



BENSALEM TOWNSHIP COUNTRY CLUB

BANQUET GUIDE

BRINGING YOUR DREAM EVENT TO LIFE







WELCOME TO BENSALEM TOWNSHIP COUNTRY CLUB

Welcome to Bensalem Township Country Club, where elegance and culinary excellence unite to create unforgettable banquet experiences. Located in the heart of scenic Bensalem, our country club offers a stunning backdrop for your special events, from weddings to corporate gatherings. Our commitment to providing an exceptional venue is matched only by our dedication to exquisite cuisine.

At Bensalem Township Country Club, we understand the significance of your special events, and our team is devoted to ensuring every detail exceeds your expectations. Whether you're planning a wedding reception, a milestone celebration, or a corporate banquet, we invite you to elevate your experience with us. Discover the perfect blend of refined settings, impeccable service, and culinary excellence at Bensalem Township Country Club—an ideal venue for creating cherished memories that last a lifetime.

All the Best,
Bensalem Township Country Club



YOUR EVENT INCLUDES

FOUR HOUR DURATION

CHOICE OF PACKAGE

SALAD COURSE

COFFEE AND TEA STATION

FLOOR LENGTH TABLECLOTHES

ARRAY OF COLORS FOR OVERLAYS AND NAPKINS

COCKTAIL HOUR

Hors D'oeuvres

Choice of 6- limit of 3 seafood choices

\$15pp

Beef and Pork

Braised Beef Short Rib Crostini with caramelized onion, horseradish Boursin and chive

Bacon Wrapped Beef Short Rib with horseradish cream

Cheesesteak Eggroll with siracha ketchup

Mini Pigs in a Blanket

Mini Kobe Meatballs with porchini demi-glace and pinot noir crème fraiche

Mini Beef Empanadas

Mini Beef and Italian Sausage Meatballs, traditional marinara shaved parmesan

Smoked Tomato Pulled Pork Carnitas Cups with lime crema and red onion gremolata

Crispy Potato Croqueta with bacon, chive, white cheddar and piquillo ranch

Poultry

Crispy Buffalo Chicken Shooters with bleu cheese and celery

Chicken, Spinach, and Smoked Mozzarella Panini Bites with roasted tomato aioli

Mini Fried Chicken and Waffle with a bourbon hot honey

Sesame Chicken Skewers with ginger-orange soy sauce

Crispy Sesame Chicken Bites with Thai peanut sauce and ginger cilantro glaze

Mini Chicken Tacos with salsa and lime crema

Bacon and Sage Wrapped Chicken Bites with sundried tomato aioli

Mini Cumin Scented Chicken Flatbread Bites with smoked gouda, chimichurri, cilantro crema
and Pico de Gallo

Mini Smoked Chicken Quesadillas with cheddar and jack cheeses, salsa and lime crema

Spicy Blackened Chicken Bites with red pepper ranch and scallion emulsion

Tuscan Chicken Salad in crispy phyllo cups

Seafood

Coconut Shrimp with sweet Chile marmalade

Bacon Wrapped Scallops with horseradish cream

Mini Crispy Maryland Style Crab Cakes with remoulade

Lump Crab and Fontina Crostini brushed with a roasted garlic tomato butter

Shrimp Spring Rolls with ginger-orange soy sauce

Shrimp Pot stickers

Ahi Tuna (Rare) on crispy wonton ginger slaw, chopped peanuts and cilantro,
orange-soy gastrique

Shrimp and Gazpacho Shooters with cilantro and cucumber curls

Ahi Tuna and Peruvian Watermelon Sashimi

Vegetarian

Vegetable Spring Rolls with ginger-orange soy sauce

Mini Crispy Risotto Cake with roasted garlic aioli

Mini Grilled Cheese and Tomato Bisque Shooter

Hummus- Traditional or Roasted Red Pepper served in a fluted cucumber cup with kalamata
olive and feta

Spanakopita- Spinach and feta in phyllo dough

Brie and Raspberry Encroute



Cocktail Stations

Price only applicable if station is added to a package

Seafood

Crab Claws, Oysters, Clams, Shrimp Cocktail \$15pp

Served with cocktail sauce, remoulade, dill-tarter sauce, horseradish cream, Lamaze sauce, lemons, limes, tabasco, sea salt

Charcuterie \$12pp

Assorted cured meats, cheeses and breads, olives, roasted peppers, cucumber salad, fresh mozzarella and a whole grain mustard

Crudit , Fruit & Cheese \$12pp

Flatbreads \$10pp

Choice of 3- Tomato & Mozzarella, Pepperoni, Buffalo Chicken (mozzarella and bleu cheeses, hot sauce and ranch), Bacon & Onion (caramelized onions, roasted tomato cream, bacon bits), Chicken Alfredo (mozzarella, parmesan, scallion), Veggie (spinach, roasted red pepper, mozzarella)

