms</b>	<b>\$32.00</b>
<b>Crab Stuffed Mushrooms</b>	<b>\$50.00</b>
<b>Ricotta and Spinach Stuffed Mushrooms</b>	<b>\$31.00</b>
<b>Crab Puffs</b>	<b>\$46.00</b>
<b>Shrimp Cocktail</b>	<b>\$61.00</b>
<b>Chicken Wings (Hot, Mild, Garlic Parmesan)</b>	<b>\$36.00</b>
<b>Chicken Tenders</b>	<b>\$38.00</b>
<b>Bruschetta</b>	<b>\$40.00</b>
<b>Mini Beef Wellingtons</b>	<b>\$48.00</b>
<b>Oysters Rockefeller</b>	<b>\$64.00</b>
<b>Asian Crab Purses</b>	<b>\$46.00</b>
<b>Chicken Bacon Ranch Dip in Philo Cups</b>	<b>\$45.00</b>
<b>Nacho Bar with all the Fixings</b>	<b>\$6.00 per Person</b>
<b>Vegetable Crudités with two dips</b>	<b>\$5.00 per person</b>
<b>Domestic Cheese Display with Assorted Crackers</b>	<b>\$6.00 per person</b>
<b>International Cheese Display with Assorted Crackers</b>	<b>\$7.00 per person</b>
<b>Smoked Salmon with Appropriate Accompaniments</b>	<b>\$135.00 per Side</b>
<b>Anti-pasta: Sliced Imported Meats and Cheeses with Hot Peppers and Marinated assorted vegetables</b>	<b>\$10.00 per person</b>

## APPETIZERS

- Fresh Seasonal Fruit Cup-----\$6.00**  
The Freshest Hand Selected Fruits and Berries Available
- Cup of Soup du Jour-----\$5.00**  
Made Fresh in our Kitchen Daily (Cream Soups & Seafood Soups + \$1.00)
- Clams Casino-----\$9.00**  
Eight Cherrystone Clams Topped with Onion, Garlic, Olive Oil, Lemon Juice  
Bread Crumbs and Bacon; Broiled to Perfection
- Petite Crab Cakes-----\$16.00**  
Two Each, Three-ounce Maryland Style Crab Cakes; Broiled to Perfection
- Shrimp Cocktail-----\$10.00**  
Four Jumbo Shrimp Steamed & Chilled; served with Cocktail Sauce
- Bacon Wrapped Scallops-----\$14.00**  
7 Scallops broiled in a Sherry Wine Butter Sauce and served on a Grilled Pineapple Plank

Prices are subject to a 20% service charge and 6% sales tax.

## **SOUP SUGGESTIONS**

**Chicken or Beef Consume with Julienne Vegetables**

**Beef Vegetable**

**Chicken Noodle**

**Turkey Corn with Rivals**

**Hearty Vegetable**

**Minestrone**

**Chicken and Rice**

**Italian Wedding**

**Cheddar Ale (.50)**

**Baked French Onion Soup (1.00)**

**New England Clam (.50)**

**Manhattan Clam (.50)**

**Loaded Baked Potato (.50)**

**Cream of Broccoli (.50)**

**Seafood Bisque (2.00)**

**Cold Soups upon Request**

**\$ 5.00 Cup**

**\$ 6.00 Bowl**

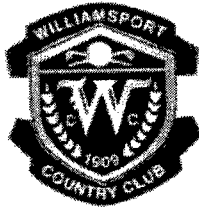


## Carving Stations

\$50.00 per Chef Carving Charge

All items served with petite rolls and appropriate condiments

<b>Top Round of Beef</b>	<b>\$5.00 per person</b>
<b>Honey Baked Ham</b>	<b>\$5.00 per person</b>
<b>Slow Roasted Turkey</b>	<b>\$5.00 per person</b>
<b>Roast Prime Rib of Beef</b>	<b>\$12.00 per person</b>
<b>Grilled and Roasted Tenderloin of Beef</b>	<b>\$14.00 per person</b>



