

CHESTNUT  RIDGE
GOLF RESORT & CONFERENCE CENTER



2024 EVENT MENU

CHESTNUT RIDGE GOLF RESORT
123 Pine Ridge Rd Blairsville, PA 15717
Phone 724.459.7191

www.chestnutridgeresort.com

Located 44 miles East of Pittsburgh, 50 miles West of Altoona,
22 miles Northeast of Greensburg, and 45 minutes North of Seven Springs

BREAKFAST

Early Riser

assortment of breakfast pastries, Danish, muffins,
assorted chilled juices
coffee, decaf, and hot tea station
\$9.95 per person

Continental

fresh seasonal whole fruit, assorted yogurt,
granola & Nutri-grain bars, assorted muffins,
bagels with cream cheese and butter
assorted chilled juices
coffee, decaf and hot tea station
\$12.95 per person

Coffee & Donuts

assorted variety of donuts
assorted chilled juices
coffee, decaf, and hot tea station
\$8.95 per person
Add Whole Fruit - \$1.75 per piece

*Ask about adding a
Mimosa or
Bloody Mary Bar!*

Meetings & Breakfast

must be ordered for a minimum of 20 guests

ADD-ON OPTIONS

Omelet Station

\$6.95 per person

Assorted Donuts

\$24 per dozen

Yogurt Granola Parfaits

\$3.50 per person

Breakfast Sandwiches

\$4.95 each

\$125 Chef attendant fee for omelet station

BREAKFAST & BRUNCH BUFFETS

BREAKFAST BUFFET

Fresh Sliced Fruit Display
Fluffy Scrambled Eggs
Redskin Homefried Potatoes
Kentucky Style Sausage
Crispy Bacon
French Toast Casserole
w/ maple syrup
Mini Croissants & Assorted Muffins
Assorted Chilled Juices
Coffee, Decaf, and Hot Tea Display
\$19.95 per person

BRUNCH BUFFET

Fresh Sliced Fruit Salad
Fluffy Scrambled Eggs
Kentucky Style Sausage
Crispy Bacon
Your Choice of:
Chicken Entree **OR** Beef Entree
Roasted Red Potatoes **OR** Penne Pasta
Mini Croissants & Assorted Muffins
Assorted Chilled Juices
Coffee, Decaf and Hot Tea Display
\$26.95 per person

BOXED LUNCHES

Ham, Turkey & Provolone Sandwich
with lettuce and tomato served on a fresh croissant
Potato Chips - Apple - Cookie
Bottled Water
Vegetarian Wraps available upon request for pre-order
\$14.95 per person

BEVERAGES

Coffee, Decaf, and Tea - \$5.95 per person
Add Torani Syrups for Premium Coffee Display \$1.95pp
Add your favorite bottle of Liqueur for \$105 per bottle

Canned Soft Drinks & Bottled Water
charged on consumption - \$3 each

Meeting Package - all day meeting / refresh
Coffee Station, Bottled Water, Canned Sodas
\$9.95 per person

pricing does not include 21% service charge and 6% tax

PLATTERS & STATIONS

*each platter serves approx. 25 people
stations ordered for a minimum of 20 people*

Domestic Cheese Tray

*assortment of domestic cheeses with crackers and mustard
\$95 per platter (add pepperoni \$115)*

Premium Cheese Display

*assortment of imported and domestic cheeses with crackers
toasted crostini, fig jam, Dijon, grapes
\$125 per platter (add pepperoni & salami \$135)*

Fruit Display

*fresh sliced seasonal fruit with honey yogurt dip
\$95 per platter*

Vegetable Crudit  Display

*an array of fresh vegetables served with house made ranch
\$85 per platter*

Antipasto Display

*Sliced Prosciutto, salami, pepperoni, mozzarella, provolone,
pepperoncini, Kalamata olives, and marinated artichoke
hearts, served with sliced baguette breads & crackers
\$175 per platter*

South of The Border Display

*seasoned ground beef, queso dip, salsa, guacamole
sour cream, served with tortilla chips
\$9.95 per person*

