



Lebanon Country Club

Special Events Menu

3375 Oak St, Lebanon PA 17042

Phone: 717.273.0611

www.lebcc.com

BREAKFAST MENU

PRICES ARE PER PERSON

COFFEE BREAK \$4
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECTIONS OF TEAS
BEVERAGE BREAK \$5
BOTTLED SPRING WATER, CANNED SODA, LEMONADE & ICED TEA

THE PAR CONTINENTAL BREAKFAST BUFFET MENU (\$13++/PER PERSON)

ASSORTED CHILLED JUICES
FRESH CUT FRUIT BOWL
ASSORTED BAGELS SERVED WITH LIGHT, FLAVORED AND CHIVE CREAM CHEESE, FRUIT PRESERVES AND BUTTER
BREAKFAST BREADS AND DANISHES
SIGNATURE WARM FRESH BAKED BLUEBERRY, BRAN, BANANA NUT AND CRANBERRY MUFFINS
ASSORTED YOGURTS WITH HOUSE-MADE GRANOLA

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

THE BIRDIE CONTINENTAL BREAKFAST BUFFET MENU (\$17++/PER PERSON)

ASSORTED CHILLED JUICES
FRESH CUT FRUIT BOWL
ASSORTED BAGELS SERVED WITH LIGHT, FLAVORED AND CHIVE CREAM CHEESE, FRUIT PRESERVES AND BUTTER
BREAKFAST BREADS AND DANISHES
SIGNATURE WARM FRESH BAKED BLUEBERRY, BRAN, BANANA NUT AND CRANBERRY MUFFINS
ASSORTED BREAKFAST SANDWICHES
HOT OATMEAL WITH BROWN SUGAR AND RAISINS
ASSORTED COLD CEREALS WITH SKIM AND 2% MILK
ASSORTED YOGURTS WITH HOUSE-MADE GRANOLA

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS

LCC BREAKFAST BUFFET MENU (\$24++/PER PERSON)

ASSORTED CHILLED JUICES / FRESH CUT FRUIT BOWL
ASSORTED BAGELS SERVED WITH LIGHT, FLAVORED AND CHIVE CREAM CHEESE, FRUIT PRESERVES AND BUTTER
BREAKFAST BREADS AND DANISHES
SIGNATURE WARM FRESH BAKED BLUEBERRY, BRAN, BANANA NUT AND CRANBERRY MUFFINS
ASSORTED YOGURTS WITH HOUSE-MADE GRANOLA
HOT OATMEAL WITH BROWN SUGAR AND RAISINS
FARM FRESH SCRAMBLED EGGS
BREAKFAST POTATOES WITH SWEET PEPPERS AND ONIONS
CHOICE OF THREE (3) OF THE FOLLOWING:
HICKORY SMOKED BACON / COUNTRY HAM / SAUSAGE LINKS OR TURKEY PATTIES
CHICKEN APPLE SAUSAGE / FRENCH TOAST WITH MAPLE SYRUP

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
ASSORTED HOT TEAS

++ ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND 6% SALES TAX

ALL PRICES SUBJECT TO CHANGE

IF REQUIRED, A BARTENDER FEE OF \$95 PER BARTENDER IS APPLIED — ONE PER 50 GUESTS

IF REQUIRED, A CHEF ATTENDANT FEE OF \$95 PER CHEF IS APPLIED — NUMBER TBD BY CHEF

ALL PRICING BASED ON 4-HOUR EVENT — ADDITIONAL FEES APPLIED PER HOUR PER MANAGER

ALL MENUS NEED TO BE SUBMITTED 4 WEEKS IN ADVANCE



BRUNCH BUFFET MENU (\$32. PER PERSON ++)

