

Parking
Free

Bar
Traditional Bar is Available

Room Rental
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.sevenoaksgcc.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

\$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 #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

- 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.*

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