Meeting & Event Packet

Du Bois Country Club

10 LAKESIDE AVENUE DUBOIS, PA 15801

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GROUP BLOCKS CAN BE SET UP AT THE COMFORT
SUITES LOCATED NEXT DOOR
CONTACT KYRA GRAY 814.503.8624

Bangut Menu Information

IN ADDITION TO THE SET MENU, OUR CHEF IS HAPPY TO PLAN A SPECIAL MENU TAILORED TO YOUR EVENT. ALL MENU PRICES ARE SUBJECT CHANGE BASED ON SEASONAL AVAILABILITY AND MARKET PRICING. 20% GRATUITY AND 6% SALES TAX WILL BE ADDED TO FOOD AND BEVERAGE ITEMS.

Special Requests & Dietary Meeds

WE ARE ABLE TO ACCOMMODATE SPECIAL DIETARY REQUESTS. PLEASE SUBMIT REQUESTS NO LATER THAN 7 DAYS PRIOR TO THE EVENT.

Guarantees

FINAL COUNT AND MENU SELECTIONS ARE DUE BY NOON 7 DAYS PRIOR TO YOUR EVENT. IF NO FINAL COUNT IS GIVEN ESTIMATED NUMBER ON ORIGINAL BANQUET EVENT ORDER WILL BE USED. LAST MINUTE CHANGES AFTER DEADLINE MAY RESULT IN ADDITIONAL CHARGES.

Facility Charges

TANNERY......\$750

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light pink triangles indicate doorways

Audio/Visual

PROJECTOR\$75

LARGE PROJECTION SCREEN.....\$100

SMALL PROJECTION SCREEN.....\$50

WIRELESS HANDHELD MICROPHONE....\$50

WIRELESS LAPEL MICROPHONE....\$75

WHITE & BLACK

FLOOR LENGTH ROUND......\$10/TABLE
6 OR 8 FOOT RECTANGLE.....\$6/TABLE
CLOTH NAPKIN.....\$.50/NAPKIN

EXTRAS

GOLD CHIAVARI CHAIR......\$5 / CHAIR
GOLD SEQUIN TABLE COVER...\$15.00/TABLE
TABLE RUNNERS.....\$2/RUNNER - IN STOCK ITEMS ONLY
CHAIR SASHES\$1/SASH - IN STOCK ITEMS ONLY
SPECIAL ORDER ITEMS - PRICE VARIES

Build Jour Own Breakfast

PRICES ARE PER PERSON

SEASONAL FRUIT DISPLAY \$3.50
ASSORTED PASTRIES \$3.00
YOGURT & GRANOLA \$1.50
SCRAMBLED EGGS \$1.00+ ADD ONS
*ADD ONION, GREEN PEPPERS, SPINACH, FETA, CHEESE,
TOMATOES, MUSHROOMS \$0.75/EACH
*ADD BACON, HAM, OR SAUSAGE \$1/EACH
BREAKFAST POTATOES \$2.00
HOMEMADE HASHBROWNS \$2.00
BACON \$3.00

BACON **\$3.00** SAUSAGE **\$3.00** HAM **\$3.00** PANCAKES **\$2.00**

FRENCH TOAST \$2.00

PRE MADE BREAKFAST SANDWICHES **\$5.00** BREAKFAST STUFFED BAGEL BITES **\$4.00**

Morning/Afternoon Breaks

SEASONAL FRUIT DISPLAY \$3.50
ASSORTED VEGETABLES \$3.00
FRESH BAKED COOKIES (2 PER PERSON) \$4.00
FRESH BAKED BROWNIES \$2.00

TRAIL MIX **\$2.00**

HOMEMADE GRANOLA BARS \$3.00
TANNERY CHIPS AND DIP \$6.00

*CHOICE OF 2 DIPS

WHITE QUESO, BUFFALO CHICKEN, SPINACH ARTICHOKE, HOUSE FRENCH ONION

Build Jour Own Sandwich

BUFFET STYLE \$17/PERSON

CHOOSE 2

HAMBURGER
HOT DOG
BBQ PULLED PORK
CRISPY CHICKEN
HOT SAUSAGE
MEATBALL
HAM AND CHEESE
TURKEY AND CHEESE
ROAST BEEF AND CHEDDAR
VEGGIE WRAP