Mac & Cheese Station \$10pp

Served with a variety of appropriate toppings and garnish

Mashed Potato Bar \$8pp

Regular or Sweet Potato, served with bacon, cheddar cheese, scallion, whipped butter, sour cream and gravy

Hummus Traditional or Roasted Red Pepper \$8pp

with seasonal vegetables and assorted flatbreads



BREAKFAST

Starting at \$35

Choice of scrambled eggs **or** build your own frittata

Frittata Options (Pick 3): Ham, bacon, crumbled sausage, cheddar cheese, cooper sharp, mushrooms, tomatoes, onion, red peppers, spinach

Choice of Breakfast Potatoes with onions and peppers **or** Cheddar & Scallion Hash Brown Casserole

Choice of French Toast, Pancakes, **or** Belgium Waffles

Includes:

Bacon & Sausage (Link or Patty)

Seasonal Fruit & Berry Bowl

Mini Danish/Muffin/Scone

Yogurt & Granola Station (choice of Greek, traditional, low fat, or vanilla yogurt)

Available Breakfast Food Upgrades:

Lox & Bagel Bar \$8pp

Assorted bagels, salmon lox, cucumbers, tomatoes, shaved red onions and capers, assorted cream cheeses

Omelet Bar \$9pp

Ham, bacon, crumbled sausage, cheddar cheese, cooper sharp, mushrooms, tomatoes, onion, red peppers and spinach

Build Your Own Breakfast Bowl Station \$9pp

Scrambled eggs, bacon, rice, beans, cheddar cheese, tomatoes, red peppers and spinach, in a crispy tortilla bowl

Available Breakfast Drink Upgrades:

Mimosa Bar \$10pp

Orange and pineapple juice, champagne, strawberries and oranges for garnish

Bloody Mary Bar \$10pp

Appropriate garnish and accoutrement

LUNCH

Light Fare Lunch Starting at \$35

Light Fare Build Your Own Starting at \$33

Your Choice of 3 Sandwich Selections

All served with LTO, mayo and mustard, sliced cheese tray and assorted rolls

Chicken Salad

Egg Salad

Tuna Salad

BLT

Turkey BLT

Roast Beef

Chicken Caesar Wrap

Caprese

*All selections can be made on a brioche bun, long roll,
as a wrap on a flour tortilla, or an assortment*

Includes:

House or Caesar Salad

Pasta or Potato Salad

Choice of Soup- Potato and White Cheddar, Broccoli Cheddar, Tomato Bisque,

Cream of Mushroom, Chicken Noodle

Assorted Cookies & Brownies for Dessert

BRUNCH

Starting at \$45

Choice of salad, two proteins, an additional entrée, a side and a veggie

NOBLE PACKAGE

Starting at \$45

Includes choice of salad, two proteins, a pasta, a side and a veggie

Salad and Dinner Rolls

House

Caesar

Entrées

Chicken:

Chicken Parmesan with marinara, mozzarella and parmesan cheeses

Chicken Marsala a mushroom, marsala wine demi-glace

Chicken Piccata a white wine, lemon-caper butter

Romano-Encrusted Chicken with a caramelized plum tomato coulis

Franchised Lemon-Sage Chicken Breast with a white wine, crispy caper brown butter

Crispy Chicken Cutlet with shallot-tomato, parmesan cream

Pan-Seared Chicken Cutlet with a black pepper sausage gravy

Chicken Forestiere with a Cabernet, Shitake, Cremini and button mushroom demi-glace

Beef and Pork:

Braised Beef Tenderloin Tips with a shallow-burgundy demi-glace

Sliced Pork Tenderloin with rosemary-thyme jus lie

Italian Sausage with peppers and onions in a marinara sauce

Meatballs Marinara

Seafood:

Basil-Brushed Grilled Salmon with a white balsamic heirloom tomato bruschetta and lemon, crispy caper brown butter

Pan-Seared Salmon with a white wine citrus butter

Pasta

Penne

Fusilli

Tortellini

Ravioli

Sauce

Tomato-Blush

Roman-Style Alfredo

Marinara

Roasted Garlic Cream

Veggie

Roasted Vegetable Medley

Green Beans

Broccoli and Cauliflower

Side

Roasted Red Bliss Potatoes

Potato Coins

Mashed Potatoes

Citrus Rice

Asiago Rice

PREMIUM PACKAGE

Starting at \$55 per person

Includes choice of salad, two proteins, a pasta, a veggie and two sides

Salad and Dinner Rolls

House

Caesar

Entrées

Chicken:

Chicken Parmesan with marinara, mozzarella and parmesan cheeses

Chicken Marsala a mushroom, marsala wine demi-glace

Chicken Piccata a white wine, lemon-caper butter

Romano-Encrusted Chicken with a caramelized plum tomato coulis

Franchised Lemon-Sage Chicken breast with a white wine, crispy caper brown butter

Tuscan Marinated Grilled Chicken Breast with a white balsamic heirloom tomato bruschetta and roasted garlic tomato reduction

Achiote Marinated Chicken with a grilled pineapple salsa, cilantro lime jus and toasted pine nuts

Crispy Boursin Stuffed Chicken Breast with a roasted garlic tomato puree

Crispy Chicken Cutlet with a shallot-tomato, parmesan cream

Pan-Seared Chicken Cutlet with a black pepper sausage gravy

Chicken Forestiere with a Cabernet, Shitake, Cremini and button mushroom demi-glace

*Chicken Milano-Layered with a baby spinach, crispy eggplant, smoked mozzarella and a white wine roasted pepper sauce.

Beef and Pork:

Braised Beef Tenderloin Tips with a shallow-burgundy demi-glace

Sliced Beef Tenderloin

Meatballs Marinara

Italian Sausage with peppers and onions in a marinara sauce

Sliced Pork Tenderloin with rosemary-thyme jus lie

Seafood:

Basil-Brushed Grilled Salmon with a white balsamic heirloom tomato bruschetta and lemon, crispy caper brown butter

Pan-Seared Salmon with a white wine citrus butter

Lemon-Thyme Poached Salmon with a brandied shrimp bisque

Horseradish Encrusted Salmon with a roasted Vidalia onion-tomato velouté

Lump Crab Stuffed Salmon with a white wine, garlic-citrus butter

Boursin and Spinach Stuffed Salmon with a shallot-dill cream

Pan-Seared Lump Crab Cakes with a roasted red pepper Rouille or Dijon dill crema or remoulade

Pasta

Penne

Fusilli

Tortellini

Orecchiette

Gemilli

Radiatori

Sauce

Tomato-Blush

Roman-Style Alfredo

Marinara

Roasted Garlic Cream

Bruschetta Pomodoro

Pesto or Pesto Cream

Spinach Fontina Cheese Cream

Caramelized Garlic-Tomato Velouté

Four Cheese Mac & Cheese

Veggie

Roasted Vegetable Medley

Green Beans

Broccoli and Cauliflower

Brown Butter Baby Carrots

Roasted Asparagus

Side

Roasted Red Bliss Potatoes

Potato Coins

Mashed Potatoes

Citrus Rice

Crispy Risotto Cakes

Asiago Rice

Four Cheese Potato Gratin

**Available for Plated Only*

IMPERIAL PACKAGE

Starting at \$65 per person

Includes choice of salad, three proteins, a pasta, a veggie and two sides

Salad and Dinner Rolls

House

Caesar

Entrées

Chicken:

Chicken Parmesan with marinara, mozzarella and parmesan cheeses

Chicken Marsala a mushroom, marsala wine demi-glace

Chicken Piccata a white wine, lemon-caper butter

Romano-encrusted Chicken with a caramelized plum tomato coulis

Franchised Lemon-Sage chicken breast with a white wine, crispy caper brown butter

Tuscan Marinated Grilled Chicken Breast with a white balsamic heirloom tomato bruschetta
and roasted garlic tomato reduction

Achiote Marinated chicken with a grilled pineapple salsa, cilantro lime jus
and toasted pine nuts

Crispy Boursin stuffed Chicken Breast with a roasted garlic tomato puree

Crispy Chicken Cutlet with a shallot-tomato, parmesan cream

Pan-Seared Chicken Cutlet with a black pepper sausage gravy

Chicken Forestiere with a Cabernet, Shitake, Cremini and button mushroom demi-glace

*Chicken Milano, layered with a baby spinach, crispy eggplant, smoked mozzarella and a white
wine roasted pepper sauce.