ASSORTED CHILLED JUICES

FRESH CUT FRUIT BOWL

ASSORTED BAGELS WITH LIGHT, FLAVORED AND CHIVE CREAM CHEESE, FRUIT PRESERVES AND BUTTER

BREAKFAST BREADS AND DANISHES

SIGNATURE WARM FRESH BAKED BLUEBERRY, BRAN, BANANA NUT AND CRANBERRY MUFFINS

ASSORTED COLD CEREALS WITH SKIM AND 2% MILK

ASSORTED YOGURT WITH HOUSE-MADE GRANOLA

SALAD BAR TO INCLUDE: SPINACH, FIELD GREENS AND ROMAINE LETTUCES, TOMATOES, CARROTS, CUCUMBERS,

CROUTONS, PARMESAN, ONIONS, CAESAR DRESSING AND SEASONAL VINAIGRETTE

CHOICE OF ONE (1) CARVED ITEM:

- PRIME RIB WITH AU JUS
- HONEY BAKED SMITHFIELD HAM WITH A GRAIN MUSTARD AND MAPLE GLAZE
- PAN SEARED CRAB CAKE WITH A SWEET CORN PUREE

FARM FRESH SCRAMBLED EGGS

ROASTED FINGERLING POTATOES

HICKORY SMOKED BACON AND BREAKFAST SAUSAGE

GRILLED ASPARAGUS, SAUTÉED ONIONS AND YELLOW TOMATOES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

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LUNCH BUFFET MENU

HAMBURGERS AND HOT DOGS BUFFET (\$17 PER PERSON ++)

GRILLED BURGERS AND ALL BEEF HOT DOGS INCLUDE CHEESE, CONDIMENTS, ROLLS AND, FRENCH FRIES

CHOICE OF THREE:

PASTA SALAD, POTATO SALAD, HUMMUS DIP, FRUIT SALAD COLESLAW

STACK IT UP DELI BUFFET (\$25. PER PERSON ++)

CHICKEN NOODLE SOUP

SEASONAL GREENS WITH CARROTS, SHAVED ONIONS, CROUTONS AND FETA SERVED WITH BALSAMIC VINAIGRETTE
COBB SALAD WITH GRILLED CHICKEN, AVOCADO, BLEU CHEESE, EGG AND TOMATO SERVED WITH COUNTRY RANCH DRESSING

ORECCHIETTE PASTA, ROASTED BROCCOLI AND CHARRED PEPPER SALAD WITH BASIL OLIVE OIL

WARM HOUSE-MADE CHIPS

CROISSANTS, PRETZELS ROLLS, FOCACCIA, CIABATTA, BAGUETTES

CHICKEN AND GRAPE SALAD, SMITHFIELD HAM, SLICED ROAST BEEF, SLOW ROASTED TURKEY AND GRILLED VEGETABLES

PROVOLONE, CHEDDAR, SWISS AND PEPPER JACK

TOMATO, LETTUCE, ONION AND PICKLES

CRANBERRY AIOLI, HORSERADISH SOUR CREAM, DIJON MUSTARD, MAYONNAISE

WARM COOKIES & BROWNIES

SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA

ICED TEA AND WATER SERVED THROUGHOUT EVENT

ARTISAN SANDWICH BUFFET (\$30. PER PERSON ++)

TOMATO BASIL SOUP AND MINI GRILLED CHEESE SANDWICHES

SALAD BAR TO INCLUDE:

SEASONAL GREENS, BABY SPINACH AND ROMAINE LETTUCE, CARROTS, CUCUMBERS, TOMATOES AND SHAVED ONION, BLEU CHEESE, PARMESAN CHEESE, TOASTED ALMONDS AND CROUTONS SERVED WITH RANCH, CAESAR AND SEASONAL VINAIGRETTE DRESSINGS

WATERMELON AND CUCUMBER SALAD

TORTELLINI PASTA SALAD WITH CHERRY TOMATOES, OLIVES AND ROASTED PEPPERS SERVED WITH ITALIAN VINAIGRETTE

WARM HOUSE-MADE POTATO CHIPS

PRE-MADE SANDWICHES TO INCLUDE:

