

**2018**  
**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, Moscato, Malbec, Cabernet Sauvignon. Wine List, Wine Features & Specialty Cocktails also available.

**Venango Valley Inn & Golf Course**  
**Route 19 Venango, (814)398-4330**  
**2018**

**~~ 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*  
*Italian Meat & Cheese Board*

**Dips ~ \$15.00 & up**

*Warm Shrimp & Bleu Cheese Dip \* Warm Artichoke & Asiago Dip \* Warm Reuben Dip*  
*Warm Spinach, Bacon & Artichoke Dip \* Warm Buffalo Chicken Dip \* Bacon Cheddar Dip*  
*Italian Cheese with Bruschetta & Garlic Bread \* Lobster Fondue in Rustic Bread Bowl*  
*Baked Brie in puff pastry with Cranberry Walnut Chutney*  
*Choose: Gourmet Crackers, Tortilla Chips, Rye Toast Points, Our Fresh Fried Potato Chips*

**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 \* Brie Crostini with Fig Jam \$1.00 each*  
*Sausage & Romano Stuffed Mushrooms \$1.00 each*  
*Crab Crostini (garlic bread with crab and mozzarella) - \$1.00 per piece*  
*Franks in a Blanket with Golden BBQ dipping sauce \$.75each*  
*Bacon & Thyme Stuffing Wraps with Gouda Crème \$1.00 each*  
*Italian Caprese Skewers \$1.75 each*

**Seafood Specialties**

*Jumbo Shrimp Cocktail - \$2.00 per piece*  
*Large Crab Stuffed Mushrooms - \$2.00 per piece*  
*Large Scallops wrapped in bacon with BBQ - \$2.50 per piece*

**~~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*

*Choose any five appetizers from Trays, Dips and Bistro Selections*

# ***Venango Valley Inn & Golf Course*** **(814) 398-4330**

## ***~~2018 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: \$25.00***

***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

***Chicken, Salmon or Veal Picatta*** ~ Pan Seared and finished with Lemon Butter

***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: \$29.50***

***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

***12oz NY Strip Steak*** with Button Mushrooms & Demi Glaze

***Scallop Magnifique*** ~ 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***

***2018 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 of 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*

*Veal Cutlets with Port Wine Mushroom Demi Glaze*

*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 Crème 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 4 Sides      25.00***

***3 Entrees with 4 Sides      27.00***

***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**

**2018 Luncheon Menu**

*Please limit your selection to any three (3) of the following:*

**Luncheon Salads ~ with tax & gratuity: \$14.00**

**Grilled Steak or Chicken Breast Salad** ~ Mixed garden greens, french fries & mozzarella cheese

**Harvest Chicken Salad** ~ Grilled chicken breast, mixed greens, honey glazed walnuts, cranberries, feta cheese & Poppy Seed dressing

**Pear & Chevre Chicken** ~ Grilled chicken breast, mixed greens, candied pecans, pears, red onion, Tart Cherries, Crumbled Goat Cheese and Sweet Vidalia Onion dressing

**Tuscan Salad** ~ Grilled chicken or steak, mixed greens, artichokes, sun dried tomatoes, roasted red peppers, parmesan, feta cheese & Balsamic Vinaigrette dressing

**Chicken Salad Theodore** ~ Mixed greens, grilled chicken breast, bacon, shredded cheddar, red onions, roast potatoes and Warm Bacon dressing

**Stillwater Spinach** ~ Baby spinach, grilled chicken breast, candied pecans, red onion, whole wheat croutons, cranberries and Gorgonzola Bleu Cheese with Raspberry Vinaigrette dressing

