



www.quentinridingclub.com

Quentin Riding Club

P.O. Box 1127

Routes 72 & 419

Quentin, PA 17083

(717) 273-1151 - (717) 273-7811 Fax

Chef Richard Clugston

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We would like to thank you for allowing us the opportunity to be of service to you and your guests. We will gladly take the time to show you our facilities and answer any questions you may have regarding your function. We are sure you will find our Club to be unique in its setting, nestled in the countryside, but close to the center of Lebanon. We are centrally located between Harrisburg, Lancaster, and Reading. Our facilities are capable of serving parties from 10 people to 125 people comfortably. Upon reviewing our Banquet Menu if you feel we can be of service, kindly call (717) 273-1151 and let us take care of your next special event from beginning to end. Enclosed are a few of our more popular buffets and ideas that might help, but we will gladly customize a menu to serve your group.

Thank you

FORMAL BUFFET - \$23.95/PERSON

Salad Bar with Choice of Dressings

Entrees

Carved Prime Rib

Choose 1

Chicken Marsala

Chicken Piccata

Roast Turkey w/Gravy

Chicken Roma

Choose 1

Salmon with Dill Sauce

Cod Stuffed with Crab Au Gratin

Lemon Peppered Haddock

Vegetables (choose 1)

Broccoli with Cheese Sauce, Glazed Carrots, Green Beans Almandine

Starch (choose 1)

Whipped Potatoes, Herb Red Skinned Potatoes, Rice Pilaf, Scalloped Potatoes

* Includes rolls & butter, coffee, hot tea & iced tea

HOT BUFFET

Basic Entrées – Baked Chicken, Baked Ham, Roast Turkey, Italian Meatballs, Sausage with Peppers, Meat Loaf, Lemon Peppered White Fish

Elite Entrées – Salmon with Dill Sauce, Roast Pork Loin, Chicken Piccata, Chicken Marsala, Sirloin Tips, Lasagna, Beef Stroganoff, Roast Beef,

Sides (choose 3) – Corn, Green Beans Almandine, Whipped Potatoes, Potatoes au Gratin, Glazed Carrots, Broccoli, Rice Pilaf, Bread Stuffing, Red Roasted Potatoes

ALL PRICES SUBJECT TO CHANGE

PRICING FOR HOT BUFFET

2 Basic Entrees - \$14.95

3 Basic Entrees - \$15.95

1 Elite & 1 Basic Entrée - \$16.75

1 Elite & 2 Basic Entrée - \$17.75

2 Elite & 1 Basic Entrée - \$18.75

PENNSYLVANIA DUTCH BUFFET-\$15.95/PERSON

Appetizer

Fresh Mixed Greens with Hot Bacon Dressing

Entrées Include Chicken Pot Pie, Ham & Green Beans, Chicken & Waffles, Meat Loaf, Baked Corn, Bread Stuffing with Country Gravy, Mashed Potatoes

Includes - Rolls, Butter, Coffee, Tea, Iced Tea

- Apple Cobbler with Vanilla Ice Cream add \$1.50 per person

COLD BUFFET - \$13.95/PERSON

Plentiful and beautifully garnished trays consisting of Oven Roasted Beef, Baked Ham, Turkey Breast, American, Swiss, & Provolone Cheeses,

Garnished bowls of Potato and Pasta Salads, Trays of Fresh Vegetables and Fresh Fruit. In addition this package also includes Assorted Rolls & Breads, Lettuce, Tomato, Onion, Mayonnaise, Mustard, Ketchup, Horseradish

ALL PRICES ARE SUBJECT TO CHANGE

GRAND SLAM BREAKFAST BUFFET - \$9.95/PERSON

Juice (choose 2) – Orange, Tomato, Grapefruit

Meats (choose 2) – Ham, Sausage, Bacon

Entree (choose 2) – Scrambled Eggs, French Toast, Corned Beef Hash,
Sausage Gravy with Biscuits

Included – Home Fries, Toast, Butter, Jelly, Assorted Pastries, Fresh
Fruit, Coffee, Tea

