## Shotgun Pub Golf Outing/Event Catering Menu

Continental Breakfast option: Fresh Fruit, Bagels, Pastries, Granola bars, Coffee/Tea - \$8.95 pp

<u>Boxed Lunch option</u>: Turkey, Ham, w/lettuce & tomato on roll or wrap, coleslaw, chips, 2 cookies, bottled water - \$12.95 pp

Dinner Entrée options: 2 entrees & 2 sides: \$21.95 pp, 3 entrees & 3 sides - \$26.95 pp

## Entrée Features:

Slow roasted beef in Au jus w/sliced Kaiser roll Austin Blue smoked beef brisket +\$1.25 pp Pulled pork barbeque w/sliced club roll Home style baked ziti Grilled chicken breast Steak filet medallions 30z +\$3 pp Italian style meatballs w/sliced club roll Grilled 1/3 lb. hamburger & jumbo hot dogs

Side Features: House salad served with 2 dressings Traditional Caesar Salad Shredded coleslaw Baked macaroni & cheese Roasted red skin potatoes Potato Salad Home style baked beans Green bean almondine

- Package includes: sweet tea, lemonade, paper products
- Dessert options available upon request additional per person will be added

<u>A la carte Add-ons</u> (price per person unless noted otherwise) Vegetable Tray w/ Dip \$2 Chicken Wings w/dressing, celery \$12/dozen Fresh Fruit Tray \$4 Cheese & Cracker Tray \$5 Tortilla Chips & Fresh Salsa \$3 Homemade Chocolate/Pbutter Brownie \$3 Homemade Assorted Cookies \$2

\*Custom packages available upon request, Just Ask!

## How to reserve a Shotgun Pub catered event:

- 1. Select and book your tournament event with the Golf Club Pro.
- 2. Book your private event with the F&B manager
- 3. We will mail you our Catering menu and contract to be reviewed by your committee or it can be viewed online. Upon completion mail it back to us with the non-refundable \$150.00 deposit and signed contract.
- 4. We ask for a final "guest count" at least 1 week prior to your event. We will prepare for that number and bill accordingly.
- 5. 18% Service fee & 6% Pa state sales tax will be added to all parties.
- 6. Outside Food & Beverage not permitted without prior approval of F& B manager.
- 7. \$10 pp rental fee for use of outdoor event venue if not using Shotgun Pub Catering

For booking information please contact: Grace King: <u>gking@zoominternet.net</u> or 610.593.3553

\*Any alcohol must be purchased through the Shotgun Pub & Grille \**Prices effective 1-1-2022*