



1923

Chester Valley Golf Club



'The Perfect Event...Every Time'

Chester Valley Golf Club would like to thank you for considering our club for your event.

We take great pride in providing superior service & cuisine. Our staff consisting of catering, culinary & event experts is at your service to help you plan your event. We will work with you regarding menu selections, color schemes, & seating arrangements, and any other professionals you may need for your event. Combine all of this with a beautiful country club setting, excellent food, & first class service.

Chester Valley Golf Club is the perfect venue for your event.

We look forward to meeting with you and invite you to contact our

Banquet Director, *Christina Tuffner* at (610) 647-4007 Ext. 27

or ctuffner@cvgc.org to begin your planning.

Please Visit www.chestervalleygc.org for Testimonials



Breakfast Options

☞ Meeting Starter ☜

We offer an exclusive line of Fresh Baked Pastries & Breakfast Delicacies which include, but are not limited to...

Mini Donuts & Danish • Assorted Muffins • Bagels •

Butter, Preserves & Cream Cheese • Sliced Fruit • Colombian Regular & Decaffeinated Coffee •

Mighty Leaf Organic Teas • Orange & Cranberry Juices

Add Yogurt & Granola Parfait

Add Breakfast Sandwiches

Meetings & Breaks

☞ Energy Booster ☜

Water • Assorted Can Soda • Hot Colombian Regular & Decaffeinated Coffee •

Assorted House Baked Cookies • Fresh Cut Fruit

Add Snack Option (Goldfish, Pretzels, Chips)

Brunch Option

☞ Brunch Buffet ☜

Omelet Station • Waffle Station • Fresh Fruit Display • Fresh Muffins & Croissants

Entrees:

Bacon & Sausage • Home Fries • Chef's Choice Quiche • Herb Grilled Chicken Breast



Lunch Buffet Option 1

(Minimum guarantee of 20 people required)

∞ Light Lunch ∞

House Salad, Tomatoes & Cucumbers w/ Ranch & Basil Vinaigrette Dressings • Potato Salad • Rolls & Butter •

Assorted Wraps (Chicken Salad, Tuna Salad, Turkey Club) • Chips & Pickles • Fresh Baked Cookies •

Coffee • Tea • Iced Tea • Lemonade

Add Soup Du Jour

Add Hot Entrée Available Upon Request

Lunch Buffet Option 2

(Minimum guarantee of 30 people required)

∞ Backyard Cookout ∞

House Salad, Tomatoes & Cucumbers w/ Ranch & Basil Vinaigrette Dressings • Potato Salad • Pasta Salad • Rolls & Butter •

Char-Grilled Half Pound Cheeseburgers • Quarter Pound Hot Dogs •

Grilled Dry Rub BBQ Chicken Breasts • Assorted Rolls & Condiments •

Fresh Baked Cookies • Coffee • Tea • Iced Tea • Lemonade

Other Themed Buffets are Available Upon Request



Plated Lunch Option

Plated Selection #1

Petite Maple Walnut Salad • Scoop Chester Valley Golf Club Chicken Salad or Grilled Herbed Chicken

Fresh Melon & Berries • Fresh Croissant or Muffin

∞ Plated Selection #2 ∞

Baby Arugula • Candied Walnuts • Sun Dried Cherry • Goat Cheese • Petite Grilled Salmon Fillet with Roasted Red Pepper

Béurre Blanc or Crab Cake • English Mustard Fresh Melon & Berries • Fresh Croissant or Muffin

∞ Plated Selection #3 ∞

Chester Valley Caesar Salad • Three Grilled Colossal Shrimp with Lemon Butter

Fresh Melon & Berries • Fresh Croissant or Muffin

∞ Plated Selection #4 ∞

Mixed Greens • Grape Tomato • Cucumber • Carrots Choice of Three Salads:

Tuna Salad, Smoked Trout, Chicken, Lobster, Egg, or Ham



Hors d'Oeuvres

☞ Butlered Hors d'Oeuvres ☜

3 Hors d'Oeuvres

4 Hors d'Oeuvres

5 Hors d'Oeuvres

(Includes domestic cheese, fruit, and vegetable platter)

