

BREAKFAST

# **CONTINENTAL**

Fresh Cut Fruit,
Assorted Breakfast Pastries, Bagels, Jellies, Butter and Cream
Cheese.
Orange Juice, Cranberry Juice, Coffee and Hot Tea.

\$16 PP

# CONTINENTAL PLUS

Fresh Cut Fruit,

Assorted Breakfast Pastries, Bagels, Jellies, Butter and Cream Cheese, Scrambled Eggs, Hickory Smoked Bacon, Sausage, Hashbrowns. Orange Juice, Cranberry Juice, Coffee and Hot Tea.

\$22 PP

# THE KENNETT BRUNCH

Fresh Cut Fruit,

Assorted Breakfast Pastries, Bagels, Jellies, Butter and Cream Cheese, Scrambled Eggs, Hickory Smoked Bacon, Sausage, Saute'd Breakfast Potatoes, Choice of Caesar or House Salad with Toppings. Choice of 2 Entrees. Waffles with Maple Syrup. Chef-Manned Omelet Station with an Assortment of Toppings.

Orange Juice, Cranberry Juice, Coffee and Hot Tea. Assorted Club-Made Desserts.

27\$ PP



LUNCH

# DELI DELIGHT

Featured Soup of the Day, Assortment of Deli Meats (Smoked Ham, Oven Roasted Turkey, Roast Beef). Assorted Cheeses, Lettuce, Tomato, Pickles and Onions Choice of (2) "Composed Salads" Assorted Breads and Rolls, Condiments, Club Made Chips, Cookies and Brownies

\$24 PP

# WRAP IT UP LUNCH

Featured Soup of the Day, Assortment of Deli Wraps (Ham, Turkey, Roast Beef, Curried Chicken Salad) Choice of (2) "Composed Salads." Chips, Cookies, and Brownies

\$ 26PP

# **BACKYARD BBQ**

Char-Grilled Ground Chuck & Brisket Burgers, Grilled BBQ Chicken Cutlet, Hickory-Smoked Pulled Pork. Assorted Breads and Rolls. Lettuce, Tomato, Onions, Pickles, Sautéed Mushrooms, Bacon, Relish, Hot and Sweet Peppers. Choice of (2) Composed Salads, Baked Beans, Mac & Cheese, Chips, Cookies and Brownies.

\$32 PP

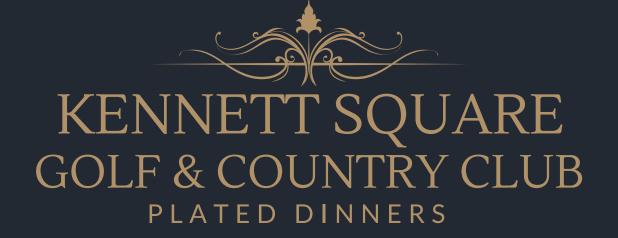
# **GREEN-SIDE LUNCHEON**

Featured Soup of the day, Mixed Seasonal Greens, Baby Spinach, Grape Tomatoes, Julienne Carrots, Sliced Red Onion, Cucumbers, Citrus Supreme's, Crumbled Blue Cheese, Toasted Walnuts, Roasted Mushrooms, Garbanzo Beans, Olives, Chipped Eggs, Croutons, Assorted Dressings (Custom Available) Grilled Chicken Cutlet, Flaked Tuna, Fresh Fruit Salad, Assorted Breads and Rolls. Cookies and Brownies.

\$27 PP

# **COMPOSED SALAD OPTIONS**

Potato Salad Macaroni Salad Coleslaw Broccoli Salad Tortellini Salad Quinoa and Roasted Vegetable Salad



\*\*ALL PLATED DINNER ENTREES INCLUDE CHEF'S VEGETABLE, STARCH, ROLLS AND BUTTER, CHOICE OF (1) PLATED SALAD AND DESSERT\*\*

\*\*DIETARY MODIFICATIONS ARE AVAILABLE, PLEASE SEE THE CULINARY TEAM FOR DETAILS\*\*

# PLATED DINNER SALADS

#### KENNETT HOUSE

SEASONAL MIXED GREENS, ENGLISH CUCUMBER, CHERRY TOMATO, JULIENNED CARROTS, BALSAMIC VINAIGRETTE

### CAESAR

FRESSH CHOPPED ROMAINE LETTUCE, HOUSE MADE CAESAR DRESSING AND CROUTONS, SHAVED PARMESAN CHEESE

#### SPINACH

BABY SPINACH, DRIED CRANBERRIES, TOASTED WALNUTS, GOAT CHEESE CRUMBLES, RASPBERRY VINAIGRETTE

# PLATED DINNER ENTREES

STUFFED FLOUNDER \$45

JUMBO LUMP CRAB CAKES \$55

HERB CRUSTED ATLANTIC SALMON WITH TOMATO CREAM SAUCE \$40

8 0Z. EUROPEAN CUT CHICKEN BREAST \$36 CHOOSE FROM: (LEMON-CAPER PARSLEY AND BUTTER; WILD MUSHROOM CREAM SAUCE)

