

**Venango Valley Inn & Golf Course – 2023-2024 Banquet Menu**

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**HELPFUL REMINDERS**

* Due to the nature of large parties, we cannot accommodate separate checks.
* We will bill you for the number of dinners ordered or the number of guests served; whichever is greater.
* Please contact our event coordinator two weeks prior with your selected food options.
* One week prior, the final count is due. Additions or cancellations can be made until the day before. We will try to accommodate the best we can.

**SIT-DOWN DINNER**

* Choose three (3) entrée selections & have your guests make their choices.
* Please make place cards that state the dinner ordered for each person to be placed on the table.

**BUFFET DINNER**

* Choose the menu items (price varies depending on different items).
* A minimum of 25 adults is required for a private buffet.

**LOCATION & SET-UP**

* We have rooms with different atmospheres and different seating capacities – if you have a preference, please let us know when you are booking.
* Private rooms are subject to availability and may require a room rental fee based on the day and time and size of your party.
* Please let us know if you require a special set up (cake table, gift table, etc.) We will do our best to accommodate your wishes.

**BAR & WINE SERVICE**

* Please advise us if a) guests pay for their drinks b) bar tab on your bill c) guests have drink tickets, so our bartenders and waitstaff can serve your guests correctly.
* Wine service includes house wines: Pinot Grigio, Chardonnay, Riesling, Moscato, Cabernet Sauvignon, Pinot Noir.
* Any other special requests may be accommodated if communicated within two (2) weeks of your event

**VENANGO VALLEY INN & GOLF COURSE**

**2023-2024 APPETIZER SELECTIONS**

**TRAYS**

**$2.00 per person (plus tax & 20% gratuity)**

**(Minimum 20 people) (Choose any two):**

Meat & Cheese

Assorted Fruit

Veggie

**DIPS**

**Minimum $30 Order (Serves 20) $1.50 per person (plus tax & 20% gratuity)**

Warm Artichoke Dip

Warm Spinach Bacon Artichoke Dip

Warm Buffalo Chicken Dip

Bacon Cheddar Dip

Italian Cheese with Bruschetta & Garlic Bread

Choose for dipping: Gourmet Crackers, Tortilla Chips, House-made Potato Chips

**BISTRO SELECTIONS**

**(25 piece minimum per item)**

Mozzarella Stuffed Breadsticks served with marinara $1.00 each

Swedish Meatballs $2.00 each

Sweet Hot Chili Meatballs $2.00 each

Golden BBQ Meatballs $2.00 each

\*Plus tax & 20% gratuity\*

**SEAFOOD SPECIALTIES**

Maryland Crab Dip with warm tortilla chips $3.00 per person

Large Crab Stuffed Mushroom $3.00 each

Jumbo Shrimp Cocktail $3.50 each

\*Plus tax & 20% gratuity\*

**HORS D’OEUVRE RECEPTION**

**(Minimum 20 people)**

Afternoon - $20 per person

Evening - $25 per person

\*Plus tax & 20% gratuity\*

Includes non-alcoholic beverages and room for two hours.

Choose any five appetizers from trays, dips, and bistro selections.

**VENANGO VALLEY INN & GOLF COURSE**

**2023-2024 SIT DOWN BANQUET MENU**

**All dinners include Salad, Side, Rolls, Dessert & Non-Alcoholic Beverages**

**Salad (choose one): Tossed Garden Salad or Harvest Cranberry Walnut Salad**

**Side (choose one): Baked Potato, Mashed Potatoes & Gravy, Rice Pilaf,**

**Red Roasted Potatoes, Garden Vegetable Medley**

**Please select any three (3) of the following:**

**Dinner Price Including Tax & 20% Gratuity: $39 per person**

**Stuffed Chicken Breast** –Boneless breast with traditional sage stuffing & chicken gravy

**Chicken Marsala** – Boneless breast with fresh sauteed mushrooms & Marsala wine sauce

**Caribbean Chicken** – Boneless breast, mango pineapple salsa & honey sriracha

**Chicken Piccata** – Pan seared & finished with caper, lemon & butter sauce

**Parmesan Crusted Cod** – Prime filet of cod, broiled with garlic butter, topped with parmesan cheese

**Carolina Pork Chops** – Bacon wrapped, charbroiled, finished with golden BBQ & grilled onions

**Sirloin** – 8 oz. choice char-broiled sirloin (served medium, unless otherwise stated)

**Homemade Lasagna** – Traditional meat & cheese recipe with three cheese & meat sauce

**Chicken Alfredo** – Grilled chicken breast with linguini alfredo & parmesan cheese

**Chicken Parmigiana** – Breaded boneless breast, parmesan & provolone over spaghetti with meat sauce

**Vegetarian Options** – **Eggplant Parmigiana, Vegetable Lasagna, Linguini Alfredo**

**Vegan – Spaghetti Marinara with sauteed mushrooms, Tuscan Pasta**

**(No side served with pasta entrée)**

**Dinner Price Including Tax & 20% Gratuity: $43 per person**

**Crab Stuffed Haddock** – Haddock filet with rich crab stuffing & Bechamel sauce

**Bourbon Bacon Pork Chop** – Center cut, char-broiled, bacon crumbles & bourbon glaze

**Shrimp or Scallop Alfredo** – Linguini Alfredo & parmesan cheese

**Tenderloin Di Verona** – Tenderloin tips, bacon, mushrooms, peppers, smoked gouda over black pepper linguini (served medium unless otherwise stated)