Omelet Bar (made to order) \$1.00 more

ALL PRICES ARE SUBJECT TO CHANGE

HORS D'OEUVRES (per 25 people)

Cold

Assorted Raw Vegetables with Dip \$2.50/Person

Domestic Cheese Display \$3.00/Person

QRC Cheese Spread with Assorted Crackers \$3.00/Person

Assorted Sliced Seasonal Fruit \$2.50/Person

Chopped Chicken Liver Pate \$8.00/Pound

Baked Brie Wheel with Almonds and Orange Marmalade \$3.75/Person

Nova Lox with Cream Cheese, Tomato, Red Onion and Capers
\$5.00/Person

Choice of Remoulade or Dill Sauce

Little Neck Clam Bar with Cocktail Sauce and Lemon Wedges
\$15.00/Dozen

New Orleans Style Oyster Raw Bar with Soda Crackers \$20.00/Dozen

Chilled Jumbo Shrimp Cocktail with Cocktail Sauce \$26.00/Pound

Hot

Swedish or Italian Meatballs (50) \$40.00

Chicken Tenders with BBQ & Honey Mustard Sauce (50) \$50.00

Crab Au Gratin with Assorted Crackers \$75.00

Stuffed Mushrooms with Crab(50) \$75.00

Buffalo Wings (hot or mild) with Celery & Bleu Cheese (50) \$40.00

Bacon Wrapped Scallops (50) \$125.00

Snacks (per bowl)

Chips \$7.50
Pretzels \$7.50
Party Mix \$7.50
Nachos with Salsa \$7.50

ALL PRICES ARE SUBJECT TO CHANGE

BEVERAGES

Red Wine:

Frontera Merlot 1.5L \$25.00
Walnut Crest Cabernet 1.5L \$25.00
Vendage Shiraz 1.5L \$25.00
William Hill Cabernet 750ml \$45.00
Wyndham Shiraz 750ml \$30.00
Xplorador Cabernet 750ml \$20.00

White Wine:

Frontera Chardonnay 1.5L \$25.00
Walnut Crest Pinot Grigio 1.5L \$30.00
Inglenook Chablis 1.5L \$25.00
Robert Mondavi Chardonnay 750ml \$38.00
Placido Pinot Grigio 750ml \$24.00

Blush:

Vendage White Zinfandel 1.5L \$30.00
Pink Truck Blush Blend 750ml \$25.00
Robert Mondavi White Zinfandel 750ml \$20.00

Champagne:

Elmo Pio Asti Spumante 1.5 L \$45.00
Veuve Clicquot "Yellow Label" 750ml \$75.00
Andre Brut 750ml \$21.00
Andre Spumante 750ml \$21.00

Beer:

½ Keg Domestic 192 servings \$190.00
¼ Keg Domestic 96 servings \$150.00

Other wines available upon request

ALL PRICE ARE SUBJECT TO CHANGE

To further aid you in the financial planning of your special event here are a list of charges that we impose for the use of our facility.

ROOM CHARGES

Carriage Room - \$75.00

Polo Room - \$50.00

Bit N Spur - \$100.00

Deck - \$40.00

All functions will be charged extra for setup according to number of people and amount of extra time needed for our staff to prepare.

* Members of the Club will not pay a room charge

BARTENDER

\$60.00- per bartender for event

Cash Bar – everyone pays for his or her own drinks

Hosted Bar – person hosting the party pays for all drinks

Cash/Hosted – person-hosting party pays for select drinks; individual pays others

EQUIPMENT

PA System - \$40.00

Entertainment Surcharge - \$45.00

DEPOSITS (all deposits are non-refundable)

Less than 25 people - \$100.00

25 – 50 people - \$200.00

50 or more people - \$300.00

MISC CHARGES

All events that are during non-club hours will be charged \$25 per hour

Club hours: Monday-Thursday 5pm-9pm

Friday & Saturday 5pm-10pm

Sunday 4pm-8pm

All of our parties are non-smoking only. Thank you for your cooperation in that area.

All functions must be paid in full at the end before leaving the Club.

We accept checks, cash, or VISA, MASTERCARD, AMERICAN EXPRESS, and DISCOVER.