



# THE COUNTRY HOUSE

AT BLUESTONE

## Dinner Package

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### 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

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*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*

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## 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.*

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## 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.*

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## 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



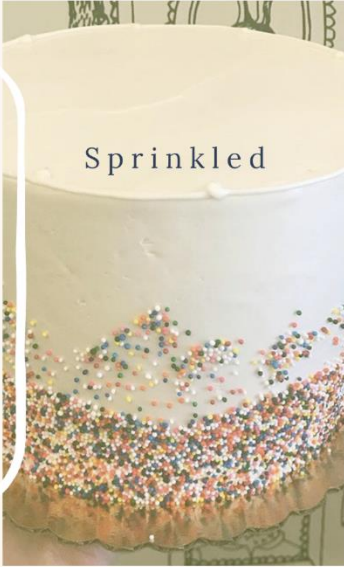


Semi  
Naked

A tall, multi-layered cake with white frosting between the layers and on the outside. It is decorated with fresh greenery and cinnamon sticks on top.

#### CAKE FLAVORS

Devil's Food  
Red Velvet  
Chocolate Chip  
White  
Confetti  
Almond  
Lemon  
Carrot  
Banana



Sprinkled

A round cake with white frosting, decorated with a thick layer of multi-colored sprinkles around the base.

## BLUESTONE CAKES TRADITIONAL DESIGNS

*Enhanced Designs & Larger Sizes Available for Additional Charge*



12 Guests \$60  
30 Guests \$150  
50 Guests \$250  
75 Guests \$375  
100 Guests \$500

A tall, multi-layered cake with white frosting, decorated with a thick layer of white frosting on the outside.

Buttercream  
Flowers

A round cake with white frosting, decorated with a thick layer of white frosting and buttercream flowers on top.

#### FILLING FLAVORS

Chocolate Mousse  
White Chocolate Mousse  
Chocolate Hazelnut  
Raspberry Jam  
Strawberry Jam  
Passion Fruit Curd  
Spiced Chai Mousse  
Lemon Curd

White  
Textured






White  
Rosette



#### CAKE FLAVORS

Devil's Food  
Red Velvet  
Chocolate Chip  
White  
Confetti  
Almond  
Lemon  
Carrot  
Banana



Drip

## BLUESTONE CAKES ENHANCED DESIGNS

*Traditional Design Pricing + Additional Charge Below*



12 Guests +\$15  
30 Guests +\$25  
50 Guests +\$35  
75 Guests +\$50  
100 Guests +\$65



Watercolor



#### FILLING FLAVORS

Chocolate Mousse  
White Chocolate Mousse  
Chocolate Hazelnut  
Raspberry Jam  
Strawberry Jam  
Passion Fruit Curd  
Spiced Chai Mousse  
Lemon Curd

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# PASSED HORS D'OEUVRES

..... MINIMUM OF 15 GUESTS .....

HORS D'OEUVRES ARE PRICED TO ALLOW 1 ½ - 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 <sup>GF</sup>	.	Prosciutto Wrapped Melon <sup>GF</sup>
Smoked Salmon Deviled Egg <sup>GF</sup>	.	Classic Deviled Egg <sup>GF</sup>
Tuna Tartare & Wonton Crisp	.	* Shrimp Cocktail <sup>GF</sup>
Smoked Salmon Crostini <sup>GF</sup>	.	Pesto Filled Balsamic Strawberry <sup>GF</sup>
Yucatan Crab Chip <sup>GF</sup>	.	Beef Carpaccio Cigar <sup>GF</sup>
Mozzarella, Tomato & Basil Skewer <sup>GF</sup>	.	Hummus & Roasted Mushroom Crostini <sup>V</sup>

## ..... HOT OPTIONS .....

Sweet Chili Chicken Bite	.	* Crab Cake Slider
Sausage Stuffed Mushroom	.	* Lollipop Lamb Chop <sup>GF</sup>
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 <sup>GF</sup>
Tempura Curry Cauliflower <sup>V</sup>	.	Cinnamon Sweet Potato Puff
Scallop Wrapped in Bacon <sup>GF</sup>	.	Wild Mushroom Profiterole
French Onion Soup Bowl	.	Lamb Samosa
Seasonal Soup Shooter <sup>GF</sup>	.	Four Cheese Arancini <sup>GF</sup>
Goat Cheese & Tomato Tart	.	Ginger Chicken Meatballs
* Crab Stuffed Mushroom	.	Korean Beef Taquito
Buffalo Chicken Tart	.	Chicken Lemongrass Potsticker
* Miniature Crab Cake	.	Vegetable Dumpling <sup>V</sup>



# STATIONED HORS D'OEUVRES

..... MINIMUM OF 15 GUESTS .....