☞ Beef & Poultry Options ☜

Beef Wellington

Sweet & Sour Meatballs

Sesame Chicken Skewer Served with Honey Ginger Sauce

Mushroom Caps with Spicy Italian Sausage

Grilled Asparagus wrapped in Prosciutto with Balsamic Glaze

Cheese Steak Spring Rolls with Onion, Pepper, and Provolone

Beef Crostini with Duxelle & Truffle Béarnaise

Duck Confit with Fig Compote, Truffle Honey, in a Phyllo Cup

Sliced Smoked Duck with Sautéed Leeks, Sage Aioli

Sausage En Croute

Chicken Satay, Thai Peanut Sauce Marinated Chicken

Baby Lollipop Lamb Chops

☞ Seafood Options ☜

Crab & Brie Phyllo Cups

Potato Latke with Smoked Salmon, Crème Fraiche, and Capers

Tuna Tartar Spoon or Wonton Crisp

Crab Rangoon

Oyster Rock- a- Feller

Petite Crab Cake

Baked Oyster with Wild Mushroom Ragout & Pecorino

Romano

Buffalo Oyster Spoon (Deep Fried Oyster with Bleu Cheese and Buffalo Sauce)

Clams Casino

☞ Vegetarian Options ☜

Mushroom Caps with Roasted Peppers, Spinach, and Fresh Mozzarella

Tomato Bruschetta with Crostini

Grilled Balsamic Marinated Portobello, Caramelized Onion, Roasted Red Pepper, Rosemary Aioli, Crostini

Goat Cheese Marinated in Herbed Olive Oil, Sundried Tomato, Crostini



Stationary Hors d'Oeuvres

(Priced Per Person)

∞ Cheese, Fruit, and Vegetable Platter ∞

Assorted Domestic Cheeses • Julienne Vegetables • Fresh Fruit & Berries • Assorted Crackers

Ranch Dressing

∞ Cheese, Fruit, and Grilled Vegetable Platter ∞

Assorted Artisan Cheeses • Berries • Grilled Vegetables • Nuts • Jams & Spreads • Assorted Crackers &

Breadsticks

∞ Charcuterie ∞

Sliced Cured Meats • Cheeses • Assorted Artisan Bread • Olives • Artichokes • Fire Roasted Peppers

Flavored Spreads

Plated Dinners

(All entrees include House or Caesar Salad • Rolls & Butter • Choice of Vegetable & Starch • Coffee & Tea)

Salads

∞ Chester Valley House Salad ∞

Assorted Greens with Tomatoes • Cucumbers • Carrots & House Vinaigrette Dressing

∞ Traditional Caesar Salad ∞

Romaine Lettuce • Romano Cheese • Caesar Dressing • Garlic Croutons



Entrée Selections

☞ Poultry Selections ☜

(All Chicken is Airline Chicken Breast)

Tuscany Chicken

Pan Seared Chicken with Artichokes • Sundried Tomato
Shittake Mushrooms Tuscany Herb Cream Sauce

Chicken Mediterranean

Pan Seared Chicken with Roasted Tomatoes • Spinach
Fresh Mozzarella • and Basil Saffron Cream

Hunter Chicken

Seared Chicken Breast with Fresh Roma Tomatoes
Wild Mushrooms • Tarragon Laced Demi-Glace

Chicken Saltimbocca

Seared Chicken Wrapped in Prosciutto with Wild
Mushrooms and Fresh Sage Laced Demi-Glace

Champagne Chicken

Slow Roasted Chicken • Yellow Raisins • White Grapes
Delicate Champagne Cream Sauce

Royal Champagne Cream Sauce

(Made with Chambord)

Chesapeake Chicken

Slow Roasted Crab Imperial Topped Chicken
Old Bay Béurre Blanc

Chicken Oscar

Sautéed Airline Chicken Breast
Asparagus • Lump Crabmeat

Shallot Demi-Glace and Bearnaise Sauce

☞ Specialty Selections ☜

Filet Mignon

Tender cut of Beef Available with Your Choice of Sauce:

Diane Style • Au Poivre • Wild Mushroom Demi-Glace • Port Wine Demi-Glace

Six oz. or Eight oz

Veal Chop

12 Oz Veal Rib Chop with Wild Mushroom Ragout and Rosemary Shallot Demi-Glace

Surf n Turf

4 Oz Filet Mignon with Port Wine Demi-Glace &

Chester Valley Crab Cake with Fresh Herb Lemon Béurre Blanc

∞ Seafood Selections ∞

Salmon with Confetti

Oven roasted Salmon topped with a colorful array of Red Pepper Citrus Zest
Sun Dried Tomatoes • Red Onion • Fresh Herbs • Honey Raspberry Vinaigrette