**Dinner Price Including Tax & 20% Gratuity: $45 per person**

**Prime Rib** - Slow roasted 14 oz. Served with au jus (served medium, unless otherwise stated)

**Broiled Seafood Platter** – Haddock, crab, shrimp & scallops broiled with garlic butter

**New York Strip** – 12 oz. Choice, center cut char-broiled, topped with sauteed mushrooms (served medium, unless otherwise stated)

**Beef New Orleans** – 8 oz. Choice Sirloin char-grilled and paired with crab stuffed shrimp & Cajun cream sauce (Served medium, unless otherwise stated)

**Scallops Magnifique** – Jumbo scallops, sweet lump crab cake with stone ground mustard hollandaise

**Dessert Selections (Choose one for all guests):**

**Apple Cranberry Crisp served warm with ice cream and caramel**

**Fudge Brownie Sundae**

**Cheesecake with berry glaze**

**Italian Lemon Cake**

**\*\*Sticky Buns – add $1.00 per person\*\***

**VENANGO VALLEY INN & GOLF COURSE**

**2023-2024 BUFFET BANQUET MENU**

**Minimum of 25 people for a private buffet**

**All buffet dinners include Salad, Rolls, Dessert & Non-Alcoholic Beverages**

**Salad (choose one): Tossed Garden Salad or Harvest Cranberry Walnut Salad**

***ENTREES CHOICES***

Sage Stuffed Chicken Breast with Gravy

Classic Chicken Marsala with Sauteed Mushrooms

Caribbean Chicken with Mango Pineapple Salsa & Honey Sriracha

Boneless Bourbon Bacon Pork Loin

Roast Port with Rosemary, Sage Dressing & Rich Pork Gravy

Beef Burgundy sliced Prime Rib with Mushroom Burgundy Demi Glaze

Sliced Prime Rib Au Jus (add $4 per person for a carving station)

Parmesan Crusted Cod

Shrimp Scampi with lemon garlic butter & white wine sauce

Blackened Haddock with Caribbean Mango Pineapple Salsa & Honey Sriracha

Homemade Lasagna (Meat & Cheese OR Vegetarian)

***SIDE CHOICES***

Mashed Sweet Potatoes

Cheddar Bacon Loaded Mashed Potatoes

Mashed Potatoes & Gravy

Roasted New Red Potatoes with Butter & Parsley

Baked Rigatoni with Meat Sauce

Penne Pasta Alfredo

Season Wild Rice Pilaf

Gourmet Macaroni & Cheese

Garden Variety Vegetables with Italian Herbs & Sea Salt

Green Bean Almondine

Maple Glazed Baby Carrots

**Dinner Price Including Tax & 20% Gratuity:**

**2 Entrees with 4 sides: $41 per person**

**3 Entrees with 4 sides: $45 per person**

**\*\*Additional Sides: $3/each per person\*\***

**Dessert Selections (Choose one for all guests):**

**Apple Cranberry Crisp served warm with ice cream and caramel**

**Fudge Brownie Sundae**

**Cheesecake with berry glaze**

**Italian Lemon Cake**

**\*\*Sticky Buns – add $1.00 per person\*\***

**VENANGO VALLEY INN & GOLF COURSE**

**2023-2024 LUNCHEON MENU**

**\*\*Available from 11:00am-2:00pm only\*\***

**All meals include Non-Alcoholic Beverages**

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

**Luncheon Salads Including Tax & 20% Gratuity: $20 per person**

**House Salad** – Mixed Greens, French Fries, mozzarella cheese, grilled chicken (Steak +$2)

**Harvest Chicken Salad** – Mixed Greens, Honey Walnuts, Cranberry, Feta Cheese, Grilled Chicken

**Tuscan Chicken Salad** – Mixed Greens, Artichokes, Sun Dried Tomatoes, Roasted Red Peppers, Parmesan, Feta, Grilled Chicken (Steak +$2)

