



Event Menu

Dinner Options

Entrée Selections for Buffet 1 and 2

Stuffed, Baked, Grilled or Fried Chicken, Pork Tenderloin or Stuffed Pork Chop, Ham, Turkey, Roast Beef or Baked Cod

Buffet 1 *One Entrée, Three Sides, Salad and Rolls* **\$23**

Buffet 2 *Two Entrees, Three Sides, Salad and Rolls* **\$28**

Entrée Selections for Buffet 3

Salmon, Specialty Chicken Dishes, Beef Tips, Brisket and Selections from above list

Buffet 3 *Three Entrees, Three Sides, Salad and Rolls* **\$38**

Plated Options are available up to three entrée choice. Actual number of each prior to event is required.

Sides

Mashed, Roasted Red Potatoes, Wild Rice, Pilaf, Garlic Mashed, Baked Potato, Parsley Potatoes, Sweet Potatoes, Caesar Salad, Pasta with Red or White Sauce, Green Beans, Zucchini, Squash, Glazed Carrots, Mixed Vegetable, Broccoli, Corn

Additional Sides at \$3.00 upcharge per person: Pasta Primavera, Pierogies, Haluski

Lasagna, Manicotti, Stuffed Shells

Dessert can be added at \$3.50 per person

Linen Fee will apply for all functions.

Other Plated Dinners available at Market Price

Steaks, Prime Rib, Crab Legs, Lobster, Seafood

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

Lunch & Other Options

BBQ Buffet

Chicken, Pork, Beans One Salad, Corn \$21.00 *with Ribs* \$MKT

Italian Buffet

Salad, Entrée, Pasta, Garlic Bread \$19.50

Cold Luncheon

Salad, Assorted Sandwiches/Wraps, Chips \$13.75

Add Sides \$2.50 Add Soup \$3.00

Cold Cut and Sliced Cheese Luncheon, Chips, Lettuce Tomato, Onion \$12.75

Salad Bar with Rolls

Steak \$21.00 *Chicken* \$18.00

***Cheesesteak Bar with Chips or Fries* \$16.75**

Beef, Chicken, Peppers, Onions, Sauce, Cheese Rolls, Lettuce and Tomato

Hot Luncheon

One Sandwich, Chips or Fries \$12.75

Two Sandwich, Chips or Fries \$14.25

Three Sandwich, Chips or Fries \$16.50

Burgers, Chicken, Pork, BBQ Chicken, Chicken Filet, Hot Sausage

Add Sides \$2.50 Add Soup \$3.00

Pasta Salad, Macaroni Salad, Potato Salad, Baked Bean, Mac and Cheese

Pizza and Wings

Market Price

Nacho Platter will feed 30 people

\$75.00

Corn Chips, Chili, Nacho Cheese, Cheddar Cheese, Lettuce, Tomato, Onion, Jalapeno, Banana Peppers, Black Olives, Salsa and Sour Cream

***Pretzels* \$35.00**

***Homemade Chips* \$35.00**

***Breakfast Buffet* \$13.95 *with Omelet Station* \$17.95**

Mimosa Bar \$45/bottle

Bloody Mary Bar \$7.00 per person

Bellini Bar \$7.00 per person

Stations

Pasta Salad Nacho Entrée Vegetable Seafood

Priced Per Event

Limited Menu and Specialty Designed Menu upon Request

Coffee and Tea Service \$2.75 per person

Please add 6% sales tax and 20% gratuity.