Salmon with Pecan Crust

Seared Salmon with a Browned Butter Pecan Crust and a Light Coconut Cream Sauce

Chilean Sea Bass

Seared Porcini Dusted Chilean Sea Bass with a Leek & Tomato Ragout

CV Crab Cakes

Our Famous Crab Cakes with Fresh Herb Lemon Béurre Blanc

Salmon Imperial

Fresh Oven Roasted Salmon Topped with Lump Crabmeat Imperial • Whole Grain Mustard Béurre Blanc or Roasted Pepper Béurre Blanc

Artic Char

Seared Artic Char with a Béurre Rouge Sauce

Grilled Center Cut Swordfish

Grilled Cracked Pepper and Sea Salt Seasoned Center Cut Swordfish with Lemon Caper Compound Butter

∞ Vegetarian Selections ∞

Pasta Primavera

Penne Pasta with Fresh Assorted Vegetables in a Garlic Italian Herb Olive Oil

Grilled Tofu

Served with Hoisin Sauce • Sautéed Vegetables • and Sesame Rice

Vegetable Napoleon

Grilled Assorted Vegetables • Fresh Mozzarella • Balsamic Glaze • Herbed Risotto • Light Tomato Basil Broth

Stuffed Portobello Mushroom Cap

Sautéed Spinach • Tomato • Roasted Pepper • Pecorino Romano Topped • Rice Pilaf

Grilled Asparagus • Madeira Cream Sauce

Vegetable Pot Pie

Peas • Carrots • Onion • Celery • Wild Mushroom Cream • Served in Vol Au Vent with Steamed Broccoli

∞ Vegetable Selections ∞

(Choose One)

Broccoli

Steamed Fresh Broccoli topped with Cracked Pepper and Lemon Zest • Garnished with Julienne Carrot

Green Beans

Steamed Fresh Green Beans served with Toasted Almonds

Vegetable Medley

A Medley of Seasonal Vegetables Steamed and Seasoned

Asparagus

Tender Stalks of Asparagus Garnished with Julienne Bell Pepper

Baby Vegetable Medley

Pattypan Squash • Baby Zucchini • and Baby Carrots Steamed and Seasoned

Roasted Baby Carrots

Slow Roasted and Seasoned Baby Carrots

∞ Starch Selections ∞

(Choose One)

Oven Roasted Potatoes

Slow Roasted Bliss Potatoes Tossed in Garlic and Herbs

Au Gratin Potatoes

Idaho Russets are peeled & thinly sliced • baked in a rich Cheese Sauce • Topped with Pecorino Romano Cheese

Duchess Potatoes

Roasted Garlic & Fresh Herbs House Made Mashed Potatoes

Traditional Rice Pilaf or Wild Rice Pilaf

Fresh Herb and Mire Poix

Herbed Risotto

Fresh Herb and Shallot Risotto • Cream and Pecorino Romano Cheese

Sweet Mashed Potatoes

House Made and Lightly Fall Seasoned and Brown Sugar



Dinner Buffet Selections

∞ Gold Buffet ∞

Salads: House Salad • Tomatoes & Cucumbers w/ Creamy Italian & Basil Vinaigrette Dressings • Caesar Salad w/ Garlic Croutons
Entrees: Roasted Sweet Italian Sausage w/Peppers & Onions • Meatballs w/ Marinara, Parmesan & Fresh Basil
• Chicken Parmesan w/ Mozzarella & Marinara • Penne Pasta/ Baby Clams with Pesto & Sun Dried Tomatoes •
Chef Carved Roasted Pork Loin
Sides: Oven Roasted Potatoes w/ Roasted Garlic & Rosemary • Chef's Vegetable Du Jour
Dessert: Assorted Cakes & Pies *(Colombian Caffeinated & Decaffeinated Coffee & Tea Included)*

