



BANQUET MENU



SEVEN OAKS

— COUNTRY CLUB —

132 LISBON RD

| BEAVER, PA 15009

| (724) 495-3300

| SEVENOAKSCC.COM

Seven Oaks Country Club at Beaver Station

Seven Oaks Country Club would be proud to assist you with your event at the Historic Beaver Station.

Enclosed is our Banquet menu for you to choose from or we may customize an event for you. We can provide you with a traditional buffet arrangement or a plated meal.

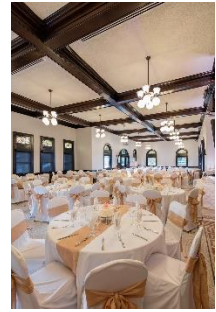
There is a 20% Service Charge and 6% Sales Tax for dropped off and delivered food.

Bartenders and Servers are available for your event; an additional fee will be charged - this is in place of the service charge.

Linens and quality paper products are included.
China and glassware rental are available.

Additional information is available by contacting:
Ellen Policastro, Events Coordinator
epolicastro@7oaks.gcuusa.com 724.495.3300 ext. 223

Greg Powell, Executive Chef
gpowell.7oaks@gcuusa.com 724.495.3300 ext. 227



Seven Oaks Country Club at Beaver Station

BANQUET HORS D'OEUVRES

Available as a station or passed
Minimum 50 pieces per item, prices are per item cost

Almond Stuffed Dates Wrapped in Bacon with Balsamic Glaze	2.95
Boursin Cheese Stuffed Mushrooms	2.50
Breaded Coconut Shrimp Skewer with Sweet Chili Dipping Sauce	2.95
Buttermilk Panko Breaded Chicken Fingers	1.95
Cheese Steak Sliders	2.95
Chicken Teriyaki Pot Stickers with Ginger Soy Dipping Sauce	2.00
Chorizo Sausage & Cheese Stuffed Mushrooms	2.50
Edamame Pot Stickers with Ginger Soy Dipping Sauce	2.00
Jamaican Beef Dumplings	2.00
Large Crab Stuffed Mushrooms	3.00
Meatballs with choice of one sauce	1.65
Marinara, mushroom demiglace, sweet & sour, bbq'd	
Mini Corned Beef Reuben	2.25
Mini Crab Cakes with Remoulade Sauce	4.95
Mini Turkey Reuben	2.00
Philly Cheese Steak Loaded Redskin Potatoes	2.25
Roasted Red Pepper, Kalamata Olive and Feta Cheese Turnover	2.95
Sea Scallops in Apple Wood Bacon tossed with Ginger Teriyaki Glaze	3.50
Sesame Chicken Tenders with Ginger Mayonnaise Dipping Sauce	2.00
Shrimp Cocktail	2.50
Spanakopita-Spinach & Feta Cheese in Phyllo Dough	2.50
Spinach, Bacon & Cheese Quiche	2.00
Steak & Potato Egg Rolls	2.25
Stuffed Grape Leaves, Baked with Lemon & White Wine	2.25
Sundried Tomato Crostini with Goat Cheese Mousse and Candied Onions	2.75
Sundried Tomato & Basil Risotto Balls	1.95
Sweet Chili Glazed Meatballs	1.65
Tomato & Asiago Bruschetta	2.00
Tomato Phyllo Cups stuffed with Smoked Turkey Salad	1.95
Wild Mushroom-Parmesan Cheese Straws	1.95

We may also customize a hors d'oeuvre for function upon your request

20% Service Charge and 6% Sales Tax

Seven Oaks Country Club at Beaver Station

BANQUET HORS D'OEUVRES DISPLAY ITEMS

FRESH SEASONAL FRUIT DISPLAY	6.95/PERSON
Tiers of assorted fresh fruit and berries accompanied by a trio of sauces that include strawberry yogurt dipping sauce, honey yogurt dipping sauce, bailey's chocolate sauce and house made graham crackers	
ANTIPASTI DISPLAY	9.95/PERSON
A display consisting of assorted Mediterranean meats, roasted pepper salad, anchovies, marinated hearts of palm, assorted olives, marinated mushroom salad, grape tomatoes with roasted garlic, breads, assorted crackers, olive oil	
CHILLED SEAFOOD DISPLAY	16.95 / PERSON
Shrimp cocktail (3), oysters on the half shell (2), clams on the half shell(2), marinated blue crab claws, Jonah Stone Crab Claws, scallop ceviche	
INTERNATIONAL & DOMESTIC CHEESE DISPLAY	8.95 / PERSON
A generous display of Chef Selected cheeses with fresh fruit garnish, assorted crackers and fresh baked bread	
BAKED BRIE IN PHYLLO DOUGH	90.00/wheel
Brie wrapped in phyllo dough, glazed with honey, pecans and almonds accompanied with a garnish of fresh berries. Serves 25-30 guests	
HOUSE BOURBON CURED SMOKED SALMON	85.00/SIDE
Serves 25-30, accompanied by traditional garnish of diced red onion, diced egg, capers and dill sauce	

