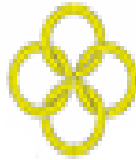


Special Events Menu

Four Seasons Golf Course



949 Church St.
Landisville, PA

Beverage Service
Hors d'oeuvres Hour
Fancy Hors d'oeuvres
Signature Served Dinners
Buffet Style Dinners
The Classic Hors d'oeuvres Buffet

Beverage Service

The Toast

Choose one type of Champagne to be served in Tulip Glassware
Ginger Ale provided as non-alcoholic substitute with purchase of the champagne toast package

<i>J. Roget Brut, Extra Dry, Spumante</i> \$15.95 per bottle	<i>Verde Spumante</i> \$22.90 per bottle
<i>Ballatore Spumante</i> \$22.95 per bottle	<i>Mumm's Classique</i> \$39.90 per bottle
<i>Domaine Ste. Michelle Extra Dry or Brut</i> \$27.90 per bottle	<i>Friexenet</i> \$14.90 per bottle

other selections available upon request at cost per bottle

Punch and Soda

Our popular Citrus Fruit Punch offered in Bowls
Sodas (Cola, Diet Cola, 7-up) offered in carafes throughout your event.
Glassware – \$6.95 Plasticware –\$4.95

Wine and Beer Bar Packages

Silver <i>(Four hours of service)</i>	Gold <i>(Four hours of service)</i>	Platinum <i>(Four hours of service)</i>
<i>Two Domestic Draft Beers</i>	<i>One Domestic and One Import Draft Beer</i>	<i>Two Import and Two domestic Bottled Beers</i>
<i>House Brand Wines</i>	<i>Five Varietal Wines</i>	<i>Six Premium Varietal Wines</i>
<i>One Spiked Punch</i>	<i>One Spiked Punch</i>	<i>One Spiked Punch</i>
<i>Citrus Fruit Punch</i>	<i>Citrus Fruit Punch</i>	<i>Citrus Fruit Punch</i>
<i>Assorted Soda</i>	<i>Assorted Soda</i>	<i>Assorted Soda</i>
Plasticware \$8.95 per person	Plasticware \$11.95 per person	Plasticware NA
Glassware \$10.95 per person	Glassware \$13.95 per person	Glassware \$17.95 per person

Liquor Liability fee of \$54.50 is INCLUDED in the above prices
If party is under 35 people add \$47.50 an hour for bartender service

Full Service Bar Packages

<i>Silver</i> <i>(Four hours of service)</i>	<i>Gold</i> <i>(Four hours of service)</i>	<i>Platinum</i> <i>(Four hours of service)</i>
<i>One Domestic Draft Beer</i>	<i>Two Domestic Draft Beers</i>	<i>Three selections of Bottled Beer</i>
<i>Red, White and Rose Wines</i>	<i>Four Varietal Wines</i>	<i>Four Varietal Wines</i>
<i>House Brand Liquors</i>	<i>Call Brand Liquors</i>	<i>Premium Brand Liquors</i>
<i>Soda, Mixers, Garnishes and Ice</i>	<i>Soda, Mixers, Garnishes and Ice</i>	<i>Soda, Mixers, Garnishes and Ice</i>
<i>Plasticware \$11.95 per person</i>	<i>Plasticware \$13.95 per person</i>	<i>Plasticware NA</i>
<i>Glassware \$13.95 per person</i>	<i>Glassware \$15.95 per person</i>	<i>Glassware \$18.95 per person</i>
<u><i>One hour of service</i></u>	<u><i>One hour of service</i></u>	<u><i>One hour of service</i></u>
<i>Plasticware \$7.75 per person</i>	<i>Plasticware \$8.95 per person</i>	<i>Plasticware NA</i>
<i>Glassware \$8.75 per person</i>	<i>Glassware \$9.95 per person</i>	<i>Glassware \$11.50 per person</i>

Liquor Liability fee of \$134.50 is INCLUDED in the above prices
If party is under 35 people add \$47.50 an hour for bartender service

