SPECIAL EVENTS MENU: BREAKFAST / BRUNCH

OVERBROOK GOLF CLUB



Mailing Address

Physical Address

P.O. BOX 140 BRYN MAWR, PA 19010 799 GODFREY ROAD VILLANOVA, PA 19085

ALL BREAKFAST / BRUNCH PACKAGES INCLUDE:

Breakfast options include coffee, tea, bottled water, and assorted juices.

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.

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.

Bar service or 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.

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

CONTINENTAL BREAKFAST 14.00

Assorted Breakfast Pastries Yogurt & Granola Seasonal Fruit Display Bagels with Cream Cheese, Jelly, & Butter

BREAKFAST STATION 20.00

Assorted Breakfast Pastries Scrambled Eggs Home Fried Potatoes Sausage Links Crisp Bacon Yogurt & Granola Seasonal Fruit Display Bagels with Cream Cheese, Jelly, & Butter

BRUNCH STATION 26.00

Assorted Breakfast Pastries Eggs Benedict or Quiche Home Fried Potatoes French Toast with Syrup Crisp Bacon Sausage Links

Mixed Green Salad Bowl with Toppings & Assorted Dressings or Caesar Salad Salmon Fillet with Three Citrus Beurre Blanc or Marinated Grilled Chicken Breast Fresh Vegetable Seasonal Fruit Display

STATION ADD-ONS:

 Smoked Salmon or Smoked Whitefish 4.00 bagels, cream cheese, onions, capers

PASTA:

◊ Penne Primavera 3.00

seasonal vegetables, olive oil, fresh herbs

Cheese Tortellini 3.00
red pepper cream

CARVING:

 Boneless Turkey Breast 3.00 cranberry sauce

 Honey Baked Ham 4.00 honey dijon mustard

Pork Loin 4.00
chimichurri

 Grilled Sides of Salmon 5.00 three citrus beurre blanc

Roasted Beef Sirloin 6.00
au jus

 Roasted Whole Beef Tenderloin 8.00 horseradish cream

DESSERT:

Assorted Mini Pastries 4.00

HIGH TEA 30.00

MINIMUM = 25 people

Assorted Scones Devonshire Cream Irish Butter Preserves

TEA SANDWICHES

Watercress Cucumber Egg Salad Smoked Salmon Chicken Salad Shrimp Salad

MINI DESSERTS

Fruit Tarts Cream Puffs Lemon Bars Cheesecake Eclairs Cannolis

TEA SERVICE WITH ASSORTED TEAS