

Lunch & Brunch Package

· SPECIALTY FEATURES · · · · ·

Grand Clubhouse
Formal Outdoor Garden
Panoramic Views of Bluestone Country Club Golf Course
Bar and Cocktail Lounge
Dinner & Dancing for Up to 320 Guests

At the Country House at Bluestone, we offer personalized expertise for any type of celebration. From rehearsal dinners, baby/bridal showers, fundraisers and corporate dinner parties, your vision can be created.

For any occasion, a place with excellent food, superb service, and an outstanding setting should be chosen.

Whether it's a luncheon, dinner or cocktail party, our team of expert staff will do everything necessary to create a memorable experience for all your valued guests.

The included menu packages are available for private events, allowing you to celebrate any occasion at Bluestone. All of our packages can be modified and customized to fit your needs.

We look forward to celebrating with you!

Alicia Maestas | Director of Sales & Events Alicia@BluestoneCC.com | 215.646.2300 x3

711 Boehms Church Road, Blue Bell, PA 19422

BEVERAGE PACKAGES & BAR OPTIONS

While hosting your event at the Country House at Bluestone, we offer many solutions for your Beverage Service needs. If you have 75 guests or less you have the option of offering a "Consumption Bar", allowing your guests to enjoy their choice of beverage, while you pay the final amount at the end of the night. Our Bar Packages below allow you to know all costs and fees before the event even begins. A Bar Package must be selected for 75 or more guests if alcohol is served.

The choice is yours to make and we are here to help and answer any questions.

BEER & WINE OPEN BAR PACKAGE

Domestic & Imported Bottled Beers
Selection of Wines Pinot Grigio, Chardonnay, Cabernet Sauvignon & Pinot Noir

OPEN BAR BEVERAGE PACKAGE #1

Domestic & Imported Bottled Beers Selection of Wines Chardonnay & Cabernet Sauvignon

Selection of Premium Liquors *Absolut, Cuervo, Johnnie Walker Red, Tanqueray, etc.*Selection of Premium Cordials *Bailey's, Sandeman Port, etc.*

......

OPEN BAR BEVERAGE PACKAGE #2

Domestic & Imported Bottled Beers

Selection of Wines *Pinot Grigio, Chardonnay, Riesling, Cabernet Sauvignon, Malbec & Pinot Noir* Selection of Ultra-Premium Liquors *Grey Goose, Patron, Johnnie Walker Black, Hendricks, etc.*Selection of Premium Cordials *Taylor LBV, Courvoisier, etc.*

.....

CONSUMPTION BASED BAR

ENJOY YOUR CHOICE OF BEVERAGE & PAY THE FINAL AMOUNT AT THE END, BASED ON WHAT IS CONSUMED

Domestic & Imported Bottled Beers Selection of Wines Selection of Liquors





PASSED HORS D'OEUVRES

· · · · · · · · MINIMUM OF 15 GUESTS · · · · · · · ·

HORS D'OEUVRES ARE PRICED TO ALLOW 1 $\frac{1}{2}$ - 2 PIECES PER PERSON | PER ITEM OVER 1 HOUR GF = CAN BE PREPARED GLUTEN - FREE IF REQUESTED | V = VEGAN OPTION

····· COLD OPTIONS ·····

Watermelon, Feta & Tomato Skewer GF Prosciutto Wrapped Melon GF

Smoked Salmon Deviled Egg GF Classic Deviled Egg GF
Tuna Tartare & Wonton Crisp * Shrimp Cocktail GF

