



GOLF CATERING MENU

2026



Hospitality



WELCOME

We are delighted to present our catering menu to help you plan your special event at Penn State Golf Course. Our chefs craft signature dishes with a focus on quality, flavor, and presentation, ensuring every bite is memorable. Whether you're hosting a casual gathering or an elegant affair, our flexible catering packages offer a variety of delicious options tailored to your needs. Let us elevate your event with outstanding cuisine and impeccable service.





CONTINENTAL PACKAGE

14

PRICED PER GUEST

CINNAMON ROLLS

CROISSANTS

BAGELS

SCONES

FRESH FRUIT

BEVERAGES

coffee, tea, and juice

SIGNATURE PACKAGE

19

PRICED PER GUEST, PACKAGE INCLUDES SELECTIONS FROM
CONTINENTAL PACKAGE

BACON, EGG, & CHEESE SANDWICH

SAUSAGE, EGG, & CHEESE SANDWICH

EGG WHITE & SPINACH WRAP

BEVERAGES

coffee, tea, and juice

SIGNATURE PACKAGE

17

PRICED PER GUEST

SANDWICHES (CHOOSE TWO)

HERB ROASTED CHICKEN CIABATTA

tomato, wilted spinach, sliced provolone, herb aioli

OVEN ROASTED TURKEY

brie, spinach, onion, strawberry preserve, multigrain bread

SMOKED HAM ON PRETZEL ROLL

Swiss, lettuce, tomato Dijonnaise

GRILLED VEGETABLE WRAP

grilled vegetables, red pepper spread

CHICKEN CAESAR WRAP

chicken, Parmesan cheese, crisp lettuce, Caesar dressing

SIDES & BEVERAGES

ASSORTED WHOLE FRUIT, CHIPS OR POTATO SALAD

BOTTLED WATER



BBQ PACKAGES

ELITE PACKAGE

23

PRICED PER GUEST

CHOICE OF 3 PROTEIN & 3 SIDES

SIGNATURE PACKAGE

19

PRICED PER GUEST

CHOICE OF 2 PROTEIN & 2 SIDES

PROTEINS:

BRISKET BURNT ENDS

BBQ CHICKEN WINGS

BBQ PORK RIBS

SWEET CHIPOTLE CHICKEN

POLISH SAUSAGE

HONEY BBQ TURKEY

CAROLINA PULLED PORK

KANSAS CITY PULLED CHICKEN

SIDES

MAC & CHEESE

CORNBREAD

BBQ GREEN BEANS

SMOKED CHEDDAR POTATO CASSEROLE

ROASTED BROCCOLI

SWEET CORN

HOUSE SALAD



ITALIAN PACKAGES

ELITE PACKAGE

23

PRICED PER GUEST

CHOICE OF 3 PROTEIN & 3 SIDES

PROTEINS:

HOMEMADE MEATBALLS

PAN SEARED CHICKEN

CHICKEN PARMESAN

BEEF MILANESA

FLANK STEAK (+\$2 PER GUEST)

PORCHETTA PORK LOIN

BEEF LASAGNA

ITALIAN SAUSAGES

RIGATONI (CHOICE OF SAUCE: GARLIC & OIL,
MARINARA, OR PESTO)

SIGNATURE PACKAGE

19

PRICED PER GUEST

CHOICE OF 2 PROTEIN & 2 SIDES

SIDES:

GARLIC KNOTS

ROASTED GREEN BEANS

ROASTED CAULIFLOWER

ROSEMARY FOCACCIA

BOWTIE PASTA SALAD

ROASTED PEPPERS



CHEF ACTION STATIONS

Enhance your event with interactive food stations, freshly prepared by our chefs

COOKOUT STATION

16

PRICED PER GUEST

ANGUS BEEF BURGERS

ALL BEEF HOT DOG

SPICY ITALIAN SAUSAGES

SESAME & POTATO BUNS

ASSORTED TOPPINGS

KETTLE CHIPS

BAR PACKAGES

TOP TIER

DOMESTIC SELECTION CHOOSE FOUR

IMPORT/CRAFT SELECTION CHOOSE TWO

SELTZER SELECTION CHOOSE TWO

LIQUOR WITH BASIC MIXER

COST PER GUEST

19.95

Based on 2 hour open bar

MID TIER

DOMESTIC SELECTION CHOOSE FOUR

IMPORT/CRAFT SELECTION CHOOSE TWO

SELTZER SELECTION CHOOSE TWO

COST PER GUEST

16.95

Based on 2 hour open bar

BASE TIER

DOMESTIC SELECTION CHOOSE TWO

IMPORT/CRAFT SELECTION CHOOSE ONE

SELTZER SELECTION CHOOSE ONE

COST PER GUEST

13.95

Based on 2 hour open bar



HORS D'OEUVRE

Price per piece | Minimum order of 25 pieces per order

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| VEGETABLE SPRING ROLL With sweet chili sauce | 3.00 |
| SPINACH & PARMESAN RISOTTO STUFFED MUSHROOM | 3.50 |
| CAPRESE SKEWER With balsamic reduction | 4.50 |
| COCONUT CURRY CHICKEN SATAY | 4.50 |
| MINI CHEESEBURGER With American cheese | 5.00 |
| SLICED SEASONAL FRUIT & BERRY DISPLAY | 5.50 |
| CLASSIC BUFFALO WING With bleu cheese and ranch | 3.50 |
| HONEY BARBECUE WING With bleu cheese and ranch | 3.50 |
| BLOODY MARY SHRIMP SHOOTER | 5.50 |
| PULLED PORK SLIDER With sweet BBQ sauce and crispy fried onion | 6.00 |
| CRAB CAKE With lemon aioli | 8.00 |

STAFFING GUIDELINES & PRICING

Charges apply to additional staffing above guidelines

PRICING

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|-------------------------------------|----------------------|
| DELIVERY CHARGE & SET UP | 200 FLAT RATE |
| CHEF | 35 PER HOUR |
| CAPTAIN | 30 PER HOUR |
| BARTENDER | 150 FLAT RATE |
| SERVER | 25 PER HOUR |

STAFFING GUIDELINES

ACTION STATIONS

1 chef per station

PASSED APPS & BEVERAGES

1 server per 25 guests

ACTION STATIONS

1 captain per 100 guests

1 server per 10 guests

ACTION STATIONS

minimum of 4 hours

1 bartender per 50 guests



CONTACT INFORMATION

GOLF COURSE FOOD & BEVERAGE MANAGER

Golf Course Food & Beverage Manager:

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TOURNAMENT & EVENTS COORDINATOR

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