



CHESTNUT  RIDGE
GOLF RESORT & CONFERENCE CENTER

Golf Outing Menus 2026



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**

Golf Outing Menus

must be ordered for a minimum of 20 guests

GRAB & GO BREAKFASTS

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

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

ADD-ON OPTIONS

Made-to-Order Omelet Station

Chef Hosted Station featuring
a variety of toppings:
*Ham, Cheese, Jalapenos, Mushrooms, Onions,
Peppers, Tomatoes*
\$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

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

BEVERAGE PACKAGES

Coffee, Decaf, and Tea - \$5.95pp
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

pricing does not include 21% service charge and 6% tax, product and pricing subject to change.

Hors d'oeuvres

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 & 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 & 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 (per 50) <i>Buffalo, BBQ, Honey Hot, Butter & Garlic Parm, Dry Ranch</i>	\$100
Cheese Pizza (12 cut)	\$17 ea
Pepperoni or Any 2 Topping Pizza	\$18.50 ea

PLATTERS & STATIONS

*each platter serves approx 25 people
Stations must be 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*

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Club House Buffets

DELI BUFFET

BUILD YOUR OWN SANDWICH BUFFET

Turkey, Ham, & Salami

Swiss, American, & Provolone Cheeses

(choose 2 of the following salads:)

Fruit Salad, Mixed Green, Salad, Pasta Salad

Potato Salad, Macaroni Salad, Coleslaw

Assorted Breads, Rolls

Condiments & Pickles

House Made Potato Chips

Cookies & Brownies

Iced Tea & Lemonade

\$17.95 per person

SANDWICH BUFFET

ASSORTED 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

BACK NINE BBQ

BBQ Pulled Pork Sandwiches

Grilled Chicken

Corn on the Cob

Cheesy Au Gratin Potatoes

Pasta Salad & Coleslaw

Kaiser Buns & Condiments

Cookies & Brownies

Iced Tea & Lemonade

\$25.95 per person

CHAMPION BUFFET

Chicken Pancetta

Shrimp Scampi Skewers

(2 skewers per person)

Mixed Greens Salad

Ranch & Italian Dressing

Green Beans

Herb Roasted Redskin Potatoes

Rolls w/ Butter

Cookies & Brownies

Iced Tea & Lemonade

\$26.95 per person

Add 10oz NY Strip Steaks for \$20 per steak

Add Sliced Beef with Au Jus for \$7 per person

CLASSIC COOKOUT

CHOICE OF 2 or 3 ENTREES:

BBQ Pulled Pork / Hamburgers

Italian Sausage with Peppers / Jumbo Hot Dogs

Grilled Chicken/ Rotisserie Chicken Quarters

Appropriate Rolls & Condiments

Pasta Salad & Fruit Salad

Cookies & Brownies

Iced Tea & Lemonade

\$19.95 per person / 2 Entrees

\$24.95 per person / 3 Entrees

Add Cheesy Au Gratin Potatoes \$3.99 pp



**UPGRADE YOUR GUEST EXPERIENCE WITH A MADE TO ORDER
GRILLING STATION ON THE PATIO - MRKT PRICE**



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BUFFET BY DESIGN

BUILD YOUR OWN BUFFET

Includes rolls w/ butter, assorted dessert bars, and coffee / tea station, iced tea and lemonade

ENTREES

Choose 2 or 3

- Chicken Marsala
- Chicken with Sherry Dijon Sauce
- Chicken Parmesan
- Tuscan Chicken
- Cajun Flounder with Roasted Tomatoes
- Grilled Mahi Mahi
- Maryland Crab Cakes** (add \$4pp)
- Pan Seared Salmon with Orange Champagne Butter
- Flat Iron Steak with Sweet Whiskey Sauce
- Sliced Beef Brisket w/ BBQ Glaze
- Sliced Roast Sirloin with Cabernet Demi Glace
- Bacon Wrapped Pork Loin, Cracked Black Pepper Cream Sauce
- Sliced Apricot Glazed Ham

SALADS

Choose 2 or 3

- | | |
|--------------------|-------------------------|
| Mixed Greens Salad | Fruit Salad |
| Coleslaw | Pasta Salad |
| Caesar Salad | Macaroni Salad |
| Broccoli Salad | Italian Antipasti Salad |

ADD ON: CHEF CARVERY

Choose 1

- Honey Glazed Ham, Roasted Turkey, or Pork Loin \$4.95pp
- Top Royal Round Roast Sirloin \$6.95pp
- Slow Roasted Prime Rib \$9.95pp
- Filet Mignon MP
- *\$125 chef attendant required**

PASTA

Choose 1

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

SIDES

Choose 1

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

VEGETABLES

Choose 1

- Broccoli, Cauliflower, Carrots
- Green Beans Almondine
- Ginger Glazed Carrots
- Steamed Broccoli

TIER 1: choose 2 Salads, 2 Entrees, 1 Pasta, 1 Side, 1 Vegetable

\$34.95 per person

TIER 2: choose 3 Salads, 3 Entrees, 1 Pasta, 1 Side, 1 Vegetable

\$40.95 per person

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Beverage Plans

HOUSE

Sodas, Juices & Mixers
Miller Lite & Yuengling Beer
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

Sodas, Juices & Mixers
Miller Lite & Yuengling Beer
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

Sodas, Juices & Mixers
Miller Lite & Yuengling Beer
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 Bourbon, Jose 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, Amaretto, Peach Schnapps

CORDIAL STATION

\$105 per bottle - based on consumption

Fresh Brewed Coffee and Tea

Grand Marnier, Drambuie, Sambuca, Frangelico,

Kahlua, Amaretto DiSaronno, 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 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

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Pre Planned Tickets

TICKET OPTION 1 - \$3 per ticket

Includes: (1) Hot Dog Only

TICKET OPTION 2 - \$7 per ticket

Includes : (1) Hot Dog, Bag of Chips, Bottled Water or Soft Drink

TICKET OPTION 3- \$9 per ticket

Includes **choice of**: (2) Hot Dogs, (1) Hamburger, or (1) Sandwich
Bag of Chips, Bottled Water or Soft Drink

NO OUTSIDE FOOD OR BEVERAGES ALLOWED AT CHESTNUT RIDGE GOLF RESORT

(In the clubhouse, or on the courses)

OUTING DONATED PRODUCT FEE - 3.95 PER PERSON

BEVERAGES ON THE COURSE

CONSUMPTION - Standard bar prices non-negotiable. Beverages are charged on inventory based consumption from Coolers, Snack Shed, Beverage Carts, or select stations throughout the course

DRINK TICKETS - Host can purchase / provide a pre-determined amount of drink tickets for their guests, that are then charged on consumption based on guest selection. Standard prices apply.

Contract & Payment

- All food and beverage arrangements must be made through 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 quantity confirmations 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.*

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, please contact Amy Workman
Amy.Workman@chestnutridgeresort.com 724.459.7191 x111