

Carlisle Country Club

Business Meetings, Social Events,
Wedding Receptions,

Banquet Planning Guides & Menus



Carlisle Country Club

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Thank You for Your Inquiry

Carlisle Country Club offers a wide variety of function spaces, capable of hosting meetings, receptions, dinners, luncheons, breakfasts and weddings. Most function rooms have a panoramic view of the golf course. The Ball Room can seat up to 225 for any type event. There is also a full size dance floor available and the Carlisle Room, which may be used as your pre function reception area.

Utilize one or both of our new meeting rooms to host your next business meeting or private function. Meetings facilities will be tailored to individual needs. We can provide a full range of audio-visual equipment, upon request, along with food and beverage services to enhance your event.

Dinners, lunches and breakfasts are something special due to our professional Executive Chef and a friendly, accommodating service staff.

Weddings at Carlisle Country Club are fantastic! The entry to our majestic clubhouse will impress the most discriminating of guests. We will be happy to handle all of the food, beverage and service details! Carlisle Country Club can also make recommendations for flowers, limos, photography, cakes and entertainment for the perfect wedding, at the Perfect Place.

Banquet Policies and Procedures

In General

All food and beverages must be purchased through Carlisle Country Club, which conforms to the State Liquor laws. No food, beverages, or decorations may be brought onto the premises with out prior approval of Club management. All entertainment must be coordinated with the Banquet Coordinator and will be advised of our policies and procedures regarding independent contractors.

Management reserves the right to change your room location should your guest count drop significantly.

Functions are based on a period of five hours. We will gladly accommodate requests for additional time, which will be billed at \$225.00 per hour, plus any liquor on a consumption basis.

An active member of the Carlisle Country Club may sponsor non-member functions. The sponsoring member and or Hosts are responsible for their guests. This responsibility also extends to any unpaid balances of their guest's bill. A function is considered sponsored if a member books a party for an outside group. The financial responsibility is that of the host.

The Club management requests that all personal property be picked up within 24 hours of completion of the function. We cannot be held responsible for lost or stolen items.

An approximate count is due 2 weeks prior to your function with food choice and selection breakdown. The exact number of persons to be in attendance for all banquets or golf outings is due 3 days prior to the date of the event. This count is not subject to billing reduction, and is considered a financial obligation.

Dress Code

In accordance with our dress code, denim is not permitted in any area of the Club at any time. It is the responsibility of the event host to communicate this policy to their guests.

Menus

Current menu prices are subject to change due to possible fluctuations in the food market; however, we will guarantee your selections 30 days prior to your scheduled function. In order to ensure the quality of service you expect we recommend you choose one entree from our menu. Parties of 35 or more are limited to 2 choices, with approximate number of selections due 2 weeks prior to the function and the exact number due 3 days prior to the function. Functions of 15 to 34 persons are limited to a total of no more than three selections. There is a \$2.00 per entrée additional charge for split menu selections. Our menus serve only as suggestions and we would gladly custom tailor your event. Substitutions due to dietary needs are gladly accommodated, and will be priced accordingly.

Deposits

Your function will be considered confirmed upon receipt of the applicable deposit. Deposits are as follows:

Main Ball Room	\$1000.00	Carlisle Room	\$200.00
Cumberland Room	\$200.00	East Dining Room	\$200.00

A full deposit refund will be issued if the function is cancelled nine or more months prior to the scheduled date. A 50% refund will be issued if cancelled within eight to five months. No refund will be issued if cancelled within five months.

Payments

Billing arrangements must be made in accordance with club policies. Management must authorize all requests for direct billing. **We do not accept credit cards.**

Room Fees

A \$2.50 per person rental fee applies to all non-member events.

Room fees apply for meetings, (they are waived if food and beverage exceeds \$350)

Carlisle Room	\$200.00	Ballroom and Carlisle Room	\$500.00
Cumberland Room	\$200.00	East Dining Room	\$200.00

Additional Fees and Services

- Bartender Fee \$50.00
- Coordinated colored table linens.
- Special Linens available upon request.
- Photo Copies .15 per copy Faxes .25 per faxed local page
- Flip Charts \$15
- Tablets & Pencil \$1.50 per tablet & pencil

Breakfast and Meeting Breaks Suggestions

Breakfast Buffet

(30 person minimum to avoid price increase)

Fresh Fruit Medley
Assorted Juices: Orange, Tomato, and Cranberry
French toast or Waffles, Scrambled Eggs, Home Fries, Bacon, Sausage
Mini Danish, Bagels with Cream Cheese, Assorted Breads and Muffins
Coffee, Hot Tea, Decaf

\$11.95 per person

*Plated Breakfast

(20 person minimum to avoid price increase)

Standard \$9.95 per person

Farm Fresh Scrambled Eggs with your choice of Hickory Smoked Bacon or Maple Sausage Links
With Breakfast Potatoes, Toast and Jam, Fresh Fruit Garnish

Classic Benedict \$11.95 per person

Poached Eggs on English muffin with Canadian bacon, Spinach Laced Hollandaise Sauce,
Breakfast Potatoes, Toast and Jam and Fresh Fruit Garnish