CHICKEN PARMESAN \$36

CHARGRILLED 6 OZ. FILET MIGNON \$60

BEEF AND MUSHROOM BURGUNDY \$30

MARINATED FLAT IRON STEAK \$36

**GRILLED VEGETABLE LASAGNA \$26** 

VEGGIE LO MEIN \$26

V EGGPLANT ROLINTINI \$26



# KENNETT SQUARE GOLF & COUNTRY CLUB

# ACTION STATIONS

#### SHRIMP SCAMPI STATION

Jumbo Shrimp, Garlic, White Wine, Lemon and Tomato Concasse. Served with our Herb Grilled Crostini

\$22 PP

### PASTA A LA KSGCC

#### \*\*CHOOSE TWO PASTAS AND TWO SAUCES\*\*

Pasta: Penne, Cavatappi, Cheese Tortellini, Linguine Sauces: Crushed Tomato Marinara, Creamy Vodka, Wild Mushroom, Alfredo, and Pesto. Includes an assortment of toppings and cheeses.

\$ 18 PP, \$8 Add Shrimp

# MASHED POTATO MARTINI STATION

Creamy Yukon Gold Potatoes, Brown Sugar and Cinnamon Mashed Sweet Potatoes
Shredded Cheddar, Monterrey Jack, Chili, Caramelized Onions, Sauted Mushrooms, Broccoli Cheese Sauce, Crispy
Bacon, Fresh Chives, Sour Cream, Whipped Butter, Brown Sugar, Marshmallows

\$16 PP, ADD Short Rib \$9

### MAC & CHEESE STATION

## \*\*CHOOSE TWO\*\*

Nacho Mac and Cheese with Salsa Verde, Cilantro, Pepper Jack Cheese, and Tortilla Strips.
White Cheddar Mac and Cheese with Spinach and Sun-Dried Tomatoes,.
Italian Mac and Cheese with Smoked Chicken, Mushrooms and Parmesan Cheese.
Chili Mac and Cheese with Spicy Texas Chili, Cheddar Cheese and Frito Chips.

\$18 PP

#### RISOTTO STATION

#### \*\*CHOOSE TWO\*\*

Grilled Chicken and Asparagus, Reggiano Cheese Fennel, Onion and Green Peas, Pecorino Romano Cheese, Smoked Chicken with Sage, Focaccia Crouton,

Wild Mushroom Risotto, White Truffle Oil, Shaved Parmesan Scallop, and Rock Shrimp Risotto, Fontina Cheese, Basil Chiffonade

\$24 PP

#### ASIAN SENSATION

#### \*\*CHOOSE TWO PASTAS AND TWO SAUCES\*\*

Chicken Lo Mein

Stir- Fry Vegetables

Spicy Siracha Sauce

Sesame Ginger

Lemon Ponzu

Assorted Dim Sum (Pork and Shrimp Potstickers, Steamed BBQ Buns, Spring Rolls)

\$26 PP

(Beef Lo Mein- \$7; Shrimp and Scallop

Lo Mein - \$12;

Lobster and Shrimp Lo Mein -\$17)