*Roasted Airline chicken breast with a shallot herbed butter pan jus

Beef and Pork:

Braised Beef Tenderloin Tips with a shallow-burgundy demi-glace

Sliced Beef Tenderloin

*Filet Mignon with a pinot noir, thyme jus lie

Sliced Pork Tenderloin with rosemary-thyme jus lie

Meatballs Marinara

Italian Sausage with peppers and onions in a marinara sauce

Seafood:

Basil-Brushed Grilled Salmon with a white balsamic heirloom bruschetta and lemon, crispy caper brown butter

Pan-Seared Salmon with a white wine citrus butter

Lemon-Thyme Poached Salmon with a brandied shrimp bisque

Horseradish Encrusted Salmon with a Roasted Vidalia onion-tomato Velouté

Lump Crab Stuffed Salmon with a white wine, garlic-citrus butter

Boursin and Spinach Stuffed Salmon with a shallow-dill cream

Pan-Seared Lump Crab Cakes with a roasted red pepper Rouille or Dijon dill crema or remoulade

Pistachio encrusted Chilean sea Barr with a Riesling, shallot-thyme lobster broth

*Shrimp Wellington- Gulf Shrimp and lump crab tucked into puff pastry roasted golden brown with a cognac, tarragon lobster cream

Pasta

Penne

Fusilli

Tortellini

Orecchiette

Cavatappi

Gemilli

Radiatori

Sauce

Tomato-Blush

Roman-Style Alfredo

Marinara

Roasted Garlic Cream

Bruschetta Pomodoro

Pesto or Pesto Cream

Spinach Fontina Cheese Cream

Caramelized Garlic-Tomato Velouté

Four Cheese Mac & Cheese

Veggie

Roasted Vegetable Medley

Green Beans

Broccoli and Cauliflower

Brown Butter Baby Carrots

Roasted Asparagus

Side

Roasted Red Bliss Potatoes

Potato Coins

Mashed Potatoes

Citrus Rice

Crispy Risotto Cakes

Asiago Rice

Four Cheese Potato Gratin

**Available for Plated Only*

FESTIVITIES PACKAGE

Starting at \$50 per person

Includes choice of salad, two proteins, a pasta, a veggie and a side

Salad and Dinner Rolls

House

Caesar

Protein:

Chicken Tenders

Chicken Parmesan with marinara, mozzarella and parmesan cheeses

Grilled Bruschetta Chicken with a white wine, garlic, citrus broth

Meatballs Marinara

Basil-Brushed Grilled Salmon with a white balsamic heirloom tomato bruschetta and lemon, crispy caper brown butter

Roast Beef Sandwiches provolone cheese, horseradish cream, au jus, with long rolls

Slider Stations (Choose 2)- Savory Pulled Pork, BBQ Pulled Pork, Savory Pulled Beef, BBQ

Pulled Beef, Grilled Chicken, Crispy Chicken

Cheesesteak- Beef or Chicken, served with long rolls, American cheese, LTO, ketchup, mayo and mustard

Taco- Beef or Chicken served with hard and soft shells, LTO, cheddar, salsa and sour cream

Pasta

Mac & Cheese Station OR

Pasta Station

Both Served With

Bacon

Grilled Chicken

Roasted Peppers

Cheddar

Scallion

Veggie

Roasted Vegetable Medley

Green Beans

Broccoli and Cauliflower

Brown Butter Baby Carrots

Roasted Asparagus

Side

Roasted Red Bliss Potatoes

Potato Coins

Mashed Potatoes

Asiago Rice

Citrus Rice

UPGRADES

**Price only applicable if upgrade is added to package*

Pasta Station \$8pp

Choice of two types and two sauces

Served with a variety of appropriate toppings and garnish

Mac & Cheese Station \$8pp

Served with a variety of appropriate toppings and garnish

Carving Station \$10pp + \$75 carving fee

Top Round Beef, Beef Tenderloin, Pork Loin, Glazed Ham, Turkey
with appropriate sauces, aiolis and accoutrements

Ceviche \$10pp

Mango-Lime Scallop Ceviche

with a grilled pineapple salsa and chive emulsion

Lemon-Orange Mahi-Mahi

with a ginger-ponzu and papaya relish with frizzled leeks



DESSERTS

Cookies

Chocolate Chip, Red Velvet, Macadamia Nut

Brownies

Fudge, Peanut Butter

Mini Viennese Sweet Table *\$10pp*

Includes: Mini Cannoli, Mini Eclairs, Lemon Bars, Mini Cream Puffs, Assorted Petit Fours, Seasonal Mini Macaroons, Dublin Chocolate Bites

Crème Brulee *\$5pp*

French Vanilla, Chocolate Espresso

Ice Cream Parfait *\$5pp*

BAR

Cash

Tab

Standard Open *\$15pp*

Top-Shelf Open *\$18pp*

Beer and Wine Open *\$12pp*

Mimosa Bar *\$10pp*

Bloody Mary Bar *\$10pp*

Open Signature Drink *\$10pp*

Signature Drink (*Non-Alcoholic*) *\$2pp*

Shirley Temple or Strawberry Lemonade



Not Included: Bartender fee and gratuity for our very hardworking staff

All events require a \$500 non-refundable deposit at the time of booking

CONTACT BANQUET MANAGER,
HELENA TUNSTALL, TO BEGIN PLANNING
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