Country Club \$9.65 per person

Cinnamon Apple Crepes with Brandied Whipped Cream, Sweet Potato Latke, Turkey Sausage and
Fresh Berry and Fruit Garnish

Steak and Eggs \$13.95 per person

6 oz. New York Strip Steak with Farm Fresh Scrambled Eggs, Breakfast Potatoes,
Toast and Jam, Fresh Fruit Garnish

Continental Breakfast \$6.95 per person

Juice: Orange, Tomato Cranberry
Assorted Danish, Muffins and Bagels, Fresh Fruit Salad, Coffee, Hot Tea and Decaf

Meetings and Coffee Breaks

Coffee, Hot Tea, Decaf \$2.00 per person

Juice (choice of 2):

Orange, Tomato, Cranberry \$2.50 per person

Assorted Danish and Coffee \$4.25 per person

20 oz. Sodas \$1.75 per bottle

Sweet Tooth P.M. Break \$5.95 per person

Brownies, Cookies, Soft Drinks, Coffee, Hot Tea and Decaf

Sports Break \$5.95 per person

Snack Mix, Chips, Pretzels and Soft Drinks

*Plated Breakfast Selections Served with Choice of Orange or Apple Juice, Coffee, Tea or Decaf

Prices subject to 20% service charge and 6% sales tax

Light Luncheon Suggestions

(Luncheon items are available until 2 pm)

Soup Selections

\$2.95 Cup

Italian Wedding
Creamy Tomato Tortellini
Sausage, Tomato and White Bean
Golden Mushroom

Beef Barley
Chicken Corn
Creamy Broccoli and Cheddar
Potato Leek

Sandwiches

- Chicken or Tuna Salad Baked Pita \$9.25
Your choice of prepared salad baked on a Pita Shell with Dilled Mayonnaise, Tomato Slices and Baby Swiss, served with Sliced Seasonal Fresh Fruit
- Deli Board Sandwich \$8.95
Ham, Turkey or Roast Beef with Lettuce, Tomato on your Choice of Bread served with Pickle and Chip
- Turkey Croissant \$9.65
Shaved Smoked Turkey, Cheddar Cheese and Hickory Smoked Bacon with Lettuce and Tomato on Toasted Croissant served with Seasonal Sliced Fresh Fruit
- Grilled Chicken Breast \$10.50
1/2 lb of Chicken served on Kaiser Roll with Honey Grain Mustard Sauce, Lettuce, Tomato and French Fries
- 8 oz Angus Burger \$10.50
Angus Burger Topped with your Choice of Cheese on Kaiser with Lettuce, Tomato, Onion and French Fries
- Smoked Turkey and Ham Baguette \$9.25
Grilled with Muenster Cheese, Cole Slaw, Mayonnaise, Lettuce and Tomato served with Red Skin Potato Salad and Chips

Salads

- Crab Louis Salad \$14.50
Crisp Mixed Greens with Avocado, Tomatoes, Fingerling Potatoes, Asparagus, Hard Boiled Egg and Jumbo Lump Crabmeat served with Louis Dressing
- Chicken or Tuna \$9.25
Stuffed Tomato served over Mixed Baby Greens with Vegetable, Fruit and Raspberry Vinaigrette
- Chicken or Salmon Caesar Salad \$10.95
Marinated Grilled Breast of Chicken Grilled tossed with Crisp Romaine, Tomato, Herb Croutons, Parmesan Cheese and Creamy Caesar dressing
- Seafood Waldorf Salad \$15.95
Citrus Grilled Shrimp and Scallops with Oranges, Apples, Grapes, Raisins, Pineapple and Toasted Walnuts over Mixed Baby Greens and a White Balsamic Vinaigrette
- Chilled Beef Tenderloin Salad \$14.95
Herb and Garlic Sliced Roast Tenderloin served over Spinach and Arugula with Red Onions, Tomatoes, Pepper Curls, Sweet Potato Wedges and Aged Balsamic Vinaigrette
- Smoked Chicken Salad \$13.65
Served over Spring Greens with Mango Chutney, Cucumber, Grape Tomatoes and Toasted Cashews

Desserts available upon request and priced accordingly

Prices are subject to 20% service charge and 6% sales tax

Plated Luncheon Suggestions

(Luncheon items are available until 2 pm)

Entrees Include: Soup or Salad, Two Accompaniments, Rolls & Butter,
Ice Tea, Coffee or Hot Tea and Chef Selected Fruited Pie or Cake

Choice of one:

Garden-Traditional Caesar Salad
Spinach Salad (\$1.00 per person additional charge)
Potato Leek-Golden Mushroom-Tomato Tortellini-Italian Wedding Soup

Entrée Choices

Chicken and Turkey Selections \$15.95

Fresh Melon in Raspberry Demi-Glaze with Toasted Almonds
Stuffed with Capicola, Herbs and Gouda Cheese with Tomato Pesto
Bacon, Spinach and Asparagus in Pernod Cream Sauce
Sun Dried Tomato and Artichokes in Marsala Wine Sauce
Francaise Style with Oranges and Scallion in Triple Sec Sauce
Rosemary Frittata Stuffed Turkey Roulade with Madeira Sauce
Roast Sliced Turkey Breast with Sausage and Chestnut Stuffing with Gravy

