

# 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.

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

## HORS D'OEUVRES:

### PRICED PER PIECE

Maryland Crab Cakes	2.25
Teriyaki Beef Tenderloin Tips	1.75
Ahi Tuna on Wonton Crisp	2.25
Marinated Flank Steak on Garlic Toast	1.50
Scallops Wrapped in Bacon	2.00
Steamed Oriental Dumpling with Duck Sauce	1.50
Spinach and Feta Cheese in Filo Dough	1.75
Cocktail Shrimp	2.50
Brie and Raspberry Puffs	2.00
Smoked Salmon on Potato Pancakes with Crème Fraiche	2.25
Hoisin Seared Pork Belly in Steamed Buns	2.00
Gruyere and Leek Tartlets	1.50
Prosciutto Wrapped Melon	1.75
Portobello Mushroom Strips with Ranch Dipping Sauce	2.00
BBQ Pork Buns	1.75
Ahi Tuna on Cucumber Round	2.25
Orange Sesame Chicken	1.50
Batter Dipped Zucchini with Marinara	1.50
Kosher Franks in Puff Pastry	1.50
Mini Mushroom and Shallot en Croute	1.25
Coconut Shrimp	2.25
Lump Crab Lamaze in Filo Cup	2.25
Fresh Tomato Bruschetta	1.50
Philly Cheesesteak Egg Rolls	2.00

### PRICED PER PERSON

- ◇ Imported & Domestic Cheese Board with Fruit and Crackers 2.00
  - ◇ Vegetable Crudité with Ranch Dip 2.00
  - ◇ Assorted Antipasto Display 4.00
- ◇ Jumbo Cocktail Shrimp over Shaved Ice 5.00

## 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 3.00**

### 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 3.00**  
goat cheese, mandarin oranges, candied nuts, vinaigrette
- ◇ **Spinach and Romaine 3.00**  
bleu cheese, pears, pecans, vinaigrette

## SERVED LUNCH:

### CHILLED ENTRÉES:

- ◇ **Seafood Trio 36.00**  
lobster, jumbo lump crab, shrimp, lamaze, bibb lettuce, egg, tomato, fresh fruit
- ◇ **Sliced Beef Tenderloin and Jumbo Shrimp 28.00**  
grilled asparagus, tarragon aioli, bibb lettuce, egg, tomato, fresh fruit
- ◇ **Poached Salmon Fillet 24.00**  
mixed greens, cucumber, tomato, dijon vinaigrette
- ◇ **Milan Salad 22.00**  
crisp romaine, iceberg lettuce, bacon, egg, shrimp, milan dressing
- ◇ **Classic Cobb Salad 20.00**  
turkey, bacon, tomato, swiss cheese, avocado, bleu cheese
- ◇ **Caesar Salad**  
topped with choice of: chicken 20.00 | shrimp 27.00

### HOT ENTRÉES:

- ◇ **Petite Filet Mignon 32.00**  
cabernet demi glace
- ◇ **Thai Curry Shrimp 25.00**  
jasmine rice
- ◇ **Grilled Salmon Fillet 24.00**  
three citrus beurre blanc
- ◇ **Panko Crusted Crab Cakes 26.00**  
stone ground mustard sauce
- ◇ **Sliced Poached Chicken Breast 23.00**  
thai curry sauce, jasmine rice
- ◇ **Breast of Chicken 21.00**  
choice of:  
mushrooms, marsala wine  
francese style  
picatta style, white wine, lemon, herbs
- ◇ **Twin French Chicken Crepes 20.00**  
mushrooms, peppers, velouté sauce
- ◇ **Roasted Vegetable Lasagna Pomodoro 19.00**
- ◇ **Bacon, Tomato and Cheese Quiche 19.00**  
mixed greens and seasonal vegetable
- ◇ **Grilled Vegetable Napoleon 19.00**  
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 4.00**
- ◇ **Apple Pie a la Mode 4.00**
- ◇ **Cheesecake 4.00**
- ◇ **Chocolate Revenge Cake 5.00**
  - ◇ **Key Lime Pie 5.00**
  - ◇ **Tiramisu Martini 5.00**
  - ◇ **Fresh Fruit Tart 5.00**

## BUFFET LUNCH:

All buffet luncheons include coffee and tea.

### DELI BUFFET 20.00

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 26.00

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 32.00

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 2.00**

### 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 3.00**  
au jus
- ◇ **Roasted Whole Beef Tenderloin 5.00**  
horseradish cream

### DESSERT:

- ◇ **Ice Cream Bar 3.00**