Cash Bar

Ask for detailed list of pricing and drink options

Bartenders Fee
\$47.50 an hour, per bartender

Liquor Liability Fee
\$134.50

No minimum amount

Hors d'oeuvres Hour

Display of Fruit and Cheese

*A beautiful assortment of the season's freshest available fruits, peeled and sliced.
Plus an array of both Imported and Domestic Cheeses,
Served with Mustard Dips and a variety of Crackers*
\$6.50 per person

Presentation of European Savories

*Warm Brie with Pecans & Brown Sugar, French Bread, Marinated Vegetables
Fresh Mozzarella Cheese, Melon & Prosciutto Ham, Taboule Salad and Pita Bread
Assorted Olives, Roasted Garlic Hummus, Toasted Bagel Chips, Feta Cheese*
\$7.90 per person

Bologna, Cheese and Relish

*Sweet and Ring Bologna, Assorted Crackers and Dips
Swiss, Longhorn, Provolone and Muenster Cheeses
Carrot & Celery Sticks, Pickles, Olives and Cherry Peppers*
\$6.50 per person

Display of Raw Vegetables & Relishes

*Carrot & Celery Sticks, Broccoli, Cauliflower, Pepper Strips, Tomatoes, Radishes,
Scallions, Pickles, Cherry Peppers, Black & Green Olives and Dips*
\$4.50 per person

Presentation of Sweet and Savory Breads and Spreads

*Fresh Baked Sour Dough Bread and Focaccia
Guacamole and Tortilla Chips, Hot Crab Dip, Roasted Garlic Hummus
Warm Spinach and Artichoke Spread, Cheese Ball and Crackers
Scones with Raspberry Preserves
Lemon Poppyseed Bread & Banana Nut Bread
Blueberry Cream Cheese, Cinnamon Sugar Yogurt Spread*
\$7.90 per person

Fancy Hors d'oeuvres

Individually prepared; may be served buffet or butler style; priced per 50 pieces

- Grilled Asparagus Tips wrapped in Prosciutto with Hummus Dip, \$69*
Petite Lump Crab Cakes, Sauce Tartare, \$70
Crisp Smoked Bacon with Sea Scallops, \$74
with Crisp Smoked Bacon, \$74
with Chicken Breast, \$68
with Pineapple, \$60
**Miniature Beef Wellington, \$85*
**Grilled "Lolli-Pop" Lamb Chops Encrusted in Garlic, \$99*
Sate' of Chicken with Sweet & Sour Sauce, \$59
Asian Steak Sate', \$59
**Feathered Roast Porkloin on Crostini with Chutney, \$64*
Phyllo Dough Stuffed with Bleu Cheese, Pears and Walnuts, \$62
Large Mushroom Stuffed with Spinach and Feta Cheese, \$65
Backfin and Claw Crab, \$76
Sausage Filling, \$65
Large Peeled Shrimp with Cocktail Sauce, \$69
Medium Peeled Shrimp with Cocktail Sauce, \$54
Homemade Cocktail Meat Balls with choice of Sauce, \$49
Cranberry Glaze, Teriyaki, Bar-be-cue, Swedish
Cucumber Fingers with Herbed Chevre Cheese, \$49
Smoked Chicken Salad with Basil Parmesan Mayonnaise on Crostini, \$64
**Egg Salad Canapé with Bacon and Horseradish, \$54*
Beef Wrapped Scallion in Plum Sauce, \$74
Beef Tenderloin Medallion on Crostini w/Dijon Horseradish, \$74
Mushroom & Spinach Quesadilla, \$54
Fried Artichoke Hearts w/Ricotta Cheese, \$64
Smoked Salmon Canapé w/Bermuda Onion, Cream Cheese & Capers on Bagel or Pumpernickel, \$69
Melon & Prosciutto Ham, \$58
Petit Pastry Tartlets:
Brie & Brown Sugar, \$54
Lump Crab meat w/Tri-Colored Pepper Garnish, \$61
Salmon Mousse, \$56
Chevre Cheese w/Orange Marmalade, \$54
Grilled Vegetable Strudel, \$52
Glazed ham Balls, \$49

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Buffet Style Dinners

Dinners Include:

Salad of Fancy Mixed Greens, Warm Loaves of Bread, Whipped Butter and Full Coffee Service

I.