Pork Selections \$16.65

Prosciutto Ham, Sage, Provolone and Madeira Sauce
Caribbean Jerk Crusted with Tropical Fruit Relish
Milanaise Style with Honey Lemon Balsamic Vinegar Glaze
Lemon, Capers, Leeks and Mushrooms in White Wine Sauce
Granny Smith Apples, Toasted Walnuts, Leeks in Apple Butter Brandy Sauce

Seafood Selections \$17.95

Almond Crusted Red Snapper with Fine Herb Cream Sauce
Grilled Salmon Filet with Fresh Melon Salsa
Poached Salmon Filet with Braised Fennel and Dilled Cucumber Sauce
Grilled Mahi-Mahi with Pineapple Mango Relish and Crisp Sweet Potato Straws
Crab and Shrimp Newburg in Brandy Cream Sauce in Puff Pastry Shell
Flounder Stuffed with Roma Tomato and Baby Swiss with Spinach Cream Sauce

Beef and Veal Selections \$18.65

8oz New York Strip Steak with Gorgonzola Cream Sauce and White Grapes
Beef Tenderloin Tips with Asian Vegetables and Coconut Lemon Grass Sauce
London broil with Bacon, Pearl Onions and Mushrooms in Red Wine Sauce
Veal Tips with Prosciutto Ham, Sage, Provolone and Madeira Wine Sauce
Parmesan Crusted Veal Cutlet Topped with Provolone and Marinara

Our Chef will gladly prepare vegetarian dishes per request.

Prices are subject to 20% service charge and 6% sales tax

Lunch Buffets

(25 person minimum to avoid price increase) (Not available after 2pm)
All buffets are served with Coffee, tea, Decaf or Iced Tea

Build your own Sandwich Buffet \$13.95 per person

Chef's Choice Soup, Assorted Breads and Kaisers, Smoked Turkey, Ham and Roast Beef
Sliced Cheeses and Relish Tray with Condiments, Lettuce, Tomato and Onion Tray, Chips
Choice of Two: Amish Cole Slaw, Red Skin Potato Salad, Fresh Fruit Salad, Italian Pasta Salad, Macaroni Salad, Cookies and Brownies and Ice Tea and Lemonade

Salad Buffet \$12.95 per person

Molded Tuna Salad, Chicken Salad and Ham Salad, Lettuce, Tomato, Onion, Sliced Cheeses and Relish Tray with Condiments, Assorted Breads, Kaisers and Crackers
Choice of Two: Fresh Fruit Salad, Amish Cole Slaw, Red Skin Potato Salad, Italian Pasta Salad, Macaroni Salad
Cookies and Brownies, Ice Tea and Lemonade

Hot Working Lunch Buffet \$18.95 per person

Served with Chef's Choice of Fresh Vegetable and Potato, Rolls and Butter, Assorted Fruit Pies and Cakes
Served Tossed Garden Salad with Assorted Dressing
Choice of Two:

Chicken or Beef Stir Fry over Basmati Rice Pilaf
Meat Lovers or Vegetarian Lasagna
Beef Stroganoff over Egg Noodles
Spinach and Sun Dried Tomato Stuffed Chicken Breast with Basil Sauce
Baked Ricotta Stuffed Shells with Marinara and Parmesan
Eggplant Parmesan with Italian Stewed Tomato Sauce
Grilled Breast of Chicken with Black Bean, Corn and Mango Salsa
Herb and Honey Crusted Salmon with Citrus Glaze
Roasted Cod Filet with Creamy Crab, Bacon and Green Onion Sauce
Pan Seared Breaded Pork Medallions with Honey Pear Butter Sauce
Marinated Flank Steak with Cilantro Pesto Sauce

Picnic Lunch \$15.25 per person

Choice of Two: Red Skin Potato, Macaroni Salad, Cole Slaw, Italian Pasta Salad, Fruit Salad, Garden Salad
Choice of Three: Hamburgers, Hot Dogs, Hot Sausage, Grilled Chicken Breast, Fried Chicken, Beef or Pork BBQ
Assorted Breads and Kaisers
Baked Beans, Deviled Eggs and Sliced Watermelon
Cheese and Relish Tray with Condiments
Ice Tea and Lemonade, Fruit Pies and Brownies

Prices subject to 20% service charge and 6% sales tax

Gourmet Soup, Salad and Sandwich Buffet

\$17.95 per person

(25 person minimum to avoid price increase) (Not available after 2pm)

Choice of One Soup:

Smoked Shrimp and Corn Chowder with Rouille
Roasted Eggplant and Zucchini Soup with Cilantro Pesto
Tomato and White Bean with Toasted Croutons
Crab and Asparagus Bisque with Dill Crème Fraiche
Chilled Strawberry Soup with Yogurt and Green Peppercorn Drizzle

Choice of Two Salads:

