



Breakfast & Lunch Menu



Colonial Golf & Tennis Club
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www.colonialgolftennis.com

Updated 3/8/17

BREAKFAST

EVEN BREAKFAST BUFFET

Orange Juice
Seasonal Fresh Fruit and Berries
Assorted Coffee Cakes, Danishes & Muffins
Coffee & Tea
\$12.90



BIRDIE BREAKFASTBUFFET

Scrambled Eggs
Choice of Sausage Links or Applewood Smoked Bacon
Pancakes or French Toast
Country Style Potatoes
Wheat, Rye and White Toast
Cream Cheese, Whipped Butter & Fruit Preserves
Seasonal Fresh Fruit
Orange Juice, Coffee & Tea
\$15.95

EAGLE BRUNCH

MINIMUM OF 30 PEOPLE

(\$60 ATTENDANT FEE)

Orange Juice, Cranberry, Grapefruit and V-8 Juice
Champagne and Mimosas
Seasonal Fresh Fruit and Berries
Assorted Muffins, Bagels, Coffee Cakes and Danishes
Cream Cheese, Butter, Fruit Preserves
Omelet and Belgian Waffle Station
Apple Wood Smoked Bacon and Sausage Links
Country Style Potatoes
Sweet Cheese Blintzes
Freshly brewed Regular or Decaffeinated Coffee and Tea selection
\$23.40

Prices are Per Person and Are Subject to 20% Service Charge and PA Sales Tax.

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LUNCH

Plated Lunch Entrée Selections

Catered lunch options are available from the club's restaurant menu. Depending on the number of attendees plated lunch options will be available with two to three selections. A \$2 per plate upcharge will be added for each person that selects a meal from the restaurant menu. If interested in plated lunch options please discuss with Director of Catering and Sales.



Luncheon Buffet - \$21.30 per person

Includes:

Garden Salad with Cucumbers & Tomatoes

Fresh Baked Rolls

Choice of Two Entrees

Accompanied by Chef's Vegetable & Starch Du Jour

Choice of Dessert

Coffee, Tea and Iced Tea Service

Entrée Selections: (Select two)

Pasta al Forno

Baked Penne, Marinara Sauce & Italian Sausage Topped with Italian Cheeses

Chicken Scampi

Sautéed boneless chicken in a white wine butter sauce

Chicken Cordon Bleu

Maple Glazed Ham and Swiss Cheese Topped on Roasted Chicken Breast

Boston Baked Scrod

Fresh Filet of Scrod Topped with Seasoned Bread Crumbs & Baked to Golden Brown

Lemon Pepper Haddock

Baked with a Lemon Pepper Seasoning

Beef Marsala

Tender Tips of Beef Tenderloin & Mushrooms Sautéed in Marsala Wine Sauce

London Broil

Grilled London Broil, Julienned and Sliced down, in a Sweet Port Wine Sauce

Dessert Selections: (Select one)

Apple Pie with Vanilla Ice Cream

Berry Pie with Whipped Cream

Ice Cream Sundae (Chocolate or Strawberry Sauce)

Cheesecake with Strawberry Topping

Peanut Butter Pie

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