Pittsburgh Station

*Kielbasa and Sauerkraut, Mini Potato and Cheese Pierogies
Ham BBQ Mini Sandwiches
Heinz Ketchup & Mustard
\$9.95 per person*

Snacks & Treats

*Potato Chips, Pretzels, Popcorn
Assorted bar nuts and M&Ms
\$2.75 per person*

Hors d'oeuvres

APPETIZERS

priced per 50 pieces

Italian Bruschetta	\$105
Jalapeno Cheddar Poppers	\$75
Veggie Spring Rolls	\$115
Beef Mini Dogs in Puff Pastry	\$85
Mozzarella Sticks w/ Marinara	\$95
Caprese Skewers	\$80
Spanakopita	\$80
Bordelaise Meatballs	\$90
Chicken Tenders w/ sauce	\$85
Tandoori Chicken Skewers	\$175
Sausage Stuffed Mushrooms	\$100
Crab Stuffed Mushrooms	\$125
Coconut Shrimp w/ Mango sauce	\$150
Crab Rangoon	\$110
Sea Scallops w/ Bacon	\$165
Teriyaki Beef Skewers	\$125
Mini Crab Cakes	\$150
Jumbo Shrimp Cocktail	\$175
Shrimp Scampi Skewers	\$175
BBQ Shrimp w/ Prosciutto	\$175
Chicken Wings (per 50) Buffalo, BBQ, Honey Hot, Butter & Garlic Parm, Dry Ranch	\$125
Cheese Pizza (12 cut)	\$15 ea
Pepperoni or Any 2 Topping Pizza	\$16.50 ea

pricing does not include 21% service charge and 6% tax

Classic Lunch Buffets

*all buffets must be ordered for a minimum of 20 guests
lunch between 11am and 2pm*

DELI BUFFET

Guests make their own sandwiches with:

Sliced Turkey, Ham & Salami

Swiss, American & Provolone Cheeses

(choose 2 salads)

Fruit Salad, Mixed Green Salad, Pasta Salad

Potato, or Macaroni Salad, Cole Slaw

House Made Potato Chips

Assorted Breads, Rolls

Condiments & Pickles

Iced Tea & Lemonade

\$17.95 per person

SALAD TRIO

Chicken Salad / Tuna Salad / Egg Salad

Served on Croissants

(choose 2 salads)

choice of: Fresh Fruit Salad,

Pasta Salad,

Potato, Macaroni Salad,

Mixed Greens Salad

House Made Potato Chips

Iced Tea & Lemonade

\$19.95 per person

SANDWICH BUFFET

Assorted Pre-Made Sandwiches to Include:

(choose 3)

Chicken Bacon Ranch, Turkey Club, Roast Beef,

Buffalo Chicken Wrap, Ham & Cheese,

Veggie Wrap or Panini

(choose 2 salads)

Fresh Fruit Salad, Mixed Green Salad, Potato,

Macaroni, or Pasta Salad, Cole Slaw

House Made Chips

Iced Tea & Lemonade

\$20.95 per person

ADD SOUP FOR \$4.95PP

BBQ LUNCH BUFFET

BBQ Pulled Pork Sandwiches

Grilled Chicken Breast

Corn on the Cob

Cheesy Au Gratin Potatoes

Appropriate Rolls & Condiments

Pasta Salad

Cole Slaw

Iced Tea & Lemonade

\$24.95 per person

PICNIC LUNCH BUFFET

Choice of 2 Entrees:

Hot or Italian Sausage with Peppers / Jumbo Hot Dogs

Hamburgers / Meatballs Marinara

BBQ Pulled Pork / Grilled Chicken Breasts

Appropriate Rolls & Condiments

Roasted Redskin Potatoes

Fresh Fruit Salad, Pasta Salad

Iced Tea & Lemonade

\$19.95 per person

Dinner Buffets

*all buffets must be ordered for a minimum of 20 guests
dinner buffets ordered for events after 3pm*

CHAMPION CLUB

Chicken Pancetta

Shrimp Scampi Skewers

(2 skewers per person)