CHOOSE 1

MACARONI SALAD
PASTA SALAD
COLE SLAW
GARDEN SALAD
CAESAR SALAD
SPINACH SALAD WITH BACON DRESSING
HOUSE MACARONI AND CHEESE

** SERVED WITH LETTUCE, TOMATO, ONION, MAYO, MUSTARD, KETCHUP, AND TANNERY CHIPS**



PRICED PER 50 GUESTS

SEASONAL FRUIT, VEGETABLE, CHEESE & ANTI-PASTA DISPLAY

\$175

AN ARRANGEMENT OF SEASONAL FRUITS

& VEGETABLES DISPLAYED FOR

YOUR GUESTS WITH AN ASSORTMENT OF

NUTS, OLIVES, ARTICHOKE HEARTS,

PEPPERONCINI, SALAMI,

PROSCIUTTO, & A SELECTION

OF CHEESE AND CRACKERS

SHRIMP COCKTAIL DISPLAY \$150

SERVED WITH COCKTAIL SAUCE AND LEMONS

CRAB CLAW DISPLAY (MARKET PRICE)

PRE-SCORED CLAWS SERVED WITH LEMON, STEAMED WITH BUTTER, OR CHILLED WITH COCKTAIL SAUCE

Appetizers

PRICED PER 50 PIECES

RECOMMEND 3-5 PIECES PER GUEST;
7-10 PIECES IF NOT FOLLOWED BY A MEAL

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FRENCH ONION SOUP BITES 60

BRIE & PEAR TARTLETS 75

CROSTINI WITH PEAR, PARMESAN & CARAMELIZED SHALLOTS 60

SMOKED SALMON WITH DILL ON SLICED CUCUMBER 100

FLATBREAD WITH GOAT CHEESE & CARAMELIZED ONION 55

MINI SEARED BEEF TENDERLOIN SANDWICHES WITH MUSTARD-HORSERADISH SAUCE 150
BLACKBERRY & SHARP WHITE CHEDDAR SKEWERS 65
PROSCUITTO WRAPPED MELON BALLS 125

CAPRESE SKEWERS 65

RAMAKI 100

BACON WRAPPED SCALLOPS 150

BRUSCHETTA 65

ASSORTED MINI QUICHE 75

WILD MUSHROOM IN PHYLLO PURSE 150

MEATBALLS (BBQ OR MARINARA) 65

SAUSAGE & CHEDDAR STUFFED MUSHROOM CAPS 125

CRAB & GOUDA STUFFED MUSHROOM CAPS 150

COCONUT SHRIMP 125

MINI CRAB CAKES 150

SPANAKOPITA 80

CRAB RANGOONS 140

BREADED PROVOLONE CHEESESTICKS 65

ANTIPASTA SKEWERS 150

CHILI-LIME CHICKEN & PINEAPPLE SKEWERS 150
ASSORTED PINWHEELS: TRADITIONAL, VEGETABLE, BACON & RANCH,
RUEBEN, POMEGRANATE WITH BRIE, CRANBERRY FETA (CHOOSE 2) 60
POTSTICKERS; PORK, VEGETABLE, SHRIMP, TERIYAKI CHICKEN, OR
LEMONGRASS CHICKEN (CHOOSE 2) 60

Buffet

ONE ENTREE,
ONE STARCH &
ONE VEGETABLE......\$30 /PERSON

TWO ENTREES,

TWO STARCHES &

ONE VEGETABLE......\$37 / PERSON



ALL DINNERS INCLUDE: PITCHERS OF ICE WATER
ROLLS W/ BEAVER MEADOW BUTTER
HOUSE SALAD W/RANCH & ITALIAN

Entrees

BEEF TENDERLOIN

WITH CHOICE OF MUSHROOM ONION DEMI-GLACE, PEPPERCORN SAUCE, OR BÉARNAISE SAUCE HOMEMADE MEATLOAF COUNTRY CLUB POT ROAST CHICKEN MARSALA FLORENTINE BAKED CHICKEN MARIA GRILLED BRUSCHETTA CHICKEN CHICKEN PARMESAN GRILLED CHICKEN WITH ROASTED RED PEPPER CREAM SAUCE FETA & BACON STUFFED CHICKEN GARLIC & HERB RUBBED PORK LOIN BAKED HONEY GLAZED HAM MAPLE-BOURBON GLAZED SALMON WITH CANDIED PECANS CRAB STUFFED FLOUNDER BROILED LEMON-PEPPER HADDOCK

