

# **VENANGO VALLEY INN & GOLF COURSE**

## **2020 Banquet Menu**

**21217 Church Street (Route 19) Venango, PA (814)398-4330**

### **Helpful Reminders**

1. Please place orders one week prior to your party, additions or cancellations can be made until the day before by phoning (814)398-4330/option1.
2. We will bill you for the number of dinners ordered or the number of guests served, which ever is greater.
3. Due to the nature of large parties, we cannot accommodate separate checks. If your guests are to pay individually, we request you collect money in advance.

### **Sit-down Dinner**

1. Choose three entrée selections and have your guests make their choices.
2. Please make place cards with the dinner order for each person to be placed on the table.

### **Buffet Dinner**

1. Choose the menu items, (price varies with the number of different items) and then confirm the number of guests.
2. A minimum of 25 adults is required for a private buffet.

### **Location & Set-up**

1. We have rooms with different atmospheres and different seating capacities – if you have a preference, please let us know when booking.
2. Private rooms are subject to availability and will require a **minimum cover charge**.
3. Please let us know if you require special set-up (such as a gift table) we will do our best to accommodate your wishes.

### **Bar & Wine Service**

1. Please advise us if: a) guests pay for drinks, b) bar tab on your bill, c) guests have tickets, etc., so our bartenders and servers can serve your guests correctly.
2. Wine Service includes House wines: Pinot Grigio, Riesling, Moscato, Cabernet Sauvignon. Wine List, Wine Features & Specialty Cocktails also available.

**Thank-you for choosing The Venango Valley Inn for your party.**

# **VENANGO VALLEY INN & GOLF COURSE**

## **(814) 398-4330**

### **2020 Appetizers Selections**

Order these appetizers a la carte` to be served prior to dinner (Minimums may apply)

#### **Trays \$30.00 & up**

Meat -- Cheese -- Fruit -- Veggie -- choose any two  
Italian Meat & Cheese Board

#### **Dips ~ \$15.00 & up**

Warm Shrimp & Bleu Cheese Dip -- Warm Artichoke & Asiago Dip -- Warm Reuben Dip  
Warm Spinach, Bacon & Artichoke Dip -- Warm Buffalo Chicken Dip -- Bacon Cheddar Dip  
Italian Cheese with Bruschetta & Garlic Bread -- Lobster Fondue in Rustic Bread Bowl  
Baked Brie in puff pastry with Cranberry Walnut Chutney  
Choose: Gourmet Crackers, Tortilla Chips, Rye Toast Points, Our Fresh Fried Potato Chips

#### **Bistro Selections**

Mozzarella Stuffed Bread Sticks-served with marinara \$.75 per piece  
Swedish Meatballs -- Sweet Hot Chili Meatballs -- Golden BBQ Meatballs \$1.00 each  
Tomato Basil & Feta Bruschetta \$.75 each -- Brie Crostini with Fig Jam \$1.00 each  
Sausage & Romano Stuffed Mushrooms \$1.50 each  
Crab Crostini (garlic bread with crab and mozzarella) \$1.00 per piece  
Franks in a Blanket with Golden BBQ dipping sauce \$.75each  
Bacon & Thyme Stuffing Wraps with Gouda Crème \$1.00 each  
Italian Caprese Skewers \$1.75 each

#### **Seafood Specialties**

Jumbo Shrimp Cocktail - \$2.50 per piece  
Large Crab Stuffed Mushrooms - \$2.50 per piece  
Large Scallops wrapped in bacon with BBQ - \$3.00 per piece

#### **Hors d'oeuvre Reception**

(Minimum 25 guest required)

Afternoon -\$15.00 per person -- Evening \$18.00 per person (plus tax and gratuity)  
Includes Beverages and room up to 2 hours

Choose any five appetizers from Trays, Dips and Bistro Selections

# **VENANGO VALLEY INN & GOLF COURSE**

## **(814) 398-4330**

### **2020 Sit Down Banquet Menu**

All dinners include: Salad (or soup), Side, Vegetable, Rolls, Dessert and Beverage.

Salad-Choose One: Tossed Garden Vegetable Salad or

Harvest Cranberry Walnut with choice of dressings or Cup Soup du jour

Side-Choose One: Baked Potato, Mashed Potato & Gravy, Loaded Mashed Potato or

Twice Baked Cheddar & Bacon Potato

**Please choose any three (3) of the following entrees:**

#### **Dinner Price including tax & gratuity: \$28.00**

**Stuffed Chicken** Boneless breast with traditional sage stuffing and chicken gravy

**Tuscan Chicken** Boneless breast, artichoke, tomato & parmesan dressing, and Alfredo sauce

**Chicken Marsala** Boneless breasts with fresh sautéed mushrooms and Marsala wine sauce

**Chicken Bruschetta** Boneless breasts, Tomato Bruschetta, Romano Cheese & Balsamic Reduction

**Chicken Picatta** Pan Seared and finished with Caper, Lemon & Butter Sauce

**Parmesan Cod** Prime filet of cod broiled with garlic butter & parmesan cheese crumble topping

**Carolina Pork Chop** Bacon wrapped, charbroiled, finished with golden BBQ and grilled onions

**Smoked Pork Loin** Smoked Bavarian style with dressing and cranberry-walnut-orange chutney

**Black Iron Steak** 8oz marinated, charbroiled and served with grilled peppers & onions

**Homemade Lasagna** Traditional meat & cheese recipe, with three cheeses and meat sauce

**Chicken Alfredo** Chicken breast with fettuccini Alfredo and parmesan cheese

**Vegetarian ~ Eggplant Parmigiana, Veggie Lasagna, Fettuccini Alfredo**

**Vegan ~ Spaghetti Marinara with Sautéed Mushrooms, Tuscan Pasta**

(No potato or vegetable with pasta entrees)