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Seven Oaks Country Club at Beaver Station

PLATED DINNER SELECTIONS

Includes house salad, choice of two dressings, one vegetable and one starch, artisan rolls and breads, coffee and one dessert

*OVEN ROASTED PRIME RIB of BEEF Served with a caramelized onion au jus	\$39.95
*GRILLED BEEF TENDERLOIN FILET Served with roasted garlic and onion demiglace	\$42.95
*GRILLED CENTER CUT BONELESS PORK CHOPS Accompanied by a roasted apple chutney	\$29.95
SAUSAGE STUFFED PORK CHOP Accompanied by a maple pork gravy	\$29.95
*GRILLED PORK TENDERLOIN FILET Bacon wrapped and nestled on risotto and topped with wild mushroom demiglace	\$31.95
VEAL OSSO BUCCO A true classic but still the best-braised with bourbon demiglace	\$49.95
*SESAME SALMON On a bed of Napa cabbage with a ginger teriyaki glaze and wonton crisps	\$37.95
*BAKED NORTH ATLANTIC COD ENGLISH STYLE Served with lobster-shrimp sauce, topped with grilled shrimp	\$31.95
SAUSAGE POLENTA Topped with marinara and a trio of cheeses	\$29.95
*MANGO STILTON & SPINACH STUFFED CHICKEN BREAST Served with a light butter sauce	\$30.95
FARFALLE PRIMAVERA	\$28.95
ASIAGO ENCRUSTED CHICKEN Boneless chicken breast accompanied by a whole grain mustard sauce	\$29.95
ANDOULLIE & CORNBREAD STUFFED CHICKEN BREAST Semi boneless chicken breast accompanied by a whole grain mustard sauce	\$29.95
CHICKEN ROMANO Egg battered chicken breast accompanied by a lemon-caper butter sauce	\$29.95

**Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*

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Seven Oaks Country Club at Beaver Station

DUAL PLATE PACKAGE

Price includes house salad, vegetable, appropriate starch, artisan breads and rolls, coffee service and a dessert

*Grilled Beef Filet and Maryland Style Crab Cake	\$43.95
Served with roasted garlic shallot demiglace and old bay remoulade	
*Grilled Swordfish and Grilled Petite Filet	\$45.95
Accompanied by pineapple salsa and roasted garlic-shallot demiglace	
*Baked Crab Stuffed Shrimp and Lamb Lollipops	\$44.95
Served with tequila hollandaise and red onion jam	
*A Touch of Home-Grilled Boneless Pork Chop and Sliced Roasted Turkey	\$29.95
Served with cornbread stuffing maple gravy and light sage gravy	

SALADS

Prices are per person.

House Mixed Greens (included)

Classic Caesar Salad

with croutons, lemon and Asiago cheese (+\$1.50)

Pear and Goat Cheese Salad

mixed greens tossed with lemon vinaigrette, red onion, and pears topped with goat cheese and a balsamic glaze (+\$3.50)

Amish Salad

spinach tossed with honey vinaigrette, strawberries, glazed almonds and Boursin cheese (+\$1.50)

Spinach Salad

topped with warm bacon dressing, tomato, onion and blue cheese crumbles (+\$1.50)

DRESSINGS

Ranch, Blue Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Sweet & Sour, Honey Vinaigrette, Red Wine Italian Vinaigrette,
Add \$1.25 per guest for blue cheese crumbles

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VEGETABLES

Sautéed carrots, celery, sweet onion and almonds
Seasonal Vegetable Medley
Sautéed Broccoli with Sun-Dried Tomatoes
Grilled Baby Vegetables (+\$1.95)
Bourbon Glazed carrots with pecans
Sautéed Snap peas and Julienne carrots
Sautéed Sherried Button Mushrooms
Zucchini Puffs
Glazed Beets
Glazed Tricolored Carrots & Pecans
Chef Suggested Seasonal Vegetable

STARCHES

Ranch Whipped Yukon Gold Potatoes
Parmesan Duchess Potatoes
Herb Roasted Baby Yukon & Red Potatoes
Rice Pilaf
Smoked Cheddar Cheese Twice Baked Redskin Potatoes
Scalloped Potato Casserole (baked individually) (+\$1.50)
Baked Risotto with Asparagus (\$1.95)

DESSERTS

Chocolate Gateau Layered Torte
Lemon Layered Cake
Strawberry Shortcake Torte
Apple Pie
Blackout Torte (+\$2.00)
Ice Cream with Kahlua Chocolate Sauce
Ice Cream in a Chocolate Cup (+\$2.00)
Cheese Cake with Strawberries (+\$2.00)

Assorted Buffet of Tortes and Pies (+\$4.00)

