

SHANNOPIN COUNTRY CLUB

Hors d'oeuvres

(pricing is per person & unlimited for one hour)

Three Selections | 14

Four Selections | 16

Six Selections | 19

(pricing is also available in quantities)

Cold Hors d'oeuvres

Ahi Tuna Tartar | ponzu – wonton chip

Phyllo Cup | chilled shrimp salad or curried chicken salad

Smoked Salmon | potato pancake · crème fraiche

Goat Cheese Grape | candied nuts

Seasonal Bruschetta Assortment

mediterranean - prosciutto roasted tomato

traditional - steak & tomato jam - blt

smoked salmon & cucumber

Crab Ceviche | lime · bell peppers · cilantro

Spicy tuna roll | siracha aioli & soy sauce

Caprese Brochettes | basil aioli

Goat cheese stuffed date | bacon jam

Hot Hors d'oeuvres

BBQ Pork belly Skewer | roasted Cherry tomato

Petite Beef Wellingtons

Zucchini Fritters | lemon & chive crème fraiche

Chicken Lollipop | tempura fried sweet chili sauce

Prosciutto Swiss Croquettes | garlic aioli

Roasted Pepper Artichoke Flat Bread | pesto & feta

Crab Fritter | remoulade

Buttermilk Fried Chicken | honey mustard

Spanikopita

Tomato Bisque & Grilled Cheese

Phyllo Cups | Asian chicken slaw or BBQ pulled pork or roasted vegetables

Brie Beignet | fig jam

Arancini | risotto ball marinara

Meat ball skewer | pesto marinara

Romano Broccoli Puffs | tomato jam

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Additional Hors d'oeuvres

Lobster Roll | brioche bun ~ 4.00

Shrimp & Gazpacho shooters | ~ 3.50

Shrimp Cocktail | spicy horseradish ~ 3.50

Crab Hoezel | tarragon shallot vinaigrette ~ 3.50

Mini Crab Cakes | jumbo lump · lemon aioli ~ 4.00

Scallops Wrapped in Bacon | maple glaze ~ 3.50

Short Rib Arancini | parmesan horseradish ~ 3.50

Grilled Lamb Lollipop | herb crusted mint chutney ~ 4.00

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Hors d'oeuvres Displays and Platters

(pricing per 25 guests)

Bruschetta Bar | 175.00

Fresh mozzarella · tomatoes · olive tapenade ·

Balsamic · fig jam

assorted crackers & baguettes

Imported Cheese and Fruit | 175.00

Chefs selection of seasonal imported cheeses

seasonal fruits

assorted crackers & baguettes

Hors d'oeuvres Displays and Platters

(pricing per 25 guests)

Smoked Salmon | 125.00

hard boiled egg · capers · red onion · rye bread toast points · baguette

Grilled Vegetable | 100.00

asparagus · roasted tomatoes · zucchini · portobello · roasted red peppers · roasted onions

Artichoke Spinach Dip | 50.00

· pita chips and baguette

Crab Artichoke Spinach Dip | 75.00

· pita chips and baguette

Antipasti | 225.00

salami · prosciutto · capicola · mortadella · mozzarella · aged provolone
roasted red peppers · marinated artichokes · olives · stuffed cherry peppers
baguette and grain mustard

Brie en Croute | 100.00

french brie wheel · puff pastry · warm cherry compote · honey
assorted crackers & baguette

Sushi & Sashimi Assortment | market

soy sauce · wasabi · pickled ginger

**the additions below are available after 1 entrée has been selected or packaged hors' d oeuvres*

Cocktail Party Additions

Carving Stations

(minimum of 25 guests)

Beef Tenderloin | 14

Prime Rib | 12

Strip Steak | 10

Mustard Brined Turkey Breast | 8

Herb & Garlic Stuffed Pork Roulade | 10

Smoked Ham | 7

Smoked Brisket | 8

sauce selections:

caramelized onion mushroom demi • bordelaise • honey mustard • béarnaise • horseradish cream
whiskey bbq glaze

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Pasta Station

2 pastas & 2 sauces | 10

Pastas

penne
cheese tortellini
farfalle
cavatappi

Sauces

marinara
alfredo
puttanesca
vodka cream
Aglio e olio

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Shellfish Station

per person | 18

scallops and shrimp

**the additions below are available after 1 entrée has been selected or packaged hors' d oeuvres*

Cocktail Party Additions

Finger Sandwiches & Sliders

25 guest minimum

pricing is per person

Three Selections | 14

each additional selection \$1 per person

Carved turkey | honey mustard and swiss · wheat bread

Beef Tenderloin | horseradish cream · slider buns

Chicken Salad | apple slaw · white bread

Fresh pear and brie | fig jam · white bread

Angus Beef Burgers | traditional garnishes · slider buns

Braised Beef Brisket | whiskey bbq glaze · crispy onions · slider buns

Slow Roasted Pork | braised red cabbage · mini brioche buns

Pricing does NOT include 20% service fee or 7% PA sales tax

All prices subject to change.

