Banquets at the









Hors d'oeuvres

Hot Hors d'oeurves (per hundred pieces)
Cheese Tray (serves 30) Raw Vegetable Tray (serves 30)

Appetizers

Fresh Fruit Cup

Melon in Season (extra)

Tomato Juice

Soups

Consommé Chicken Noodle or Chicken Rice Beef Vegetable Cream of Tomato Cream of Chicken French Onion Mushroom

French Onion
Shrimp Bisque (extra charge)

Snapper (extra charge)

Salads

Seasonal Mixed Salad Hearts of Lettuce
Choice of Dressing
(Italian ~ French ~ Thousand Island ~ Dill ~ Ranch)

Vegetables

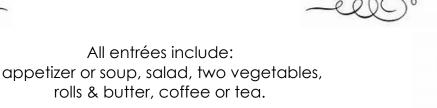
Broccoli with Cheese Sauce
Peas Green Beans Almandine
Julienne Carrots German Style Beans
Fresh Mixed Vegetables Rice
Potatoes

(Baked ~ Mashed ~ Rissole ~ Au Gratin)
Baked Stuffed Potato - extra charge









Entrées

Stuffed Flounder with tartar sauce
Chicken Breast Francaise (with Marsala Sauce)
Roast Pork Loin
Stuffed Boneless Chicken Breast (with rice or bread stuffing)
Baked Ham with a fruit sauce
Prime Rib of Beef au jus
Broiled Filet Mignon

Buffet

(Choice of three hot items)

Roast Beef Italian Meatballs
Penne Pasta Fried or Baked Chicken
Seafood Newburg Fried Shrimp
Chicken Marsala Roast Pork

Hot Potatoes Tossed Salad Cole Slaw

Hot Vegetables Potato Salad Fruit Sections

Rolls & Butter Coffee or Tea

Desserts

Vanilla Ice Cream with Fresh Strawberries
Rainbow Sherbet
Parfait
Parfait with Liqueur
Sweet Table
Cakes and Tortes available





Details for all banquets:

To reserve your date, a non-refundable deposit of \$300.00 (for up to 30 guests) or \$500.00 (for 31 or more) is required. Upon receipt of this deposit, your date will be reserved and you will receive a copy of our booking confirmation.

Menu selection should be in our office 15 days before the function.

Final arrangements, such as guest count of menu selection, etc. must be in our office not later than 10 days before the function. This guest count will be considered a guarantee and billed accordingly.

If you are having a band or DJ, please inform them that they will have 30 minutes from the time they stop playing to vacate the premises or there will be a \$50.00 charge added to the bill.

All functions are 4 hours. Any additional time will be charged at \$200.00 per hour.

Bartender Charge\$50.00 each

Club policy prohibits bringing in food and/or beverages. All food and/or beverages for your banquet must be purchased from VE. Any affair not adhering to this policy shall be charged an additional \$1.00 per person to the total bill.

It is not the responsibility of VE to provide complimentary meals to any of your guests or musicians/dj's.

If a split menu is required, there will be a \$1.00 additional charge per person. Please supply markers for each choice

Prices do not include 6% sales tax and 18% gratuities on food and bar.

All prices are subject to change to meet any increased costs and adequate notice will be given.

Club policy prohibits bringing in food and/or beverages. All food an/or beverages for your wedding must be purchased from VE, with the exception of your cake. Any wedding not adhering to this policy shall be charged an additional \$1.00 per person to your total bill.

Please call for an appointment

Banquet Manager: Jack Scheffey 215-675-5380 Tuesday - Sunday 9am-5pm