

Neshaminy Valley Golf Club

**All Alcoholic Beverages Must be
Purchased on-site & from
Neshaminy Valley Golf Club!**

**Must pay 50% upon ordering and the
other 50% by the day of the event.**

Credit Cards Accepted

**Please place order at least 1-1/2 weeks
prior to event!**

**(Orders Exceeding 50 People will receive Discounted
Pricing). Please Call Nancy for a quote 215-343-6933.**

Hot & Cold Breakfast Menu's

Hot and Cold Breakfast Options

Includes Orange Juice, Fresh Fruit, Paper & Plastic
(*Minimum of 20*)

Deluxe Continental Breakfast

Homemade Muffins, Breakfast Pound Cake & Pastries,
Croissants and Jellies (minimum of 30)

\$7.65 pp.

Giant Breakfast Sandwiches

Assorted Bagels Sandwiches with Egg, Cheese and Breakfast
Meat (bacon, sausage or ham)

\$9.35 pp. (add Home Fried Potatoes...\$1.10 pp.)

Egg Frittatas

Light & Airy Egg Soufflé (egg & cheese mixed with home fries
and breakfast meats or vegetables), Fresh Bagels w/Cream

Cheese, Butter & Jelly, Hickory Smoked Bacon or Link Sausage
\$11.55 pp.

French Toast or Pancakes

Country Style French Toast or Buttermilk Pancakes w/Maple Syrup, Hickory Smoked Bacon or Link Sausage
\$10.95 pp.

Morning Meal

Fresh Bagels w/Cream Cheese, Butter & Jelly, Croissants, Homemade Muffins and Breakfast Pound Cake
\$9.85 pp.

Blintzes

Mini Fruit & Cheese Filled Crepes topped with a dollop of Homemade Whipped Cream, Hickory Smoked Bacon or Link Sausage, Bagels w/Cream Cheese, Butter & Jelly
\$10.95 pp.

Assorted Quiche, Bacon or Sausage, Croissants and Jellies
\$12.05 pp.

Breakfast Extras

We have too many extras to list and update our options frequently some of our more popular extras are *Full Coffee Service, Hot Chocolate, Breakfast Meats and/or Potato dishes, Lox, and many many more.*

Extras start at only \$2.20 per person.

Individual Pans or Trays

We offer a variety of Hot Pans and Cold Trays, here is a sample of some of our choices:

Scrambled Eggs w/Cheese

Smoked Hickory Bacon (75 pcs)

Pork Sausage Links (75 pcs)

County Style French Toast w/Maple Syrup

Buttermilk Pancakes w/Maple Syrup

Home Fried Potatoes

Tray of Assorted Fresh Bagels, Croissants and Breakfast Breads w/Butter & Jelly

Tray of Assorted Pastries & Homemade Muffins

Prices start at around \$33.00 and typically will feed around 15-20.

Hot & Cold Lunch Catering Menu

Sandwiches by the Tray

Includes Condiments and O'Neill's Homemade Red Bliss Potato Salad (Serves 20)

Weekend Minimum Order of \$220.00 (Call for exceptions)

Assorted Hoagies

Gourmet & Traditional Wraps

Beef & Chicken Cheese Steaks

Tiered Lunchmeat & Roll Tray

Assorted Sandwiches on Multigrain Rolls

Prices start at \$110 per tray, serving 20, *only \$5.50 per person.*

Boxed Lunches for Golf Carts

BOXED LUNCHESES AVAILABLE

Starting at \$13.15 PP.

Hot & Cold Lunch Entrées

Includes: Non-Alcoholic Beverage, Ice, Paper/Plastic and Cookie (one per person)(Minimum of 20)

Deli Sandwiches/Wraps Combo

Oven Roasted Turkey, Garlic Style Roast Beef, All White Meat Chicken Salad, Tuna Salad, Imported Ham, American & Provolone Cheese served with Homemade O'Neill's Red Bliss Potato Salad, Salad of the Day and Condiments

\$12.65 pp.

Deli Lunchmeat Tray

Decorated Mountain Tier Tray with Oven Roasted Turkey, Garlic Style Roast Beef, Grilled Chicken Strips, Imported Ham, American & Swiss Cheese, Homemade O'Neill's Red Bliss Potato Salad, Salad of the Day, Roll & Rye Tray and Condiments

\$12.65 pp.

Salad Spread Tray

White Meat Chicken Salad, Traditional Tuna Salad, Egg Salad, American & Provolone Cheese, Homemade O' Neill's Red Bliss Potato Salad, Salad of the Day, Mixed Green Salad with Assorted Dressings, Roll & Rye Tray and Condiments

\$13.75 pp.

Jumbo Hoagie Tray

Italian, American, Tuna, Chicken, Roast Beef, Cheddar, Turkey & Swiss, Potato Chips and Condiments

\$10.95 pp.

Assorted Mini Egg Salad Sandwich Tray

Traditional Deli Sandwiches (2 each), Homemade O' Neill's Red Bliss Potato Salad and Condiments

\$10.95 pp.

Low Carb Salad Spread Tray

Mixed Green Salad w/Tomato, Bacon and Boiled Eggs topped with Oven Roasted Turkey Breast, Grilled Marinated Vegetables w/Feta Cheese, Grilled Pita Bread w/Pesto-Mozzarella and Olive Oil Dip

\$12.05 pp.