## 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

..... MINIMUM OF 15 GUESTS .....

## RAW BAR STATION

Jumbo Shrimp Cocktail

East & West Coast Oysters

Cherry Stone Clams

New Zealand Mussels

Snow Crab Claws

*Cocktail Sauce, Horseradish & Lemon Wedges*

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MAKE YOUR EVENT OR RAW BAR STATION EXTRA SPECIAL WITH A  
CUSTOM ICE SCULPTURE  
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## 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

..... MINIMUM OF 15 GUESTS .....

## 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*

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## MINIATURE DESSERTS

Seasonal Selection of Bite Sized Desserts

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## 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

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## PIE STATION

Assortment of Classic Pies

*Pecan, Assorted Fruits, Chocolate*

Finish with Whipped Cream!

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## BUTLERED MINIATURE CHIPWICHES

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## CORDIALS & COFFEE BAR

Regular/Decaf Coffee & Gourmet Tea Bags

Splash of Your Favorite Liqueur

*Sambuca, Baileys, Jameson, Frangelico, Kahlua*

Finish with Whipped Cream



# SEATED DINNER PACKAGE \*SILVER\*

..... MINIMUM OF 15 GUESTS .....

## FIRST COURSE

CHOOSE 2 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*

Seasonal Soup *Choose From a Variety of Options*

## 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

French Cut Chicken Breast *Wild Mushroom Sauce*

Atlantic Salmon *Lemon Caper Beurre Blanc*

Braised Short Ribs *Red Wine Jus*

Spinach-Ricotta Tortellini Primavera *Zucchini, Roasted Tomatoes, Asparagus Tips, Spinach & Lemon White Wine Sauce*

## 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 DINNER PACKAGE \*GOLD\*

..... MINIMUM OF 15 GUESTS .....

## FAMILY STYLE APPETIZERS

CHOOSE 2 OF THE FOLLOWING TO SERVE ALL GUESTS

Classic Deviled Eggs <sup>GF</sup>	Miniature Spinach & Artichoke Bowl
Hummus & Roasted Mushroom Toast <sup>V</sup>	Wild Mushroom Profiterole
Chicken Cordon Bleu Puff	Tempura Curry Cauliflower <sup>V</sup>
Sweet Chili Chicken Bite	French Onion Soup Bowl
Corn & Edamame Quesadilla	Goat Cheese & Tomato Tart
Pigs in a Blanket	Buffalo Chicken Tart
Four Cheese Arancini <sup>GF</sup>	Ginger Chicken Meatballs

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## FIRST COURSE

CHOOSE 1 OF THE FOLLOWING TO INCLUDE ON MENU

Bluestone Salad *Carrots, Raisins, Cranberries, 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*

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## 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

8oz. Center Cut Filet Mignon *Red Wine Jus*  
Atlantic Salmon *Lemon Caper Beurre Blanc*  
Rigatoni Bolognese *Braised Beef, White Wine, Tomatoes & Aromatics*  
Seared Tuna *Sesame Garlic*  
French Cut Chicken Breast *Wild Mushroom Sauce*

VEGETAIRAN SELECTION WILL BE AVAILABLE UPON REQUEST

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## THIRD COURSE

Trio of Miniatures *Chef's Assortment of Bite Sized Desserts*



# SEATED DINNER PACKAGE \*PLATINUM\*

..... MINIMUM OF 15 GUESTS .....

