

CHESTNUT  RIDGE  
GOLF RESORT & CONFERENCE CENTER



2026 EVENT MENUS

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

[www.chestnutridgeresort.com](http://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

Apples & bananas, Danish & muffins,  
two 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  
two assorted chilled juices  
coffee, decaf and hot tea station  
\$12.95 per person

### Coffee & Donuts

assorted variety of donuts  
two assorted chilled juices  
coffee, decaf, and hot tea station  
\$8.95 per person  
Add Whole Fruit - \$1.00 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

**\$125 Chef attendant fee for omelet station**

### Assorted Donuts

\$24 per dozen

### Yogurt Granola Parfaits

\$3.50 per person

### Breakfast Sandwiches

\$4.95 each

## BREAKFAST & BRUNCH BUFFETS

### BREAKFAST BUFFET

Fruit Salad  
Scrambled Eggs w/ Cheese  
Home Fried Potatoes  
Sausage Links & Crispy Bacon  
French Toast Casserole  
w/ maple syrup  
Mini Croissants & Assorted Muffins  
Two Assorted Chilled Juices  
Coffee, Decaf, and Hot Tea Station

\$19.95 per person

### BRUNCH BUFFET

Fruit Salad  
Scrambled Eggs w/ Cheese  
Sausage Links & Crispy Bacon  
Home Fried Potatoes  
Homestyle Waffles with Maple Syrup  
Chicken Parmesan  
Penne Pasta Marinara  
Mini Croissants & Assorted Muffins  
Two Assorted Chilled Juices  
Coffee, Decaf and Hot Tea Station

\$26.95 per person

## BOXED LUNCHES

Italian Hoagie OR Turkey Club Sub  
with lettuce and tomato, Italian & mayonnaise  
Potato Chips  
(2) Cookies  
Bottled Water

\*Vegetarian Wraps available upon request, must pre-order\*

\$14.95 per person

Add Whole Fruit - \$1 per piece

## 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***

# Hors d'oeuvres

## 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  
\$105 per platter

### Vegetable Crudité Display

fresh seasonal vegetables served with house made ranch  
\$95 per platter

### Antipasto Display

Sliced Prosciutto, salami, pepperoni, mozzarella,  
provolone, pepperoncini, Kalamata olives, and marinated  
artichoke hearts, served with toasted crostini & crackers  
\$175 per platter

### Loaded Nacho Bar

seasoned ground beef, nacho cheese, salsa, guacamole,  
sour cream, and jalapenos, served with tortilla chips  
\$9.95 per person

### Pittsburgh Station

Kielbasa and Sauerkraut, Potato and Cheese Pierogis,  
Ham BBQ Mini Sandwiches,  
Heinz Ketchup & Mustard  
\$10.95 per person

### Snacks & Treats

Potato Chips, Pretzels, Popcorn,  
Bar Style Trail Mix  
\$2.75 per person

## APPETIZERS

priced per 50 pieces

Hot Dogs, condiments on the side	\$3 each
Italian Bruschetta	\$105
Jalapeno Cheddar Poppers	\$75
Veggie Spring Rolls <i>w/ Sweet &amp; Sour sauce</i>	\$115
Beef Mini Dogs in Puff Pastry <i>w/ Mustard dip</i>	\$85
Mozzarella Sticks <i>w/ Marinara sauce</i>	\$95
Caprese Skewers	\$85
Spanakopita	\$85
Bordelaise Meatballs	\$100
Chicken Tenders <i>w/ Ketchup, BBQ sauce, Ranch</i>	\$100
Sausage Stuffed Mushrooms	\$100
Crab Stuffed Mushrooms	\$125
Coconut Shrimp <i>w/ Mango sauce</i>	\$150
Crab Rangoon <i>w/ Sweet &amp; Sour sauce</i>	\$110
Bacon Wrapped Scallops	\$165
Teriyaki Beef Skewers <i>w/ Teriyaki Sauce</i>	\$125
Mini Crab Cakes <i>w/ Cocktail sauce</i>	\$150
Jumbo Shrimp Cocktail <i>w/ Cocktail sauce</i>	\$175
Shrimp Scampi Skewers	\$175
BBQ Shrimp w/ Prosciutto	\$175
Chicken Wings ( <i>per 50</i> ) <i>Buffalo, BBQ, Honey Hot, Butter &amp; Garlic Parm, Dry Ranch</i>	\$100
Cheese Pizza ( <i>12 cut</i> )	\$17 ea
Pepperoni or Any 2 Topping Pizza	\$18.50 ea

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

# Lunch Buffets

*all buffets must be ordered for a minimum of 20 guests  
lunch between 11am and 3pm*

