

# GOLF CATERING MENU







# **WELCOME**

We are delighted to present our catering menu to help you plan your special event at Penn State Golf Course. Our chefs craft signature dishes with a focus on quality, flavor, and presentation, ensuring every bite is memorable. Whether you're hosting a casual gathering or an elegant affair, our flexible catering packages offer a variety of delicious options tailored to your needs. Let us elevate your event with outstanding cuisine and impeccable service.





# CONTINENTAL PACKAGE

13

PRICED PER GUEST

**CINNAMON ROLLS** 

**CROISSANTS** 

**BAGELS** 

**SCONES** 

**FRESH FRUIT** 

**BEVERAGES** 

coffee, tea, and juice

# SIGNATURE PACKAGE

16

PRICED PER GUEST

**BACON, EGG, & CHEESE SANDWICH** 

**SAUSAGE, EGG, & CHEESE SANDWICH** 

**EGG WHITE & SPINACH WRAP** 

**BEVERAGES** 

coffee, tea, and juice

# ESSENTIAL PACKAGE

10

PRICED PER GUEST

**BACON, EGG, & CHEESE SANDWICH** 

**SAUSAGE, EGG, & CHEESE SANDWICH** 

**EGG WHITE & SPINACH WRAP** 

## ELITE PACKAGE

SIGNATURE 18 PACKAGE

**PRICED PER GUEST** 

16

**PRICED PER GUEST** 

SANDWICHES (CHOOSE TWO)

HERB ROASTED CHICKEN CIABATTA

tomato, spinach, sliced provolone, herb aioli

**OVEN ROASTED TURKEY** 

brie, spinach, onion, strawberry preserve, multigrain bread

**SMOKED HAM ON PRETZEL** 

Swiss, lettuce, tomato dijonnaise

**GRILLED MEDITERRANEAN BURRATA CIABATTA** 

grilled vegetables, micro arugula, olives with burrata

SIDES & BEVERAGES

ASSORTED WHOLE FRUIT, CHIPS, AND SIDE SALAD

**BOTTLED WATER** 

## SANDWICHES (CHOOSE TWO)

HERB ROASTED CHICKEN CIABATTA

tomato, wilted spinach, sliced provolone, herb aioli

**OVEN ROASTED TURKEY** 

brie, spinach, onion, strawberry preserve, multigrain bread

**SMOKED HAM ON PRETZEL** 

Swiss, lettuce, tomato Dijonnaise

**GRILLED VEGETABLE WRAP** 

grilled vegetables, red pepper spread

**CHICKEN CAESAR WRAP** 

chicken, Parmesan cheese, crisp lettuce, Caesar dressing

SIDES & BEVERAGES

**ASSORTED WHOLE FRUIT AND CHIPS** 

**BOTTLED WATER** 

## ESSENTIAL PACKAGE

12

PRICED PER GUEST

SANDWICHES (CHOOSE TWO)

**TURKEY AND PROVOLONE KAISER ROLL** 

(turkey, provolone, lettuce, tomato)

HAM AND SWISS KAISER ROLL

(ham, Swiss, lettuce, tomato)

**GRILLED VEGETABLE WRAP** 

(grilled vegetables, hummus)

**CHICKEN CAESAR WRAP** 

(chicken, parm cheese, crisp lettuce, Caesar dressing)

SIDES & BEVERAGES

**ASSORTED WHOLE FRUIT AND CHIPS** 

**BOTTLED WATER** 





# ELITE PACKAGE

15

**PRICED PER GUEST** 

(CHOOSE TWO)

**BRISKET BURNT ENDS** 

**BBQ CHICKEN WINGS** 

**BBQ PORK RIBS** 

**MAC & CHEESE** 

**CORNBREAD** 

**BBQ GREEN BEANS** 

## SIGNATRUE PACKAGE

12

**PRICED PER GUEST** 

(CHOOSE TWO)