∞ Platinum Buffet ∞

Salads: House Salad • Tomatoes & Cucumbers w/ Creamy Italian & Basil Vinaigrette Dressings • Caesar Salad w/ Garlic Croutons • Mozzarella & Grape Tomatoes w/Balsamic & Basil
Entrees: Cheese Tortellini Primavera • Sautéed Chicken Breast w/ Wild Mushroom Marsala Demi Glace • Lemon & Herb Crusted Fillet of Salmon • Seafood Cioppino •
Chef Carved Prime Rib Au Jus
Sides: Oven Roasted Yukon Gold Potatoes w/ Olive Oil, Parmesan & Herbs •
Vegetable Du Jour
Dessert: Assorted Cakes & Pies *(Colombian Caffeinated & Decaffeinated Coffee & Tea Included)*

∞ Diamond Buffet ∞

Salads: House Salad • Tomatoes & Cucumbers w/ Creamy Italian & Basil Vinaigrette Dressings • Caesar Salad w/ Garlic Croutons • Mozzarella & Grape Tomatoes w/ Balsamic & Basil • Pasta Salad w/ Vegetable Bouquetiere & Provolone, Roasted Shallot Vinaigrette
Entrees: Penne & Colossal Lump Crab w/ Vodka Blush, Roasted Pepper Julienne • Cheese Tortellini Primavera • Sautéed Chicken Breast Chasseur w/ Smoked Mozzarella & Fresh Tarragon, Roma Tomato Julienne & Wild Mushroom Demi-glace • Lemon & Herb Crusted Fillet of Salmon •
Chef Carved Roasted Tenderloin of Beef w/ Wild Mushroom Demi-glace
Sides: Chef's Vegetable du Jour • Au Gratin Potatoes w/ Caramelized Sweet Onions
Dessert: Assorted Cakes & Pies *(Colombian Caffeinated & Decaffeinated Coffee & Tea Included)*



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Dinner Stations

Soup Stations

(Choose Two)

Chicken Corn Chowder

Beef Barley

Chicken Gumbo

Vegetable

Ham & Bean

Chicken Tortilla

Cream of Tomato

Loaded Potato

Cheddar Cheese & Beer

Butternut Squash

Roasted Pepper Shrimp Bisque Add \$2

Seafood Bisque Add \$2

New England Clam Chowder Add \$2

Manhattan Clam Chowder Add \$2

Salad Stations

(Choose Two)

House Salad, Caesar, Arugula, Maple Walnut, Greek, Asian, Rustic, Seafood Add \$4

Pasta Station

Pasta

(Select Two)

Linguine • Penne • Tri-Color Tortellini •

Spinach Fettuccine • Bow Tie

Prosciutto & Provolone Agnolotti *(Add \$1 per person)*

Wild Mushroom Ravioli *(Add \$2 per person)*

Lobster Ravioli *(Add \$3 per person)*

Sauce

(Select Two)

Marinara • Alfredo • Vodka Blush -Pesto Crème •

Aioli (Garlic & Italian Herb Olive Oil) •

Carbonara • Scampi (Garlic Butter) • Blush • Bolognese

Garnishes

(Pick Three \$3 per person Pick Five \$5 per person)

Diced Tomatoes • Diced Sweet Onions • Diced Bell Peppers •- Baby

Spinach • Sundried Tomatoes • Goat Cheese •

Capers • Roasted Tomatoes • Broccoli • Mixed Vegetables • Fire

Roasted Peppers •

Olives • Feta Cheese • Pecorino Romano

Pasta Station Enhancements

Tender Gulf Shrimp • Colossal Lump Crab Meat •

Grilled Shrimp • Lobster Meat

Sweet Italian Sausage • Grilled Chicken Breast Julienne • Meatballs

• Hot Italian Sausage

Carving Stations

(per person)

Grilled Beef Tenderloin

Lemon Herb Crusted Salmon

Honey Thyme Glazed Turkey

Brown Sugar Molasses Ham

Leg of Lamb

Pork Loin

Top Round Roast of Beef

Grilled Skirt Steak (Marinated in Chimmichurri Sauce)

Add Vegetables, Starch, Assorted Rolls

Specialty Stations

(per person)

