



*Nestled in the Pocono Mountains of Northeastern Pennsylvania, Mountain Laurel Golf Club is one of the best kept secrets in North Eastern Pennsylvania.*

*Mountain Laurel Golf Club is a public golf course offering private club amenities. A beautiful standalone Pro Shop offers the latest styles of golf apparel and men's and women's locker rooms.*

*With a newly renovated club house, you and your guests will be welcomed indoors to an elegant dining room and full service bar area with breathtaking golf course views.*

*Enjoy your cocktail reception outdoors on our spacious covered patio bar with a beautiful stone fireplace for those seasonal events.*

*Wedding Packages are available for your special day. We also offer custom packages to fulfill your every wish for a dream wedding. An onsite ceremony overlooking the beautiful Pocono Mountains is sure to impress your guests.*

*Choose from either a full service formal seating event or choose from one of our many buffets. Reserve our Grill Room for those smaller gatherings.*

*The staff at Mountain Laurel Golf Club is dedicated to fulfilling your wishes and making your event one to remember. Please make an appointment to view our facility by calling 570-443-7424.*

*Contact:*

*Catherine Gower, General Manager /Banquets Ext 3*

*Leslie Moyer, Hospitality Manager /Banquets Ext 4*

# **BANQUET MENU**

*All dinners include: Garden Salad, Your choice of starch and Vegetable, Dinner rolls, butter, coffee and tea*

## **Salads Additional**

**Caesar Salad-** Hearts of romaine tossed with a creamy caesar dressing and topped with garlic croutons and shaved parmesan cheese \$3.00

**Iceberg Wedge Salad-** Iceberg wedge topped with chopped tomatoes, crisp bacon, crumbled bleu cheese & bleu cheese dressing \$3.00

**Kale Salad-** Baby kale, chopped apple, candied walnuts, bleu cheese & dried cranberries \$3.00

## **POULTRY**

**Half Roasted Chicken-** Roasted with a natural au jus \$18.00

**Chicken Francaise-** Chicken breast in a white wine, lemon, garlic sauce \$18.00

**Chicken Parmesan-** Breaded chicken breast topped with marinara sauce and mozzarella cheese \$18.00

## **BEEF**

**Rosemary and Roasted Garlic Encrusted Roasted Prime Rib -** Choice prime rib slowly roasted in its own juices served with horseradish sauce \$23.00

**Hand Cut New York Strip-** 12oz topped with gorgonzola and roasted garlic butter \$18.00

**Barrel Cut Filet Mignon-** 6oz served with mushroom sauce \$24.00  
Oscar Style \$30.00

## **SEAFOOD**

<i>Crab Stuffed Tilapia</i>	\$ 18.95
<i>Parmesan Encrusted Salmon- Served with a basil cream sauce</i>	\$19.00
<i>Grilled Lobster Tail- 4oz served with garlic butter</i>	Market

## **ENTREES**

<i>Veal Marsala- Sauteed mushrooms in Sherry &amp; Marsala wine</i>	\$20.00
<i>Herb Encrusted Pork Loin- Served with a whole grain mustard sauce</i>	\$18.00
<i>Beer-Braised Short Ribs- Slowly braised short ribs in a local IPA</i>	\$22.00

## **PASTA**

<i>Penne ala Vodka- Prepared in a light blush sauce</i>	\$13.00
<i>Stuffed Shells- Pasta shells stuffed with ricotta cheese</i>	\$12.00
<i>Fettucine with Roasted Garlic and Broccolini</i>	\$12.00

*Starch- Rosemary Roasted Red Bliss Potato, Roasted Garlic Mashed, Rice Pilaf*

*Vegetable- Broccoli and Garlic, Corn Hash, Asparagus*

## **DESSERT**

Assorted desserts available upon request.

***All prices subject to a 18% gratuity charge and 6% sales tax.  
All prices subject to change.***

## ***BUFFET MENU***

*Chicken Marsala*  
*Chicken Francaise*  
*Chicken Cacciatore*  
*Herb Encrusted Pork Loin*  
*Glazed Spiral Cut Roasted Ham*  
*Slow Roasted Turkey*  
*Cavatappi with Marinara*  
*Stuffed Manicotti*  
*Penne ala Vodka*  
*Baked Rigatoni*  
*Fettucine with Roasted Garlic and Broccolini*  
*Vegetable Stuffed Tilapia*  
*Homestyle Pot Roast*  
*Sausage and Peppers*  
*Meatballs*  
*Chicken Fingers*

### ***Finer Fair +3***

***Filet of Sole-*** served with a lemon butter sauce  
***Pork Tenderloin-*** served with apple chutney  
***Beef Tenderloin-*** served with horseradish cream

#### **STARCH CHOICE**

*Rosemary Roasted Red Bliss Potato*  
*Roasted Garlic Mashed*  
*Rice Pilaf*

#### **VEGETABLE CHOICE**

*Broccoli and Garlic*  
*Corn Hash*  
*Asparagus*

## ***HOUSE MADE DESSERTS***

*Carrot Cake*

*Chocolate Cake*

*Seasonal Pies*

*Brownies with Ice Cream and Chocolate Syrup*

*Apple Crisp with Ice Cream*

*All Buffets include: Garden Salad with choice of two dressings*

*Choice of one Dessert*

*Dinner rolls with Butter*

*Coffee and Tea*

## ***PASTA STATION***

Penne, Cavatappi, Bucatini  
Alfredo, Marinara, Vodka Sauce

\$7.00

## ***CARVING STATION***

Beef Tenderloin \$10.00  
Glazed Home Style Ham \$5.00  
Slow Roasted Turkey Breast \$6.00