SHANNOPIN COUNTRY CLUB

Plated Dinner Menu

The following dinner entrees include:

fresh baked rolls and sweet butter · coffee and tea
choice of soup *or* salad
choice of accompaniments
choice of dessert

Steak Cuts

Filet Mignon | (6oz) \$40.95 | (8oz) \$43.95

New York Strip | (12oz) \$40.95

Rib Eye | (10oz) \$40.95

caramelized mushroom onion demi · syrah sauce · béarnaise

Meat Entrees

Prime Rib of Beef | (10oz) \$40.95

Herb brined Pork Chop | (12 oz.) \$32.95

roasted tomato demi

Braised Short Ribs | \$32.95

bordelaise sauce

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Poultry Entrees

Roasted Chicken | \$32.95

caprese | fresh mozzarella · tomatoes · basil · balsamic sauce

or

almond butter sauce

or

marsala | crisp mushrooms · marsala infused chicken stock

or

Tuscan | tomato · artichokes · olives · herbs

Fall Harvest Chicken Roulade | \$33.95

chicken breast · caramelized leek stuffing

Stuffed Chicken Breast | \$33.95

spinach · wild mushroom mousse · parmesan sauce

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Fish and Seafood Entrees

Herb Crusted Cod | \$32.95

seasoned bread crumbs · lemon · brown butter

Shrimp skewers | \$36.95

Black tiger prawns · rice pilaf · citrus marinade · sweet chili sauce

Poached or Crisp Salmon | \$33.95

Chive beurre blanc or cherry tomato basil or dill cream or oriental vinaigrette

Chilean Sea Bass | \$41.95

Chive beurre blanc or cherry tomato basil or dill cream or oriental vinaigrette

Crab Cakes | \$42.95

hollandaise or caper lemon butter or chive sauce
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Combination Entrées

Roasted Chicken & Shrimp Skewer | \$38.95

sweet chili sauce or lemon caper butter

Petite Filet Mignon & Jumbo Crab Cake | \$47.95

herb butter

Petite Filet Mignon & Lobster tail | \$49.95

herb butter

Salad Selections

Mixed Greens

choice of 2 dressings

Traditional Caesar

house made dressing · parmesan · garlic croutons · optional anchovies

President's Salad

mixed greens · sun dried cranberries · apples · candied nuts · red onion · goat cheese

Bruschetta Salad

romaine lettuce · tomato bruschetta · parmesan · croutons

Accompaniments

(choose two)

Root Vegetable Medley

beets · carrots · parsnips

Seasonal Vegetable Medley

Stir Fry vegetables

Asparagus (in season)

Roasted Broccoli

brown butter

Potatoes Au gratin

thinly sliced potatoes · cream parmesan cheese

Yukon Gold Potatoes

balsamic onions · crumbled bleu cheese

Roasted Red Skinned Potatoes

fresh herbs

Chive Mashed Potatoes

rice pilaf

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Dessert

Cakes

Death by chocolate Cake

Cheese Cake

Carrot Cake

Layered Cake

chocolate filling or raspberry filling

Pies and Tarts

Pecan Pie

Oreo Cream Pie

Fruit Pie

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SHANNOPIN COUNTRY CLUB

Dinner Buffet Menus

The following buffet entrees include:

fresh baked rolls and sweet butter · coffee and tea
choice of two salads
choice of two accompaniments
cookies and brownies

\$8 for every additional entrée to a buffet

Fish and Seafood

Poached or Crisp Salmon | \$29.95

chive beurre blanc or cherry tomatoes & basil or oriental vinaigrette or dill cream sauce

Shrimp Scampi | \$30.95

black tiger prawn · fusilli · white wine · tomatoes · garlic · herbs

Petite Crab Cakes | \$33.95

aioli · crisp capers

Herb Crusted Cod | \$28.95

seasoned bread crumbs · lemon · brown butter

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Meat

Braised Short Rib | \$29.95

bordelaise sauce

Grilled Flank Steak | \$30.95

caramelized mushroom onion demi or veal chimichurri

Tournedos of Beef Tenderloin | \$34.95

syrah sauce or wild mushroom sauce

Brined Pork Tenderloin | \$30.95

maple and pork reduction or wild mushroom sauce

Braised Pork Osso Bucco | \$29.95

slow cooked · carrots · garlic · onion · white wine

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Shannopin Country Club ~ Dinner Buffets

