



# *Connoquenessing Country Club*

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## *Banquet Menu*

1512 Mercer Rd  
Ellwood City, PA  
[www.connoclub.com](http://www.connoclub.com)

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## About Us

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Nestled in the rolling hills of Western Pennsylvania, the Connoquenessing Country Club is conveniently located along Route 65 approximately three miles south of Ellwood City, just 20 minutes from Northern Pittsburgh.

Charming interior details and well-maintained grounds throughout the club create an elegant backdrop. We offer flexible event spaces and fully customizable dining options, allowing you to plan event just the way you want it.

The clubhouse features three separate areas which include a spacious ballroom, terrace dining room, and grill room complete with open patio. Our ballroom space can comfortably accommodate as many as 120 people. Our Terrace Room provides a more personal setting for dining, or hors d' oeuvres with stunning views of the ninth hole lake and fountain.



## *The Ballroom*

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The Ballroom accommodates up to 120 guests and has an open feeling fashioned by its grand arch windows and high ceiling. The room transforms easily to accommodate any desired floor arrangement.

## *The Terrace Room*

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For a more intimate affair, the Terrace Room accommodates up to 40 guests. Its bright, open feeling fashioned by its grand wall of windows offers sweeping vistas of our golf course.



For larger groups, combined seating of our Terrace dining room and Ballroom can accommodate as many as 170 people with room for dancing and entertainment.



# Breakfast

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## Continental

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- |                   |        |
|-------------------|--------|
| ·Pastries/Muffins | ·Tea   |
| ·Fresh Fruit      | ·Milk  |
| ·Coffee           | ·Juice |

**\$13.00 per person**

## Buffet

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- |                     |                  |         |
|---------------------|------------------|---------|
| ·Choice of two eggs | ·Toast           | ·Coffee |
| ·Bacon              | ·English muffins | ·Tea    |
| ·Sausage            | ·Fresh fruit     | ·Milk   |
| ·Potato             |                  | ·Juice  |

**\$17.00 per person**

**Add French toast**

**\$19.00 per person**

### Eggs

- Plain Scramble
- Western Frittata
- Vegetarian Frittata

### Potatoes

- Hash browns
- Home fries
- Lyonnaise

## Additional Breakfast Stations

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**Vanilla or Strawberry Yogurt Parfait** - Includes berries & fruit, granola, heath bar, & chocolate chips- \$10.00 per person

**Omelet Station**- Includes bacon, sausage, ham, cheese, peppers, onions, tomatoes  
\$10.00 per person

**Crepes Station** – Includes fruit & berries, sauces (orange suzette, cherry jubilee, milk or dark chocolate, sweet whipped cream cheese) -\$10.00 per person

**Hot Chocolate Bar** - Includes whipped cream, chocolate chips, peanut butter crumble, toffee, heath, banana cream, & vanilla cream. Add Bailey's, Frangelico, and Kahlua (\$6.00 per person/\$8.00 per person with liquor)

# Lunch

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## Cold Deli Buffet

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Choice of two meats & choice of soup or salad and two sides

\$21.00 per person

### Deli sandwiches

- **Meats:** Turkey, Ham, Roast Beef
- **Cheeses:** Provolone, Swiss, American
- **Toppings:** Lettuce, Tomato, Onion, Pickle, banana peppers
- **Bread:** Italian, Wheat, Rye, Buns

### Soup

- Wedding Soup
- Pasta Fagioli
- Vegetable Soup
- Tomato Soup
- Chicken Noodle
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### Sides

- Macaroni salad
- Coleslaw
- Potato Salad
- Cucumber Salad
- Fruit Salad
- Tossed Salad

## Croissant Buffet

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Includes two sandwich options, choice of soup and two sides

\$19.00 per person

- Ham salad
- Chicken salad
- Tuna salad
- Roast beef
- Turkey
- Ham & Cheese



# Lunch

## Hot Deli Buffet

Choice of two meats, two different breads, choice of two sides , hot or cold

\$25.00 per person

### Meats

- Ground Beef (sloppy joe or burger sliders)
- Chicken Breast (breaded or grilled)
- BBQ Pulled Pork
- BBQ Beef
- BBQ Ham
- Kielbasa & Sauerkraut
- Italian Sausage with peppers and onions
- Bratwurst with peppers and onions

### Toppings

- Lettuce, tomato, onion, pickles
- American, swiss, provolone, cheddar cheese
- Peppers, sauerkraut, onion, mushroom
- Ketchup, mayonnaise, mustard, BBQ
- Red Marinara Sauce

### Bread

- Burger Buns
- Slider Buns
- Hoagie Buns
- Sausage Rolls

### Cold Sides

- Macaroni salad
- Coleslaw
- Potato Salad
- Cucumber Salad
- Fruit Salad
- Tossed Salad