Smoked Salmon Crostini GF Pesto Filled Balsamic Strawberry GF

Yucatan Crab Chip GF Beef Carpaccio Cigar GF

Mozzarella, Tomato & Basil Skewer^{GF} Hummus & Roasted Mushroom Crostini ^V

····· HOT OPTIONS ·····

Sweet Chili Chicken Bite * Crab Cake Slider

Sausage Stuffed Mushroom * Lollipop Lamb Chop GF

Cheesesteak Dumpling Miniature Cuban

Corn & Edamame Quesadilla Cherry Blossom Tart

Pig in a Blanket • Chicken Cordon Bleu Puff

Prime Beef Slider . Chicken Empanada

* Coconut Crusted Shrimp Lobster Newburg in Phyllo

Beef Wellington Maui Shrimp Spring Roll

Miniature Spinach & Artichoke Bowl Peach BBQ Brisket Pork Belly GF

Tempura Curry Cauliflower V Cinnamon Sweet Potato Puff

Scallop Wrapped in Bacon GF Wild Mushroom Profiterole

French Onion Soup Bowl Lamb Samosa

Seasonal Soup Shooter GF Four Cheese Arancini GF

Goat Cheese & Tomato Tart Ginger Chicken Meatballs

* Crab Stuffed Mushroom • Korean Beef Taquito

Buffalo Chicken Tart . Chicken Lemongrass Potsticker

* Miniature Crab Cake Vegetable Dumpling V

STATIONED HORS D'OEUVRES ITALIAN MARKET Fresh Mozzarella & Baby Tomato Salad Olive Oil & Aged Balsamic Dressing Antipasti Platter Salami, Capicola, Mortadella, Pepperoni, Artichokes & Olives Marinated & Grilled Vegetables · · · · · · · ADD GOURMET CHEESE DISPLAY & CRUDITÉS ASSORTMENT GOURMET CHEESE & CRUDITÉS Assorted Local & International Cheeses Traditional Accompaniments & Crostini Seasonal Market Vegetables Chipotle Ranch & Blue Cheese Dip FRUIT PLATTER Seasonal Melon & Berries Sweet Dipping Sauce SPREADS & DIPS Choose 3 Options: Spinach & Roasted Artichoke, Corn & Black Bean Salsa, Buffalo Chicken Dip, Fiesta Dip, or Roasted Red Pepper Hummus Accompaniment Examples Toasted Pita Triangles, Tortilla Crisps, Black Bread

ASSORTED FLATBREADS

Margherita Marinara, Mozzarella Cheese & Fresh Basil
Italian Roasted Tomato Tapenade, Italian Meats & Mozzarella Cheese
Buffalo Chicken Mozzarella Cheese & Blue Cheese Crumbles
White Spinach, Artichokes & Garlic Cream

STATIONED HORS D'OEUVRES CONTINUED RAW BAR STATION Jumbo Shrimp Cocktail East & West Coast Oysters **Cherry Stone Clams** New Zealand Mussels **Snow Crab Claws** Cocktail Sauce, Horseradish & Lemon Wedges MAKE YOUR EVENT OR RAW BAR STATION EXTRA SPECIAL WITH A CUSTOM ICE SCULPTURE FRENCH FRY BAR Choice of 2 Fries: Krinkle-Cut, Curly, Boardwalk, Sweet Potato or Tater-tots Accompaniments Bacon, Vinegar, Parmesan Cheese, Old Bay & Ketchup ASIAN STATION Ahi Tuna & Soy Soba Noodles

Assorted Dim Sum Wasabi & Soy Sauce

DELUXE SUSHI STATION

FRESH ROLLS, PICKLED GINGER, WASABI, SOY SAUCE & CHOPSTICKS

Assorted Maki & Sashimi

Examples Include Spicy Tuna, California, Ebi (Shrimp), Vegetable



DESSERT BARS ICE CREAM BAR Chocolate & Vanilla Ice Cream Toppings to Make Your Own Sundae Creation Caramel Sauce, Hot Fudge, Reese's Pieces, Chocolate Chips, Peanuts, Walnuts, Miniature Marshmallows, Maraschino Cherries, Strawberry Topping & Whipped Cream MINIATURE DESSERTS Seasonal Selection of Bite Sized Desserts DESIGN YOUR OWN CUPCAKE BAR Start with Your Choice of Cupcake Vanilla Cake with Vanilla Buttercream & Chocolate Cake with Vanilla Buttercream Assorted Toppings to Make Your Own Cupcake Creation PIE STATION Assortment of Classic Pies Pecan, Assorted Fruits, Chocolate Finish with Whipped Cream! **BUTLERED MINIATURE CHIPWICHES** CORDIALS & COFFEE BAR Regular/Decaf Coffee & Gourmet Tea Bags

