

**2017 Banquet Menu**  
**Thank-you for choosing**  
**The Venango Valley Inn for your party**

**Helpful Reminders**

1. Please place orders one week prior to your party, additions or cancellations can be made until the day before by phoning (814)398-4330.
2. We will bill you for the number of dinners ordered or the number of guests served, which ever is greater.
3. Due to the nature of large parties, we cannot accommodate separate checks. If your guests are to pay individually, we request you collect money in advance.

**Sit-down Dinner**

1. Choose three entrée selections and have your guests make their choices.
2. Please make place cards with the dinner order for each person to be placed on the table.

**Buffet Dinner**

1. Choose the menu items, (price varies with the number of different items) and then confirm the number of guests.
2. A minimum of 25 adults is required for a private buffet.

**Location & Set-up**

1. We have a number of rooms with different atmospheres and different seating capacities – if you have a preference, please let us know when booking.
2. Private rooms are subject to availability, and will require a **minimum cover charge**.
3. Please let us know if you require special set-up (such as a gift table) we will do our best to accommodate your wishes.

**Bar & Wine Service**

1. Please advise us if: a) guests pay for drinks, b) bar tab on your bill, c) guests have tickets, etc., so our bartenders and servers can serve your guests correctly.
2. Wine Service ~ House wines: Chardonnay, Pinot Grigio, Riesling, White Zinfandel, Merlot, Cabernet Sauvignon. Wine List, Wine Features & Specialty Cocktails also available.

**Venango Valley Inn & Golf Course**  
**Route 19 Venango, (814)398-4330**

**2017**

**~~ Appetizers Selections ~~**

*Order these appetizers a la carte` to be served prior to dinner (Minimums may apply)*

**Trays \$30.00 & up**

*Meat ~ Cheese ~Fruit ~ Veggie ~ choose any two*

**Dips ~ \$15.00 & up**

*Warm Shrimp & Bleu Cheese served with gourmet crackers*

*Warm Artichoke & Asiago with tortilla chips*

*Italian Cheese dip with Bruschetta & Garlic Bread*

*Warm Buffalo Chicken dip with tortilla chips*

*Warm Reuben dip with Rye toast points*

*Bacon Cheddar Dip with Sidewinder Potato Fries*

*Baked Brie in puff pastry with cranberry, walnut & orange chutney and gourmet crackers*

**Seafood Specialties**

*Jumbo Shrimp Cocktail - \$1.50 per piece*

*Large Crab Stuffed Mushrooms - \$1.75 per piece*

*Large Scallops wrapped in bacon with BBQ - \$2.50 per piece*

*Crostini (garlic bread with crab and mozzarella) - \$1.00 per piece*

**Bistro Selections**

*Mozzarella Stuffed Bread Sticks-served with marinara \$.75 per piece*

*Swedish Meatballs ~ Sweet Hot Chili Meatballs ~ Golden BBQ Meatballs \$1.00 each*

*Tomato Basil & Feta Bruschetta \$.75 each*

*Sausage & Romano Stuffed Mushrooms \$1.00 each*

*Franks in a Blanket with Golden BBQ dipping sauce \$.75each*

*Brie En Croute with Pecan & Orange marmalade \$1.00 each*

**~~Hor duerve Reception ~~**

*(Choose any five for hor duerve reception ~ Minimum 25 guest required)*

*Afternoon -\$15.00 per person ~ Evening \$18.00 per person (plus tax and gratuity)*

*Includes Beverages and room up to 2 hours*

*Meat & Cheese Tray ~ Fruit & Cheese Tray ~Fruit & Veggie Tray*

*Warm Shrimp & Bleu Cheese served with gourmet crackers*

*Warm Artichoke & Asiago with tortilla chips*

*Italian Cheese dip with Bruschetta & Garlic Bread*

*Warm Buffalo Chicken dip with tortilla chips*

*Warm Reuben dip with Rye toast points*

*Bacon Cheddar Dip with Sidewinder Potato Fries*

*Mozzarella Stuffed Bread Sticks-served with marinara*

*Swedish Meatballs ~ Sweet Hot Chili Meatballs ~ Golden BBQ Meatballs*

*Tomato Basil & Feta Bruschetta*

*Sausage & Romano Stuffed Mushrooms*

*Franks in a Blanket with Golden BBQ dipping sauce*

*Brie En Croute with Pecan & Orange marmalade*

**Venango Valley Inn & Golf Course**

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**~~2017 Sit Down Banquet Menu ~~**

*All dinners include: Salad (or soup), Side, Vegetable, Rolls, Dessert and Beverage.*