*Tender Roast Turkey with Gravy
Gene Wenger's Ham Loaf
Whipped Potatoes
Bread Filling
Green Beans with Bacon
\$20.50 per person*

II.

*Marinated London Broil
Chicken Cordon Bleu with Supreme Sauce
Pasta Alfredo with Shrimp
Roasted Red New Potatoes
Peas with Onions
\$22.50 per person*

III.

*Char-Grilled Filet of Salmon
Herb Roasted Breast of Chicken
Medallions of Pork w/
Apricots, Currents and Pine Nuts
Seasonal Fresh Vegetables
Au Gratin Potatoes
\$23.50 per person*

IV.

*Cheese Tortellini with Red or Alfredo Sauce
Chicken Laurel
Roast Loin of Pork with Rosemary Glaze
Rice Pilaf
Steamed Broccoli
\$22.50 per person*

V.

*Chicken Breast with Bread Stuffing
Medallions of Beef Tenderloin
Whipped Potatoes
Baked Corn Pudding
Green Beans with Mushrooms
\$25.50 per person*

Signature Served Dinners

Dinners Include:

*Salad of Fancy Mixed Greens, Napa Salad or Caesar Salad; Warm Loaves of Bread, Whipped Butter and Full Coffee Service
Each entree is presented with two vegetable, potato, pasta or rice dishes.*

Grilled Medallions of Pork \$20.50 per person

With Mushrooms, Scallions, Red Peppers and Sage Demi-Glaze

Grilled Chicken Chardonnay \$21.95 per person

On A Bed Of Spinach, Topped With Wine Sauce & Grapes

Chicken a la Chesapeake \$23.75 per person

Tender Chicken Breast topped with Crab Meat, Bacon and Cheese

Chicken Florentine \$22.50 per person

Breast Of Chicken Filled With Spinach, Mushrooms and Cheese

Chicken Rossini \$23.50 per person

w/Prosciutto, Tomato and Fresh Mozzarella in Pink Sherry Sauce

Polynesian Chicken \$22.95 per person

With Pineapples in a Sweet Demi-Glaze

Roast Chicken Laurel \$22.50 per person

Boneless Breast With Sun-Dried Tomatoes, Artichoke Hearts In A Garlic Cream Sauce

Farfalle With Grilled Chicken \$20.75 per person

Chicken Tenderloins in Pasta with Mushrooms, Herbs & Onions; White Wine Garlic Sauce

Penne Pasta With Fresh Tomato, Garlic & Basil Sauce \$18.95 per person

Eggplant Parmesan with Pasta Marinara \$19.95 per person

Petite Filet Mignon & Twin Baked Stuffed Shrimp \$29.95 per person

Stuffed with Fresh Bread Crumbs, Swiss Cheese, Dill & Baby Shrimp

Roast Tenderloin Of Beef \$26.95 per person

Sliced and Served With Wild Mushroom Sauce

Steak Pizzaiola \$26.50 per person

Slow Simmered Tender Beef Steak in Tomato Sauce s/Mushrooms, Peppers and Fresh Herbs

Stuffed Filet of Flounder \$26.50 per person

With Lump & Claw Crab

Grilled Filet Of Salmon \$25.50 per person

In Raspberry Cabernet Sauce

Filet Mignon Gorgonzola \$27.75 per person

Served over Fettuccini w/Sun-Dried Tomato in a light Gorgonzola Cream Sauce

Confetti Ravioli in Vodka Sauce \$26.50 per person

Spinach & Vegetable stuffing, served with Meatballs

Horseradish Crusted Salmon \$25.50 per person

In Lemon Buerre Blanc Sauce

Petite Filet Mignon & Chicken Kiev \$27.95 per person

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More Buffet Style Dinners

Buffets Include:

Salad of Fancy Mixed Greens, Warm Loaves of Bread, Whipped Butter and Full Coffee Service

The Traditional **\$22.95 per person**

*Roast Turkey with Stuffing and Gravy
Country Style Ham with Fruit Sauce
Seafood Newburg
Whipped Potatoes & Rice Pilaf
Medley of Seasonal Fresh Vegetables*