CARVERY

# WHOLE ROASTED TENDERLOIN OR BEEF

Creamed Horseradish, Mustard, Dinner Rolls

\$41 PP

# ROASTED NEW YORK STRIP OF BEEF IN PEPPER CRUST

Creamed Horseradish, Mustard, Silver Dollar Rolls
\$ 35 PP

# CARVED ROASTED "WELLINGTON" OF BEEF OR SALMON WITH WILD MUSHROOMS

Salmon \$30 PP
Beef Tenderloin \$45 PP

# SLOW ROASTED VERMONT TURKEY BREAST

Silver Dollar Rolls, Mayonnaise, and Cranberry Relish

\$27 PP

# GLAZED BAKED HAM

Selection of Mustards, Raisin Sauce, Buttermilk Biscuts

\$16 PP



# HORS D'OEUVRES

KSGCC CRAB CAKE BITES \$400/ 100 PIECES

CHEESESTEAK EGGROLLS \$325/ 100 PIECES

"PIGS IN A BLANKET" \$140/ 100 PIECES

CRAB STUFFED MUSHROOMS \$350/ 100 PIECES

SCALLOPS WRAPPED IN BACON \$315/100 PIECES

COCONUT SHRIMP \$350/100 PIECES

ASPARAGUS & ASIAGO CHEESE IN PHYLO \$315/100 PIECES

SAUSAGE STUFFED MUSHROOMS \$275/100 PIECES

PEANUT CHICKEN SKEWERS \$225/100 PIECES

VEGETABLE SPRING ROLLS \$250/ 100 PIECES

MINI BEEF WELLINGTONS \$440/ 100 PIECES

RASPBERRY AND BRIE WRAPPED IN PHYLO \$375/ 100 PIECES

SHRIMP COCKTAIL \$575/100 PIECES

TOMATO-BASIL BRUSCHETTA \$75/100 PIECES

CRAB, SPINACH AND BRIE TARTLET \$260/100 PIECES

ANTIPASTO SKEWER \$200/ 100 PIECES



# DISPLAY STATIONS

#### **CRUDITES**

Seasonal Selection of Fresh Baby Vegetables with Dipping Sauce \$10 PP

# DELUXE CHEESE DISPLAY

Includes: Cheddar, Swiss, Provolone, Bleu, Stilton, Smoked Gouda Soft Ripened, and Port Wine Cheddar. Served with Crostinis

\$18 PP

# TUSCAN ANTIPASTO BOARD

Assorted Italian Meats and Cheeses to Include: Prosciutto, Pepperoni, Salami, Provolone, Fontina Cheese, Pepperoncini, Imported Olives, Roasted Peppers, Marinated Mushrooms and Artichoke Hearts, Fresh Mozzarella Cheese, Sun-Dried Tomatoes, Italian Herbs and Olive Oil, Bread Sticks and Crostinis

\$26 PP

# **CAPRESE**

Sliced Jumbo Vine Ripe Heirloom Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, Maldon Sea Salt, Balsamic Glaze, Extra Virgin Olive Oil

\$16 PP

#### BAKED BRIE EN CROUTE

Baked Wheel of Brie in Flaky Puff Pastry, Peach Chutney, Served with Crusty French Bread \$18 PP

# FRESH SEAFOOD ON ICE

Jumbo Gulf Shrimp, Cocktail and Louis Sauce \$575 Per 100 Pieces

Freshly Shucked Oysters \$525 Per 100 Pieces

Crab Claw Clusters \$875 Per 100 Pieces

**Customized Ice Carvings Starting at \$650** 



# DESSERT STATIONS

# **BANANA FOSTER STATION**

Vanilla Bean Ice Cream Topped with Ripe Flambe'd Bananas and Brown Sugar and Cinnamon

\$14 PP

# THE FLORIDA GOLD RUSH

Key Lime Pie, Cuban Chocolate Cake, Espresso Creme Anglaise, Roasted Pineapple Upside Down Cake, Dolce de Leche Ice Cream

\$14 PP

# OLD FASHIONED SUNDAE SHOP

Vanilla, Chocolate, Strawberry Ice Creams, Chocolate Sauce, Caramel Sauce, Chocolate Sprinkle Jimmies, Chopped Walnuts, Strawberries, M&M's, Bananas, Whipped Cream, Maraschino Cherriers

\$14 PP

# THE VIENNESE DESSERT TABLE

Chocolate Sacher Torte, Apple Tarte Tatin, Individual Fruit Tartlets and Mini Pastries, Mini Eclairs, Napoleons and Chocolate Truffles, Mini New York Cheesecakes, Cream Puffs, European Cookies, and Petits Fours

\$17 PP

#### MORTAL SIN

Sinfully Warm Chocolate Brownies, Vanilla and Chocolate Ice Cream, Chocolate and Caramel Sauce, Candied Walnuts, Whipped Cream, Seasonal Berries

\$18 PP



RECEPTION PACKAGES

# "BIRDIE PACKAGE"

Choice of Entree (Herb Crusted Salmon, Chicken Parmesan, Beef Burgundy with Mushrooms) Includes Soup, Choice of Salad, Chef's Vegetable, Starch and Dessert.

> 2 Appetizer Choices \$24 1 Display Station \$24 1 Action Station \$20 1 Dessert Station \$20

> > \$125 PP

# "EAGLE PACKAGE"

Choice of Entree (Jumbo Lump Crab Cakes, European Cut Chicken Breast with Either Lemon-Caper Parsley Sauce or Wild Mushroom Cream Sauce 6 OZ Filet Mignon, Veggie Lo Mein) Includes Soup, Choice of Salad, Chef's Vegetable, Starch and Dessert.

3 Appetizer Choices2 Display Stations2 Action Station1 Dessert Station

\$175 PP



# POLICIES AND PROCEDURES

#### **FOOD AND BEVERAGE**

ALL FOOD AND BEVERAGE MUST BE PURCHASED FROM KENNETT SQUARE COUNTRY CLUB WITH THE EXCEPTION OF SPECIALTY DESSERTS. APPLICABLE SALES TAX AND A 23% GRATUITY WILL BE ADDED TO EACH EVENT. BANQUET EVENT ORDERS WILL BE PRESENTED PRIOR TO EACH EVENT THAT HIGHLIGHTS THE MENU AND MUST BE SIGNED TO SHOW ACCEPTANCE AND COMMITMENT.