**SWEET CHIPOTLE CHICKEN** 

**POLISH SAUSAGE** 

**HONEY BBQ TURKEY** 

**SMOKED CHEDDAR POTATO CASSEROLE** 

**ROASTED BROCCOLI** 

# ESSENTIAL PACKAGE

10

PRICED PER GUEST

**CAROLINA PULLED PORK** 

**KANSAS CITY PULLED CHICKEN** 

**SWEET CORN** 

**HOUSE SALAD** 

VG VEGAN | V VEGETARIAN | GF GLUTEN-FREE | DF DAIRY-FREE | NF NUT-FREE

# ELITE PACKAGE

16

SIGNATRUE PACKAGE

14

**PRICED PER GUEST** 

(CHOOSE TWO)

**HOMEMADE MEATBALLS** 

**PAN-SEARED CHICKEN** 

**FLANK STEAK** 

**RIGATONI** 

choice of sauce: garlic and oil, marinara, and pesto

**GARLIC KNOTS** 

**ROASTED GREEN BEANS** 

(CHOOSE TWO)

**PRICED PER GUEST** 

**CHICKEN PARMESAN** 

**BEEF MILANESA** 

**PORCHETTA PORK LOIN** 

**FLATBREAD PIZZA** 

**ROASTED CAULIFLOWER** 

# ESSENTIAL PACKAGE

12

PRICED PER GUEST

**BEEF LASAGNA** 

**ITALIAN SAUSAGES** 

**ROSEMARY FOCACCIA** 

**BOWTIE PASTA SALAD** 

**ROASTED PEPPERS** 





## **CHEF ACTION STATIONS**

Enhance your event with interactive food stations, freshly prepared by our chefs

This option is available as an add-on to one of our catering packages and will incur an additional chef hourly rate, 3-hour minimum.

# TACO GUY STATION

PRICED PER GUEST

**CARNITAS** 

**GUAJILLO CHICKEN** 

**CARNE ASADA** 

**MEXICAN RICE** 

**REFRIED BEANS** 

**SOFT FLOUR TORTILLAS** 

**SELECTION OF FRESH TOPPINGS** 

COOKOUT STATION

**PRICED PER GUEST** 

**ANGUS BEEF BURGERS** 

**NATHAN'S HOT DOG** 

**SPICY ITALIAN SAUSAGES** 

**SESAME & POTATO BUNS** 

**ASSORTED TOPPINGS** 

VG VEGAN | V VEGETARIAN | GF GLUTEN-FREE | DF DAIRY-FREE | NF NUT-FREE

## **BAR PACKAGES**



## TOP TIER

TOURNAMENT | RETAIL

DOMESTIC SELECTION CHOOSE FOUR3 | 5IMPORT/CRAFT SELECTION CHOOSE TWO5 | 7SELTZER SELECTION CHOOSE TWO5 | 7

LIQUOR WITH BASIC MIXER 6 | 8

**COST PER GUEST** 

16.95

Based on 2.5 drink per guest average

## MID TIER

TOURNAMENT | RETAIL

DOMESTIC SELECTION CHOOSE FOUR 3 | 5

IMPORT/CRAFT SELECTION CHOOSE TWO 5 | 7

SELTZER SELECTION CHOOSE TWO 5 | 7

**COST PER GUEST** 

13.95

Based on 2.5 drink per guest average

## BASE TIER

**TOURNAMENT | RETAIL** 

DOMESTIC SELECTION CHOOSE TWO 3 | 5

**IMPORT/CRAFT SELECTION** CHOOSE ONE 5 | 7

SELTZER SELECTION CHOOSE ONE 5 | 7

#### **COST PER GUEST**

10.95

Based on 2.5 drink per guest average

## STAFFING GUIDELINES & PRICING

## **PRICING**

**DELIVERY CHARGE** 

**& SET UP** 200 FLAT RATE

CHEF 35 PER HOUR

**CAPTAIN** 30 PER HOUR

**BARTENDER** 150 FLAT RATE

**SERVER 25** PER HOUR

## STAFFING GUIDELINES

### **ACTION STATIONS**

1 chef per station

### **PASSED APPS & BEVERAGES**

1 server per 25 guests

## **ACTION STATIONS**

1 captain per 100 guests 1 server per 10 guests

### **ACTION STATIONS**

*minimum of 4 hours* 1 bartender per 50 guests

### **ACTION STATIONS**

1 chef per station