Sliced Beef with au jus

Mixed Greens Salad

Green Beans

Herb Roasted Redskin Potatoes

Garlic Breadsticks

Iced Tea & Lemonade

\$32.95 per person

LITTLE ITALY

Chicken Parmesan

Meatballs Marinara

Penne Pasta with Tomato Cream Sauce

Parmesan Cheese on the side

Mixed Greens Salad

Italian Antipasti Salad

Green Bean Almondine

Garlic Breadsticks

Iced Tea & Lemonade

\$30.95 per person

CLASSIC COOKOUT

Choice of 3 Entree:

Italian Sausage with Peppers

Cheeseburgers / Meatballs Marinara

Grilled Chicken Breasts / BBQ Pulled Pork

Appropriate Rolls & Condiments

Cheesy Au Gratin Potatoes

Mixed Green Salad

Pasta Salad

Iced Tea & Lemonade

\$26.95 per person

*See Dessert Options
on next page!*

pricing does not include 21% service charge and 6% tax

Buffet by Design

Lunch Buffets 11am - 2pm
Dinner Buffets - after 4pm

all buffets must be ordered for a minimum of 20 guests

Build Your Own Lunch or Dinner Buffet

LUNCH

TIER 1 - \$25.95 choose 1 salad, 1 vegetable
1 starch or pasta and 2 entrees

TIER 2 - \$29.95, choose 2 salads, 1 vegetable
1 starch or pasta & 3 Entrees

DINNER

TIER 1 - \$32.95, choose 1 salad, 2 entrees, starch
pasta, vegetable

TIER 2 - \$38.95, choose 2 salads, 3 Entrees
1 starch, 1 vegetable, 1 pasta

VEGETABLE

Choose 1

Green Beans & Red Peppers
Vegetable Medley
Green Beans Almondine
Ginger Glazed Baby Carrots
Steamed Broccoli

SALADS

Choose 1 or 2

Mixed Greens Salad
Cole Slaw
Caesar Salad

Fresh Fruit Salad
Pasta Salad
Macaroni Salad

STARCH

Choose 1

Classic Rice Pilaf
Roasted Garlic Redskin Potatoes
Sour Cream & Chive Whipped
Potatoes
Smashed Redskins

PASTA

Choose 1

Classic Ziti Alfredo
Penne Ala Vodka
Rigatoni Marinara

ENTREES

Choose 2 or 3

Chicken Marsala
Chicken Pancetta
Chicken Parmesan
BBQ Chicken
Sliced Tender Turkey Breast
in Natural Au Jus

Sliced, Smoked Brisket w/ BBQ Glaze
Sliced Roast Sirloin with Cabernet Demi Glace
Beef Tips in Burgundy Wine Sauce
Sliced Apricot Glazed Sliced Ham

Grilled Atlantic Salmon
Baked English Cod
Grilled Mahi Mahi
Maryland Crab Cakes**
**(add \$4pp)

Buffet Add-Ons

CARVERY

attendant fee \$125

Honey Glazed Ham
Roasted Turkey, or
Pork Loin \$4.95pp
Top Royal Roast Sirloin 6.95
Slow Roasted Prime Rib 9.95pp
Filet Mignon MP

DESSERT

Add Dessert to any package!

House Baked Cookies & Brownies \$2.95
Chocolate Layer Cake \$3.95pp
Cheesecake with fruit topping \$3.95pp
Apple Pie \$3.95pp
Assorted Dessert Bars \$2.95pp

All Dinner Buffets include Garlic Bread Sticks, Coffee, Iced Tea and Lemonade

pricing does not include 21% service charge and 6% tax

Beverage Plans

House Bar

Sodas, Juices & Mixers
Miller Lite, Yuengling, Seasonal
Chardonnay, Pinot Grigio
Cabernet, Merlot
White Zinfandel
House Brand Liquors