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## DINNER MENUS

### **Dinner Buffets – Minimum 50 guests**

#### **The Keystone**

Served House Salad (includes 2 dressings)  
Roast Top Round of Beef with Brown Sauce  
*(\$50 Chef Carving Fee)*  
Broiled Haddock with Cracker Crumb topping  
Chicken Marsala  
Potatoes Dauphinoise  
Fresh Vegetable  
Assorted Rolls  
Coffee, Decaffeinated Coffee, & Tea

**\$25.00**

**With Dessert Table: \$28.00**

#### **The Lumber Baron Special**

Served House Salad (includes 2 dressings) or Fresh Seasonal Fruit Cup  
Chef Carved Roast Prime Rib of Beef *(\$50 Chef Carving Fee)*  
Chicken Marsala  
Broiled Haddock with Cracker Crumb Topping  
Potatoes Dauphinoise  
Fresh Vegetables  
Assorted Rolls  
Coffee, Decaffeinated Coffee, & Tea

**\$30.00**

**With Dessert Table: \$33.00**

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### **The Little League**

Served House Salad (includes 2 dressings) or Fresh Seasonal Fruit Cup

Stuffed Chicken Breast with Supreme sauce

Tender Tips of Beef with Red Wine Brown Sauce

Broiled Haddock with Crumb Topping

Potatoes Dauphinoise

Vegetable Rice Pilaf

Fresh Vegetable

Buttered Corn

Assorted Rolls

Coffee, Decaffeinated Coffee, or Tea

**\$24.00**

**With Dessert Table: \$27.00**

### **The Millionaires Table**

Served House Salad (includes 2 dressings) or Fresh Seasonal Fruit Cup

or

Served Caesar Salad

Soup du Jour

Chef Carved Roast Prime Rib of Beef with Madeira au Jus

Chef Carved Roast Turkey

*(\$50 Carving Fee for each of the above listed items)*

Shrimp & Crab with Alfredo Sauce over Penne

Chicken Picatta

Twice Baked Potatoes

Potatoes Dauphinoise

Fresh Vegetable

Assorted Rolls

Coffee, Decaffeinated Coffee, or Tea

**\$34.00**

**With Dessert Table: \$37.00**

### **Substitutes for Buffet Entrees**

Vegetable Lasagna

Penne Prima Vera

Herb Roasted Red Potatoes

All prices are subject to a 20% service charge and 6% sales tax

## **The Italian Buffet**

Served House Salad (includes 2 dressings) or Served Caesar Salad

Penne

Tortellini

Vegetable Lasagna

**Choose 2 of the above**

Marinara

Alfredo

Vodka Cream Sauce

**Choose 2 of the above**

Meatballs

Grilled Chicken

Hot Sausage

Mild Sausage

**Choose 2 of the above**

Garlic Bread

Coffee, Decaffeinated Coffee, or Tea

**\$22.00**

**With Dessert Table: \$25.00**

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## Plated Dinners

### Beef Selections

**Roast Prime Rib of Beef**-----10oz.--\$29.00 14oz.--\$34.00  
Served with a Madeira au Jus and Horseradish

**Filet Mignon**-----6oz.--\$32.00 8oz.--\$38.00  
Center Cut from the Tenderloin, Seasoned and Grilled

**Sliced Tenderloin of Beef**-----\$27.00

#### Sauces available for above Beef Selections:

**Strawberry Demi Glaze, Cabernet Shallot Reduction, Blackberry Merlot \$1.00**

**Béarnaise \$2.00**

**Blue Cheese \$2.50**

**Sautéed Mushrooms and Onions \$1.50**

**All entrees include house salad, potato or rice, & vegetable, assorted rolls, coffee, decaffeinated coffee & tea.**

### Chicken Selections

**Stuffed Chicken Breast**-----\$20.00  
Boneless Breast of Chicken stuffed with our Homemade Bread Filling; Served with Rich Chicken Gravy

**Chicken Jacqueline**-----\$22.00  
Boneless Breast of Chicken Stuffed with Provolone and Swiss, Breaded with Almonds and Bread Crumbs; served with Supreme Sauce

**Chicken Piccata**-----\$21.00  
Boneless Breast of Chicken Dredged in Flour & Egg and Sautéed in Butter with Capers and Fresh Lemon

**Chicken Saltimbocca**-----\$21.00  
Boneless Breast of Chicken Stuffed with Prosciutto and Sage, Dredged in Flour & Egg and Sautéed; Finished with a Rich Creamy Parmesan Sauce