ITALIAN PANINI WITH SALAMI, MORTADELLA, PROSCIUTTO, PROVOLONE AND ITALIAN DRESSING ON A TOMATO FOCACCIA

ROAST BEEF WITH HORSERADISH CREAM, CHEDDAR CHEESE, CABERNET

BRAISED ONIONS ON ROSEMARY BREAD

TURKEY WITH BOURSIN, ARUGULA AND TOMATO ON MULTI GRAIN BREAD

GRILLED VEGETABLE PANINI

TURTLE CHEESECAKE

SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA

ICED TEA AND WATER SERVED THROUGHOUT EVENT

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LUNCH BUFFET MENU

TASTE OF TUSCANY MENU (\$25. PER PERSON ++)

MINISTRONE SOUP
ITALIAN SAUSAGE, CANNELLINI BEAN AND OREGANO SOUP
ARUGULA, PEACHES, PINE NUTS & GOAT CHEESE SALAD WITH CHIANTI VINAIGRETTE
TOMATO & BUFFALO MOZZARELLA WITH A BALSAMIC GLAZE
ROASTED VEGETABLE SALAD
GRILLED TUSCANO BREAD
CHICKEN PICATTA
GRILLED FLAT IRON STEAK
CLAMS IN HERB GARLIC BUTTER
ORECCHIETTE PASTA WITH TOMATOES, SPINACH, ROASTED GARLIC AND OLIVE OIL
BROCCOLINI WITH OLIVES AND CHARRED PEPPERS TOPPED WITH PARMESAN

TIRAMISU
CHOCOLATE HAZELNUT CAKE

SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA

ICED TEA AND WATER SERVED THROUGHOUT EVENT

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SERVED LUNCH MENU

CHOICE OF ONE (1) SOUP OR SALAD BELOW:

SOUP

CHICKEN AND WILD RICE
CORN AND CRAB CHOWDER
BAKED POTATO SOUP
LOBSTER BISQUE

SALAD

CAESAR SALAD – HEARTS OF ROMAINE, PARMESAN REGGIANO AND CROUTONS
GARDEN SALAD – MIXED GREENS, CUCUMBERS, CARROTS AND CHERRY TOMATOES WITH A BASIL-BALSAMIC VINAIGRETTE
SPINACH SALAD – SPINACH, BOILED EFFS, GRILLED RED ONIONS, CHERRY TOMATOES WITH LEMON-BASIL VINAIGRETTE
BIBB SALAD- BIBB LETTUCE WITH STRAWBERRIES, MANDARIN ORANGES, TOASTED ALMONDS WITH PASSION FRUIT VINAIGRETTE

CHOICE OF ONE (1) LUNCHEON ENTRÉE BELOW:

CHICKEN

CHICKEN PICATTA WITH A LEMON-PINOT GORGIO SAUCE WITH FRESH GARLIC AND CAPERS \$25
OVEN ROASTED HALF CHICKEN WITH ROASTED GARLIC PAN GRAVY \$25
BBQ SPICED RUB CHICKEN BREAST WITH A BOURBON BBQ SAUCE \$25
BRONZED FRENCH BREAST OF CHICKEN WITH A BACON-MUSHROOM RAGOUT \$25

BEEF

GRILLED FLAT IRON STEAK WITH CARAMELIZED ONION DEMI-GLACE \$30
GRILLED 6 OZ. FILET WITH A PORTABELLA MUSHROOM RAGOUT \$35

SEAFOOD

GRILLED SALMON WITH A CUCUMBER RELISH \$29
CHESAPEAKE CRAB CAKE WITH A ROASTED RED PEPPER COULIS \$35
PAN SEARED ROCK FISH WITH A SWEET CORN PUREE \$34