Splash of Your Favorite Liqueur Sambuca, Baileys, Jameson, Frangelico, Kahlua

Finish with Whipped Cream



SEATED LUNCH PACKAGE #1 FIRST COURSE CHOOSE 1 OF THE FOLLOWING TO INCLUDE ON MENU House Salad Field Greens, Cucumber, Heirloom Tomato, Carrot & Basil Infused Balsamic Caesar Salad Romaine, Parmesan Cheese, Crostini & Caesar Dressing SECOND COURSE ENTRÉES ACCOMPANIED WITH WHIPPED YUKON GOLD POTATOES & CHEF'S VEGETABLES ENTRÉE COUNTS WILL BE PROVIDED 3-5 DAYS PRIOR TO EVENT FOR GROUPS OF 75 GUESTS & OVER Grilled Chicken Breast Wild Mushroom Sauce Atlantic Salmon Lemon Caper Beurre Blanc **Braised Short Ribs** Red Wine Jus VEGETARIAN SELECTION WILL BE AVAILABLE UPON REQUEST ICE CREAM BAR Chocolate & Vanilla Ice Cream 10 Toppings to Make Your Own Sundae Creation

Caramel Sauce, Hot Fudge, Reese's Pieces, Chocolate Chips, Peanuts, Walnuts, Miniature Marshmallows, Maraschino Cherries, Strawberry Topping & Whipped Cream

SEATED LUNCH PACKAGE #2 MINIMUM OF 15 GUESTS FIRST COURSE CHOOSE 2 OF THE FOLLOWING TO INCLUDE ON MENU Bluestone Salad Field Greens, Carrots, Golden Raisins, Dried Cranberries, Toasted Sunflower Seeds, Goat Cheese, Herb Crostini & Champagne Vinaigrette House Salad Field Greens, Cucumber, Heirloom Tomato, Carrot & Basil Infused Balsamic Caesar Salad Romaine, Parmesan Cheese, Crostini & Caesar Dressing Seasonal Soup Choose From a Variety of Options SECOND COURSE CHOOSE 3 OF THE FOLLOWING TO INCLUDE ON MENU ENTRÉES ACCOMPANIED WITH WHIPPED YUKON GOLD POTATOES & CHEF'S VEGETABLES ENTRÉE COUNTS WILL BE PROVIDED 3-5 DAYS PRIOR TO EVENT FOR GROUPS OF 75 GUESTS & OVER Maryland Crab Cake Smoked Tomato Mustard 6oz. Center Cut Filet Mignon Red Wine Jus Atlantic Salmon Lemon Caper Beurre Blanc Rigatoni Bolognese

Braised Beef, White Wine, Tomatoes & Aromatics

Grilled Chicken Breast

Wild Mushroom Sauce

Spinach-Ricotta Tortellini Primavera

Zucchini, Roasted Tomatoes, Asparagus Tips, Spinach & Lemon White Wine Sauce

THIRD COURSE

Trio of Miniatures Chef's Assortment of Bite Sized Desserts



LUNCH BUFFET SERVED SALAD CHOOSE 1 OF THE FOLLOWING TO SERVE ALL GUESTS House Salad Field Greens, Cucumber, Heirloom Tomato, Carrot & Basil Infused Balsamic Caesar Salad Romaine, Parmesan Cheese, Crostini & Caesar Dressing 3 BUFFET ENTRÉES CHOOSE 3 OF THE FOLLOWING Pasta Primavera Zucchini, Roasted Tomatoes, Asparagus Tips, Spinach & Lemon White Wine Sauce Grilled Chicken Breast Wild Mushroom Sauce Atlantic Salmon Lemon Caper Beurre Blanc **Braised Short Ribs** Red Wine Jus Rigatoni Bolognese Braised Beef, White Wine, Tomatoes & Aromatics BUFFET SIDES Seasonal Vegetables Roasted Potatoes ICE CREAM BAR Chocolate & Vanilla Ice Cream