## DELI BUFFET

BUILD YOUR OWN SANDWICH BUFFET

Turkey, Ham, & Salami

Swiss, American & Provolone Cheeses

*(choose 2 of the following salads:)*

*Fruit Salad, Mixed Greens Salad,*

*Pasta Salad, Potato Salad, Macaroni Salad,  
Coleslaw*

Assorted Breads, Rolls

Assorted Condiments & Toppings

House Made Potato Chips

Cookies & Brownies

Iced Tea & Lemonade

\$17.95 per person

## LITE LUNCH

Chicken Salad & Tuna Salad

Served on Croissants

*(choose 2 of the following salads:)*

*Fruit Salad, Mixed Greens Salad,*

*Pasta Salad,*

*Potato Salad,*

*Macaroni Salad, Coleslaw*

House Made Potato Chips

Cookies & Brownies

Iced Tea & Lemonade

\$19.95 per person

**ADD SOUP FOR \$4.95PP**

## SANDWICH BUFFET

PRE-MADE SANDWICH BUFFET

*(choose 3 of the following sandwiches:)*

Chicken Bacon Ranch, Turkey Club,

Roast Beef and Cheddar,

Buffalo Chicken Wrap, Ham & Cheese,

Veggie Wrap or Veggie Panini

*(choose 2 of the following salads)*

Fruit Salad, Mixed Greens Salad, Potato Salad,

Macaroni Salad, Pasta Salad, Coleslaw

House Made Potato Chips

Cookies & Brownies

Iced Tea & Lemonade

\$20.95 per person

**ADD SOUP FOR \$4.95PP**

## BBQ LUNCH BUFFET

BBQ Pulled Pork Sandwiches

Grilled Chicken

Corn on the Cob

Cheesy Au Gratin Potatoes

Kaiser Rolls & Condiments

Pasta Salad

Coleslaw

Iced Tea & Lemonade

\$24.95 per person

## PICNIC LUNCH BUFFET

Choice of 2 Entrees:

**Hot or Italian Sausage with Peppers / Jumbo Hot Dogs**

**Hamburgers / BBQ Pulled Pork**

**Rotisserie Chicken Quarters / Grilled Chicken**

Appropriate Rolls & Condiments

Roasted Redskin Potatoes

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

Rolls w/ Butter

Iced Tea & Lemonade

\$32.95 per person

## CLASSIC COOKOUT

Choice of 3 Entree:

**Italian Sausage with Peppers**

**Cheeseburgers / BBQ Pulled Pork**

**Rotisserie Chicken Quarters / Grilled Chicken**

Appropriate Rolls & Condiments

Cheesy Au Gratin Potatoes

Fruit Salad

Pasta Salad

Iced Tea & Lemonade

\$24.95 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 Beans Almondine

Rolls w/ Butter

Iced Tea & Lemonade

\$30.95 per person

*See dessert options on the next page!*

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

# Buffet by Design

Lunch Buffets 11am - 3pm

Dinner Buffets - after 3pm

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

### SALADS

Choose 1 or 2

Mixed Greens Salad  
Coleslaw  
Broccoli Salad

Fruit Salad  
Pasta Salad  
Macaroni Salad

### VEGETABLE

Choose 1

Green Beans & Red Peppers  
Broccoli, Cauliflower, Carrots  
Green Beans Almondine  
Ginger Glazed Baby Carrots  
Steamed Broccoli

### STARCH

Choose 1

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

### PASTA

Choose 1

Classic Ziti Alfredo  
Penne Ala Vodka  
Rigatoni Marinara  
(parmesan cheese on the side)

### ENTREES

Choose 2 or 3

Chicken Marsala  
Chicken Pancetta  
Chicken Parmesan  
Tuscan Chicken  
Sliced 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 Ham  
Bacon Wrapped Pork Loin, Cracked Black Pepper Cream Sauce

Pan Seared Salmon w/  
Orange Champagne Butter  
Baked English Flounder  
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 \$2.95pp  
Chocolate Layer Cake \$3.95pp  
Cheesecake with Fruit Topping \$3.95pp  
Apple Pie \$3.95pp  
Assorted Dessert Bars \$2.95pp

All Dinner Buffets include Rolls w/ Butter, 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  
Chardonnay, Pinot Grigio,  
Cabernet Sauvignon,  
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  
Chardonnay, Pinot Grigio,  
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  
Chardonnay, Pinot Grigio,  
Prosecco, Cabernet Sauvignon,  
White Zinfandel  
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, Bailey's Irish Cream, Jim Beam Bourbon, Jack Daniels Whiskey, Bacardi Light Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Kahlua, Amaretto, Peach Schnapps

**TOP SHELF BRANDS** - Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark, Cuervo Silver Tequila, Crown Royal Whiskey, Bailey's Irish Cream, J&B Scotch, Jack Daniel's Whiskey, Bacardi Light Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Kahlua, Bailey's Irish Cream, Amaretto, Peach Schnapps

## MIMOSA & BLOODY MARY BARS

### Mimosa Bar

three assorted juices  
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

## CORDIAL STATION

\$105 per bottle

Grand Marnier, Drambuie, Sambuca, Frangelico,  
Kahlua, Amaretto DiSaronno, Bailey's Irish Cream,  
Chambord, Hennessey 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 100 guests  
*\*bartender fee applies\**

**Canned / Fountain Sodas \$3   Bottled N/A Beverages \$4   Draft Beer \$4   Domestic Bottled Beer \$5**  
**Seltzers \$7   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 assist you in selecting the proper menu items and arrangements to ensure a successful event.**

**You will have access two hours 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 Event Sales Director.
- 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 seven 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. Additional invoice(s) may be issued if actual attendance exceeds guaranteed count.**

Advanced deposit may be required.

***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.

*Please note: a 3% processing fee will be added to all credit/debit card transactions.*

To host your event at Chestnut Ridge Resort, please contact

Amy Workman

Amy.Workman@chestnutridgeresort.com

724.459.7191 x111