Marinated Tortellini Salad with Roasted Peppers and Spinach
Creamy Broccoli and Raisin Salad
Tomato-Cucumber Salad with Sour Cream and Herbs
Napa cabbage and Fennel Salad with Citrus Vinaigrette
Spring Greens with Fresh Berries and Mandarin Oranges with Champagne Vinaigrette
Grilled Balsamic Zucchini, Yellow Squash and Roasted Red Peppers
Gorgonzola-Apple and Iceberg Lettuce Salad

Choice of Three Prepared Sandwiches:

Sandwiches are prepared on an Assortment of Grilled Breads, Focaccia Rolls and Toasted Baguettes Presented with Oven Roasted Potato Wedges tossed in Olive Oil and Parmesan Cheese

Roasted Eggplant Medallions with Spiced Tomato Ragout and Parmesan
Grilled Chicken with Sun Dried Tomato Pesto, Basil and Roasted Red Peppers
Roasted Pork loin Piccata with Lemon Caper Mayonnaise
Sliced Roast Beef Tenderloin with Dijon Horseradish Sauce
Grilled Portabella with Tomato Relish and Fresh Mozzarella Cheese
Jumbo Lump Crab and Seafood Imperial with Cheddar Cheese and Tomato
Fresh Roasted Turkey Breast with Cranberry Compote and Sage
Grilled Lime Marinated Salmon with Avocado and Papaya Salsa

Choice of Two Desserts:

Strawberry Short Cake
Banana Foster or White Chocolate and Raspberry Bread Pudding
Key Lime Pie
Maple Crème Brulee
Tiramisu

Price subject to 20% service charge and 6% sales tax

**Suggested Afternoon Tea Menu
Bridal & Baby Showers**

Food Stations & Tea priced at \$19.95 per person
(25 person minimum to avoid price increase)

Tea Sandwiches

Herbed Goat Cheese and Cucumber
Curry Chicken Salad
Orange Muffins with Smoked Turkey & Peach Relish
Cheddar & Mango Chutney on Brioche
Egg and Watercress

Desserts and Pastries

English Trifle
Cream Puffs with Chantilly and Fruit
Chocolate Covered Strawberries and Fruits
Devonshire Cream
Lime Curd
Fruit Preserves
Hazel Nut Shortbread Cookies
Assorted Scones
Lemon Bars
White Chocolate and Mocha Bouchees
Fruit Tarts

Tea Station

Fresh Brewed Specialty tea served in silver tea set.

Beverage Station

(beverages charged on consumption basis)
Champagne
Assorted wines
Sparkling Cider

Price subject to 20% service charge and 6% sales tax

Appetizers

(Available stationed or butlered)

\$75.00 per 50 pieces, \$125.00 per 100 pieces

Assorted Crostini

Olive Oil Toasted French Baguette Rounds with Tomato, Basil, Feta Cheese Relish- Roasted Red Pepper and White Bean Puree- Artichoke, Prosciutto and Ricotta

Assorted Shrimp Dim Sum

Golden Fried Won Tons, Spring Rolls and Money Bags served with Sweet and Spicy Plum Sauce

Grilled Tortellini Skewers

Pesto Grilled Cheese Tortellini served on Skewer with Fresh Mozzarella, Basil and Grape Tomato

Italian or Swedish Meatballs

Seasoned Baked Meatballs served in Zesty Marinara or Dill Laced Sour Cream Sauce

Buffalo Wings

Jumbo Crisp Chicken Wings Tossed in your Choice of Smokey Barbeque or Cayenne Pepper Sauce served with Celery and Carrot Sticks with Bleu Cheese Dressing

Sweet and Hot Italian Sausage

Slow Braised Bite Size Links in your Choice of Madeira or Honey Glaze

Chicken Liver Rumaki

Hickory Bacon wrapped Chicken Livers with Water Chestnuts Roasted and seerved with Ginger Soy Glaze

Sesame Chicken Skewers

Marinated Breast of Chicken in Soy and Ginger Baked on Skewers Laced with Toasted Sesame Seeds served with Peanut Dipping Sauce

Tempura Vegetables

Hand Battered Broccoli, Cauliflower and Zucchini in Light Beer Battered Tempura served with Honey Tarragon Dipping Sauce

Petite Asian Vegetable Fillo Cups

Shredded Seasoned Cabbage, Fennel, Carrots, Scallions, Red pepper and Mushrooms Marinated with Sesame and Orange Vinaigrette

Fried Ravioli

Seasoned and Breaded Cheese Raviolis Golden Fried and Served with Marinara Sauce

Price subject to 20% service charge and 6% sales tax

Appetizers

(Available stationed or butlered)

\$100.00 for 50 pieces, \$175.00 for 100 pieces

Sausage Stuffed Mushrooms

Spicy Hot Italian Sausage with Peppers, Garlic and Herbs Stuffed in a Silver Dollar Mushroom and Baked with Tomato Sauce and Parmesan Cheese

Broiled Clams Casino

Hard Shell Clams Filled with A savory Filling of Peppers, Garlic, Onions, Bacon and Herbs

Spanakopita

Spinach and Feta Cheese Baked in Flaky Phyllo Dough

Chicken and Mushroom Wellington

Blended Chicken and Mushroom Duxelle wrapped in Pastry and Baked served with Saffron Cream Sauce