### Hot Sides

- Macaroni and cheese
- French Fries
- Baked Beans
- German Potato Salad
- Corn on the Cobb

### Additional Entrees

Add any additional entrée for \$10.00

- Fried Chicken
- Honey Mustard Chicken
- Stuffed Green Peppers
- Meatloaf & Gravy

# Lunch

## Hot Lunch Buffet

\$30.00 per  
person

Additional entrée \$10.00 per person

**Country Chicken-** Breaded chicken with black pepper gravy

**Lemon Herb Chicken-** 8 piece bone-in or boneless chicken baked with garlic & herbs

**Chicken Marsala-** with mushrooms and marsala sauce

**Roast Beef-** Shaved top round with silky beef and vegetable sauce

**Beef Tips and Noodles-** Braised beef tenderloin tips with mushrooms and onions over egg noodles with beef gravy

**Stuffed Pork** - with traditional stuffing and pork gravy

**English Cod-** broiled cod with lemon and butter

**Blackened Cod-** with peppers and onion

## Pasta

\$10.00 per person

- Baked Penne with Marinara
- Broccoli Alfredo Penne
- Vegetable Primavera Linguine
- Linguine Ala Vodka





# Lunch

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## Hot Lunch Buffet Cont.

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### Sides

Choose two w/ entrée. Additional side +\$2.00 per person.

- |                         |                              |
|-------------------------|------------------------------|
| ·Mashed potato          | ·Green bean (add almonds)    |
| ·Parsley redskin potato | \$3.00                       |
| ·Roasted Yukon potato   | ·Broccoli (add bacon &       |
| ·Rice pilaf             | ·Onions) \$3.00              |
|                         | ·Mixed Vegetable (roasted    |
|                         | zucchini, squash, and onion) |

### Salads

Choose two w/ entrée. Additional salad +\$5.00 per person.

- |                      |                               |
|----------------------|-------------------------------|
| ·Tossed salad        | ·Creamy redskin potato salad  |
| ·Italian pasta salad | ·Broccoli bacon cheddar salad |
| ·Macaroni salad      | ·Coleslaw                     |

### Soups

+\$5.00 per person.

- Pasta fagioli
- Wedding soup
- Vegetable soup
- Chicken noodle

# Lunch

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## Seated Lunch Entrées

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Served with your choice of two sides and soup or salad

Chicken Salad - Mixed greens, tomato, onion, cucumber, olive, fries, mixed cheese  
\$16.00

Steak Salad- Mixed greens, tomato, onion, cucumber, olive, fries, mixed cheese  
\$18.00

Caesar Salad- Chopped romaine lettuce, onion, choice of steak or chicken with Caesar dressing  
\$15.00 Chicken \$16.00 Steak

Caprese Salad- Romaine, tomatoes, fresh mozzarella, onions, and grilled chicken with Italian dressing, and Balsamic Glaze  
\$15.00

Broiled Atlantic Cod- With lemon, garlic, white wine, and butter. Topped with butter breadcrumbs & béarnaise sauce  
\$21.00

Orange Teriyaki Cod- Baked Atlantic Cod with an orange teriyaki glaze  
\$21.00

Queso Chicken- Sautéed chicken breast, topped with white cheddar queso cheese, tomatoes, bacon, and parsley  
\$21.00

Chicken Saltimbocca- Stuffed chicken breast with ham and mozzarella cheese, drizzled with a burgundy wine-red sauce  
\$24.00

Steak Pizzaioli - Grilled 5oz sirloin with garlic, pepperoncini, peppers, onions, tomatoes, with a homemade red sauce  
\$25.00

Cabernet Steak- Grilled 5oz sirloin steak smothered with cremini mushrooms, and a cabernet red demi glace  
\$25.00

Roasted Porkloin- with roasted apples and a brown sugar cognac sauce  
\$18.00



# Hors d'Oeuvres

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## Passed

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- Chicken Quesadilla-\$3.00
- Shrimp Quesadilla-\$5.00
- Sausage Stuffed Mushrooms-\$3.00
- Chicken & Cheese Phyllo Cups-\$2.00
- Pork Mushroom Skewers- \$3.00
- Wings & Sauce-\$ MVP
- Cajun Pork Taco \$2.00
- Oyster Rockefeller-\$4.00
- Fried Calamari with lemon and sauce- \$5.00
- Prosciutto Wrapped Asparagus-\$ 7.00
- Beef & Mushroom Teriyaki Skewers-\$5.00
- Beef & Swiss Caramelized Onion Phyllo Cups-\$5.00
- Romano Battered Boursin Artichokes-\$4.00
- Bordelaise Meatballs-\$2.00
- Pork & Vegetable Egg rolls-\$3.00