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Seven Oaks Country Club at Beaver Station

Our Luau Buffet

\$55.00

Fresh Fruit Kabobs

Pickled Onions

Lomi Lomi

Chilled smoked salmon with onions

Roasted Suckling Pig
(40 or more guests)

Grilled Yellow Fin Tuna Kabobs
Pineapple salsa

*Teriyaki Beef Skewers

Chicken Luau

Sugar Cane Shrimp

*Teriyaki Marinated Mahi Mahi

Wiki Wiki

Rice with ham, peas, carrots, soy, egg, sesame oil and green onion

Sweet Potatoes with Coconut

Grilled Vegetables

Papaya Bread and Assorted Rolls and Breads

Fresh Brewed Coffee and Iced Tea

Desserts

Macadamia Nuts

Pineapple Date Bars

Butter Rum Upside Down cake

Tropical Fruit Bars

Mango Mousse

ADDITIONAL MENU SUGGESTIONS

Teriyaki Marinated Mahi Mahi	\$7.50/Guest
Grilled Pineapple	\$2.50/Guest
Grilled Spam with Tropical Fruit Relish	\$3.50/Guest
Chilled Heirloom Tomato Soup with Tropical Fruit relish	\$5.95/Guest
Crab Salad Endive Leaves	\$3.95/each

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Texas BBQ Buffet

\$32.00

Corn Salad

Chicken & White bean Chili

Pulled BBQ Pork
with slider buns

Smoked Turkey Breast

Smoked Beef Brisket

Dilled Red Potato Salad

Grilled BBQ Shrimp

Grilled Corn on the Cob

Grilled Vegetables

Quartered Fries

Buttermilk Biscuits and Cornbread

Trail Mix and Pecan Pie

Fresh Brewed Coffee and Iced Tea

Our Pittsburgh Buffet

\$31.00

Iceberg Lettuce Salad
with assorted vegetables and shredded
cheese

Deviled Egg Potato Salad

Pittsburgh Sliders
Capicola Ham, Swiss Cheese, French Fries
and Slaw on Italian bread

Haluski
Egg noodles with cabbage and butter

Iron City Beer Battered Cod

Potato Peroghies tossed with Jalapeños

Fried Boneless Chicken Breast

Grilled Kielbasa with Peppers and Onions

Broccoli Polonaise

Assorted Sliced Breads

Hot Fudge Pecan Balls
We will serve these to your guests!

Fresh Brewed Coffee and Iced Tea

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Seven Oaks Country Club at Beaver Station

Acorn Buffet

\$35.95

Seasonal Mixed Fruit Salad

House Mixed Greens
Assorted garnish & Dressings

Sliced Roasted Strip Loin of Beef
Onion au jus and raspberry horseradish sauce

Grilled Cured Salmon Fillet
Pineapple salsa

Chicken Marsala
Boneless breast with a mushroom Marsala wine sauce

Seasonal Vegetable Medley

Oven Roasted Garlic and Herb Baby Potatoes

Assorted Artisan Rolls and Breads

Chocolate Gateau Torte

Fresh Brewed Coffee and Iced tea

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CARVING & CHEF ATTENDED STATIONS

Pasta Station	\$9/person
Customized pasta dishes performed in front of your guests. Three chef choice pastas and assorted sauces including traditional marinara and alfredo sauces accompanied by condiments but not excluded to artichokes, shrimp, chicken, sausage, anchovies, capers, assorted vegetables. Attendant fee inclusive	
Asian Station	\$9.95/person
Your guests create their own stir fry dishes. Our attendants will sautéed their selected items. This station includes steamed rice, fortune cookies, shaved beef, chicken, shrimp assorted vegetables to include, Napa cabbage, carrots, peppers, snow peas; sauces include oriental vinaigrette, sweet and sour sauce, General Tso and a few other surprises. Attendant fee inclusive	
The Chic Coffee Bar	\$5/person
Kona blend coffee, decaffeinated coffee and hot box along with non-alcoholic flavored syrups, shaved chocolates, chocolate spoons, rock candy swizzle sticks, colored sugars and biscotti. Attendant fee inclusive	
Oven Roasted Turkey Breast	\$90.00/piece
Accompanied by jalapeno jam, mustard, mayonnaise and mini buns Serves 15-20 guests	
House Smoked Turkey Breast	\$95.00/piece
Accompanied by strawberry chutney, whole grain mustard sauce and mini buns Serves 15-20 guests	
Baked Ham Steamship	\$135.00
Accompanied by pineapple mayonnaise, candied onions and mini buns Serves 50 guests	
Pepper Encrusted Beef Tenderloin	\$275.00
Accompanied by horse radish sauce, blueberry ketchup, onion au jus and mini buns Serves 20-25	
Roasted Pork Loin	\$140.00
Accompanied by Asian BBQ sauce, candied onions and mini buns Serves 30-40	

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