Trays and Appetizers

Trays are priced to serve 50 people

Cold Selection

Assorted Cheese Tray		\$125.00
	<i>Cheddar, Colby Jack, Pepper Jack, Swiss Cubes served with Spicy Brown Mustard and Crackers</i>	
Imported Cheese Tray		\$150.00
	<i>A variety of assorted Cheeses served with Assorted Mustard Dips and Crackers and Grapes</i>	
Assorted Fruit Display		\$135.00
	<i>Cantaloupe, Honeydew, Pineapple Grapes served with a Yogurt Dip</i>	
Premium Fruit Display		\$165.00
	<i>Cantaloupe, Honeydew, Pineapple, Grapes, and Assorted Berries served with a Yogurt Sauce</i>	
Vegetable Tray		\$115.00
	<i>Broccoli, Cauliflower, Carrots, Cucumber, Tri-Colored Peppers and Celery served with a Ranch Dip</i>	
Tomato Bruschetta		\$80.00
	<i>Diced Roma Tomato, Garlic, Basil, Olive Oil, Balsamic and Parmesan served with crostini</i>	
Tapenade		\$80.00
	<i>Kalamata Olives, Garlic, Parsley, Capers served with Crostini</i>	
Hummus		\$75.00
	<i>Chick Peas, Oil, Garlic and Paprika served with Naan Bread, carrot Stick and Celery</i>	
Shrimp Cocktail		\$175.00
	<i>Chilled and Seasoned served with Lemon, Old Bay and Cocktail Sauce</i>	
Mozzarella Antipasto Tray		\$175.00
	<i>Assorted Meats, Cheese, Peppers, Olives and Marinated Vegetables</i>	
Smoked Salmon Dill Mousse		\$175.00
	<i>Served on a Crisp Cucumber</i>	
Assorted Canapes		\$160.00
	<i>A variety of Vegetable, Meat, Spreads and Cheese on Crostini</i>	

Hot Selection

Spinach & Artichoke Dip	<i>Spinach, Artichoke, Garlic, Cheddar Jack and Parmesan in a Creamy Sauce served with Naan Bread</i>	\$90.00
Assorted Miniature Quiche	<i>Broccoli, Three Cheese, French (Bacon & Cheese), Garden Vegetable</i>	\$125.00
Vegetable Stuffed Mushrooms		\$95.00
	<i>A mix of sautéed broccoli, onion, cauliflower, red pepper and carrots topped with cheddar jack cheese</i>	
Sausage Stuffed Mushrooms	<i>Sausage, Parsley, Parmesan</i>	\$115.00
Crab Stuffed Mushrooms	<i>Crab, Red and Green Pepper, red onion and cheddar cheese</i>	\$150.00
Mini Crab Cakes	<i>Crab, red onion, red and green pepper served with a Remoulade</i>	\$150.00
Soft Pretzel Nuggets	<i>Served with cheddar Cheese Sauce and Spicy Mustard</i>	\$75.00
Pizza Logs	<i>Pizza in a Fried Spring Roll Served with a Marinara Sauce</i>	\$90.00
Wings	<i>Variety of Flavors served with Blue Cheese or Ranch Dressing. Celery and/or Carrot Sticks can be added</i>	MKT
Chicken Tender	<i>Served with a Honey Mustard and Ranch Dip</i>	\$105.00
Bacon Wrapped Scallops		MKT
Reuben Egg Rolls	<i>Corned Beef, Sauerkraut, Swiss Cheese served with a Marie Rose Sauce</i>	\$135.00
Cheesesteak Egg Rolls	<i>Beef, Pepper, Onion and Mozzarella Cheese served with a marinara sauce</i>	\$135.00
Buffalo Chicken Egg Rolls	<i>Shredded Chicken, celery, onion, and carrots served with Blue Cheese</i>	\$135.00
Hot Sausage Bites in Sauce	<i>Mild Italian Bite Size Sausage with Peppers, Onions and Marinara</i>	\$95.00
Sweet and Sour Meatballs		\$87.50
Meatballs Marinara		\$87.50
Teriyaki Chicken Skewers	<i>Served with an Asian soy and Ginger Sauce</i>	\$105.00
Pot Stickers	<i>Lemon Grass Chicken, Chicken Teriyaki, Pork and Kimchi, Vegetable, Pork or Edamame</i>	\$65.00
Shrimp Pot Stickers		\$105.00
Coconut Shrimp	<i>Lightly Breaded and Fried served with a Sweet Chili Sauce</i>	\$140.00
Chicken Quesadilla	<i>Chicken, Peppers, Onions, Melted Cheeses and served with Salsa & Sour Cream</i>	\$115.00

Cash Bar Options

There will be a \$100 Bartender fee assessed per Bartender.

Open bar will be on a consumption basis.

20% Gratuity Will Apply

Bottle Beer

Domestics \$4.00 Imports \$5.00 Crafts \$6.00

Kegs

Domestics ½ \$400.00

Imports/Crafts Market

Bar Service

Well \$4.00 Call \$5.00 Premium \$7.00

Wine

House \$7.00

Special Request will be priced accordingly

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

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

Menu Selections, Number of People Attending, Special Linen Request and any other Special Requests are Required Two Weeks Prior Please.

Set-Up and Clean-Up Fee May Apply

The use of Glitter and Confetti will be charged \$300.00 automatically

(814) 342-0379 ext. 10 www.philipsburgelks.com