

Conewango Valley Country Club

Banquet Menu



4961 Market Street

Warren, PA 16365

Contact Amber Carlson at (814) 723-6480 x 17

To Book Your Special Party or Event!

Appetizers

(All prices per 100 Pieces)

Hot

Scallops Wrapped in Bacon

\$

Coconut Shrimp

\$

***Bacon Wrapped Sausage
Stuffed Peppers***

\$

***Sausage or Bleu Cheese Stuffed
Mushrooms***

\$

Boneless Wings

\$

***Napa Cabbage Pork Pot
Stickers***

\$

Swedish or Italian Meatballs

\$

***Fried Cheese Filled Ravioli
with Marinara Sauce***

\$

Cold

Shrimp Cocktail

\$

Ahi Tuna Crisps

\$

***Caprese Skewers with
Balsamic Glaze***

\$

Display

Fruit - \$pp

Cheese - \$pp

Vegetable - \$pp

Relish - \$pp

Entrée Options

*All Dinners Served with Choice of Starch and Vegetables (Excludes Pasta Dishes),
Side Salad and Fresh Rolls*

Chicken

Chicken Marsala

(With Sauteed Mushrooms in a Marsala Wine Sauce)

\$

Chicken Piccata

(With Lemon Caper Butter & Artichoke)

\$

Stuffed Chicken Florentine

(Stuffed with Spinach & Swiss)

\$

Cordon Blue

(Stuffed with Ham & Swiss)

\$

Chicken Parmesan

(Topped with Mozzarella Cheese, served on pasta with Marinara)

\$

Vegetarian

Pasta Primavera

(Penne Pasta with Veg in Lemon Garlic Olive Oil)

\$

Vegetarian Lasagna

(Lasagna Noodle layer with Veg, Cheese & topped with Alfredo)

\$

Eggplant Stacker

(Deep Fried Eggplant, Mozzarella & Marinara)

\$

Beef

Prime Rib

(Slow Roasted with Au Jus)

\$

N.Y. Strip Steak

(14 Oz)

\$

Filet Mignon

(4 Oz, 6 Oz, 8 Oz)

Mkt \$ (Depending on Size)

Seafood

Jack Daniels Glazed Salmon

\$

Chilean Sea Bass

Mkt \$

Shrimp Scampi

(Lemon Garlic Cream Sauce on Linguine)

\$

Seafood Stuffed Haddock

(Broiled & Stuffed with Panko Crusted Crab & Shrimp with Parm Cream Sauce)

\$

Buffet Options

*Choice of 2 Entrees \$ ***** Choice of 3 Entrees \$*

Entrees Selections

Prime Rib Carving Station

Roast Turkey Carving Station

Chicken Marsala

Baked Ham with Pineapple Honey Sauce

Seafood Stuffed Haddock

Jack Daniels Salmon

Stuffed Chicken Florentine

Vegetable Lasagna

Baked Ziti

Vegetable & Starch Selection

(Choice of 2)

Baked Potato

Mashed Potatoes

Herb Roasted Red Potatoes

Rice Pilaf

Mac& Cheese

Antipasto Salad

Fresh Vegetables

(All buffet options also include a garden salad, choice of dressings, and fresh rolls with butter on the buffet line.)

(Prices Subject to change based on current market)

Bar Options

*Bar can be setup as cash, open, or a combination
of the two*

Liquor

Charges are Per Bottle

Wine

Woodbridge 1.5L

\$/bottle

Other Brands Available Upon Request

Beer

Domestic

Can/Bottle \$

Quarter Keg \$

Half Keg \$

Premium

Can/Bottle \$

Quarter Keg \$ and up

Half Keg \$ and up

Luncheon Options

Choose Any Combination of the Following:

Soup

Cup \$

Bowl \$

Roasted Red Pepper & Smoked Gouda / New England Clam Chowder / Chef's Choice

Salad

All Plated Salads are served with fresh rolls & butter

Caesar Salad

(Grilled Chicken, Romaine, Croutons, Parm & Toasted Almonds with Caesar Dressing)

\$

Chef Salad

(Ham, Turkey, Bacon, Egg, Cheese, Onion & Croutons on a bed of Lettuce with Ranch or Bleu Cheese)

\$

Chicken Salad or Tuna Salad

Plate

(Two Scoops of Homemade Chicken or Tuna Salad with Fresh Fruit & Yogurt Fruit Dip)

\$

CVCC Salmon Salad (4 oz)

(Mixed Field Greens, Cucumber, Tomato, Hard Boiled Egg, Onion, Parm, Sweet Vidalia Dressing)

\$

Sandwich

Served with Housemade Potato Chips or Fruit

Conewango Club

(Turkey, Ham, Bacon, Lettuce, Cheese, Tomato, Mayo on Toasted White)

\$ \$ (1/2)

Roasted Vegetable Melt

(Seasonal Grilled Vegetables, Swiss Cheese on Grilled Whole Wheat)

\$

California TBLT

(Sliced Turkey, Bacon, Lettuce, Tomato, Avocado, Garlic Lime Aioli on Toasted White)

\$ \$ (1/2)

CVCC Chicken Salad or Tuna Salad

(Lettuce, Tomato, on a Fresh Croissant)

\$

Roast Beef

(Provolone, Grilled Peppers & Onions on a Brioche Bun with Horseradish Cream Sauce)

\$

Grilled or Fried Chicken Breast

(Lettuce, Tomato, Onion, Whole Grain Mustard Aioli on a Brioche Bun)

\$