

Huntingdon Valley Country Club

Breakfast & Brunch Banquet Menus



Continental Breakfast Buffet

\$13++ per person

Includes:

Assorted Breakfast Pastries with Butter, Whipped Cream Cheese and
Assorted Marmalades

Choice of Seasonal Sliced Fruit Display or Whole Fruit Display

Non-Alcoholic Beverages

Additional Options:

Hot Oatmeal \$2.50++

Yogurt Parfait \$6.50++

House-made Granola and Seasonal Berries

Granola Station \$5.00++

Assorted Granola, Toasted Nuts, and Dried Fruits

Smoked Salmon Display \$10++

Sour Cream, Capers, Chives, Red Onion, Chopped Egg

Traditional Breakfast Buffet

\$19++ per person

Includes:

Choice of Scrambled Eggs

Regular, with Cheese, or with Ham and Cheese

Applewood Smoked Bacon, Maple Sausage Links, Home Fried Potatoes,
Sliced Fruit Display

Assorted Bagels & English Muffins with Butter, Whipped Cream Cheese
and Assorted Marmalades

Non-alcoholic Beverages

Additional Options:

Assorted Breakfast Pastries \$3++

Oatmeal \$2.50++

Cheese Blintz with Berry Topping \$4.50++

Quiche \$6++

Ham and Swiss or Spinach and Mushroom

French Toast or Pancakes \$3++

Maple Syrup, Mixed Berries, and Whipped Cream

Stuffed French Toast \$5++

Chocolate, Nutella, or Strawberry

Chef Attended Omelet Station \$10++

**Also incurs a \$95 Chef Attendant Fee*

Brunch Buffet

\$29++ per person

Includes:

Non-Alcoholic Beverages

Choice of Scrambled Egg

Regular, with Cheese, or with Ham and Cheese

Applewood Smoked Bacon, Maple Sausage Links, Home Fried Potatoes,
Sliced Fruit Display

Assorted Bagels & English Muffins with Butter, Whipped Cream Cheese
and Assorted Marmalades

Choice of One Salad, Two Entrees, and One Dessert

*Salad, Entrée and Dessert Options can be found on the following pages

Additional Carving Station Options:

*All incur a \$95 Chef Attendant Fee

Roasted Turkey Breast \$5++

Cranberry Sauce and Gravy

Apple Cider Brined Pork Loin \$5++

Honey Mustard and Pork Jus

Carved Spiral Ham \$5++

Salads

*Please note the seasonally availability (W, Sp, Su, F)

Garden Salad

Artisan Greens, Cucumber, Carrot, Tomato, Ranch and Balsamic Dressing

Caesar Salad

Croutons, Parmesan Cheese, Caesar Dressing

Autumn Garden Salad (F&W)

Artisan Greens, Dried Cranberries, Goat Cheese, Candied Walnuts, Raspberry and Balsamic Vinaigrette

Summer Strawberry Salad (Sp&Su)

Artisan Greens, Olive Oil Marinated Strawberries, Goat Cheese, Toasted Almonds, Citrus-Herb Vinaigrette

Wedge Salad

Tomatoes, Bacon, Crumbled Blue Cheese, Red Onions, Blue Cheese Dressing

Grilled Peach Salad (Sp&Su)

Artisan Greens, Dried Cherries, Sun Dried Tomatoes, Almonds, Orange Basil Vinaigrette

Kale and Apple Salad (F&W)

Arugula, Fennel, Almonds, Goat Cheese, Citrus-Herb Vinaigrette

Entrees

Grilled Mediterranean Chicken Breast (GF&NF)

Arugula, Grape Tomatoes, Red Onion, Cucumbers, Kalamata Olives

Chicken Piccata (NF)

Seared Chicken Breast with Lemon Caper Sauce

Chicken Francaise (NF)

Egg Battered Chicken Breast, Sherry Wine, Chicken Jus

Grilled Salmon (GF&NF)

Mango, Pineapple Salsa

Seared Salmon (GF)

Roasted Tomato Pesto

Beef Burgundy (NF)

Red Wine Beef Stew, Mushroom & Pearl Onion

Chimichurri Flank Steak (GF&NF)

Roasted Red Peppers, Pickled Red Onions, Cilantro

Shrimp & Penne a la Vodka (NF)

Pasta Primavera (V&NF)

Roasted Seasonal Vegetables with a Garlic White Wine Emulsion

Desserts

Bread Pudding

Choice of Chocolate Peanut Butter, Heath or Banana

Cobbler

Choice of Berry, Apple, or Cherry

Fresh Baked Cookies and Brownies

Mini Assorted Pastry

Ice Cream Sundae Bar (GF)

Served Ice Cream or Sorbet with Fresh Berries (GF)

Served Berries with Whipped Cream (GF)

Vanilla Cheesecake with Raspberry Sauce and Berries

Tiramisu with Chocolate and Caramel Sauce