**Salad-Choose One:** Tossed Garden Vegetable Salad (French-Ranch-Italian)

*Harvest Cranberry Walnut with Poppy Seed Dressing*

*Pecan, Pear and Gorgonzola salad with Champagne Vinaigrette*

*Cup Soup du jour*

**Side-Choose One:** Baked Potato, Mashed Potato & Gravy, Loaded Mashed Potato or

*Twice Baked Cheddar & Bacon Potato (add \$1.00 per)*

**Please choose any three (3) of the following entrees:**

**Dinner Price including tax & gratuity: \$22.50**

**Stuffed Chicken** ~ Boneless breast with traditional sage stuffing and chicken gravy

**Tuscan Chicken** ~ Boneless breast, artichoke, tomato & parmesan dressing, and Alfredo sauce

**Chicken Cordon Bleu** boneless breast stuffed with ham & Swiss with Béchamel crème

**Chicken Marsala** ~ Boneless breasts with fresh sautéed mushrooms and Marsala wine sauce

**Chicken Florentine**~ Boneless breasts stuffed with spinach & mushroom, garlic cream sauce

**Parmesan Crusted Cod** ~ Mild prime filet of cod broiled with lemon, garlic butter & parmesan cheese

**Haddock Vienna** ~ Haddock filet served with smoked Gouda crème sauce and onion crunch topping

**Crab Stuffed Haddock** ~ Haddock filet with rich crab stuffing and béchamel (crème) sauce

**Carolina Pork Chop** ~ Bacon wrapped, charbroiled and finished with golden BBQ and grilled onions

**Smoked Pork Loin** ~ Smoked Bavarian style with dressing and cranberry-walnut-orange chutney

**Beef Burgundy** ~ Sliced tender Prime Rib with mushroom Burgundy demi- glaze

**Sirloin** ~ 8oz Choice, charbroiled and finished with caramelized onions and white cheddar cream

**Black Iron Steak** ~ 8oz marinated, charbroiled and served with grilled peppers & onions

**Homemade Lasagna** ~ Traditional meat & cheese recipe, with three cheeses and meat sauce

**Shrimp or Scallop Fettuccini Alfredo** ~ Sautéed with fettuccini Alfredo and parmesan cheese

**Tenderloin di Verona** ~ Tenderloin tips, bacon, mushrooms, peppers smoked Gouda, black pepper linguine

**Vegetarian** ~ Eggplant Parmigiana, Veggie Lasagna, Fettuccini Alfredo

**Vegan** ~ Spaghetti Marinara with Sautéed Mushrooms, Tuscan Pasta

**(No potato or vegetable with pasta entrees)**

**Dinner Price including tax & gratuity: \$27.50**

**Prime Rib with au jus (12 oz)** ~ Slow roasted, melt in your mouth, Prime Rib served with au jus

**Beef New Orleans** ~ 8oz Sirloin with Colossal Shrimp and Cajun cream sauce

**Broiled Seafood** ~ Crab stuffed Haddock, Shrimp, Scallops, lemon, garlic, butter & crème sauce

**12oz Delmonico Steak** ~ with Sautéed fresh mushrooms

**Scallop Magnificique** ~ Jumbo Scallops, Sweet Lump Crab Cake, Stone Ground Mustard Hollandaise

**Saint Augustine** ~Haddock, Shrimp, Scallops, Artichoke cream, Tomato Salsa & Cheddar Cheese

**Shrimp Veneto** ~Colossal Shrimp, Tuscan Ravioli, Spicy Marinara, Béchamel and fresh Parmesan

**Dessert Selections (choose one):** Apple Cranberry Crisp with Ice Cream & Caramel,

**Fudge Brownie Sundae, Cheesecake with Berry Glaze**

**Stickie Buns – add \$.50 per**

**Venango Valley Inn & Golf Course**

**(814) 398-4330**

## **2017 Buffet Menu**

*(Minimum 25 people for Private Buffet)*

*All Buffet dinners include choice of Salad (or soup), Rolls, Dessert and Beverage.*

*Salad choices (choose one):*

*Tossed garden vegetable with Tomato Basil dressing*

*Harvest Cranberry Walnut with Poppy Seed dressing*

*Pecan, Pear and Gorgonzola salad with Champagne Vinaigrette*

*Cup Soup du Jour*

### **~~Entrees~~**

*Sage Stuffed Chicken Breast with Gravy*

*Tuscan Stuffed Chicken Breast with crème sauce*

*Baked Boneless Breast of Chicken Florentine*

*Classic Chicken Marsala with Sautéed Mushrooms*

*Smoked Pork Loin with sage dressing & cranberry-walnut-orange chutney*

*Roast Pork with rosemary, sage dressing and rich pork gravy*

*Beef Burgundy sliced Prime Rib with mushroom Burgundy Demi Glaze*

*Sliced Prime Rib au jus (add \$2.00 per for Carving Station)*

*Parmesan Crusted Cod with herbs & garlic*

*Baked Haddock Vienna with smoked Gouda sauce & onion crunch topping*

*Baked Haddock Florentine with spinach & cream sauce*

*Homemade Lasagna (Meat & Cheese or Vegetarian)*

### **~~ Side Dishes ~~**

*Potatoes au Gratin*

*Mashed Sweet Potatoes*

*Cheddar Bacon Loaded Mashed Potatoes*

*Mashed Potatoes & Gravy*

*Roasted New Red Potatoes with Parsley & Butter*

*Baked Rigatoni with Meat Sauce & Cheese*

*Penne Pasta Alfredo with Parmesan*

*Seasoned Wild Rice Pilaf*

*Gourmet Macaroni and Cheese*

*Garden Variety Vegetables with Italian Herbs & Sea Salt*

*Green Bean Almandine*

*Maple Glazed Baby Carrots*

### **Dinner Price including tax & gratuity:**

**2 Entrees with 3 Sides      22.50**

**2 Entrees with 4 Sides      23.50**

**3 Entrees with 3 Sides      26.50**

**3 Entrees with 4 Sides      27.50**

**Dessert Selections (choose one): Apple Cranberry Crisp with Ice Cream & Caramel,  
Fudge Brownie Sundae, Cheesecake with Berry Glaze**

**Stickie Buns – add \$.50 per**