**Chicken Oscar** ----- \$28.00  
Boneless Breast of Chicken grilled and Topped with Asparagus Tips and Crab Meat in a Hollandaise Sauce

**All entrees include house salad, potato or rice, & vegetable, assorted rolls, coffee, decaffeinated coffee & tea.**

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## Fish Selections

**Broiled Haddock**-----\$22.00  
Icelandic Haddock Topped with Bread Crumbs and Broiled to Perfection

**Flounder Stuffed with Crabmeat**-----\$27.00  
Fresh Flounder Stuffed with our Maryland Style Crab and Broiled to Perfection

**Maryland Style Crab Cake**-----\$28.00  
Our Maryland Style Crab Cakes Broiled to Perfection

**Cedar Roasted Salmon**-----\$26.00  
Fresh Atlantic Salmon Topped with a Caramelized Onion Crumb and Roasted on White Cedar

**Parmesan Crusted Sea Bass**-----\$32.00  
Fresh Sea Bass in White Wine and Butter Topped with Parmesan Cheese and Broiled Golden

**All entrée include house salad, potatoes or rice, & vegetable, coffee, decaffeinated coffee and tea.**

## Pasta Selections

**Grilled Vegetable Pasta Primavera**-----\$19.00  
Assorted Grilled Vegetables, Fresh Herbs and Olive Oil served over Penne Pasta  
Substitute (Creamy Cheese Risotto \$1.00)

**Shrimp and Roasted Red Pepper Alfredo**-----\$26.00  
Large Shrimp Sautéed in Olive Oil and Garlic Tossed in a Roasted Red Pepper Alfredo Sauce and served over Penne Pasta

**Chicken, Pancetta & Peas**-----\$24.00  
Boneless Breast of Chicken, Pancetta and Peas sautéed in Olive Oil and Garlic; Finished with a Blush Wine Sauce and Served over Penne Pasta

**Pasta entrée include house salad, assorted rolls, coffee, decaffeinated coffee and tea.**

All prices are subject to a 20% service charge and 6% sales tax.

**Combo Selections**

**Filet Mignon & Petite Crab Cake-----\$42.00**

Seasoned and Grilled 6oz. Filet paired with our Maryland Style Crab Cake Broiled to Perfection

**Filet Mignon & Bruschetta Topped Sea Bass-----\$45.00**

Seasoned and Grilled 6oz. Filet paired with Broiled Sea Bass topped with our Home Made Bruschetta Topping

**All entrees include house salad, potato or rice, & vegetable, assorted rolls, coffee, decaffeinated coffee & tea.**

All prices are subject to a 20% service charge and 6% sales tax.

**When more than one entrée is selected, the host must provide place cards with Guest Name, Entrée Selection and Table Number if Applicable**

## **VEGETABLE SELECTIONS**

**Asparagus**

**Broccoli**

**Add Sauce to above items: Cheese \$1.00, Hollandaise \$2.00**

**Dilled Baby Carrots**

**Green Beans**

**Southern Style with Bacon & Onions \$1.00**

**California Medley**

Steamed Broccoli, Carrots & Cauliflower

**Succotash**

**Corn O'Brien**

With Bacon, Bell Pepper and Onion

**Peas with Roasted Red Pepper**

**Grilled Vegetables**

Zucchini, Yellow Squash, Red Onion, Bell Pepper

Our chef will be happy to accommodate any special requests.



## **POTATO AND RICE SELECTIONS**

### **Potatoes Dauphinoise**

Scalloped Potatoes with Garlic & Onion

### **Twice Baked Potatoes**

#### **Mashed Potatoes**

Varieties:

**Sour Cream & Chive**

**Garlic & Cheddar**

**Caramelized Onion & Bacon**

### **Oven Roasted Sweet Potatoes**

**Baked Sweet Potato with Brown Sugar Butter**

**Steamed New Potatoes with Caramelized Onion**

### **Vegetable Rice Pilaf**

White rice cooked in chicken stock with diced carrots and onions

### **Wild Rice Blend**

**With Cranberry & Almond \$2.00**

Our chef will be happy to accommodate any special requests.