## Stationed

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- Jumbo Shrimp Cocktail-\$4.00
- Ahi Tuna Display with wakame salad- \$10.00
- Smoked Salmon Display- \$10.00
- Charcuterie Tray w/ Crackers- \$8.00
- Combo Tray-\$15.00 (Vegetable, cheese, fruit)
- Vegetable Tray- \$6.00
- Fruit Tray- \$8.00
- Hummus & Pita Tray- \$5.00



# Dinner

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## Buffet Entrées

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Choice of two entrées, two sides, one pasta, soup or salad & rolls

\$50.00 per  
person

### Beef

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#### Beef Tips

Roasted beef tenderloin tips  
with mushrooms, onions, and  
gravy served over egg noodles

#### Roast Beef

Slow roasted silky beef  
served with vegetable sauce

#### Steak Pizzaiola

Garlic, prosciutto, peppers, onion,  
pepperoncini with red sauce

### Chicken

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#### Honey Mustard Chicken

Bone-in or boneless chicken  
roasted in honey-mustard  
glaze

#### Chicken Chasseur

Chicken breast with mushrooms,  
asparagus, tomato, white wine  
butter sauce

#### Hunter Style Chicken

Sautéed chicken with garlic,  
scallions, tomato, ham, and  
spinach in a marsala demi-glaze

### Fish

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#### Pecan Salmon

Topped with chopped pecans  
drizzled in a Frangelico sauce

#### Tarragon Herb Cod

Topped with an herb-seasoned  
white wine butter sauce

#### Breaded Cod with Piccata Sauce

Breaded pan-fried cod with  
artichokes, onion, capers, drizzled  
in tomato white lemon beurre  
blanc

### Pork

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#### Rosemary & Garlic Porkloin

Pork Loin with pearl onion  
pork gravy

#### Grilled Pork

Grilled Pork with Jack  
Daniels demi glaze

## Buffet Pasta

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### Red Sauce Penne

Penne pasta in a homeade red sauce

### Vegetable Primavera

Linguine with zucchini, squash, onion, tomato, spinach, and olive oil.

### Broccoli Alfredo

Penne pasta and steamed broccoli florets in a cheesy alfredo sauce

### Linguine Ala Vodka

Linguine pasta in a tomato cream vodka sauce

## Buffet Sides

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Mashed Potato

Roasted Yukon Potato

Parsley Redskin Potato

Rice Pilaf with Orzo

Jasmine Rice

Broccoli (add bacon \$1.50)

Green Beans (add almonds \$1.50)

Roasted Asparagus

Mixed Vegetables (roasted zucchini, squash, and onion)

## Buffet Soup or Salad

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Wedding Soup

Pasta Fagioli

Clam Chowder

Vegetable Soup

Tossed Salad or

Caesar Salad

Italian Pasta Salad

Caprese Salad

# *Dinner Buffet Add- Ons*

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## *Carving Stations*

\*Each station includes your choice of au jus, horseradish sauce, gravy, and tzatziki sauce..

Baked Honey Glazed Ham-\$9.00 per person

Roasted Turkey-\$10.00 per person

Braised Pork Loin-\$9.00 per person

Prime Rib with Au Jus-\$20.00 per person

Roasted Beef Tenderloin-\$25.00 per person





# Dinner

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## Seated Dinner Entrées

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Served with your choice of two sides and soup or salad

**Pan Seared Cognac Dijon Sirloin-** 8 oz pan seared sirloin drizzled with a cognac Dijon cream sauce

\$35.00

**Filet Mignon-** 8 oz grilled beef tenderloin with mushrooms and onions topped with compound butter

\$42.00

**Prime Rib with Au Jus-** Roasted 12 oz ribeye served with au jus

\$38.00

**Medallion Sirloin-** With peppers, onions, and mushrooms

\$35.00

**Chicken Chasseur-** Chicken breast with mushrooms, asparagus, tomato, white wine butter sauce

\$34.00

**Tuscan Stuffed Chicken-** Chicken breast stuffed with ham, spinach, mozzarella cheese in a sun-dried tomato sauce

\$30.00

**Hunter Style Chicken**

sautéed chicken with garlic, scallions, tomato, ham, and spinach in a marsala demi-glace

\$34.00

**Bacon Wrapped Pork Loin**

Roasted bacon wrapped 8 oz pork loin served with a rum sauce

\$31.00

**Pork Roll**

Jelly rolled pork stuffed with spinach, onions, prosciutto, provolone cheese with an apple cider glaze

\$31.00

# Dinner

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## Seated Dinner Entrées

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Served with your choice of two sides and soup or salad