10 Toppings to Make Your Own Sundae Creation

Caramel Sauce, Hot Fudge, Reese's Pieces, Chocolate Chips, Peanuts, Walnuts, Miniature Marshmallows, Maraschino Cherries, Strawberry Topping & Whipped Cream

SEATED BRUNCH
MINIMUM OF 15 GUESTS
FAMILY STYLE
Sweet and Savory Breads & Pastries Honey Butter
FIRST COURSE
Fresh Fruit Salad Seasonal Availability
SECOND COURSE
CHOOSE 4 OF THE FOLLOWING TO INCLUDE ON MENU ENTRÉE COUNTS WILL BE PROVIDED 3-5 DAYS PRIOR TO EVENT FOR GROUPS OF 75 GUESTS & OVER
Prosciutto Frittata Caramelized Onion, Crispy Prosciutto, Spinach & Tomato Jam, Served with Mixed Greens
Coconut French Toast Sliced Strawberries, Whipped Cream & Toasted Almonds
Margherita Flatbread Marinara, Fresh Mozzarella & Basil Pesto
Grilled Chicken Caesar Salad Crisp Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Crostini & Caesar Dressing
Avocado Toast Poached Eggs, Sliced Avocado, Arugula, Pecorino - Romano & Toasted Multigrain
Smoked Salmon Over Latkes Housemade Potato Pancakes, Smoked Salmon, Red Onion, Capers & Sour Cream
Breakfast Burrito Scrambled Eggs, Pico de Gallo, Cheddar Cheese, Chipotle Sauce, Bacon & Honey Tortilla, Served with Mixed Greens
Chicken & Biscuits Housemade Biscuits, Sausage Gravy & Buttermilk Fried Chicken Breast
····· ADD FAMILY STYLE SIDES ·····
Applewood Smoked Bacon Sausage Links Breakfast Potatoes

FAMILY STYLE BRUNCH

..... MINIMUM OF 15 GUESTS

FAMILY STYLE ENTREES

CHOOSE 3 OF THE FOLLOWING TO SERVE ALL GUESTS

Coconut French Toast

Sliced Strawberries, Whipped Cream & Toasted Almonds

Margherita Flatbread

Marinara, Fresh Mozzarella & Basil Pesto

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Crostini & Caesar Dressing

Buttermilk Pancakes

Blueberry Compote, Whipped Cream & Maple Syrup

Chicken & Biscuits

Homemade Biscuit, Sausage Gravy & Buttermilk Fried Chicken Breast

.....

FAMILY STYLE SIDES

CHOOSE 2 OF THE FOLLOWING TO SERVE ALL GUESTS

Fresh Fruit | Applewood Smoked Bacon | French Fries
Sausage Links | Breakfast Potatoes

......

DESSERT

Trio of Miniatures

Chef's Assortment of Bite Sized Desserts

BRUNCH BUFFET

· · · · · · · MINIMUM OF 20 GUESTS · · · · · · · ·

BRUNCH BUFFET

Fresh Juices and Beverages Orange Juice, Coffee, Hot Tea & Brewed Iced Tea

Assorted Muffins & Pastries Sweet Honey Butter & Preserves

Assorted Breads & Bagels Traditional Accompaniments

Hummus Grilled Pita Wedges

Fresh Fruit Salad Seasonal Selection

Chef's Seasonal Salad

Fresh Mozzarella & Baby Tomato Salad Olive Oil & Balsamic Dressing

Marinated & Grilled Vegetables

Caesar Salad Romaine, Parmesan Cheese, Crostini & Caesar Dressing

Cinnamon Brioche French Toast Local Maple Syrup

Smoked Salmon Capers, Red Onion, Tomato & Hard-Boiled Egg

Whitefish Salad Multigrain Crisps

Breakfast Potatoes Onions

Sausage & Smoked Bacon

Assorted Cookies & Brownies

OMELET STATION

Vegetables Tomato, Onion, Peppers, Mushrooms, Broccoli & Spinach Cheeses Cheddar Cheese, Swiss Cheese & Feta Cheese Proteins Bacon & Ham