Pennsylvania Favorites **\$24.95 per person**

** Roast Pork with Apple Rosemary Sauce
Breast of Capon with Old Fashioned Bread Filling
Baked Ziti with Four Cheese White Sauce
Scalloped Potatoes & Baked Corn Pudding
Whole Green Beans with Onions and Mushrooms*

The Prime Rib Buffet **\$27.95 per person**

*Breast of Chicken a la Kiev
*Chef Carved Roast Prime Ribs of Beef au jus
Baked Salmon Fillets on Roasted Tomatoes
Steamed Broccoli with Lemon Butter
Baked Stuffed Potato & White & Wild Rice Pilaf
*\$49.00 Carving Fee**

Our Classic Buffet **\$29.95 per person**

**Chef-Carved Roast Whole Beef Tenderloin
and Marinated Breast of Turkey
Tortellini in Red or White Sauce
Parmesan Crusted Tilapia
Tender Steamed Asparagus Tips with Prosciutto Ham
Medley of Fresh Vegetables & Garlic Whipped Potatoes
*\$49.00 Carving Fee**

Polynesian Buffet **\$26.95 per person**

*Crab & Cucumber Salad & Assorted Egg Rolls
Petite Jerked Chicken Kebab
Shredded Beef & Broccoli; Roast Pork in Garlic Sauce
Vegetable Lo Mien & Shrimp Fried Rice Lychee and Fresh Pineapple*

Italian Buffet **\$27.75 per person**

*Minestra Marita (Traditional Wedding Soup)
Fresh Mozzarella and Basil with Sliced Tomato; Caesar Salad;
Garlic Bread and Focaccia; Grilled Zucchini; Pasta Served with a Variety of Sauces
Chicken Parmesan & Bracciole with Peppers and Onions*

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The Classic Hors d'oeuvres Buffet

\$29.90 per person

which includes:

Carved to order:

*Whole-Roasted Tenderloins of Beef
Marinated Boneless Breast of Turkey*

*an assortment of petite sliced rolls
Horseradish, Dijon Horseradish and Demi-glaze sauce*

*Tender Asparagus tips with Prosciutto
Scallops wrapped in Smoked Bacon
Smoked Salmon Canapés
Large Mushrooms stuffed with Seafood*

*Display of Imported & Domestic Cheeses
Seasonal Fresh Fruit & Berries
assorted crackers & mustards*

Petite Pastries and Stuffed Cookies

Dessert

to be added to Family-style, Served or Buffet Dinners

Cutting and Serving your Special Cake - \$1.95 per person

Anniversary or Birthday Cake- \$4.50 per person

Cake \$3.50 per person Pie- \$2.95 per person

Fancy Buffet of Desserts- \$5.50 per person

Wedding Reception Charges

*To reserve our Ballroom on a definite basis, we do require
A \$750.00 advanced payment. This payment is non-refundable.*

*A Banquet Room Rental of \$750 is charged for Wedding Receptions.
This includes all linens, your choice of napkin color, the placement of your decorations and favors, a
centerpiece consisting of a hurricane globe and taper candle for the tables and the use of our facility for 5½
hours during the event*

Beverage Packages are priced as per person

Hors d'oeuvres Displays are priced as per person

Fancy Hors d'oeuvres are priced as per 50 pieces

*If your guests are to toast with sparkling cider
(provided by Acorn Farms) or punch, you will be charged for the quantity used.*

*All dinners are priced as per person.
If you choose a sit-down served dinner and desire to offer
two different entrees, there will be an additional fee of
\$2.00 per person added on to the cost of each entrée.
(Special dietary or vegetarian meals are not considered
additional entrées if they are not mentioned on the invitation)*

*There is a \$1.95 per person cake service fee.
Please remember that we do provide the table, linens, decoration,
Cutting and Serving of the cake.*

*We do not charge a gratuity. But, we do charge a 24% Service Fee.
This fee includes set up, service and clean up for your reception.
This service fee is taxable.*

*Full payment for your reception is due the Tuesday prior to your date.
We do accept cash, personal checks, bank checks and most major credit cards.*