Mini Cordon Bleu

Petite Stuffed Chicken Breast Filled with Smoked Ham and Swiss cheese

Mini Quiche

Petite Pastry Shells Filled with Egg and Assorted Flavorings

Mini Egg Rolls

Golden Fried Oriental Wonton Egg Rolls Filled with Pork, Shrimp and Cabbage served with Soy Dipping Sauce

Artichoke Tart

Blended Artichoke, Tomatoes, Mushrooms, Garlic, Oregano and Feta Baked in a deep Dish Shell

Crab Rangoon

Wonton wrapped Golden Fried Seasoned Crab and Sweet Cream Cheese

Asparagus in Fillo

Crisp Asparagus Spears wrapped in Fillo with Asiago Cheese and Baked

Price subject to 20% service charge and 6% sales tax

Appetizers

(Available stationed or butlered)

\$125.00 for 50 pieces, \$225.00 for 100 pieces

Miniature Crab Cakes

Petite Crab Rounds of Jumbo Lump Crabmeat served with Spicy Cajon Remoulade Sauce

Dilled Pancake with Smoked Salmon and Crème Fraich

Petite Wild Rice and Dill Pancake Topped with Smoked Salmon, Crème Fraich and Salmon Caviar

Crab Stuffed Mushrooms

Jumbo Lump Crab and Artichoke Hearts Stuffed in Silver Dollar Mushrooms Topped with a Creamy Morney Sauce and Baked

Scallops Wrapped in Bacon

Jumbo Sea Scallops in Hickory Smoked Bacon Broiled and Served with Dijon Maple Cream Sauce

Coconut Shrimp

Jumbo Gulf Shrimp Crusted in Coconut and Golden Fried served with Horseradish Orange Marmalade Sauce

Chilled Cocktail Shrimp

Jumbo Gulf Shrimp Poached in Maryland Seasonings served with Classic Cocktail Sauce

Smoked Chicken Cornucopias

Diced Chicken, Cheddar Cheese and Mexican Flavorings in Fluted Flour Tortillas Wrap and Baked

Slider Display

Mini prepared Sandwiches on Slider Rolls
25 piece minimum per Item

Bbq Smoked Beef Brisket with Baby Swiss and Cole Slaw	\$2.50 per piece
Lime and Cilantro Marinated Chicken with Papaya Avocado Relish	\$2.50 per piece
White Cheddar Angus Burger with Tomato Bruschetta topping	\$2.50 per piece
Veal, Pork and Beef Meatball with Marinara and Provolone	\$2.50 per piece
Beef Tenderloin with Dijon Horseradish Sauce and Gorgonzola Cheese	\$3.00 per piece
Chips and Pretzels Available	\$15.00 per bowl each

Price subject to 20% service charge and 6% sales tax

Cold and Hot Displays

- Anti Pasta Display \$7.25 per person
Crisp Romaine Lettuce topped with Shaved Parmesan Cheese, Fresh Mozzarella, Marinated Artichoke, Roasted Red Peppers, Salami, Provolone Cheese, Black Olives, Albacore Tuna and Roasted Garlic Balsamic Vinaigrette served with an assortment of Grilled Breads
- Domestic and International Cheese Board \$3.50 per person
Served with Fresh Fruit Garnish, Dijon Mustard and Pepperidge Farm Crackers
- Fresh Vegetable Board \$2.00 per person
Assorted Fresh Garden Vegetables served with Buttermilk Ranch and Balsamic Dipping Sauces
- Fresh Fruit Board \$2.50 per person
Seasonal Sliced Fresh Fruits served with Flavored Yogurt Dipping Sauce
- Cold Combo Platter \$7.00 per person
Imported and Domestic Cheeses, Seasonal Fruit Display and Garden Vegetable Board
- Baked Brie in Puff Pastry Display \$5.95 per person
Double Cream Brie and Raspberries wrapped in Puff Pastry and Baked to a Golden Finish topped with Toasted Almonds and Honey served with assorted Breads, Crackers and Fruit Garnish

Carving Stations

\$60.00 per station attendant
(50 person minimum to avoid price increase)

- Roast Prime Rib of Beef \$9.95 per person
Served with Au Jus, Mayonnaise, Dijon Mustard, Horseradish and Sauce with assorted Rolls
- Baked Black Oak Ham \$6.65 per person
Served with Dijon Mustard, Honey Mustard, Raisin Sauce with assorted Rolls
- Roast Breast of Turkey \$7.75 per person
Served with Cranberry Mayonnaise, Dijon Mustard and assorted Rolls
- Herb and Garlic Crusted Filet of Beef Tenderloin \$13.95 per person
Served with Garlic and Scallion Mayonnaise, Dijon Mustard, Horseradish and Sauce and Assorted Rolls

Price subject to 20% service charge and 6% sales tax

Soup and Salad Station

\$7.50 per person

(25 person minimum to avoid price increase)

Selection of two Fresh Green Salads:

Baby Spinach topped with Strawberries, Oranges, Red Onion and Toasted Almonds with Tarragon Honey Vinaigrette
Spring Greens with Fresh Berries, Pineapple, Avocado, Toasted Walnuts with Honey Dijon Dressing
Baby Spinach Salad with Hard Boiled Egg, Diced Hickory Bacon, Tomatoes, Sliced Mushroom, Red Onion and Herb Croutons with Hot Bacon Dressing
Classic Caesar Salad with Crisp Romaine, Shaved Parmesan Cheese, Herb Croutons, Tomatoes and Anchovies tossed in a Creamy Caesar Dressing

One Soup Choice with assorted Toasted Rolls and Butter

Italian Wedding
Creamy Tomato Tortellini
Sausage Tomato and White Bean
Golden Mushroom and Barley
Creamy Broccoli and Cheddar
Potato Leek

Chef Attended Stations

\$60.00 per station attendant

(50 person minimum to avoid price increase)

Pasta Station

\$12.25 per person

Mushrooms, Fresh Vegetable Medley, Meatballs, Grilled Chicken, Fire Roasted Peppers and Onions, Italian Sausage, Penne Pasta, Cheese Tortellini, Marinara, Alfredo Sauce, Parmesan, Basil Pesto

Oriental Stir Fry Station

\$11.95 per person

Grilled Chicken, Shrimp and Beef with Snow Peas, Water Chestnuts, Peppers, Broccoli, Carrots and Scallions tossed with your Choice of Spicy Plum, Sweet and Sour and Teriyaki Sauces

Chef Prepared Bananas Foster or Cherries Jubilee \$4.95 per person

Stationary Desserts

(25 person minimum to avoid price increase)

Viennese Station

\$7.25 per person

Assorted Mini Pastries, Petit Fours, Cookies and Mini Cakes with Freshly Brewed Coffee, Traditional and Herbal Teas

Price subject to 20% service charge and 6% sales tax

Dinner Buffet Suggestions

\$25.95 per person / \$3.25 charge for additional Entrée
(25 person minimum to avoid price increase)

Includes Choice of served Salad or Soup, Rolls & Butter with Select Cake or Pie and
Fresh brewed coffee, Traditional and herbal teas

Choice of One Appetizer:

Salad Choices (served): Garden-Traditional Caesar

Spinach Salad (\$1.00 per person additional charge)

Soup Choices (served): Potato Leek-Golden Mushroom-Tomato Tortellini-Italian Wedding

Choice of Two Entrées:

Turkey Scallopini with Sage and Caramelized Onion Sauce

Chicken Cordon Bleu with Pommery Mustard-White Wine Cream Sauce

Breast of Chicken with Dried Tomato, Mushrooms and Artichoke Hearts in Marsala Wine Sauce

Champagne Chicken in a Tarragon Cream Sauce with White Grapes, Mushrooms and Leeks

Francaise Style Breast of Chicken in Triple Sec Sauce with Mandarin Oranges and Scallions

Breast of Chicken with Almonds and Brie with Dried Cranberries, Apricot, Maple and Honey Sauce

Breast of Chicken Stuffed with Prosciutto, Fontina and Asparagus and Herb Butter Sauce

Sweet Potato and Candied Ginger Crusted Salmon Filet with Lemon-Lime Butter Sauce

Broiled Flounder Roulades in Creamy Spinach and Shallot White Wine Sauce

Cornmeal Crusted Snapper with Creole Cabbage Slaw and Andouille Sausage Vinaigrette

Salmon Filet in Olive Oil with Artichoke Hearts, Tomato, Black Olives and Feta Cheese

Cod Filet with Crab, Shrimp, Spinach and Red Peppers in a Cajun Remoulade Sauce

Herb Crusted Orange Roughy with a Gingered Pineapple Citrus Glaze

Pork Medallions with Granny Apples, Walnuts and Leeks in Apple Butter Brandy Sauce

Tenderloin Tip with Burgundy Wine Sauce, Bacon, Pearl Onions and Button Mushrooms

* Rosemary and Cracked Pepper Crusted Top Round of Beef with Cabernet Wine Sauce

* Honey and Dijon Mustard Black Oak Ham with Raisin Pineapple Sauce

* Roast Breast of Turkey with Giblet Gravy

* Herb and Dry Bread Crumb Crusted Roast Pork Loin with Maple Dijon Cream Sauce

Vegetable Selections and Potato Selections, Choice of Three

Broccoli, Cauliflower & Baby Carrots

Honey Glazed Carrots

Cauliflower, Sugar Snap Peas & Carrots

Buttered Sweet Corn

Grilled Marinated Vegetables

Green Beans Almandine

Baby Carrots with Dill Butter

Cauliflower with Herb Butter

Green Peas with Dill, Mint, Pearl Onions

Green Bean, Wax Bean & Carrots

Parsley Red Bliss Potato

Roasted Red Bliss Potato, Garlic & Herbs

Whipped Potato

Parisian Potatoes, Parmesan & Olive Oil

Saffron & Vegetable Rice Pilaf

Chive & Dijon Rice Pilaf

Scallop Potatoes

Penne Pasta with Tomato or Alfredo Sauces

Baked Sweet Potato

* \$60.00 per station attendant

Price subject to 20% service charge and 6% sales tax

Plated Dinner Suggestions

Includes choice of Soup or Salad, Vegetable and Potato or Rice
Served with Rolls, Dessert, Freshly Brewed Coffee and Traditional and Herbal Teas