\$50.00 Carving Station Attendant Fee

## ***SLIDER STATION***

**Beef Sliders-** served with Classic American Cheese \$3.00

**Gourmet Slider Bar-** caramelized onions, tomato, shredded  
iceberg lettuce, pickles, and three cheese choice \$5.00

Above prices are per person

## ***BUFFET PRICING***

### ***Buffet 1***

*One Entrée  
One Vegetable  
One Potato  
\$15.95*

### ***Buffet 2***

*Two Entrees  
One Vegetable  
One Potato  
One Pasta  
\$20.95*

### ***Buffet 3***

*Three Entrees  
One Vegetable  
One Potato  
One Pasta  
\$24.95*

*Fresh Vegetable Display \$1.75      Fresh Fruit Display \$1.75*

*Domestic Cheese and Assorted Crackers Display \$2.25*

*Prices are per person*

*All prices subject to change*

## ***THE BIRDIE PACKAGE***

*The package is exclusively available to groups booking golf outings.  
Served buffet style.*

*Beef Kabobs  
Chicken Stir Fry  
Sausage & Peppers  
Meatloaf  
Chicken Fingers  
Meatballs & Marinara  
Italian or BBQ Chicken*

*Choice of 2 Entrees  
Choice of Starch & Vegetable  
Fresh Tossed Salad Bowl  
Dinner Rolls  
Coffee & Tea*

*\$12.95 per person*

*All Prices are subject to 18% gratuity charge and 6% sales tax.*

*All Prices Subject to Change*



*The Birdie Boxed Lunch*

*Choice of Deli Sandwich*

*Chips*

*Cookie*

*Fountain Drink*

*\$8.95*

*A perfect start to your Tournament or Small Outing*

## ***APPETIZER SUGGESTIONS***

*The following are choices per person*

### *Cold*

- Crudités & House Ranch \$2.75*
- Assorted Fruit Display & Whipped Cream Cheese \$2.75*
- Artisan Cheese and Cracker Display \$2.75*
- Homemade Bruschetta \$2.25*
- Shrimp Cocktail Display (upon request)*
- Antipasto Display \$8.00*

### *Hot*

- Crab Stuffed Mushrooms \$3.00*
- Bacon Wrapped Scallops \$3.50*
- Miniature Crab Cakes \$3.50*
- Marinated Portabella Sliders \$2.00*
- Beef or Chicken Satay on Skewers \$3.50*
- Assorted mini Quiche \$1.75*
- Cheese steak Egg Rolls \$2.50*
- Assorted Meatballs (Swedish or Italian with Marinara) \$3.00*
- Cocktail Franks in Puffed Pastry \$2.75*
- Spinach & Artichoke Dip \$2.50*
- Breaded Calamari \$4.00*
- Crab Stuffed Shrimp (upon request)*

*Other choices are available upon request.*

*All prices are subject to change*

# ***BEVERAGES***

## ***Hourly Cocktail Receptions***

*Bar Packages Do Not Include 20% Service Charge*

### **House Brands**

*Smirnoff Vodka*

*Gordons Gin*

*Bacardi Rum*

*Jim Beam Bourbon*

*Admiral Nelson Spiced Rum*

*Inver House Scotch*

*Seagram's 7 Crown Whiskey*

*Canadian Club Whisky*

*Martini & Rossi Sweet & Dry Vermouth*

*Domestic Beers*

*Variety of Wines*

*Variety of Dekuyper Liqueurs*

*Soft Drinks*

*Variety of Juices*

*\$11.50 Per Person-1<sup>st</sup> Hour*

*\$6.25 Per Person each Additional Hour*

### **Premium Brands**

*Belvedere Vodka*

*Maker's Mark Whisky*

*Old Grand Dad Bourbon*

*Bombay Sapphire Gin*

*Captain Morgan Spiced Rum*

*Martini & Rossi Sweet & Dry Vermouth  
Domestic Beers  
Variety of Wines  
Variety of Dekuyper Liqueurs  
Soft Drinks  
Variety of Juices*

*\$14.00 Per Person-1<sup>st</sup> Hour  
\$6.75 Per Person each Additional Hour*

**Beer and Wine Bar**

*Enjoy our Varieties of Domestic Beers and House Wines  
Soft Drinks and Juices*

*\$8.75 Per Person-1<sup>st</sup> Hour  
\$5.00 Per Person each Additional Hour*

**Wines by the Bottle & Champagne Toasts**  
*On Request*

**Soda, Iced Tea, and Lemonade**  
*\$3.50 Per Person*

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**Bar Based on Consumption**

*Bar tab will run the duration of function. Host to pay by cash or  
check at end of function. Includes all alcohol, mixers, and soda.*

*\$75.00 Bartender Fee Will Be Added to Tab  
Additional Bartender Fee On Groups Over 75*