Vegetarian Entrees

EGGPLANT PARMESAN

PASTA PRIMAVERA

PORTOBELLA MUSHROOM RAVIOLI

WITH MARINARA OR ALFREDO SAUCE

BUTTERNUT SQUASH RAVIOLI

WITH CREAMY BROWN BUTTER & SAGE SAUCE

SPINACH & RICOTTA STUFFED MANICOTTI

PENNE PASTA WITH SWEET PEPPERS, SPINACH, GARLIC & PINE

NUTS IN A SUNDRIED TOMATO CREAM SAUCE

Starches

MASHED POTATOES
CHOOSE FROM GARLIC, GOUDA, ONION
OR HORSERADISH
POTATOES AU GRATIN
SALT CRUSTED BAKED POTATO
ROASTED ROSEMARY POTATOES
GARLIC BUTTER REDSKIN POTATOES
HASSELBACK POTATOES
CHEESY POLENTA
WILD RICE PILAF
CRANBERRY ALMOND RICE
PENNE PASTA WITH ALFREDO SAUCE
BAKED MACARONI & CHEESE
ZOODLES WITH ALFREDO SAUCE
RICED CAULIFLOWER

Vegetables

STEAMED BROCCOLI GRILLED ZUCCHINI & SQUASH GARLIC BUTTER GREEN BEANS GREEN BEANS ALMONDINE HONEY GLAZED CARROTS MAPLE BOURBON GLAZED CARROTS GARLIC PARMESAN ROASTED BRUSSELL SPROUTS MAPLE ROASTED BRUSSELL SPROUTS WITH BACON CINNAMON ROASTED BUTTERNUT SQUASH MAPLE GINGER ROASTED VEGETABLES WITH PECANS SWEET CORN PEAS & CARROTS

Desserts

CHOOSE 1: \$4.00/PERSON CHOOSE 2: \$6.50/PERSON

TURTLE CHEESECAKE
CARAMEL CHEESECAKE
IRISH DREAM CHEESECAKE
HOMEMADE STRAWBERRY SHORTCAKE
GOURMET BROWNIES
FRESH BAKED COOKIES
CHOCOLATE STRAWBERRY SKEWERS
MINI CREAM PUFFS
ULTIMATE CHOCOLATE TRIPLE LAYERED CAKE
FRESH APPLE CRISP
ASSORTED CUPCAKES
PETIT FOURS
TIRAMISU
SWEET CORNBREAD CAKE





COFFEE, HOT TEA, WATER STATION	\$3/PERSON
PEPSI PRODUCTS	\$1/CAN
BARTENDER SERVICE CHARGE	\$50/BARTENDER
COCKTAIL	\$5/DRINK
WINE	\$4/GLASS
BOTTLED BEER	·

HOUSE LIQUORS

TITO'S VODKA, JACK DANIELS, JIM BEAM, TANQUERAY GIN, DEWARS SCOTCH, BACARDI, CAPTAIN MORGAN, JOSE CUERVO GOLD, SEAGRAMS 7

HOUSE WINES

BAREFOOT BRAND; MERLOT, PINOT GRIGIO, CHARDONNAY, CABERNET SAUVIGNON, WHITE ZINFANDEL, MOSCATO, PINOT NOIR, SAUVIGNON BLANC

DOMESTIC BOTTLED BEER

BUDWEISER, BUD LIGHT, MILLER LITE, COORS LIGHT, YUENGLING, MICHELOB ULTRA, STRAUB AND STRAUB LIGHT

ALL HOUSE LIQUORS, 2 DOMESTIC BOTTLES, AND 2 WINES ARE INCLUDED IN TYPICAL BAR PACKAGE AND CHARGED BY THE POUR