VEGETARIAN

GRILLED EGGPLANT AND SPINACH LASAGNA WITH A ROASTED TOMATO RAGU \$28

CHOICE OF ONE (1) OPTION BELOW:

TIRAMISU
NEW YORK CHEESE CAKE
ULTIMATE CARROT CAKE
STRAWBERRY SHORTCAKE
DARK CHOCOLATE REVENGE - DARK CHOCOLATE FLOURLESS CAKE AND MILK CHOCOLATE GANACHE
TRIPLE CHOCOLATE MOUSSE CAKE – WITH DARK, WHITE AND MILK CHOCOLATE MOUSSE, WHIPPED CREAM AND FRESH STRAWBERRIES
SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA
ICED TEA AND WATER SERVED THROUGHOUT EVENT

ALL SERVED LUNCH ENTREES ARE SERVED WITH CHOICE OF SOUP OR SALAD, CHOICE OF (1) SERVED ENTRÉE ACCOMPANIED WITH CHEF 'S SELECTION OF SEASONAL ACCOMPANIMENTS, ROLLS AND BUTTER, CHOICE OF ONE (1) DESSERT, COFFEE, DECAFFEINATED COFFEE OR HOT TEA AND WATER.

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HORS D' OEUUVRES

STATIONARY HORS D' OEUUVRES DISPLAYS

CRUDITÉS DISPLAY OF FRESH CARROTS, CELERY, BELGIAN ENDIVE, PEPPER, ASPARAGUS AND BROCCOLINI - \$5++/PER PERSON

FRESH SLICED FRUIT DISPLAY WITH SEASONAL FRUITS - \$5++/PER PERSON

ARTISANAL INTERNATIONAL CHEESE DISPLAYED WITH DRIED FRUITS - \$7++/PER PERSON

BUTLER PASSED HORS D' OEUUVRES - (\$3++ / PER PIECE)

HOT SELECTION

SCALLOPS WRAPPED WITH BACON WITH A BALSAMIC REDUCTION

MINI JUMBO LUMP CRAB CAKES WITH GRAIN MUSTARD

CHEESESTEAK SPRING ROLL

ROASTED NEW ZEALAND LAMB CHOPS WITH DRIED CHERRY GLACE

PEKING DUCK CHOPSTICK

ASIAN SHORT RIB POT PIE

LOBSTER COBBLER

GRUYERE LEEK TART

THAI CHICKEN SATE ON SUGAR CANE

PLANTAIN SHRIMP SKEWER

COCONUT SHRIMP

CHICKEN TIKKA SATE WITH NIGELLA SEEDS

BBQ RUBBED SHRIMP WITH A MANGO SALSA

LOBSTER PUFF WITH NEW BURG SAUCE

CHICKEN, JALAPENO AND BACON QUESADILLA WITH SALSA FRESCA

BUTLER PASSED HORS D' OEUUVRES - (\$3++ / PER PIECE)

COLD SELECTION

SMOKED SALMON PINWHEEL WITH A CAVIAR CRÈME FRAICHE

HERB GOAT CHEESE AND SUN-DRIED TOMATOES ON GARLIC CROSTINI

AHI TUNA TARTARE CONES

SHRIMP AND CUCUMBER RONDELLES

DEVEILED EGG SALAD ON CELERY

SHRIMP AND BLOODY MARY SHOOTERS

BALSAMIC GLAZED PORTOBELLO BRUSCHETTA WITH A ROASTED GARLIC HERB AIOLI

ROSEMARY AND TOMATO MOZZARELLA SKEWERS

JUMBO LUMP CRAB SALAD ON BELGIAN ENDIVE

MINI BLT WITH MAPLE PEPPER BACON, YELLOW TOMATO AND BIBB LETTUCE ON TOASTED WHITE BREAD

BLACKENED TENDERLOIN BEEF TIPS WITH CILANTRO AIOLI ON A CROSTINI

RAW BAR (\$3.50++ / PER PIECE)