Choice of One:

Salad Choices (served): Garden-Traditional Caesar

Spinach Salad (\$1.00 per person additional charge)

Soup Choices (served): Potato Leek-Golden Mushroom-Tomato Tortellini-Italian Wedding

Entrees Available for \$25.95

Stuffed Breast of Chicken

Fresh Mozzarella, Red Pepper, Lightly Breaded and Golden Fried, Served with Basil Pesto Cream Sauce

Chicken Marsala

Sautéed Breast of Chicken with Sun Dried Tomato, Artichoke, Leeks, and Mushrooms in a Marsala Wine Sauce

Amaretto Chicken

Sautéed Almond Crusted Breast of Chicken Topped with Amaretto Laced Cream Sauce

Chicken Cordon Bleu

Chicken Breast Stuffed with Smoked Ham, Dijon Mustard and Baby Swiss finished with Sauce Supreme

Chicken Milanaise

Garlic Battered and Breaded Breast of Chicken served with a Lemon Balsamic Honey Reduction

Chicken Wellington

Breast of Chicken with Mushroom and Spinach Duxelle in Pastry with a Tarragon Dijon Cream Sauce

Pan Roasted Filet of Orange Roughy

Basil, Dill and Tarragon Crusted Roughy Filet with a Champagne Cucumber Sauce

Lime Grilled Atlantic Salmon

Citrus Marinated Salmon Filet Grilled and served with Black Bean Corn Salsa and Tortilla Strips

Francaise Flounder Piccata

Egg Battered and Sautéed with Shiitake Mushrooms, Leeks, Capers with a Lemon Butter Sauce

Salmon Wellington

Pan Seared Salmon Filet with Three Onion Compote in Pastry with Lemon Dilled Cream Sauce

Apricot Pork Loin

Pan Seared Stuffed Loin of Pork with Spinach and Apricots, served with Orange Marmalade Glaze

Caribbean Jerk Pork Tenderloin

Pan Seared and Spice Crusted, served with Pineapple Relish and Honey Rum Sauce

Entrees Available for \$28.95

Grilled Chicken and Jumbo Shrimp

Breast of Chicken with Four Jumbo Gulf Shrimp, Tomatoes and Mushrooms in a Lemon White Wine Sauce

Chicken Magazine

Breast of Chicken Topped with Jumbo Lump Crab in a Garlic Dijon Sauce with Roma Tomatoes and Scallions

Pan Roasted Breast of Duck

Twin Pekin Duck Breast Sliced and served with Citrus, Wild Blueberry and Ginger Demi Glaze

Crab Stuffed Shrimp

Carlisle Country Club's own Crab Mix in Four Jumbo Gulf Shrimp, served with Tarragon Caper Tartar Sauce

Veal Cutlet Roulade

Stuffed Veal Cutlet with Spinach, Ricotta Cheese, Pancetta and Pine Nuts in a Roasted Red Pepper Sauce

Center Cut New York Strip

12 oz. Char Grilled Choice Sirloin with Gorgonzola Cabernet Wine Sauce

Roasted Salmon Filet

Topped with Steamed Fresh Asparagus, Jumbo Lump Crab Meat and Sauce Béarnaise

Crab Stuffed Flounder

Flounder stuffed with Carlisle Country Club's own Jumbo Lump Crab served with Lemon Basil Butter Sauce

Entrée Selections as Priced

Maryland Crab Cake

\$24.95

A Carlisle Country Club Favorite, Jumbo Lump Crab Meat served with Tarragon Caper Tartar Sauce

Roast Prime Rib of Beef with Au Jus

\$27.95

12 oz. Garlic and Rosemary Crusted Slow Roasted Prime Rib with Sauce Au Jus

Grilled Filet Mignon

\$28.50

6 oz. Char Grilled Choice Filet Mignon with Wild Mushroom Ragout and Sauce Bordelaise

Beef Wellington

\$31.95

Pan Seared Choice Beef Tenderloin with Mushroom and Spinach Duxelle, wrapped in Puffed Pastry and Baked to a Golden Finish served with Truffle Madeira Sauce

Roasted New Zealand Rack of Lamb

\$34.50

Pistachio, Herb and Dijon Crusted with Port Wine and Sweet Plum Sauces

Vegetarian Dinner

\$18.95

We will gladly accommodate vegetarian requests

Price subject to 20% service charge and 6% sales tax

Combination Platters

Pan Roasted Breast of Chicken and Jumbo Lump Crab Cake	\$32.95	
Sun Dried Tomato, Artichoke Hearts, Marsala Wine Sauce-Herb and White Wine Butter Sauce		
Medallions of Beef Tenderloin & Pan Roasted Salmon	\$34.65	
Chive butter- Wild Mushrooms and Roasted Shallots Sauce		
6 oz Petite Filet and Crab Cake	\$39.00	
Gorgonzola Cabernet Wine Sauce-Lemon Saffron Butter Sauce		
Lemon Grass and Sesame Pork Tenderloin and Tempura Lobster Medallions		\$37.50
Crab and Mango Salsa-Sweet and Sour Sauce		
6 oz Filet and Twin Crab Stuffed Shrimp	\$38.00	
Gorgonzola Cabernet Wine Sauce-Smoked tomato Basil Sauce		
6 oz Petite Filet with 6 oz Lobster Tail	\$49.00	
Gorgonzola Cabernet Wine Sauce-Chardonnay Butter Sauce		