## FAMILY STYLE APPETIZERS

Signature Seafood Plateau *East Coast & West Coast Oysters, Jumbo Shrimp Cocktail, Cherry Stone Clams, Classic Mignonette, Cocktail Sauce, Horseradish & Lemon Wedges*

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## FIRST COURSE

CHOOSE 2 OF THE FOLLOWING TO INCLUDE ON MENU

Bluestone Salad *Carrots, Raisins, Cranberries, 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*

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## 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

14oz. New York Strip *Black Truffle Butter*

Surf 'n' Turf *8oz. Center Cut Filet Mignon, Seared Shrimp & Red Wine Jus*

Roasted Branzino *Charred Scallion & Tomato Relish*

Seared Tuna *Sesame Garlic*

French Cut Chicken Breast *Wild Mushroom Sauce*

Australian Rack of Lamb *Rosemary & Roasted Shallot Demi-Glace*

14oz. Prime Pork Chop *Brandy Peppercorn*

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## THIRD COURSE

Trio of Miniatures *Chef's Assortment of Bite Sized Desserts*



# \*ALL-INCLUSIVE\* PACKAGE

..... MINIMUM OF 15 GUESTS .....

## ..... PACKAGE INCLUDES .....

*3 Hour Premium Open Bar + Signature Cocktail*  
*Choice of 4 Passed Hors d'oeuvres*  
*3 Course Dinner Menu with Salad, Entrée & Dessert*  
*Custom Printed Menus*

## ..... 3 Hour Premium Open Bar Package .....

**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.*  
**Signature Cocktail of Your Choice**

## ..... Passed Hors d' oeuvres .....

Your Choice of 4 Items

## ..... First Course .....

CHOOSE 1 OF THE FOLLOWING TO SERVE ALL GUESTS

**Bluestone Salad** *Carrots, Raisins, Cranberries, 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*

## ..... Second Course .....

CHOOSE 3 OF THE FOLLOWING TO INCLUDE ON MENU

ENTRÉES ACCOMPANIED WITH WHIPPED YUKON GOLD POTATOES & CHEF'S VEGETABLES

8oz. Center Cut Filet Mignon *Red Wine Jus*  
14oz. New York Strip *Black Truffle Butter*  
*Seared Tuna Sesame Garlic*  
French Cut Chicken Breast *Wild Mushroom Sauce*  
14oz. Prime Pork Chop *Brandy Peppercorn*  
Atlantic Salmon *Lemon Capper Beurre Blanc*  
*Braised Short Ribs Red Wine Jus*  
Colossal Crab Pasta *Tomato & Red Pepper Coulis, Colossal Crab, Spinach & Campanelle Pasta*  
VEGETARIAN SELECTION WILL BE AVAILABLE UPON REQUEST

## ..... Third Course .....

Trio of Miniatures *Chef's Assortment of Bite Sized Desserts*



# DINNER BUFFET

..... MINIMUM OF 20 GUESTS .....

## SERVED SALAD OR SOUP

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*

Seasonal Soup *Choose From a Variety of Options*

## 3 BUFFET ENTRÉES

CHOOSE 3 OF THE FOLLOWING

Grilled Chicken Breast *Wild Mushroom Sauce*

Atlantic Salmon *Lemon Caper Beurre Blanc*

Braised Short Ribs *Red Wine Jus*

Roast Pork Loin *Housemade Applesauce & Brandy Peppercorn*

Sliced London Broil *Au Jus & Horseradish Crème*

## INTERACTIVE PASTA STATION

STATION INCLUDES ROLLS & BUTTER

Choice of 2 Pastas *Cheese Ravioli, Potato Gnocchi, Cavatappi or Spinach-Ricotta Tortellini*

3 Sauces Included *Cheesy Alfredo, House Marinara, Pesto Cream*

Accompaniments *Spinach, Parmesan Cheese, Crushed Red Pepper & Roasted Tomatoes*

## 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*



# CHILDREN'S OPTIONS

..... CHILDREN ARE CONSIDERED AGE 10 AND UNDER .....

## 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*

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## VEGETABLE SELECTIONS

*Broccoli*  
*Haricots Verts*  
*Brussels Sprouts*  
*Cauliflower Rice*  
*Asparagus*  
*Slow Roasted Tomatoes*

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## STARCH SELECTIONS

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

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## 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*

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## MODIFY THE PREPARATION OF YOUR FISH

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

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## MODIFY THE PREPARATION OF YOUR STEAK

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

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## ADDITIONAL CHARGES MAY APPLY

THE FOLLOWING MAY APPLY TO EVENTS OVER 75 GUESTS

Valet Attendants - Based on Number of Guests & Event Timing

Coat Check Attendant