#### **Dinner Price including tax & gratuity: \$30.00**

**Crab Stuffed Haddock** Haddock filet with rich crab stuffing and béchamel (crème) sauce

**Sirloin** 8oz Choice, charbroiled and finished with caramelized onions and white cheddar cream

**Shrimp or Scallop Alfredo** Sautéed with fettuccini Alfredo and parmesan cheese

**Chicken Cordon Bleu** boneless breast stuffed with ham & Swiss with Béchamel crème

**Tender di Verona** Tenderloin tips, bacon, mushrooms, peppers smoked Gouda, black pepper linguine

**Beef Burgundy** Sliced tender Prime Rib with mushrooms & Burgundy demi- glaze

#### **Dinner Price including tax & gratuity: \$32.00**

**Prime Rib with au jus (12 oz)** Slow roasted, melt in your mouth, Prime Rib served with au jus

**Broiled Seafood** Haddock, Crab, Shrimp, Scallops, lemon, garlic, butter & crème sauce

**12oz NY Strip Steak** Choice, center cut, charbroiled, topped with Sautéed Mushrooms

**Beef New Orleans** 8oz Sirloin with Shrimp and Cajun cream sauce

**Scallop Magnificique** Jumbo Scallops, Sweet Lump Crab Cake, Stone Ground Mustard Hollandaise

**Saint Augustine** Haddock, Scallops, Artichoke cream, Tomato Salsa & Cheddar Cheese

**Bourbon Bacon Chop** 12oz French boned, grilled chop, Bourbon Glaze & smoked bacon

**Dessert Selections (choose one): Apple Cranberry Crisp with Ice Cream & Caramel,**

**Fudge Brownie Sundae, Cheesecake with Berry Glaze, Italian Lemon Cake**

**Stickie Buns - add \$.50 per**

# **VENANGO VALLEY INN & GOLF COURSE**

## **(814) 398-4330**

### **2020 Buffet Banquet Menu**

**(Minimum 25 people for Private Buffet)**

All Buffet dinners include choice of Salad (or soup), Rolls, Dessert and Beverage.

Salad choices (choose one): Tossed Garden Vegetable Salad or  
Harvest Cranberry Walnut Salad (choice of dressings) or Cup of Soup du Jour

#### **~~Entrees~~**

Sage Stuffed Chicken Breast with Gravy  
Tuscan Stuffed Chicken Breast with crème sauce  
Baked Boneless Breast of Chicken Florentine  
Classic Chicken Marsala with Sautéed Mushrooms  
Chicken Picatta with Capers, Lemon and Butter Sauce  
Chicken Bruschetta with Balsamic Reduction and Romano cheese  
Smoked Pork Loin with sage dressing & cranberry-walnut-orange chutney  
Roast Pork with rosemary, sage dressing and rich pork gravy  
Beef Burgundy sliced Prime Rib with mushroom Burgundy Demi Glaze  
Sliced Prime Rib au jus (add \$2.00 per for Carving Station)  
Parmesan Crusted Cod with herbs & garlic  
Baked Haddock Vienna with Smoked Gouda sauce & onion crunch topping  
Baked Haddock Florentine with Spinach Crème Sauce  
Homemade Lasagna (Meat & Cheese or Vegetarian)

#### **~~ Side Dishes ~~**

Potatoes au Gratin  
Mashed Sweet Potatoes  
Cheddar Bacon Loaded Mashed Potatoes  
Mashed Potatoes & Gravy  
Roasted New Red Potatoes with Parsley & Butter  
Baked Rigatoni with Meat Sauce & Cheese  
Penne Pasta Alfredo with Parmesan  
Seasoned Wild Rice Pilaf  
Gourmet Macaroni and Cheese  
Garden Variety Vegetables with Italian Herbs & Sea Salt  
Green Bean Almandine  
Maple Glazed Baby Carrots

**Dinner Price including tax & gratuity:**

**2 Entrees with 4 Sides 28.00**

**3 Entrees with 4 Sides 30.00**

**Dessert (choose one): Apple Cranberry Crisp with Ice Cream & Caramel, Fudge  
Brownie Sundae, Cheesecake with Berry Glaze, Italian Lemon Cake**

**Stickie Buns - add \$.50 per**

# **VENANGO VALLEY INN & GOLF COURSE**

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## **2020 LUNCHEON MENU**

Please limit your selection to any three (3) of the following:

### **LUNCHEON SALADS**

**with tax & gratuity: \$15.00**

**House Salad** Mixed garden greens, French fries & mozzarella cheese (choose chicken or steak)

**Harvest Chicken Salad** Mixed greens, honey walnuts, cranberries, feta cheese (chicken)

**Beet & Chevre Chicken** Mixed greens, pickled red onion, Goat Cheese (chicken)

**Tuscan Salad** Mixed greens, artichokes, sun dried tomatoes, roasted red peppers, parmesan, feta cheese (chicken or steak)

**Chicken Salad Theodore** Mixed greens, potatoes, bacon, cheddar, red onions, Warm Bacon dressing (chicken)

**Stillwater Spinach** Baby spinach, candied pecans, red onion, whole wheat croutons, cranberries Bleu Cheese (chicken)

**Luncheon Salad Bar Buffet ~ with tax & gratuity: \$15.00**

### **SANDWICHES**

**With chips & pickle, including tax & gratuity: \$13.00**

**With fries & coleslaw or cup of soup or fresh fruit cup, tax & gratuity: \$15.00**

**Black Forrest Turkey** Smoked turkey, bacon, swiss on pretzel roll with lettuce, tomato & Dijon

**NY Style Reuben** Corned beef, sauerkraut, swiss & thousand island dressing on thick sliced rye

**The Country Club** Turkey, bacon, swiss, lettuce, tomato, cranberry mayo on thick whole wheat

**Chicken Salad Croissant** Cranberry walnut chicken salad on a croissant with lettuce & tomato

**Eggplant Parmesan** Fresh breaded eggplant, provolone and marinara on Kaiser roll

**Open Face Prime Rib** Sliced prime on sourdough with gravy (can sub mashed potatoes for fries)

**BLT Chicken** Chicken breast, bacon, swiss, lettuce, tomato and ranch mayo on Kaiser roll

**Chicken Caesar Wrap** Cajun seared chicken breast, romaine blend, parmesan, Caesar dressing

### **HOT LUNCH**

**Served with tossed salad, rolls; baked potato, vegetable & dessert, tax & gratuity \$20.00**

**Stuffed Chicken Breast** Boneless breast stuffed with traditional sage dressing and chicken gravy

**Tuscan Chicken** Breast featuring artichoke & sun dried tomato dressing and crème sauce

**Chicken Marsala** Boneless breast with mushroom marsala sauce

**Parmesan Crusted Cod** Parmesan and Italian seasonings accent delicate filet

**Haddock Florentine** Savory spinach, bacon & parmesan enhance prime haddock filet

**Salmon or Chicken Piccata** Citrus Grilled with white wine, lemon, butter and capers

**Beef Burgundy** Twin sliced prime rib with Mushroom Burgundy Demi-glaze

**Bavarian Pork** Smoked pork loin, traditional sage dressing and cranberry-walnut-orange chutney

**Lasagna** Traditional meat & cheese recipe with provolone, mozzarella and ricotta

**Vegetarian: Eggplant Parmigiana, Veggie Lasagna or Fettuccini Alfredo**

**Stickie Buns - add \$.50 per**

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**2020 LUNCHEON MENU**

**Hot Luncheon Buffet**

This Luncheon Menu available Monday through Saturday 11:00am until 4:00pm only  
Includes one beverage selection per guest, and dessert.

**Choose 2**

- Sage Stuffed Chicken Breast with Gravy
- Tuscan Stuffed Chicken Breast with crème sauce
- Baked Boneless Breast of Chicken Florentine
- Classic Chicken Marsala with Sautéed Mushrooms
- Chicken Picatta with Capers, Lemon & Butter Sauce
- Smoked Pork Loin with sage dressing & cranberry-walnut-orange chutney
- Roast Pork with rosemary, sage dressing and rich pork gravy
- Beef Burgundy sliced Prime Rib with mushroom Burgundy Demi Glaze
- Sliced Prime Rib au jus (add \$2.00 per for Carving Station)
- Parmesan Crusted Cod with herbs & garlic
- Baked Haddock Vienna with Smoked Gouda sauce & onion crunch topping
- Baked Haddock Florentine with Spinach Crème Sauce
- Homemade Lasagna (Meat & Cheese or Vegetarian)

**Choose 2**

- Potatoes au Gratin
- Mashed Sweet Potatoes
- Cheddar Bacon Loaded Mashed Potatoes
- Mashed Potatoes & Gravy
- Roasted New Red Potatoes with Parsley & Butter
- Baked Rigatoni with Meat Sauce & Cheese
- Penne Pasta Alfredo with Parmesan
- Seasoned Wild Rice Pilaf
- Gourmet Macaroni and Cheese
- Garden Variety Vegetables with Italian Herbs & Sea Salt
- Green Bean Almandine
- Maple Glazed Baby Carrots

**Price including tax & gratuity: \$20.00**

**Dessert Selections (choose one): Apple Cranberry Crisp with Ice Cream & Caramel,  
Fudge Brownie Sundae, Cheesecake with Berry Glaze**

**Stickie Buns - add \$.50 per**