**Chicken Salad Theodore** – Mixed Greens, Potatoes, Bacon, Cheddar, Onions, Bacon Dressing

**Luncheon Sandwiches Including Tax & 20% Gratuity: $20 per person**

**All sandwiches are served with chips & pickle**

**Black Forest Turkey** – Smoked Turkey Breast, Bacon, Swiss, Lettuce, Tomato & Dijon on a pretzel roll

**Country Club** – Turkey, Bacon, Swiss, Cranberry Mayo, Lettuce & Tomato on thick whole wheat bread

**Chicken Salad** – Cranberry walnut chicken salad on a brioche bun

**Eggplant Parmigiana** – Fresh breaded eggplant, provolone & marinara on a kaiser roll

**Open Faced Prime Rib** – Sliced Prime Rib on sourdough with mashed potatoes & gravy

\*\*Can substitute French fries instead of mashed potatoes & gravy\*\* (Not served with chips & pickle)

**BLT Chicken** – Chicken Breast, Bacon, Swiss, Lettuce, Tomato & Ranch Aioli on a kaiser roll

**Chicken Caesar Wrap** – Cajun grilled Chicken Breast, Romaine Blend, Parmesan & Caesar dressing

**Luncheon Salad Bar Buffet Including Tax & 20% Gratuity: $20 per person**

\*\*Includes Chicken & French Fries\*\*

\*\*Substitute Steak +$2\*\*

**Sandwich Platter Buffet Including Tax & 20% Gratuity: $20 per person**

**Choose 3:**

Cuban Pork Sliders

Chicken Salad Sliders

Ham & Swiss Sliders

Italian Combo

Turkey Club Wrap or Sandwich

Chicken Caesar Wrap

**Choose 2:**

Coleslaw

Pasta Salad

Italian Wedding Soup

Homemade Potato Chips

Fresh Fruit Bowl

**VENANGO VALLEY INN & GOLF COURSE**

**2023-2024 SIT DOWN HOT LUNCHEON MENU**

**\*\*Available from 11:00am-2:00pm only\*\***

**Sit Down Hot Lunch Including Tax & 20% Gratuity: $31 per person**

**All lunches include Tossed Salad, Rolls, Side, Dessert & Non-Alcoholic Beverages**

**Side (choose one): Mashed Potatoes & Gravy, Rice Pilaf,**

**Red Roasted Potatoes, Garden Vegetable Medley**

**Please select any three (3) of the following:**

**Stuffed Chicken Breast –** Boneless Breast stuffed with traditional safe dressing & chicken gravy

**Parmesan Crusted Cod** – Prime Filet of Cod broiled with garlic butter & parm crumb topping

**Salmon or Chicken Piccata** – Citrus grilled with white wine, lemon, butter & capers

**Bourbon Bacon Pork Chop** – Char-grilled, topped with crumbled bacon & bourbon glaze

**Lasagna** – Traditional meat & cheese recipe with provolone, mozzarella & ricotta

**Vegetarian Options: Eggplant Parmigiana, Vegetable Lasagna or Linguini Alfredo**

**(No side served with pasta entrée)**

**Dessert Selections (Choose one for all guests):**

**Apple Cranberry Crisp served warm with ice cream and caramel**

**Fudge Brownie Sundae**

**Cheesecake with berry glaze**

**Italian Lemon Cake**

**\*\*Sticky Buns – add $1.00 per person\*\***

**VENANGO VALLEY INN & GOLF COURSE**

**2023-2024 HOT LUNCH BUFFET MENU**

**\*\*Available from 11:00am-2:00pm only\***

**Hot Lunch Buffet Including Tax & 20% Gratuity: $29 per person**

**All lunches include Tossed Salad, Rolls, Dessert & Non-Alcoholic Beverages**

**Choose 2:**

Sage Stuffed Chicken Breast with Gravy

Chicken Piccata with Capers, Lemon & Butter Sauce

Bourbon Bacon Pork Loin

Roast Pork with Rosemary Sage Dressing in Rich Pork Gravy

Beef Burgundy sliced Prime Rib with Mushroom Burgundy Demi Glaze

Sliced Prime Rib Au Jus

Parmesan Crusted Cod with Herbs & Garlic

Homemade Lasagna (Meat & Cheese OR Vegetarian)

**Choose 2:**

Mashed Sweet Potatoes

Cheddar Bacon Loaded Mashed Potatoes

Mashed Potatoes & Gravy

Roasted New Red Potatoes with Parsley & Butter

Baked Rigatoni with Meat Sauce

Penne Pasta Alfredo

Seasoned Wild Rice Pilaf

Gourmet Macaroni & Cheese

Garden Variety Vegetables with Italian Herbs & Sea Salt

Green Bean Almondine

Maple Glazed Baby Carrots

**\*\*Additional Sides: $3/each per person\*\***

**Dessert Selections (Choose one for all guests):**

**Apple Cranberry Crisp served warm with ice cream and caramel**

**Fudge Brownie Sundae**

**Cheesecake with berry glaze**

**Italian Lemon Cake**

**\*\*Sticky Buns – add $1.00 per person\*\***