LITTLE NECK CLAMS ON THE HALF SHELL

OYSTERS ON THE HALF SHELL

BLUE CRAB CLAWS

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SERVED DINNER MENU

CHOICE OF ONE (1) SOUP OR SALAD:

SOUP

- SHE CRAB SOUP
- LOBSTER BISQUE
- TOMATO BASIL
- SEASONAL SOUP (ASK YOUR EVENT MANAGER FOR CURRENT AVAILABILITY)

SALAD

- ~CAESAR SALAD— HEARTS OF ROMAINE, PARMESAN REGGIANO AND CROUTONS
- ~GARDEN SALAD — MIXED GREENS, CUCUMBERS, CARROTS AND CHERRY TOMATOES WITH A BASIL-BALSAMIC VINAIGRETTE
- ~SPINACH SALAD — SPINACH, BOILED EGGS, GRILLED RED ONIONS, CHERRY TOMATOES WITH LEMON-BASIL VINAIGRETTE
- ~ICEBERG WEDGE — CHERRY TOMATOES, BLEU CHEESE, MAPLE PEPPER BACON AND SHAVED RED ONIONS WITH SMOKED BLEU CHEESE DRESSING

CHOICE OF ONE (1) ENTRÉE OPTION BELOW:

CHICKEN

- HERB ROASTED HALF CHICKEN — SLOW ROASTED CHICKEN, FRESH HERBS WITH A WHITE WINE PAN GRAVY \$37
- THYME AND LEMON SEARED CHICKEN WITH A GARLIC PAN GRAVY
- ROASTED CHICKEN STUFFED WITH SPINACH, CARAMELIZED SHALLOTS, APRICOTS AND BOURSIN CHEESE WITH A ROASTED RED PEPPER SAUCE \$37

BEEF

- GRILLED FILET MIGNON SERVED WITH A WILD MUSHROOM AND BACON RAGOUT \$42
- GRILLED CHILI RUBBED FLAT IRON STEAK SERVED WITH A BOURBON-PEPPERCORN SAUCE \$39
- BLEU CHEESE CRUSTED FILET MIGNON SERVED WITH A BALSAMIC-CABERNET SAUCE \$49

SEAFOOD

- PAN SEARED STRIPED BASS SERVED WITH A SWEET CORN AND BEURRE BLANC \$42
- PAN SEARED CRAB CAKE SERVED WITH A OLD BAY BEURRE BLANC \$44
- BRONZED SALMON SERVED WITH A WHITE WINE BUTTER SAUCE \$42
- GRILLED RED SNAPPER AND TROPICAL SALSA SERVED WITH A COCONUT BEURRE BLANC \$42

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SERVED DINNER MENU

DUETS

GRILLED FILET MIGNON SERVED WITH A PORT WINE DEMI-GLACE & CRAB CAKE	\$52
GRILLED FILET MIGNON SERVED WITH A BOURBON PEPPERCORN SAUCE AND SEARED SALMON WITH CUCUMBER RELISH	\$49
FILET MIGNON SERVED WITH A ROASTED SHALLOT DEMI-GLACE AND COLD-WATER MAINE LOBSTER TAIL	\$60
SEARED CHICKEN BREAST AND JUMBO SHRIMP SERVED WITH A GARLIC-THYME VELOUTÉ	\$49

VEGETARIAN

GRILLED EGGPLANT AND SPINACH LASAGNA WITH A ROASTED TOMATO RAGU	\$28
WILD MUSHROOM, LEEK AND GOAT CHEESE STRUDEL WITH A SMOKED PEPPER PUREE	

CHOICE OF ONE (1) DESSERT OPTION BELOW:

CARAMELIZED PEAR TORT
MUD PIE
CHOCOLATE TRUFFLE
NAPOLEON
FRESH FRUIT TOPPED WITH CHEESE CAKE
KEY LIME TART
STRAWBERRY SHORTCAKE