**Luncheon Salad Bar Buffet ~ with tax & gratuity: \$14.00**

**Sandwiches**

**With chips and pickle, including tax & gratuity: \$13.00**

**With fries & coleslaw or cup of soup or fresh fruit cup, tax & gratuity: \$14.00**

**Black Forrest Turkey** ~ Smoked turkey, bacon, swiss on pretzel roll with lettuce, tomato & dijon

**NY Style Reuben** ~ Corned beef, sauerkraut, swiss & thousand island dressing on thick sliced rye

**The Country Club** ~ Turkey, bacon, swiss, lettuce, tomato, cranberry mayo on thick whole wheat

**Chicken Salad Croissant** ~ Cranberry walnut chicken salad on a croissant with lettuce & tomato

**Eggplant Parmesan** ~ Fresh breaded eggplant, provolone and marinara on kaiser roll

**Open Face Prime Rib** ~ Sliced prime on sourdough with gravy (can sub mashed potatoes for fries)

**BLT Chicken** ~ Chicken breast, bacon, swiss, lettuce, tomato and ranch mayo on kaiser roll

**Chicken Caprese** ~ Chicken Breast, Tomato, Spinach, Fresh Mozzarella, Fresh Basil on Ciabatta

**Hot Lunch**

**Served with tossed salad & rolls; baked potato, vegetable & dessert: with tax & gratuity \$18.00**

**Stuffed Chicken Breast** ~ Boneless breast stuffed with traditional sage dressing and chicken gravy

**Tuscan Chicken** ~ Breast featuring artichoke & sun dried tomato dressing and crème sauce

**Chicken Marsala** ~ Boneless breast with mushroom marsala sauce

**Parmesan Crusted Cod** ~ Parmesan and Italian seasonings accent delicate filet

**Haddock Florentine** ~ Savory spinach, bacon & parmesan enhance prime haddock filet

**Salmon, Chicken or Veal Piccata** ~ Citrus Grilled with white wine, lemon, butter and capers

**Beef Burgundy** ~ Twin sliced prime rib with Mushroom Burgundy Demi-glaze

**Bavarian Pork** ~ Smoked pork loin, traditional sage dressing and cranberry-walnut-orange chutney

**Lasagne** ~ Traditional meat & cheese recipe with provolone, mozzarella and ricotta

**Vegetarian** ~ Eggplant Parmigiana, Veggie Lasagne or Fettuccini Alfredo

**Venango Valley Inn & Golf Course**  
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**2018 Luncheon Menu**

**~ Hot Luncheon Buffet~**

*This Luncheon Menu available Monday through Saturday 11:00am until 4:00pm only  
Includes beverage selection, and dessert.*

*Choose 2*

- 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*
- Veal Cutlets with Port Wine Mushroom Demi Glaze*
- 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 Crème Sauce*
- Homemade Lasagna (Meat & Cheese or Vegetarian)*

**Choose 2**

- 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*

**Price including tax & gratuity: \$18.00**

**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

21217 Church Street ~ Route 19 ~ Venango ~ Phone 398-4330

## 2018 Shower Menu

*Includes one beverage selection per guest, room for 3 hours, gift table, cake table, cut and serve your cake or dessert, clean up and removal of gift wrap*

Please limit your selection to any three (3) of the following (Please make place cards for your guests' choices):

### **Luncheon Salads ~ with tax & gratuity: \$14.00**

**Grilled Steak or Chicken Breast Salad** ~ mixed garden greens, french fries & mozzarella cheese

**Harvest Chicken Salad** ~ grilled chicken breast, mixed greens, honey glazed walnuts, cranberries, feta cheese & Poppy Seed dressing

**Pear & Gorgonzola Chicken** ~ Grilled chicken breast, mixed greens, candied pecans, pears, red onion, Gorgonzola and Champagne Vinaigrette dressing

**Tuscan Salad** ~ grilled chicken or steak, mixed greens, artichokes, sun dried tomatoes, roasted red peppers, parmesan, feta cheese & Balsamic Vinaigrette dressing

**Chicken Salad Theodore** ~ mixed greens, grilled chicken breast, bacon, shredded cheddar, red onions, roast potatoes and Warm Bacon dressing

**Stillwater Spinach** ~ Baby spinach, grilled chicken breast, candied pecans, red onion, whole wheat croutons, cranberries and Gorgonzola with Very Berry Vinaigrette dressing

### **Salad Bar Buffet ~ with tax and gratuity: \$14.00**

### **Sandwiches**

**With fries & coleslaw or cup of soup or fresh fruit (tax and gratuity included) 14.00**

**With chips and pickle (tax & gratuity included) \$12.00**

**Black Forrest Turkey** ~ Smoked turkey breast, bacon, swiss on pretzel roll, lettuce, tomato & Dijon

**NY Style Reuben** ~ corned beef, sauerkraut, swiss & thousand island dressing on thick sliced rye

**The Country Club** ~ turkey, bacon, swiss, lettuce, tomato, cranberry mayo on thick whole wheat

**Chicken Salad Croissant** ~ Cranberry walnut chicken salad on a croissant with lettuce & tomato

**Eggplant Parmesan** ~ Fresh breaded eggplant, provolone and marinara on kaiser roll

**Open Face Prime Rib** ~ sliced prime on sourdough with gravy (can sub mashed potatoes for fries)

**BLT Chicken** ~ chicken breast, bacon, swiss, lettuce, tomato and ranch mayo on kaiser roll

### **Hot Lunch**

**Served with tossed salad & rolls; baked potato, vegetable & dessert: tax & gratuity \$18.00**

**Stuffed Chicken Breast** ~ Boneless breast stuffed with traditional sage dressing and chicken gravy

**Tuscan Chicken** ~ Breast featuring artichoke & sun dried tomato dressing and crême sauce

**Chicken Marsala** ~ Boneless breast with mushroom marsala sauce

**Pamesan Crusted Cod** ~ Parmesan Cheese and Italian seasonings accent delicate fillet

**Crab Stuffed Haddock** ~ Our own crab stuffing and Haddock fillet with béchamel sauce

**Haddock Florentine** ~ Savory spinach, bacon & parmesan enhance prime haddock fillet

**Beef Burgundy** ~ Twin sliced prime rib with Mushroom Burgundy demi-glaze

**Bavarian Pork** ~ Smoked pork loin with traditional sage dressing and cranberry-walnut glaze

**Lasagne** ~ Traditional meat & cheese recipe with provolone, mozzarella and ricotta

**Vegetarian** ~ Eggplant Parmigiana, Veggie Lasagne or Fettuccini Alfredo