∞ CVGC Crab Cake Sauté ∞

Our Signature Crab Cake Sautéed by a Chef Attendant •

Served with Herbed Jasmine Rice & Roasted Shallot Béurre Blanc

∞ Mini Beef Burger Slider Station ∞

Caramelized Onion • Tomato Compote • Gorgonzola Cheese • Mushrooms • Lettuce • Tomato • Mayonnaise Ketchup •

Mustard • BBQ Sauce

∞ CVGC Rack of Lamb Station ∞

Slow Roasted Rack of Lamb Served with Mint Jelly • Dijon Mustard • and Sage Demi Glace

∞ CVGC Risotto Bar ∞

Plain Risotto or Cabernet Risotto with Caramelized Onion • Asparagus • Mushrooms • Sundried Tomatoes Peas, Spinach •

Goat Cheese • Pecorino Romano Cheese

∞ CVGC Potato Bar ∞

Colby Jack Cheese • Chopped Bacon • Scallion • Broccoli • Sour Cream • Brown Sugar • Craisins • Butter

∞ CVGC Raw Bar ∞

Domestic Colossal Shrimp • Cape Cod Oysters • Cape May Clams • Alaskan Snow Crab Claws •

'Margarita' Cocktail Sauce

Add Ice Carving



Dessert Enhancements

(per person)

Chocolate Covered Strawberry

Your choice of White or Dark Chocolate hand dipped Strawberry

Scoop Vanilla or Chocolate Ice Cream

Scoop of Vanilla and Chocolate Ice Cream served with your choice of
Raspberry or Chocolate Sauce

Cheesecake

Rich & Creamy Cheesecake is garnished with Fresh Strawberries & Mint

Chocolate Mousse

Served in Chocolate Tulip with a Strawberry Garnish

Candy Bar

Assorted Chocolate candy Bars • M&M's • Jelly Beans

Hershey Kisses • Reese's Peanut Butter Cups

Vanilla Ice Cream Sundae bar

Scoops of Vanilla Ice Cream served with Whipped Cream • Sprinkles

M&M's • Chopped Snickers • Cherries with your choice of

Raspberry or Chocolate Sauce

Chocolate Fondue Fountain

(Minimum of 50 People)

Marshmallows • Pound Cake • Pretzel Rods • Pineapple • Strawberries • Bananas • Rice Krispy Treats

Viennese Display

Miniature Pastries • Fresh Fruit Tarts • Cakes • Pies • Home Baked Cookies

Bar Services

(per person)

☞ House Brand Bar ☜

<u>Vodka</u>	<u>Gin</u>	<u>Rum</u>	<u>Whiskey</u>	<u>Scotch</u>	<u>Bourbon</u>	<u>Cordials</u>
Banker's Club	Banker's Club	Castillo	Banker's Club	Old Smuggler's	Early Times	Jacquin's Amaretto Jacquin's Apricot Brandy Kamora Peach Schnapps

Wines: Chardonnay - Pinot Grigio - White Zinfandel - Merlot - Cabernet **Beer:** Your Choice of Two Domestic Beers

4 Hour House Bar

☞ Call Brand Bar ☜

(Includes Everything from House)

<u>Vodka</u>	<u>Gin</u>	<u>Rum</u>	<u>Whiskey</u>	<u>Scotch</u>	<u>Bourbon</u>
Absolut	Tanqueray	Bacardi	Seagram's V.O.	Dewar's	Jack Daniels
Absolut Citron	Beefeater	Capt. Morgan's	Canadian Club	Johnnie Walker Red	Old Grandad
Absolut Mandarin	Bombay	Malibu	Seagram's 7	Cutty sark	
Stoli				J&B	Other
Skyy					Southern Comfort
Finlandia					

Wines: Chardonnay - Pinot Grigio - White Zinfandel - Merlot - Cabernet **Beer:** Your Choice of Two Domestic Beers

4 Hour Brand bar

☞ Deluxe Bar ☜

(Includes Everything from House and Call)

<u>Vodka</u>	<u>Gin</u>	<u>Whiskey</u>	<u>Scotch</u>	<u>Bourbon</u>	<u>Cordials</u>
Ketel One	Bombay sapphire	Crown Royal	Johnnie Walker Black	Maker's Mark	Amaretto DiSaronno

Wines: Chardonnay - Pinot Grigio - White Zinfandel - Merlot - Cabernet **Beer:** Your Choice of Two Domestic Beers

4 Hour Deluxe Bar