



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 & 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-1st 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-1st 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-1st 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

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*