



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*

MOUNTAIN LAUREL GOLF CLUB

PLATED BANQUET MENU

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

SALADS

Premium

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 \$22.00

Chicken Francaise- Chicken breast in a white wine, lemon, garlic sauce \$20.00

Chicken Parmesan- Breaded chicken breast topped with marinara sauce and mozzarella cheese \$20.00

BEEF

Rosemary and Roasted Garlic Encrusted Roasted Prime Rib - Choice prime rib slowly roasted in its own juices served with horseradish sauce
\$26.00

Hand Cut New York Strip- 12oz topped with gorgonzola and roasted garlic butter
\$23.00

Barrel Cut Filet Mignon- 6oz served with mushroom sauce
Oscar Style
\$28.00
\$32.00

SEAFOOD

Crab Stuffed Flounder \$ 23.00

Parmesan Encrusted Salmon- Served with a basil cream sauce \$24.00

Grilled Lobster Tail- 4oz served with garlic butter Market

ENTRESS

Veal Marsala- Sauteed mushrooms in Sherry & Marsala wine \$26.00

Herb Encrusted Pork Loin- Served with a whole grain mustard sauce \$22.00

Beer-Braised Short Ribs- Slowly braised short ribs in a local IPA \$26.00

PASTA

Penne ala Vodka- Prepared in a light blush sauce \$16.00

Stuffed Shells- Pasta shells stuffed with ricotta cheese \$15.00

Fettucine with Roasted Garlic and Broccolini \$15.00

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

Vegetable- Broccoli and Garlic, Corn , Vegetable Medley or Carrots

DESSERT

Is Priced Per Person

Ice Cream – Topped with chocolate sauce \$2

Vanilla Sheet Cake- Vanilla Cake with Icing \$2

Rice Pudding- A classic favorite topped with cinnamon \$2

Chocolate Brownie \$2 ***With Ice Cream*** \$3

Molasses Cake- ***Traditional and Sweet*** \$3

Seasonal Pies- ***Choose from Seasonal Options*** \$3

Carrot, Red Velvet, Chocolate or Coconut Cake \$3

Cheesecake \$5

Peanut Butter Cheesecake \$5

Lemon Mascarpone Cake \$5

Special Order Desserts available upon request.

Tax & Gratuity Will Be Added To Final Bill

All prices subject to change.

BUFFET MENU

Chicken Marsala/ Francaise
Herb Encrusted Pork Loin
Glazed Spiral Cut Roasted Ham
Slow Roasted Turkey
Cavatappi with Marinara
Stuffed Manicotti
Penne ala Vodka
Baked Rigatoni
Beer Battered Haddock
Homestyle Pot Roast
Sausage and Peppers
Meatballs
Chicken Fingers

Finer Fair

Crab Stuffed Flounder- served with a lemon butter sauce +\$3

Pork Tenderloin- served with apple chutney +\$3

Prime Rib- served with horseradish cream +\$5

STARCH CHOICE

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

VEGETABLE CHOICE

Broccoli and Garlic
Corn
Glazed Carrots
Vegetable Medley

HOUSE MADE DESSERTS

Carrot Cake

Chocolate Cake

Seasonal Pies

Brownies with Ice Cream and Chocolate Syrup

Apple Crisp with Ice Cream

Cheese Cake (Additional \$3 per person)

All Buffets include: Garden Salad with choice of two dressings

Choice of one Dessert

Dinner rolls with Butter

Coffee, Tea and Fountain Beverages

BUFFET PRICING

Buffet 1

*One Entrée
One Vegetable
One Potato
\$18.95*

Buffet 2

*Two Entrees
One Vegetable
One Potato
One Pasta
\$21.95*

Buffet 3

*Three Entrees
One Vegetable
One Potato
One Pasta
\$25.95*

Fresh Vegetable Display \$2.50 Fresh Fruit Display \$2.75

Domestic Cheese and Assorted Crackers Display \$2.55

Prices are per person

All prices subject to change

Tax & Gratuity Will Be Added To Final Bill

SLIDER STATION

When Purchased with Dinner Package

Choice of Beef, Turkey or Grilled Chicken

Served with Classic American Cheese & toppings \$3.00

CARVING STATION

When Purchased with Dinner Package

Prime Rib \$9.00

Glazed Home Style Ham \$5.00

Slow Roasted Turkey Breast \$6.00

\$50.00 Carving Station Attendant Fee

PASTA STATION

When Purchased with Dinner Package

Penne, Cavatappi, Bucatini

Alfredo, Marinara, Vodka Sauce

\$7.00

Above prices are per person

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BREAKFAST

Breakfast Sandwiches

Assorted Breakfast Sandwiches Served on Kaiser Rolls

Coffee, Tea, or Fountain Beverage

\$6 per person

The Basic Breakfast

Fruit Danish & Donuts

Coffee, Tea or Fountain Beverage

\$4 per person

Deluxe Breakfast

Assorted Danish, Donuts, Fruit Cup & Yogurt

Coffee, Tea, Assorted Juices & Fountain Soda

\$7 per person

Tax & Gratuity will be added to final bill

THE NEW MASTERS B-B-Q

Choice of two proteins:

Hot Dogs

Hamburgers/Cheeseburgers

Shredded Chicken BBQ (Traditional or Buffalo)

Sausage & Peppers Shredded Beef

*BBQ Marinated Grilled Chicken Breast (additional \$2.00
per person)*

Choice of four sides:

Corn on the cob

Baked Beans

Pasta Salad

Garden Salad

Potato Salad

Macaroni Salad

Watermelon Wedges

All Master's BBQ's include Brownies for dessert

\$15.50 Per Person

Coffee, Tea & Fountain Beverages Included

Additional Protein \$3.00 per person

Additional Side \$1.00 per person

Pricing reflects a single serving portion per person.

Tax & Gratuity will be added to final bill

\$200 Non-Refundable Deposit Required to Hold Date

Balance Due Day Of Event

Cash or Check Payment Only