



Private Events

LUNCH & DINNER BUFFET

BUFFET PACKAGE

\$40.00 per person

INCLUDES GARDEN SALAD WITH CHOICE OF 2 DRESSINGS & DINNER ROLLS

Pick 2 — ENTRÉES

Beef Stroganoff
Tender beef tips in a rich mushroom cream sauce.

Pot Roast
Slow-braised beef with savory herbs and natural jus.

Honey Glazed Ham
Carved ham finished with a warm honey glaze.

Roasted Turkey Breast
Oven-roasted turkey breast with classic pan gravy.

Sausage, Peppers & Onions
Sweet Italian sausage with sautéed peppers and onions.

Bruschetta Chicken
Grilled chicken with fresh tomato bruschetta & balsamic glaze.

Chicken Marsala
Pan-seared chicken in Marsala wine and mushroom sauce.

Tuscan Chicken
Creamy garlic sauce with sun-dried tomatoes and spinach

Lemon Herb Cod
Flaky cod infused with lemon and fresh herbs.

Teriyaki Salmon
Glazed salmon with a savory-sweet teriyaki finish.

Pick 1 — STARCH

Baked Ziti
Ziti pasta baked with marinara and melted cheeses.

Stuffed Shells
Jumboshells filled with ricotta and herbs in tomato sauce.

Tortellini Alfredo
Cheese tortellini in a classic Parmesan cream sauce.

Mac & Cheese
Creamy three-cheese macaroni baked until golden.

Rice Pilaf
Seasoned rice with herbs and aromatic vegetables.

Pick 2 — SIDES

Salted Baked Potato
Oven-baked potato with a crisp salted skin.

Garlic Mashed Potatoes
Creamy mashed potatoes with roasted garlic.

Seasonal Roasted Vegetables
Chef's selection of roasted seasonal vegetables.

Steamed Broccoli with Compound Butter
Tender broccoli finished with herb butter.

Honey Glazed Carrots
Sweet carrots glazed with honey and butter.

Bread Stuffing
Classic herb stuffing with savory aromatics.

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A D D - O N S & P R I C I N G

ADD-ON FOOD STATIONS

Available with any package

\$6
pp

GRAZING TABLE

An assortment of cheeses, fresh vegetables, seasonal fruits, flavorful dips, and crackers.

\$6
pp

B-Y-O POTATO BAR

Whipped butter, sour cream, chives, 3-cheese sauce, bacon crumble, parmesan herb crumb, shredded cheese blend. Choice of BBQ pulled pork or beef chili.

\$6
pp

MAC 'N CHEESE BAR

Steamed seasoned broccoli, bacon crumbles, parmesan herb crumb, shredded cheese blend, diced smoked ham. Choice of slow-braised pulled beef or buffalo chicken.

\$8
pp

PASTA BAR

Choice of penne or rigatoni, caramelized onions, sun-dried tomatoes, shredded Asiago, 3 sauces (alfredo, marinara, blush, or pesto cream), 2 proteins: grilled Italian herb chicken, mini meatballs, or sweet Italian sausage.

\$8
pp

TACO BAR

Soft and hard tortillas, sour cream, lettuce, queso fresco, salsa, pickled red onions, lime wedges, pico de gallo, black bean & roasted cornsalsa, guacamole, diced jalapeños, roasted garlic chipotle crema. Choice of ground beef, shredded pork shoulder, or grilled chicken.

CARVING STATIONS

Add-On or Upgrade · Min. 50 guests · Chef Attendant +\$250 / station

Stuffed Pork Loin — Italian Herb & Citrus-Stuffed	+\$8.00 pp
Pork Roast Pork Tenderloin	+\$8.00 pp
Pepper-Crusted Prime Rib with Au Jus	+\$9.00 pp
Beef Tenderloin with Au Jus	+\$10.00 pp

All packages are subject to a 20% service fee, 15% gratuity fee, and 6% PA sales tax; children's meals are available at \$25.00 per person, and vendor meals are offered at \$45.00 per person.

Plan Your Event

COORDINATOR

Jessica Basso

PHONE

570-223-8099

EMAIL

jbasso@thepococlub.com

WEBSITE

thepococlub.com