



Venango Valley Inn & Golf Course – 2026-2027 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.
- We apply a 3% surcharge fee to all credit/debit payments. Cash/checks are accepted.

SIT-DOWN DINNER

- Choose three (3) entrée selections & have your guests make their choices.
- One week prior, please give final number of your (3) entrées to event coordinator.
- Please make place cards that state the entrée 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, time, type and size of your party.**

-FOOD AND DRINK MINIMUMS MAY APPLY DEPENDING ON DAY/TIME/SEASON-

- 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 own 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 & Merlot.
- Any other special requests may be accommodated if communicated within two (2) weeks of your event

VENANGO VALLEY INN & GOLF COURSE

2026-2027 APPETIZER SELECTIONS

TRAYS

\$50 (Serves 20-25) | \$75 (Serves 30-35) | \$100 (Serves 50-55)

Minimum \$50 Order | (Plus tax & 20% gratuity)

Meat & Cheese Tray

Assorted Fruit Tray

Veggie Tray

Jumbo Shrimp Cocktail

DIPS

\$2.00 per person | Minimum \$40 Order (Serves 20) | (Plus tax & 20% gratuity)

Warm Artichoke Dip

Warm Spinach Bacon Artichoke Dip

Warm Buffalo Chicken Dip

Italian Cheese with Bruschetta & Garlic Bread

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

BISTRO SELECTIONS

20 piece minimum order per item | (Plus tax & 20% gratuity)

Mozzarella Stuffed Breadsticks served with Marinara \$1.00 each

Bruschetta Crostinis \$2.00 each

Swedish Meatballs \$2.00 each

Sweet Hot Chili Meatballs \$2.00 each

Golden BBQ Meatballs \$2.00 each

SLIDER/WRAP SELECTIONS

\$4 per piece | 20 piece minimum order | (Plus tax & 20% gratuity)

Cuban Pork Slider | Chicken Salad Slider | Ham & Swiss Slider

Italian Combo Slider | Turkey Club Wrap | Chicken Caesar Wrap

Cheeseburger Slider (American cheese, Ketchup, Mustard, Pickle)

(May mix/match in quantities of 10)

SEAFOOD SPECIALTIES

Minimum \$70 order (Serves 20) | (Plus tax & 20% gratuity)

Maryland Crab Dip with Warm Tortilla Chips \$3.50 per person

Large Crab Stuffed Mushroom \$3.50 each

Mini Crab Cakes \$3.50 each

Bacon Wrapped Scallops \$4.00 each **(Minimum \$80 order)**

Ahi Tuna Phyllo Cups \$4.00 each **(Minimum \$80 order)**

(Raw – Sushi Grade Ahi Tuna, Avocado Crème, Toasted Sesame Seeds)

VENANGO VALLEY INN & GOLF COURSE

2026-2027 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 or Garden Vegetable Medley

Please select any three (3) of the following:

Dinner Price Including Tax & 20% Gratuity: \$42 per person

Stuffed Chicken Breast – Boneless Breast with traditional Sage Stuffing & Chicken Gravy

Chicken Marsala – Boneless Breast with fresh Sautéed Mushrooms & Marsala Wine Sauce

Caribbean Chicken – Boneless Breast, Mango Pineapple Salsa & Honey Sriracha

Chicken Piccata – Pan seared & finished with Caper, Lemon & Butter Sauce, served w/ Spaghetti

Parmesan Crusted Cod – Prime Filet of Cod, broiled with Garlic Butter, topped with Parmesan Cheese

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 sautéed Mushrooms, Tuscan Pasta

(No side served with pasta entrée)

Dinner Price Including Tax & 20% Gratuity: \$44 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 Fettuccini (served medium unless otherwise stated)

Dinner Price Including Tax & 20% Gratuity: \$46 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 (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

2026-2027 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
Chicken Piccata with Capers, Lemon & Butter Sauce
Boneless Bourbon Bacon Pork Loin
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
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 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: \$43 per person

3 Entrees with 4 sides: \$46 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

2026-2027 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: \$24 per person

House Salad – Mixed Greens, French Fries, Mozzarella Cheese, Egg, Grilled Chicken (Steak +\$3)

Harvest Chicken Salad – Mixed Greens, Glazed Walnuts, Dried Cranberries, Feta Cheese, Grilled Chicken

Tuscan Chicken Salad – Mixed Greens, Artichokes, Sun Dried Tomatoes, Roasted Red Peppers, Parmesan, Feta, Grilled Chicken (Steak +\$3)

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

Luncheon Sandwiches Including Tax & 20% Gratuity: \$24 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, Romaine Blend, Tomato, Parmesan & Caesar dressing

Luncheon Salad Bar Buffet Including Tax & 20% Gratuity: \$22 per person

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

****Substitute Steak +\$3****

Sandwich Platter Buffet Including Tax & 20% Gratuity: \$22 per person

Choose 3:

Cuban Pork Slider | Chicken Salad Slider | Ham & Swiss Slider

Italian Combo Slider | Turkey Club Wrap | Chicken Caesar Wrap

Cheeseburger Slider (American Cheese, Ketchup, Mustard, Pickle)

Choose 2:

Coleslaw

Pasta Salad

Homemade Potato Chips

Fresh Fruit Bowl

VENANGO VALLEY INN & GOLF COURSE

2026-2027 SIT DOWN HOT LUNCHEON MENU

**** Available from 11:00am-2:00pm ONLY****

Sit Down Hot Lunch Including Tax & 20% Gratuity: \$34 per person

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

**Side (choose one): Mashed Potatoes & Gravy, Rice Pilaf,
Red Roasted Potatoes or Garden Vegetable Medley**

Please select any three (3) of the following:

Stuffed Chicken Breast – Boneless Breast stuffed with traditional Sage Dressing & Chicken Gravy

Parmesan Crusted Cod – Prime Filet of Cod broiled with Garlic Butter & Parm Crumb topping

Chicken Piccata – Citrus grilled with White Wine, Lemon, Butter & Capers w/ Spaghetti

Bourbon Bacon Pork Chop – Char-grilled, topped with Bacon Jam & 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

2026-2027 HOT LUNCH BUFFET MENU

****Available from 11:00am-2:00pm ONLY***

Hot Lunch Buffet Including Tax & 20% Gratuity: \$34 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
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 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****