WAFFLE STATION

Assorted Compotes Whipped Cream Maple Syrup

HIGH TEA PARTY
MINIMUM OF 20 GUESTS
ENJOY A SELECTION OF SAVORY TEA SANDWICHES, SCONES, PASTRIES, SWEET TREATS, CHAMPAGNE AND TEA!
SPECIALTY FEATURES
Tables Set with White Linens & White Napkins Endless Pouring of Tea Selections Guests Greeted with Champagne
5 TEA SANDWICHES SERVED FAMILY STYLE CHOOSE 5 OF THE FOLLOWING TO INCLUDE
Egg Salad Classic Cucumber Chicken Salad Tuna Salad Roasted Turkey Smoked Salmon Grilled Vegetables Prosciutto & Fig Ham & Brie Peanut Butter & Jelly for the Little Ones THAT LITTLE SOMETHING EXTRA CHOOSE 2 OF THE FOLLOWING
Seasonal Market Vegetables <i>Chipotle Ranch & Blue Cheese Dip</i> (Stationed as Guests Arrive) Sweet and Savory Breads & Pastries <i>Honey Butter & Jam</i> (Served Family Style at Each Table) Fresh Fruit Salad <i>Seasonal Selection</i> (Served Individually)
MINIATURE DESSERT DISPLAY Chef's Selection of Bite Sized Desserts
······ ADD PETITE FLORAL ARRANGEMENTS AS DÉCOR ······ Perfectly Displayed in Assorted Color Tea Pots Only Available for Tea Party Package

CHILDREN'S OPTIONS

ENTRÉE OPTIONS

PLEASE SELECT 2 OF THE FOLLOWING TO OFFER

Homemade Chicken Tenders

Hand Battered & Served with French Fries

Children's Cheeseburger

Topped with Cheddar Cheese & Served with French Fries

Pasta

Tossed with Butter or House Marinara

Macaroni & Cheese

Baked Cheese Blend

Grilled Cheese

American Cheese & Served with French Fries

Margherita Flatbread Pizza

House Marinara & Mozzarella Cheese

French Toast

Maple Syrup & Powdered Sugar

CUSTOMIZATIONS TO YOUR MENU

CHOOSE FROM THE FOLLOWING SELECTIONS TO CREATE YOUR CUSTOMIZED MENU

SOUP SELECTIONS

Cream of Wild Mushroom Roasted Tomato Bisque Potato Leek with Boursin Croutons Lobster Bisque Chicken Florentine Countryside Vegetable

VEGETABLE SELECTIONS

Broccoli Haricots Verts Brussels Sprouts Cauliflower Rice Asparagus Slow Roasted Tomatoes

STARCH SELECTIONS

White & Wild Rice Pilaf Rosemary Roasted Potatoes Smashed Garlic Red Bliss Potatoes Whipped Potatoes with Chives

MODIFY THE PREPARATION OF YOUR CHICKEN

...........

Lemon Beurre Blanc Red Wine & Black Mission Fig Glaze Roasted Red Pepper Cream Orange Ginger Glaze Herbed Jus Lié

MODIFY THE PREPARATION OF YOUR FISH

Orange Ginger Glaze Lemon Caper Beurre Blanc Charred Scallion & Tomato Relish Sesame Garlic

MODIFY THE PREPARATION OF YOUR STEAK

Brandy Peppercorn Sauce Rosemary & Roasted Shallot Demi-Glace Roasted Garlic Compound Butter Balsamic Onion & Roasted Tomato Jam

ADDITIONAL CHARGES MAY APPLY

THE FOLLOWING MAY APPLY TO EVENTS OVER 75 GUESTS

Valet Attendants - Based on Number of Guests & Event Timing
Coat Check Attendans

