

Banquet and Wedding Reception Menu

Range End Golf Club

303 Golf Club Avenue

Dillsburg, PA 17019

(717) 432-4812

RangeEndGolfClub.com

Dinner Package Selections

Silver Package.....\$17.95

This package includes two entrée choices, one vegetable choice and a potato choice

Gold Package.....\$24.95

This package is something special for your special day. It includes your choice of two gold entrée selections, two vegetable choices, and a potato choice.

All packages are served buffet style and include a house salad and hot rolls. Customized menu's available upon request

Platinum Package.....\$34.95

Our finest selection for your occasion, included in this package is your choice of two entrées, two vegetable choices, a potato choice, rolls, and a house or ceasar salad. Swedish or Italian meatballs of your choice will be served as your guests arrive.

All meal packages include coffee, hot tea and ice water, white table linens and white linen napkins. Color linens are available for an additional charge.

**** Certain items on our menus may be requested to be cooked to less than well. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness ****

Silver Package Entrée Selections

Roast Beef

Succulent, tender roast beef sliced thin and served in Au Jus.

Honey Glazed Ham

Honey and pineapple glazed ham slow roasted to perfection.

Slow Roasted Pork

Roasted pork rubbed with brown sugar and spice and slow roasted.

Grilled Marinated Chicken Breast

Marinated boneless breast fire grilled to perfection.

Pasta Carbonara

Fresh penne pasta tossed with sausage, onions, and bacon accented with a creamy white garlic peppered carbonara sauce.

Lasagna

Homemade lasagna layered with mozzarella and ricotta cheeses and marinara sauce. (Your choice of cheese lasagna, meat and cheese lasagna, or veggie lasagna.)

Gold Package Entrée Selections

Roasted Tenderloin Tips

Thinly sliced beef tenderloin tips, slow roasted to medium, and served with a mushroom wine sauce.

Stuffed Chicken Breast

Lightly breaded chicken breast stuffed with our own cornbread bacon and cheese stuffing topped with our signature Dijon sauce.

Delectable Chicken

Grilled chicken breast topped with a creamy crab imperial sauce.

Stuffed Pork Chops

Stuffed with homemade stuffing and drizzled with a delicious mushroom sauce.

Burcshetta Haddock

Fresh Ice Atlantic Haddock fillets topped with chopped vine ripe tomatoes, white valdalia onions, garlic, and fresh basil topped accented with our house vinaigrette sauce.

Tortilla Crusted Tilapia

Fillet of tilapia, seasoned, topped with parmesan breading, broiled to perfection, and drizzled with butter sauce.

Platinum Package Entrée Selections

Carving Station

Your choice of one of the following:

Whole Roasted Prime Rib of Beef with Horseradish Cream and Natural Jus, Roast Breast of Turkey with a Cranberry Apple Chutney, or Hickory Smoked Ham with Pineapple Glaze.

Flounder Del Rey

Fresh flounder fillet stuffed with jumbo lump crabmeat and topped with Newburg sauce.

North Atlantic Salmon Filet

Served with your choice of seasonings:

Lemongrass dill, blackened, creamy white wine sauce, seaside (Old Bay & garlic), Mediterranean (olive oil, oregano, fresh lemon, and roasted garlic).

Veal Piccata

Thin slices of boneless veal simmered in a rich veloute, and finished with a lemon, capers and white wine sauce.

Chicken Marsala

Chicken breast sautéed with fresh mushrooms and finished with a Marsala wine sauce.

Portabella Mushrooms may be added for an additional \$.75 per person

London broil

Seasoned thinly sliced London broil in Au Jus.

Chesapeake Chicken

Fresh boneless chicken breast stuffed with our house crab stuffing, lightly baked, then accented with a smooth and creamy morney sauce.

Vegetable Du Jour

Chef's Choice of Vegetable Blend

Honey Green Beans

Roasted Corn

Glazed Carrots

Potato Du Jour

Roasted Red Bliss Potatoes

Scalloped Potatoes

Buttermilk Mashed Potatoes

Candied Sweet Potatoes

Foil Baked Potato

Wild Rice

Potato Bar (additional charge per person)

Baked potatoes and mashed potatoes served with a large selection of toppings for your guests to create their own feast.