Poultry

Roasted Chicken | \$28.95

almandine | lemon · butter · toasted almonds

marsala | caramelized mushrooms · marsala infused chicken stock

picatta | capers · butter · herbs · shallots · garlic

caprese | fresh mozzarella · tomatoes · basil · balsamic

tuscan | artichokes · tomatoes · herbs · chives · olives

Stuffed Chicken Breast | \$29.95

spinach · wild mushroom mouse · parmesan sauce

Fall Harvest Chicken Roulade | \$29.95

chicken breast · caramelized leek stuffing

Salad Selections

(choose two)

Mixed Greens

choice of 2 dressings

Traditional Caesar

Fresh Fruit

President's Salad

mixed greens · sun dried cranberries · apples · candied nuts · red onion · goat's cheese

Bruschetta Salad

Romaine lettuce · tomatoes bruschetta · parmesan cheese · croutons

Accompaniments

(choose two)

Root Vegetable Medley	Rice Pilaf
Seasonal Vegetable Medley	Celery · onions
Asparagus (in season)	Chive Whipped potatoes
Roasted Broccoli	Yukon Gold Potatoes
brown butter	balsamic onions · crumbled bleu cheese
Turned carrots	Roasted Red Skinned Potatoes
Green Beans	fresh herbs
lemon beurre blanc or almandine	

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Desserts

Cookies

Choose three

oatmeal raisin · chocolate chip · peanut butter · lemon & white chocolate chip
sugar cookie · carmel pecan

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Cakes & Pies

(Assorted dessert buffet please select 4)

Cakes

Death by chocolate
Pineapple upside down cake
Red Velvet Chiffon Cake
Cheese Cake
Carrot Cake
Layered Cake
chocolate filling or raspberry filling

Pies and Tarts

Pecan Pie
Oreo Cream Pie
Fruit Pie
Apple tart

**the additions below are available after 1 entrée has been selected or packaged hors' d oeuvres*

Buffet Additions

Carving Stations

(minimum of 25 guests)

Beef Tenderloin | \$14

Prime Rib | \$12

Strip Steak | \$10

Mustard Brined Turkey Breast | \$8

Herb & Garlic Stuffed Pork Roulade | \$10

Smoked Ham | \$7

Smoked Brisket | \$8

sauce selections:

mushroom onion sauce · bordelaise · honey mustard · béarnaise · horseradish mayonnaise

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Pasta Station

2 pastas & 2 sauces | \$10

Minimum 25 guests

Pastas

penne

cheese ravioli

farfalle

cavatappi

Sauces

marinara

alfredo

puttanesca

vodka cream

aglio e olio

Shellfish Station

per guest | \$18

scallops and shrimp

Pricing does NOT include 20% service fee or 7% PA sales tax

All prices subject to change.

SHANNOPIN COUNTRY CLUB

Bar Packages

3 hours or less | \$30.00 per person

Premium Open Bar (up to 4 hours) | \$34.00 per person

Platinum Premium Open Bar (up to 4 hours) | \$40.95 per person

Premium Bar:

Premium Liquors, Domestic and Imported Beers, House Wine

Vodka | Smirnoff · Absolut · Stolichnaya · Titos

Gin | Beefeater · Tanqueray · Bombay

Bourbon | Jack Daniels · Old Grand Dad

Scotch | Dewars · J&B

Whiskey | Canadian Club · V.O. · Seagrams 7

Rum | Bacardi · Captain Morgan · Malibu · Mount Gay

Specialty | Kahlua · Southern Comfort · Jose Cuervo Tequila

Beer | Coors Light · Miller Lite · IC Light · Yuengling Lager · LaBatt Blue · Amstel Light · Heineken

Wine | Chardonnay · Pinot Grigio · Sauvignon Blanc · White Zinfandel · Cabernet · Merlot · Pinot Noir

Extended Bar - Ten dollars (\$10.00) per person per hour, with a minimum of 100 people.

Champagne Toast

\$25.00 per bottle

Wine Service

Wine served table side during the dinner hour.

\$30.00 per bottle

Ultra Premium Bar

Vodka | Ketel One · Grey Goose · Belvedere

Tequila | Cuervo 1800 · Patron Silver

Bourbon | Makers Mark

Gin | Bombay Sapphire

Whiskey | Jameson · Crown Royal

Rum | Bacardi 8

Scotch | Chivas Regal · Glenfiddich · Johnnie Walker Black

Miscellaneous | Chambord · Cointreau · Drambuie · Courvoiser VS · Hennessy

Bar pricing is not inclusive of 20% service charge & 7% Allegheny County beverage tax