Vegetable, Potato and Rice Selections

Broccoli, Cauliflower & Baby Carrots
Honey Glazed Carrots
Cauliflower, Sugar Snap Peas & Carrots
Buttered Sweet Corn
Grilled Marinated Vegetables
Green Beans Almandine
Baby Carrots with Dill Butter
Cauliflower with Herb Butter
Green Peas with Dill, Mint, Pearl Onions
Green Bean, Wax Bean & Carrots
Parsley Red Bliss Potato
Roasted Red Bliss Potato, Garlic & Herbs
Twice Baked Potato with Cheddar & Chives
Whipped Potato
Parisian Potatoes, Parmesan & Olive Oil
Saffron & Vegetable Rice Pilaf
Chive & Dijon Rice Pilaf
Scallop Potatoes
Penne Pasta with Tomato or Alfredo Sauces
Baked Sweet Potato

Price subject to 20% service charge and 6% sales tax

Bar Services

Option 1 - Open Bar

This option is used when the host wishes to pay for all beverages consumed by his/her guests. An inventory of all bottles is taken before the function and then again at the end of the function. The host is then charged for all beverages served to his guests.

Option 2 - Cash Bar

This option is chosen when the host wishes to have his/her guests pay for their own alcoholic beverages throughout the evening.

Liquors

All bars are stocked with call and top brand liquors listed below and they are priced accordingly per tenth of a bottle.

Smirnoff	7.25	Canadian Club	7.25	Crown Royal	8.50
Stolichnaya	8.25	Jim Beam	7.25	Glenlivet	12.50
Beefeater	8.25	Jack Daniels	8.25	Makers Mark	9.00
Tanqueray	8.50	Dewars	10.00	Ketal 1	8.50
Bacardi Rum	7.25	Kahlua	10.00	Grey Goose	11.00
Captain Morgan	7.75	Peach Schnapps	7.25	Parrot Bay	7.25
Sauza	8.25	Bailey's	10.00	Southern Comfort	7.25
Seagram's 7	7.25	Amaretto	7.25	B&B	10.00
		House Brands	6.50		

Brands not listed above may be requested with an additional charge possible, minimum of two weeks notice, and they are subject to availability.

Wine, Champagne, Beer and Punches

Wine service is available by the glass or by the bottle. Champagne is only available by the bottle.

<u>Varietal Wines</u>	<u>Per Bottle</u>	<u>Per Glass</u>
1.5 ltr Chardonnay	\$40.00	\$5.75
" Cabernet	\$40.00	\$5.75
" White Zinfandel	\$40.00	\$5.75
" Merlot	\$40.00	\$5.75
" Pinot Grigio	\$40.00	\$5.75

Our wine list is also available to you for your function. Wines are subject to availability, two weeks notice required, and prices will vary.

Sparkling Wine/Champagne

Cooks Brut	\$26.00
J' Roget Spumante	\$20.00
Dom Perignon	\$250.00

Sparkling Cider \$12.00 per bottle - available upon request

Beers

Beers are served either by single can/bottle or by half and quarter kegs. Quarter kegs are subject to availability. Others available, prices will vary. Approximate glasses are based on 16oz pour.

<u>Brands</u>	<u>Half Keg (approx 125 glasses)</u>	<u>Quarter Keg (approx 65 glasses)</u>
Yuengling Lager	\$255.00	\$145.00
Coors Light	\$255.00	\$145.00

Cans: Domestic Beers: \$3.25 ea. Import: \$3.75 ea.
Coors Lt, Yuengling Lager, Bud, Bud Lt, Miller Lt, Mich Ultra, Heineken, Amstel Lt, Corona
Other brands are available upon request at least two weeks prior to the event.
Non-alcoholic cans are also available and include: Old Mill N/A at \$3.00 per can.

Bottles: Domestic Beers: \$3.50 ea. Import: \$4.50 ea.
Coors Lt, Yuengling Lager, Bud, Bud Lt, Miller Lt, Mich Ultra, Heineken, Amstel Lt, Corona
Other brands are available upon request at least two weeks prior to the event.

Punches
Punches are served by the gallon only.

Alcoholic Punches per gallon

Whiskey Sour Punch	\$55.00
Mimosa Punch	\$65.00
Fuzzy Navel Punch	\$55.00
Champagne Punch	\$65.00

Non-Alcoholic Punch per gallon

Fruit Punch	\$25.00
Cranberry Cooler Punch	\$40.00
Grape Cooler Punch	\$35.00