



EVENT MENU

SEATED DINNER ENTREES

Stuffed Chicken Breast

Virginia Baked Ham

Roasted Turkey

Roast Beef

Lasagna

Tuxedo Pasta

Parmesan Baked Talapia

All the above includes starch, vegetable, salad & roll

\$18.00 per person

Herb Roasted Pork Loin

Beef Bracirole

Chicken Marsala

Chicken Picatta

Sirloin Steak

Orange Glazed Salmon

All the above includes starch, vegetable, salad & roll

\$22.00 per person

Prime Rib au Jus

10 oz Delmonico

10 oz New York Strip

All the above includes starch, vegetable, salad & roll

\$25.00 per person

8 oz Filet

Lobster

Crab Legs

All the above includes starch, vegetable, salad & roll

\$30.00 per person

Choice of 1 Starch

Whipped Mashed Potatoes

Parslied Potatoes

Roasted Red Potatoes

Scalloped Potatoes

Rice Pilaf

Choice of 1 Vegetable

Mixed Vegetable Medley

Brown Sugar Glazed Baby Carrots

Whole Kernel Corn

Green Bean Almondine

Coffee, Teas and Soda are included in the per person price.

Hors D'oeuvres

Assorted Domestic and Imported Cheese Tray
\$2.50 per person

Seasonal Fresh Fruit Tray
\$2.00 per person

Fresh Array of Chef Selected Seasonal Vegetables
\$1.75 per person

Assorted Miniature Quiche
\$1.75 per person

Crab Stuffed Mushrooms
\$2.50 per person

Sweet & Sour Chicken Skewers
\$2.00 per person

Tomato Bruschetta
\$1.50 per person

Spinach & Artichoke Dip
\$1.50 per person

Cocktail Meatballs
\$1.75 per person

Coconut Shrimp
\$2.00 per person

Shrimp Cocktail Display
Market Price

Bacon Wrapped Scallops
Market Price

Dessert

*Dessert can be added for an additional
\$2.00 per person*

Lunch Event Menu

Option 1

*Assorted Wraps
(club, Italian, B.L.T)*

*Assorted Croissants
(tuna, egg or chicken salad)*

Choice of 1 Side

*Pasta Salad
Macaroni Salad
Potato Salad
Soup*

***Seasonal Fresh Fruit is included in Option 1.
\$12.00 per person***

Option 2

Choice of 2 Meats

*Deep Fried Chicken
Cheeseburgers
Hot Dogs
Hot Sausage
BBQ Chicken
Pulled Pork*

Choice of 2 Sides

Pasta Salad
Macaroni Salad
Potato Salad
Corn on the Cob
Baked Beans

\$12.00 per person

Option 3

Baked Penne
Tuxedo Pasta
Quiche
Spinach Lasagna Roll Ups
Ham Linguini Casserole

All the above includes salad & roll

\$13.00 per person

Coffee, Teas and Soda are included in the per person price.

An additional fee of \$3.00 per person will be added for buffet menu.

Please add 6% sales tax and 18% gratuity.

Cash Bar Options

Coors Light
Miller Light
Bud Light
Yuengling Lager
\$2.00

Corona
Labatts Blue
Blue Moon
Heineken
\$3.00

Captain Morgan
Jacquins Vodka
Bankers Club
Seagrams 7
Jack Daniels
Jim Beam
\$2.00

Grey Goose
Absolute
Bacardi
Dewars
Tanqueray
Crown Royal
\$4.00

Merlo
Pinot Noir
Pinot Grigio
White Zinfandel
Chardonnay
\$3.00

There will be a \$50 bartender fee assessed. Open bar will be on a consumption basis.

Additional Event Information

Final Count is due two weeks in advance. Once final count has been placed, you may add, but not delete.

To reserve the Lodge Room, there is a room rental fee of \$100.00. To reserve the outdoor patio with tent rental is \$200.00. This fee is due in advance at the time of contract signing to hold your date.

Luncheons are permitted (4) hours of time. Evening dinners are permitted (5) hours of time.

Tape, nails and pins are not permitted on the walls.

All deliveries, including equipment rentals, must be scheduled through the office. We are not permitted to store equipment or have it left unattended overnight.

Children must be supervised by adults at all times, and are not permitted to run freely throughout the building or on the golf course.

Final payment is due one week prior to your event.

The Philipsburg Elks Lodge & Country Club is not responsible for no shows at your event.



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