\$2.00 per person

Hors d'oeuvres Selection

<i>Fresh Vegetable Crudités with Dip.....</i>	<i>\$3.00pp</i>
<i>Cheese Tray with Honey Mustard Dipping Sauce.....</i>	<i>\$4.00pp</i>
<i>Boneless Wings.....</i>	<i>\$4.00pp</i>
<i>Meatballs (Barbeque, Swedish, or Spicy Plum).....</i>	<i>\$2.25pp</i>
<i>Glazed Barbeque Chicken Bites.....</i>	<i>\$2.00pp</i>
<i>Cocktail Franks in a Blanket.....</i>	<i>\$2.25pp</i>
<i>Bacon Wrapped Scallops.....</i>	<i>\$5.00pp</i>
<i>Homemade Tomato & Portabella Salad.....</i>	<i>\$4.00pp</i>
<i>Tortilla Chips with Salsa.....</i>	<i>\$1.50pp</i>
<i>Unlimited Chips & Pretzels (Stays throughout entire event).....</i>	<i>\$1.50pp</i>
<i>Sampler Selection.....</i>	<i>\$5.00pp</i>

Standard time frame for Hors d'oeuvre is one hour.

Additional charges may apply for Hors d'oeuvre parties without meal service and for extended time periods

The Sweetest Part of the Evening

Customized Sheet Cakes.....\$2.25pp

We will design your cake to fit your event.

Lemon or Berry Parfait.....\$4.00pp

Vanilla ice cream topped with sweet whipped cream, chocolate sauce, and a cherry.

Assorted Cakes.....\$3.75pp

An assortment of different cakes for your guests to choose their favorite.

Assorted Pie Selections.....\$2.50pp

An assortment of seasonal pies made fresh.

Chocolate Fountain.....\$5.00pp

A beautiful display of freshly dipped dark chocolate strawberries.

If you choose to bring your own cake, it will be your responsibility to plate and serve your cake. You will also need to provide your own plates and utensils

If you would like us to cut your cake and provide the plates and utensils it is an additional charge of \$42.00

Banquet Beverage Services

Unlimited Soda.....\$1.50pp

An unlimited soda bar and fresh brewed tea for your guests all evening.

Traditional Champagne Toast.....\$2.00pp

Sweet Strawberry Champagne Toast.....\$2.25pp

Sparkling Champagne with a sweet treat inside the glass.

Bar Choices

Cocktail services will be provided for parties under 50 people

Cash Bar

Your guests will pay for their own drinks. \$200 Bar Charge.

Host Paid Open Bar.....\$ per drink basis

Host may set a limit and the bartender will serve your guests until your specified limit is met. You may then have the choice of raising the limit on the open bar or switching to a cash bar.

Drink Prices

A \$50.00 bar setup fee is charged to each event requiring a bar

<i>Sodas & Juices.....</i>	<i>\$1.50</i>	<i>Domestic Bottles.....</i>	<i>\$3.00</i>
<i>Imported Bottles.....</i>	<i>\$3.00</i>	<i>Mixed Drinks.....</i>	<i>\$4.00</i>
<i>Select Mixed Drinks.....</i>	<i>\$4.00</i>	<i>Premium Mixed Drinks....</i>	<i>\$6.00</i>
<i>House Wine.....</i>		<i>\$4.00</i>	

Additional Beverage Selections

Punch Selection..... \$30.00/gallon

Choose from Fuzzy Naval, Rum Punch, Sangria Wine Punch, Whiskey Sour, Sea Breeze, or ask about our other selections. One gallon yields 18-7 oz. servings.

Domestic ¼ Keg..... \$125.00

80-12 oz. servings

Domestic ½ Keg..... \$160.00

160-12 oz. servings

Import ¼ Keg..... \$125.00

80-12 oz. servings

Import ½ Keg..... \$140.00

160-12 oz. servings

Room Rental Rates

Room rental cost is based on four hours; each additional hour is \$100 per hour

Golfers Galley Room..... \$35.00

Seats up to 30 people

Ratskeller Room..... \$100.00

Seats up to 60 people

Ball Room.....\$165.00

Seats up to 200 people (With no dance floor)

Entire Dining Facility.....Starts at \$5,000.00

The entire facility will be open for only your event. A private setting restriction applies. Food and beverage must be purchased from Range End and no outside Vendors.

Suggestions for the Bride & Groom

Photographers

<i>The Camera Box</i>	<i>717.761.2017</i>
<i>Studio902 Photography</i>	<i>717.802.2526</i>

Limousine Service

<i>At Your Service Limo</i>	<i>717.790.0644</i>
<i>Phantom Shadow Limo</i>	<i>877.357.4236</i>

Bakeries

<i>The Pennsylvania Bakery</i>	<i>717.763.7755</i>
<i>The Dingeldein Bakery</i>	<i>717.770.0466</i>

Florist

<i>The Blossom Shop</i>	<i>717.432.3438</i>
<i>Jeffrey's Flowers</i>	<i>717.591.0244</i>

Disc Jockey Services

<i>Juke Box Hits</i>	<i>1.877.DJPROS.1</i>
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Hotel

Hampton Inn (Has Shuttle Service)

717.691.1300

Unique Gifts

Fitzgerald Pottery

717.432.8124