

Holiday Events



Colonial Golf & Tennis Club is the perfect location for your holiday event. Whether you are looking for an intimate dinner with friends and family or a large corporate luncheon to celebrate the holidays with your colleagues. Colonial offers many options to suit your holiday needs.

INCLUDED IN OUR HOLIDAY PACKAGES:

Holiday Décor

Standard Linens with choice of Colored Napkins

No room rental fee if event is booked before Sept.30th

Complimentary use of Dance Floor

Event Coordination

Complimentary Foursome of Golf

Event must have 25+ guests to qualify

Contact Director of Catering and Sales

717.657.3212 x15



Colonial Golf & Tennis Club
4901 Linglestown Road • Harrisburg • P A • 17112
717.657.3212 • www.colonialgolftennis.com

Updated 3/10/2017

Holiday Luncheons



Holiday luncheons provide a wonderful alternative to traditional holiday gatherings. All luncheons are served in our Fairway Room which features panoramic views of our golf course & two fireplaces.

Luncheon Buffet

Includes:

House Salad with Cucumbers & Tomatoes
Fresh Baked Rolls

Chicken Marsala
Choice of Penne or Fettuccini Pasta
With a Red or White Sauce
Vegetable Medley

Cookie and Brownies

Coffee, Tea and Iced Tea Service

\$18.50pp++

Add an additional Hot Entrée for just \$3.00 per person

Please inquire for available bar options.

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

Updated 3/10/2017

Holiday Luncheons



SANTA'S BUFFET **\$23.40++**

SALAD

Select One

Wild Green Salad Spring Mix, Toasted Pecans, Dried Cranberry & Crumbled Feta with Raspberry Vinaigrette

Spinach Salad Baby Spinach, Sliced Strawberries & Feta with Poppy Seed Dressing

ENTRÉES

Select Two

Chicken Scampi Sautéed Boneless Chicken in a White Wine Butter Sauce

Chicken Cordon Bleu Maple Glazed Ham & Swiss Cheese Enveloped in Pan Seared Chicken

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

Haddock Florentine Broiled Haddock stuffed with Spinach & Feta

Cracked Pepper Pork Loin Encrusted in Cracked Peppercorns & Finished with Dijon Cream Sauce

London Broil in a port Wine sauce

DESSERT

Select One or do a 50/50 mix with parties of 50 or more

Traditional Apple Pie Paper Thin Granny Smith Apples with a Hint of Cinnamon & Nutmeg

Pumpkin Pie Pumpkin with a Hint of Nutmeg, & Finished with a Whipped Cream Topping

Cheesecake Served with Fruit Topping & Whipped Cream

Served with Chef's Starch & Seasonal Vegetables

Dinner Rolls

Coffee, Tea & Iced Tea Service

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Updated 3/10/2017

Holiday Dinners



Rudolph's Buffet

Field Greens with Raspberries, Candied Walnuts, Goat Cheese & Raspberry Vinaigrette
Classic Caesar Salad

Marinated & Grilled Seasonal Vegetables
Whipped Garlic Herbed Potatoes
Roasted Acorn Squash

Prime Rib with Au Jus & Horseradish Sauce
Chef Carved Slow Roasted Turkey
Boston Baked Scrod

Assorted Holiday Cookies & Ginger Snaps
Pumpkin Pie with Whipped Cream

\$36.50

Prancer's Buffet

Mixed Greens, Hearts of Palm, Hothouse Cucumbers, Tomatoes, Sweet Potato Chips & Sherry Vinaigrette
Spinach Salad, Cranberries, Toasted Almonds & Boursin Cheese in a Soy Bacon Vinaigrette

Bleu Cheese Potato Dauphinoise
Citrus Bundled Asparagus
Anna Potatoes

Chef Carved Peppercorn Crusted Beef Tenderloin
Chicken Florentine with Spinach & Mushrooms
Lemon Peppered Haddock

Chocolate Mousse Cake
Caramel Apple Clafouti

\$47.25

*Served with Dinner Rolls
Regular & Decaffeinated Coffee and Assorted Hot Teas*

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