2 Hour
\$22 per person

3 Hour
\$30 per person

4 Hour
\$40 per person

Premium Bar

Sodas, Juices & Mixers
Miller Lite, Yuengling, Seasonal
Chardonnay, Pinot Grigio, Merlot
Prosecco, Cabernet Sauvignon
White Zinfandel
Premium Brand Liquors

2 Hour
\$26 per person

3 Hour
\$34 per person

4 Hour
\$44 per person

Top Shelf Bar

Sodas, Juices & Mixers
Miller Lite, Yuengling, Seasonal
Chardonnay, Pinot Grigio, Merlot
Prosecco, Cabernet Sauvignon
White Zinfandel, Pinot Noir
Top Shelf Liquors

2 Hour
\$30 per person

3 Hour
\$42 per person

4 Hour
\$55 per person

PREMIUM BRANDS - Tito's Vodka, Beefeater Gin, Dewar's Scotch, Jose Cuervo Gold, Irish Cream, Jim Beam Bourbon, Jack Daniels Whiskey, Bacardi, Captain Morgan, Malibu Rum, Kahlua, Amaretto, Peach Schnapps

TOP SHELF BRANDS - Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark, Patron Silver, Crown Royal, Irish Cream Johnny Walker Black, Jack Daniel's, Bacardi, Captain Morgan and Malibu Rum, Kahlua, Bailey's, Amaretto, Peach Schnapps

MIMOSA & BLOODY MARY BARS

Mimosa Bar

three assorted juices and fruit garnishes \$6 per person
+ \$35 per bottle of sparkling wine

Bloody Mary Bar

includes house bloody mary mix,
house brand vodka,
and assorted traditional garnishes
2 hour - \$15 pp
3 hour - \$18 pp

COFFEE & CORDIAL STATION

\$105 per bottle - based on consumption

Fresh Brewed Coffee and Tea
Grand Marnier, Drambuie, Sambuca, Frangelico,
Kahlua, Amaretto DiSaronna, Bailey's,
Chambord, Hennessy VS

HOSTED BAR - host pays for all beverages - based on consumption via inventory - prices listed below
bartender fee applies

CASH BAR - guests pay for their own beverages - one bartender per 75 guests
bartender fee applies

Fountain Sodas \$3 Draft Beer \$4 Domestic Bottled Beer \$5
Imported Bottled Beer \$7 Glass of Wine \$8

Mimosa \$9 House Liquor \$7 House Bloody Mary \$9 Premium Brand Liquor \$9 Top Shelf Liquor \$10

Bartender Fee of \$125 per bartender will apply to Hosted or Cash Bars

pricing does not include 21% service charge, no tax on alcohol

Event Information

In order to ensure proper coordination of your event and availability of menu items, all banquet menus, room arrangements and other details pertaining to your event should be submitted to the events department at least 2 weeks prior to your scheduled event date.

Our staff will be happy to plan or assist you in selecting the proper menu items and arrangements to ensure a successful event.

You will have access one hour prior to your event to set up. Earlier access to your room can be made with your coordinator, provided there are no other functions on that day.

Contract & Payment

- All food and beverage arrangements must be made through The Restaurant at Chestnut Ridge.
- All food and beverage products and services are provided by Chestnut Ridge Golf Resort.
- Due to state restrictions, liquor laws, and insurance coverage, all food and beverage items consumed at the facility (including the grounds, golf course, and clubhouse) must be purchased at Chestnut Ridge Golf Resort.
- Signed food and beverage contract must be received prior to the event. (event portal)
- Final food and beverage selections must be made at least one week prior to your event start date.

GUEST COUNT GUARANTEE - Final guest count guarantee is due five days prior to your event.

Once guest count is confirmed, client may increase, but not decrease food and beverage guarantee. Client is responsible to pay for guest count guarantee or actual attendance, whichever is higher.

At this time, no deposit is required to host an event in the restaurant or suite, only a CC on file.

A credit card authorization form is also available through your event portal link.

Credit card on file is required for all events.

Full and final payment is due by the date of the event.

Out-of-state check payments are not accepted for final payment of events.

To host your event at The Restaurant at Chestnut Ridge, please contact

Amy Workman

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724.459.7191 x111