#### ALCOHOL CONSUMPTION AND LIABILITY

THE SALE AND SERVICE OF ALCOHOLIC BEVERAGES IS REGULATED BY THE PENNSYLVANIA LIQUOR CONTROL BOARD. KENNETT SQUARE GOLF AND COUNTRY CLUB, AS LICENSED, IS RESPONSIBLE FOR THE ADMINISTRATION OF THESE REGULATIONS; THEREFORE, KENNETT SQUARE GOLF AND COUNTRY CLUB RESERVES THE RIGHT TO DENY SERVICE OF ALCOHOLIC BEVERAGES TO ANYONE. ALCOHOLIC BEVERAGE SERVICE WILL END NO LESS THAN 30 MINUTES PRIOR TO THE SCHEDULED END TIME OF THE EVENT. THE HOST(S) OF ALL EVENTS WILL BE HELD RESPONSIBLE FOR THEIR GUEST'S BEHAVIOR. ANY GUEST THAT IS UNABLE TO PROVIDE PROPER IDENTIFICATION WHEN REQUESTED BY CLUB STAFF WILL BE DENIED SERVICE OF ALCOHOLIC BEVERAGES.

#### **GUARANTEES**

GUARANTEES MUST BE SPECIFIED IN WRITING AT LEAST 72 HOURS IN ADVANCE OF YOUR EVENT DATE. MENUS MUST BE CONFIRMED TWO WEEKS PRIOR TO YOUR SCHEDULED EVENT. IF THE ATTENDANCE EXCEEDS THE GUARANTEE, BILLING BILL BE FOR THE ACTUAL NUMBER OF GUESTS IN ATTENDANCE. INCREASES IN GUARANTEED ATTENDANCE ARE ACCEPTED UP TO 24 HOURS PRIOR TO THE EVENT. MONDAY AND TUESDAY EVENT GUARANTEES ARE REQUIRED BY FRIDAY AT 3PM. IF NO GUARANTEE IS RECEIVED, THE ESTIMATED NUMBER PROVIDED WHEN ORIGINALLY RESERVING THE EVENT SPACE WILL BE USED AS GUARANTEE. FINAL CHARGES WILL BE BASED ON THE GUARANTEE OR ACTUAL GREATER NUMBER IN ATTENDANCE AT THE EVENT.

#### **PAYMENTS**

AN INITIAL DEPOSIT IS TAKEN TO CONFIRM YOUR EVENT. 50% OF YOUR TOTAL EVENT IS DUE 1 MONTH PRIOR TO YOUR EVENT AND THE FINAL BALANCE IS DUE 72 HOURS BEFORE, ALONG WITH YOUR FINAL GUARANTEE. ADDITIONAL INFORMATION WILL BE GIVEN WITH A SPECIFIC PAYMENT SCHEDULE FOR EACH INDIVIDUAL EVENT BY YOUR CATERING MANAGER. PAYMENTS MAY BE MADE BY MEMBER ACCOUNT, CHECK, OR MONEY ORDER, OR CREDIT CARD.

#### **CANCELLATION POLICY**

DEPOSITS ARE NON-REFUNDABLE. KSGCC REQUIRES ALL CANCELLATIONS TO BE IN WRITING. FOOD AND BEVERAGE FUNCTIONS ARE SUBJECT TO A CANCELLATION FEE WHEN ALL FOOD AND BEVERAGE FUNCTIONS CANCEL LESS THAN 30 DAYS PRIOR TO THE FUNCTION DATE. LIQUIDATED DAMAGES WILL BE BASED AT 90% OF THE ORIGINAL ESTIMATED CHARGES OCCURING FROM THE CANCELLED FOOD AND BEVERAGE EVENT. KSGCC SHALL USE ITS BEST EFFORTS TO RESELL SOME OF OR ALL OF THE SPACE LIQUIDATED DUE TO KSGCC

#### **NON-MEMBER EVENTS**

A NON-MEMBER EVENT IS DEFINED AS AN EVENT WHERE THE KEY PARTICIPANTS "RENT" THE FACILITY AND HAVE NO PERSONAL OR PROFESSIONAL TIES TO A CURRENT MEMBER OF THE CLUB. THE SURROGATE "SPONSORING" OF A NON-MEMBER EVENT BY A MEMBER FOR THE SOLE PURPOSE OF RETIRING THEIR FOOD AND BEVERAGE MINIMUM IS NOT PERMISSABLE. ALL NON-MEMBER EVENTS MUST HAVE A MEMBER SPONSOR FOR THEIR EVENT. PLEASE SEE THE ASSISTANT CLUBHOUSE GENERAL MANAGER FOR QUESTIONS REGARDING NON-MEMBER EVENTS.