### **Grilled Pork Chop**

Grilled 6 oz bone in pork chop with a sweet and tangy bourbon glaze

\$34.00

### **Tomato Basil Halibut**

Pan seared 6 oz halibut with roasted tomatoes in basil pesto cream sauce

\$48.00

### **Pecan Crusted Salmon**

6 oz salmon topped with chopped pecans with a Frangelico sauce

\$38.00

### **Asian Pacific Cod**

Baked Pacific Cod drizzled in a sweet and tangy sauce

\$35.00

### **Breaded Cod with Piccata Sauce**

Breaded pan-fried cod with artichokes, onion, capers, drizzled in tomato white lemon beurre blanc

\$36.00

## Seated Pasta Entrées

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### **Stuffed Shells**

Pasta shell stuffed with ricotta cheese topped with red sauce and mozzarella

\$28.00

### **Creamy Manicotti**

Stuffed manicotti with ricotta cheese topped with red sauce and mozzarella

\$28.00

### **Pasta Italiano**

Italian sausage, roasted red pepper in a homemade red sauce tossed with rigatoni

\$32.00

### **Chicken Parmesan**

Breaded chicken breast topped with red sauce and mozzarella cheese over spaghetti pasta

\$36.00

## *Seated Sides*

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Seated Dinners come with 2 sides

Baked Potato	Broccoli (add bacon \$1.50)
Mashed Potato	Green Beans (add almonds \$1.50)
Roasted Yukon Potato	Roasted Asparagus
Parsley Redskin Potato	Mixed Vegetables (roasted zucchini, squash, and onion)
Rice Pilaf with Orzo	
Jasmine Rice	
Risotto	

## *Dessert*

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*Upscale Desserts: \$8.00 per person*

*Assorted Desserts: \$7.00 per person*

*Pecan Balls: \$6.00 per person*

*Scoop Ice Cream & Toppings: \$3.00 per person*

*Assorted Cookies: \$3.00 per person*

*Brownies: \$4.00 per person*

*Chocolate Cherry Mousse Parfait: \$8.00 per person*

*Pistachio Vanilla Mousse: \$8.00 per person*

*Lemon or Raspberry Sorbet with Vanilla Wafers: \$4.00*

# Children's Menu

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## Children's Sit Down

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Includes choice of side: french fries, macaroni & cheese, apple sauce, coleslaw, or fruit salad  
\$13.00 per child

- Chicken fingers
- Cheeseburger
- Grilled Cheese
- Kids fish sandwich
- French bread pizza

## Children's Buffet

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Ages 4-12: \$15.00  
(3 & under free)





# Bar & Beverage

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**Non-Alcoholic Beverage Service:** Coffee, Tea, Iced Tea and Soda **-Included**

**Host Bar Package:** One (1) hour open bar offering house brand wine & liquor, domestic beer **\$9.00 per person**

**Wines:** Settlers Cabin wines 1.5L -**\$68 per bottle.**

**Prosecco or Champagne \$45 per bottle**

**Beer:** Domestic **\$4.00**, Imports **\$7.00**

## Bar & Beverage - Upgrades & Add-ons:

Extended Host Bar - \$6 per person (21+) for each additional hour

Premium Bar Package - \$8 per person (21+) with 4-hour open bar featuring premium brand wine & liquor, domestic & import beer.

Extended Premium Bar - \$8 per person (21+) for each additional hour

Signature Cocktails - Personalized drink options to suit the bride & groom.  
Price dependent on brands & complexity. Priced according to the event theme.



## Contact Us

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Contact us to schedule a tour, or with any questions!

**Roger Radevski**

*General Manager*

**Connoquenessing Country Club**

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[www.connoclub.com](http://www.connoclub.com)

# Our Terms & Conditions

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- **Billing:** The person or persons signing the contract agree to pay the deposit promptly. Payment for services must be paid in full seven days prior to the wedding. Additional charges and gratuity will be billed in a separate statement and must be paid within seven days of statement date. A late fee may be charged for payments received after the due date.
- **Audiovisual:** Any audiovisual needs are not supplied by the club; you must supply your own. A podium and microphone are available at no charge.
- **Entertainment:** Any entertainment booked for your reception must be approved by club management. Contacts, set-up times, and phone numbers of entertainers should be supplied.
- **Decorations:** We require names, phone numbers and delivery times of any florists, decorators, or entertainers. Any decorating of the club must receive prior approval from club management. The club does not permit the use of tape, nails, staples, or confetti.
- **Dance Floor:** Upon request, a dance floor will be provided. There is a \$75 set up charge for this service.
- **Food:** Apart from desserts and novelties, **no outside food is permitted on club property.** Cake will be cut and served by our staff at no additional charge. Cookies can be placed on trays for your event at an additional cost of \$35. No food provided by and or prepared by the club may be removed from the premises.
- **Alcoholic Beverages:** No alcoholic beverages are permitted to be brought onto the club property or removed from club property. No one under the age of 21 will be served alcoholic beverages. A valid driver's license may be required as proof of age before being served. We would be pleased to honor any special requests for beer, wine, or liquor currently not in stock. Special requests will be priced accordingly.