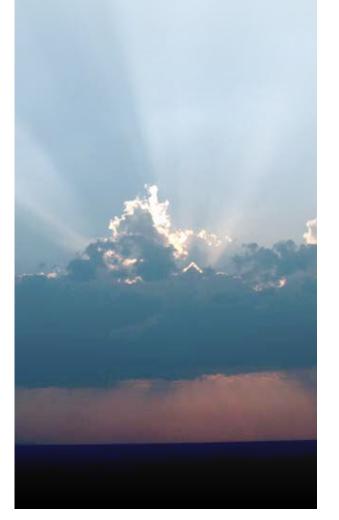
<u>Parking</u> Free

<u>Bar</u> Traditional Bar is Available

> <u>Room Rental</u> Set up Fee–\$50.00



Ellen Policastro Events Manager epolicastro.7oaks@gcuusa.com Greg Powell Executive Chef gpowell.7oaks@gcuusa.com 132 Lisbon Road Beaver, PA 15009 724-495-3300 www.sevenoakscc.com





Seven Oaks Staff understands your needs in times of sorrow and we are available to relieve some of the burden by providing a variety of choices to accommodate you on a timely basis.

Private dining rooms are available for your group of 10-200 where you can choose from our selected menus or we can customize a menu just for you.

Buffet #1

Fresh Seasonal Fruit Salad Mixed Greens Assorted garnish and two dressings Redskin Potato Salad Pasta Salad Assorted Sandwich Meats consisting of oven roasted turkey, smoked ham, sliced roast beef, and tuna salad Assorted Sliced Cheese Tray Assorted Sandwich Condiments Lettuce, tomato, pickles, assorted olives Assorted Breads and Buns Assorted Cookies Fresh Brewed Coffee and Iced Tea

Buffet #2

Fresh Seasonal Fruit Salad Romaine Salad with Extra Garnish Ranch, Balsamic, Italian **Oven Roasted Pork Loin** with bourbon demiglace Chicken Breast Francaise (egg battered chicken breast) with a lemon butter sauce Penne Pasta Diablo Style with spicy red sauce Farfalle with Pesto Cream Sauce Grated Asiago Fresh Vegetable Medley Assorted Cookies Assorted Dinner Rolls Fresh Brewed Coffee and Iced Tea

\$18.95 per guest

\$14.95 per guest

- A service charge of 20% and 6% sales tax will be added to all meals.
- Seven Oaks Country Club will provide you a formal setting with table linens and linen napkins.
- We will require a guaranteed guest count the previous day for your luncheon.
- Soft beverages and alcoholic beverages are an additional fee to the above pricing plus service charge and any applicable tax.
- We are here for you and we understand the situation, if you have more guests then reserved we will be able to accommodate them.

Buffet #3

Fresh Seasonal Sliced Fruit Platter Hot Soup of the Day Mixed Green Salad Assorted garnish and three dressings Sliced Roast Beef with onion au jus Baked English style Cod with a brandied-lobster sauce Grilled Chicken Mediterranean topped with artichoke hearts, roasted peppers, olives and Asiago cheese Fresh Starch of the Day Fresh Vegetable of the Day Artisan Rolls and Breads

Assorted Plated Cakes and Pies Fresh Brewed Coffee and Iced Tea

\$19.95 per guest

- We would like to be in communication with the funeral director in case of any situation.
- Items may be substituted or added for an additional fee.
- All items are based on availability and may be substituted by the discretion of the chef.
- Sit down options are available.
- All buffets are 25 guest minimum.
- Plated menus are available.