Meatball & Roast Beef Sandwich Tray

Garlic Style Roast Beef in Gravy & Juicy Meatballs in Marinara Sauce, Homemade O' Neill's Red Bliss Potato Salad, Mixed Green Salad w/Assorted Dressings, Club Roll Tray, Horseradish & Grated Parmesan Cheese

\$12.65 pp.

Philly Theme

Beef & Chicken Cheese Steaks, Assorted Hoagies, Homemade O' Neill's Red Bliss Potato Salad, Potato Chips, Soft Philly Pretzels w/Mustard and Condiments

\$13.75 pp.

Mexican Theme

(minimum of 20)

Tri Colored Tortilla Chips, Chunky Salsa, Tacos with the Works, Burritos & Mexican Rice

\$13.75 pp.

Dinner Catering Menu

All Hot Meals include disposable chafers, sternos and serving utensils. Will Provide Full Menu Upon Request.

Call Nancy 215-343-6933 for Details

Hot & Cold Appetizers Menu

(Serves 20) - ASK FOR PRICES – Call Nancy 215-343-6933

\$200 Weekend Minimum per our caterer.

Hot and Cold Hors D'oeuvres Trays

Jumbo Shrimp Cocktail (3pp.)

Served with Cocktail Sauce

Coconut Shrimp (3 pp.)

Served with Orange Honey Sauce

Scallops (2 pp.)

Wrapped in Bacon

Crab & Artichoke Tartlet (2 pp.)

Smoked Salmon

Served on Black Bread with Cream Cheese & Dill

Mini Seafood Kabobs (1 pp.)

Served on Skewer

Pigs in the Blanket (3 pp.)

Served with Mustard & Ketchup

Buffalo Wings (3 pp.)

Served with Bleu Cheese Dressing, Carrots & Celery

Meatballs (3 pp.)

Swedish, Asian, Sweet & Sour or Red Sauce

Mini Cheese Steak Egg Rolls (2 pp.)

Served with Marinara Sauce

Beef Wellington (2 pp.)

Filet Tips in Puff Pastry

Chicken Tenders

Served with BBQ Sauce or Honey Mustard

Chicken Satay (3 pp.)

Served on Skewers with a Peanut Dipping Sauce

Baby Rib Lamb Chops (1 pp.)

Served with Mustard Sherry Sauce

Spanakopita (2 pp.)

Spinach & Feta Cheese in Pastry

Jumbo Mushrooms (1 pp.)

Portabello Mushrooms Stuffed with Crabmeat

Grilled Quesadillas (2 pp.)

Stuffed with Cheese and served with
Salsa on the side

Vegetable Egg Rolls w/Duck Sauce (2pp.)

Seared Tuna on a Wonton Crisp (2 pp.)

Gourmet Snack Tray Menu

(Serves 20) - ASK FOR PRICES Call Nancy 215-343-6933

\$200 Weekend Minimum

Gourmet Snack Trays

Crudités

Assortment of Fresh Vegetables, International Cheeses, Pepperoni, Ham, Assorted Mini Breads and Crackers with Spinach Dip and garnished with Grapes

Domestic Cheese Tray

Domestic Cheeses, Crunchy Flatbreads & Crackers, Crostini and Spicy Mustard

Grilled Vegetable Tray

w/Feta Cheese

Bruschetta & Roasted Pepper Tray

Chopped Tomatoes, Fresh Mozzarella, Fresh Basil & Garlic in Olive Oil served with Crostini Bread

Pita, Hummus & Tortilla Combo

Pitas and Hummus served with Tri-Colored Tortilla Chips and Salsa

Smoked Salmon Tray

Smoked Salmon garnished with Sliced Cucumbers, Tomatoes, Red Onion, Cream Cheese and Assorted Bagels

Grilled Shrimp Tray

Shrimp Grilled with Sun Dried Tomato/Pesto Coating served with a Spicy Tomato Horseradish Dip

Traditional Combo Tray

Spicy Chicken Wings with Bleu Cheese Dressing, Crispy Chicken Tenders, Mozzarella Sticks & Potato Skins served with BBQ Sauce, Hot Sauce and Sour Cream

Fresh Fruit Tray

Succulent Fresh Seasonal Fruit centered with Creamy Vanilla Yogurt

Dessert Menu

Dessert Trays

(Serves 20) - ASK FOR PRICES Call Nancy 215-343-6933

Home Baked Cookies (2pp.)

Assorted Brownies

Cookie & Brownie Combo

Chocolate Covered Strawberries

New York Style Cheesecake

Triple Chocolate Cake

Carrot Cake

Assorted Pastry Tray

Homemade Jumbo Cannoli

(Assorted Variety)

Chocolate Bomb

Combo of Brownies, Chocolate Covered Strawberries and Triple Chocolate Cake

White Chocolate Mousse in Chocolate Shells

Chocolate Fondue w/Cut Fruit and Skewers

50% PAYMENT AHEAD OF TIME REQUIRED FOR DELIVERY TO NESHAMINY VALLEY GOLF CLUB

All Hot Meals include disposable chafers, sternos and serving utensils. Weekend/Holiday Prices May Be Higher Than Listed. + Prices Subject to Change for existing menu, but locked in once we secure an agreement of purchase.

You Must Call Nancy Thomas to order

Phone: 215-343-6933

www.NeshaminyGolf.com

Email: NeshaminyValleyGC@yahoo.com