SERVED FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA
ICED TEA AND WATER SERVED THROUGHOUT EVENT

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CARVING STATIONS

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KENTUCKY CURED HAM | \$12 PP ++

LOCAL "KENTUCKY PROUD" COUNTRY HAM
BOURBON-MAPLE GLAZE, SWEET POTATO PUREE, GARLIC-CHEDDAR BISCUITS SERVES 50 GUESTS

ROASTED TURKEY | \$15 PP++

GARLIC-THYME ROASTED TURKEY-CRANBERRY-TANGERINE FONDUE,
APPLE WALNUT DRESSING, GRAVY, PARKER HOUSE ROLLS SERVES 30 GUESTS

BEEF TENDERLOIN | \$24 PP++

PECORINO CRUSTED TENDERLOIN OF BEEF, MUSHROOM-ROSEMARY FONDUE,
ROAST GARLIC POTATO PUREE, TURANO PANINI ROLLS SERVES 25 GUESTS

ROASTED PORK LOIN | \$15++

BACON WRAPPED PORK LOIN-SWEET POTATO-BOURBON SAUCE,
CHEDDAR GRITS, POTATO ROLLS SERVES 35

SALMON FILLET | \$19 PP ++

CEDAR PLANKED SALMON-STUDDED WITH FRESH HERBS & LEMON ZEST,
PARMESAN RISOTTO, PINOT NOIR BUTTER SAUCE SERVES 20 GUESTS

ROSEMARY ROASTED TOP ROUND | \$12 PP ++

HORSERADISH SAUCE, MAYONNAISE, & MUSTARD,
FINGERLING POTATO, CARVING ROLLS, SERVES 50 GUESTS

PASTA STATION | \$17 ++/PER PERSON

CHOOSE ONE BELOW:

ORECCHIETTE, CHERRY TOMATOES, FRESH BASIL,
BROCCOLINI, OLIVES, ROASTED GARLIC OLIVE OIL
LOBSTER RAVIOLI-LOBSTER COGNAC SAUCE, SPINACH,
ROCK SHRIMP

CAVATAPPI, ITALIAN SAUSAGE, PROSCIUTTO,
PANCETTA, ROASTED TOMATO RAGU
WARM GARLIC CHEESE BREAD

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DINNER BUFFET MENU

DINNER BUFFET... \$40++ / PER PERSON

*MINIMUM OF 35 GUESTS FOR BUFFET MENU

CHOICE BETWEEN HOUSE OR CAESAR SALAD

STATIONED WITH ASSORTED ROLLS & BUTTER

STARTERS: CHOOSE ONE BELOW:

CRAB & CORN CHOWDER

SEAFOOD SALAD WITH SHRIMP, SCALLOPS, AND CRAB IN A CREAMY OLD BAY AIOLI

GRILLED PEACHES WITH ARUGULA, BLUE CHEESE SERVED WITH CHAMPAGNE VINAIGRETTE

OYSTERS ON THE HALF SHELL SERVED WITH A VODKA COCKTAIL SAUCE AND LEMON

CREAMY APPLE CIDER COLE SLAW

MAIN COURSE:

GRILLED ROCK FISH WITH A RED PEPPER COULIS

ROASTED APPLE PORK LOIN WITH AN APPLE BUTTER DEMI

GRILLED CHICKEN BREAST WITH A GARLIC PAN GRAVY

HARICOT VERT, WAX BEANS, AND SAUTÉED RED ONION

ROASTED FINGERLING POTATOES

SUB ROCK FISH AND ADD SEARED CRAB CAKES WITH A LEMON CREAM FOR ADDITIONAL \$5++ / PER PERSON

DESSERT:

CARROT CAKE

RED VELVET CAKE

DARK CHOCOLATE REVENGE CAKE

DINNER BUFFET INCLUDES COFFEE, DECAFFEINATED COFFEE, ICED TEA AND WATER

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