



Huntingdon Valley Country Club

RECEPTION MENU

*One Stationary Hor D'oeuvre, Choice of Five Butler Passed Hors D'oeuvres,
Carving Station, One Pasta Selection, Two Entrée Selections, and One Dessert Selection*



Passed Hors D'oeuvres

Vegetarian

Tomato and Basil Bruschetta on Baguette Crostini
with Balsamic Reduction

Vegetable Spring Rolls with Sweet Chili Sauce

Brie and Raspberry Phyllo en Croute
with Raspberry Sauce

Spanakopita with Mint Yogurt Sauce

Wild Mushroom Arancini
with Basil and Parmesan Cheese

Red Wine Poached Figs stuffed
with Blue Cheese Mousse

Tomato and Mozzarella Skewer
with Basil and Balsamic Reduction

Mini Empanadas (*Vegetable*)

Seafood

Colossal Crab Meat with Avocado, wasabi,
sweet chili, and seaweed salad

Mini empanadas (*Lobster or Shrimp*)

Shrimp Fritter with Cajun remoulade

Bacon wrapped Scallops
with Old Bay

Coconut Shrimp

Lobster Spring Roll with Tarragon Aioli

Lobster & Sherry in Puff Pastry

Crab Rangoon with Soy-Ginger Sauce

Poultry

Prosciutto and Melon with Mint Yogurt

Chicken Saté

Chicken and Pineapple Kabob

Jerk Chicken Salad with Mango in Tartlet

Buffalo Chicken Spring Roll
with Blue Cheese Dressing

Mini Empanadas (*Pork Carnita or Southwest Chicken*)

Chicken and Dijon en Croute

Chicken Cordon Bleu Puff

Duck Spring Rolls with Sweet Chili Sauce

Beef

Mini Italian Meatballs
with Marinara Sauce and Parmesan Cheese

Beef Saté with Teriyaki Sauce

Mini Pigs in a Blanket
(*also available stuffed with mustard and sauerkraut*)

Beef Capriccio with Mushroom Salad Parmesan
on a Baguette Crostini

Philadelphia Cheesesteak Spring Roll with Cheese

Mini Empanadas (*Short Rib*)

Filet with Gorgonzola wrapped in Bacon

Mini Beef Wellington

Asian Beef Skewer

UPGRADES

Shrimp Cocktail

Mini Crab Cake With Old Bay Aioli

Market Oysters
with Apples, cider reduction, and Chive

*Prices are Per Person
++ Service Charge and Sales Tax*



Stationary Hors D'oeuvres

Foreign & Domestic Cheese

Fresh Vegetable Crudit  Display, Assorted Dips, Crackers, and Crostini

Grilled Vegetable Display

*Portabella Mushrooms, Squash, Zucchini, Red Onions, Bell Peppers,
and Asparagus with Balsamic Reduction*

Fresh Sliced Fruit Display

Assortment of Seasonal Fruit and Berries

Baked Brie with Phyllo

Berry Coulis with Crackers and Crostini

Mediterranean Station

*Assorted Humus, Bruschetta, Tapenade, Whipped Ricotta, Olives,
with Grilled Breads, and Crackers*

Chicken Wings

*Choice of Buffalo Sauce, Honey Barbecue, Dry Rub, or Garlic Parmesan
Blue Cheese, Ranch, Carrots and Celery*

Spinach and Artichoke Dip

Grilled Naan Bread

Add Crab Meat for an Additional Charge

Flat Bread Pizza

Margarita, Blue Cheese, Fig with Arugula, Sausage with Mushroom and Onions with Boursin Cheese Spread



Stationary Hors D'oeuvres

UPGRADES

Charcuterie Display of Cured Meats

Assorted Condiments, Crackers and Dips

Hot Pasta Station

Choice of Two Sauces: Marinara, Alfredo, Vodka, Pesto

Choice of Two Pastas: Bowtie, Penne, Rigatoni, Rotini, Orecchiette, Shells

Choice of Two Meats: Chicken, Shrimp, Sausage, Meatballs, or Bolognaise Sauce

Raw Bar

*Jumbo Shrimp Cocktail, Oysters, Clams with lemons, Cocktail Sauce,
Mignonette Sauce, and Horseradish*

(Ask about additional charge for Crab Legs, Crab Claws, or Lobster Tails)

Sushi Station

*Assortment of Sushi, Sashimi and Rolls served with Soy Sauce,
Pickled Ginger, and Wasabi
(Chef attendant required)*

Dim Sum Station

Assorted Dim Sums in Steamer Baskets with Assorted Sauces



Action Stations

UPGRADES

Additional Carving Station

Pasta Station

Asian Sir Fry Station

Chef Attended

Ask about other custom action stations to meet your needs



Carving Station

\$60⁺⁺

Roasted Turkey Breast

Cranberry Sauce and Gravy

Apple Cider Brined Pork Loin

Honey Mustard and Maple Bourbon Glaze

Smoked Beef Brisket

Barbeque Sauce and Caramelized Onions

Slow Roasted Prime Rib

Horseradish, Texas Petal Sauce, and Natural Au Jus

UPGRADES

Beef Tenderloin \$71⁺⁺

Sautéed Mushrooms and Onion with Bordelaise,

Texas Petal Sauce, Horseradish

Prices are Per Person
++ Service Charge and Sales Tax



Pasta Selections

Shrimp & Penne alla Vodka

Grilled Chicken Fusilli Alfredo
Peas and Wilted Spinach

Pasta Primavera
Roasted Seasonal Vegetables and Garlic, White Wine Emulsion



Entrées

Roasted Chicken Breast

Braised Fennel, Yukon Potatoes, Spinach and Citrus Chicken Jus

Grilled Mediterranean Chicken Breast

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

Chicken Piccata

Seared Chicken Breast with Lemon Caper Sauce

Chicken Marsala

Seared Chicken Breast with a Mushroom Marsala Wine Sauce

Chicken Francaise

Egg Battered Chicken Breast Sherry Wine Chicken Jus

Grilled Salmon

Mango, Pineapple Salsa

Seared Salmon

Roasted Tomato Pesto

Crab topped Atlantic Cod

Whole Grain Mustard Emulsion

Beef Burgundy

Red Wine Beef Stew, Mushroom and Pearl Onion

Chimichurri Flank Steak

Roasted Red Peppers, Pickled Red Onions, and Cilantro



Starch Selections

Whipped Yukon Gold Potatoes
Whipped Sweet Potatoes
Potato Dauphinoise
Garlic Herb Twice Baked Potato
Roasted Red Bliss Potatoes
with Caramelized Onions and Rosemary
Mushroom Risotto Croquet
Herb Risotto Cake
Seared Polenta Cake
Traditional Rice Pilaf

Vegetable Selections

Glazed Carrots
Steamed Green Beans
Vegetable Bundle
Roasted Asparagus
Roasted or Steamed Broccoli
Sautéed Julienned Mixed Vegetables
Roasted Root Vegetable Medley
Vegetable Medley
Roasted Brussel Sprouts
with Apple Cider Glaze

Dessert Selections

Served Ice Cream or Sorbet
with Berries
Chocolate Mousse
with Berry Garnish
Vanilla Cheesecake
with Raspberry Sauce and Berries
Tiramisu with Chocolate and Caramel Sauce
Berries with Whipped Cream
Apple or Berry Cobbler
Vanilla Crème Brûlée

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