



Rustic elegance at an affordable price...



Let our expertise bring your ideas to life...

Yardley Country Club has been a premier caterer in the Yardley, Bucks County area as well as, the surrounding New Jersey, Philadelphia & Montgomery Counties, for many decades. Offering superior service, fabulous cuisine, and professional detail oriented event planning in a picturesque setting. Yardley Country Club is committed to providing you with superior service and dedication to fulfill your expectations.

Conveniently located just minutes from Interstate 95 servicing the New York Corridor down through Delaware County. Our diversified clientele has given us the ability to fulfill events with all types of cuisine and creativity.

The size of your group need not be a factor. We can accommodate seating from a minimum of 50 guests up to a combined 225 in our rustic country club banquet location. Yardley Country Club offers an ideal venue for the simplest to the most elegant affairs; where consideration for our clients' finances come first. Our packages are both affordable and tailored to fit your needs in order to make your event memorable.

Our talented banquet manager works closely with you, customizing your details to ensure your reception is unforgettable.

We are confident that you'll find our personalized service sets us apart from other event venues. Please feel free to contact our banquet manager, Amy Reeves, directly for a private tour and information gathering session at our rustic country club location. Amy can be reached at yardleycaterers@gmail.com or call 215-493-4531 ext. 111



The Yardley Buffet - \$27.95

(Service charge of 20% & Sales Tax of 6% Not Included)

50 Adult Minimum Required

Your four hour reception shall include an elegantly displayed hot and cold buffet, china, linen, silver, centerpieces, choice of color napkins, an elaborate sweet table and party cake inscribed for the occasion. Coffee, hot tea, decaf, iced tea, and lemonade.

(additional beverage options available at an additional cost)

Seasonal Salad Display

Crisp lettuce, ripe tomatoes, cucumbers, carrots, red cabbage, topped with croutons.
Assorted dressings

-OR-

Traditional Caesar Salad, romaine tossed with croutons and parmigiana

-OR-

Field Greens tossed with Gorgonzola cheese, strawberries, walnuts, red onion, crisp apples, in a sweet balsamic dressing

Shell Bowl Display

Ripe black olives

Sweet and tangy pickles.

Freshly baked dinner rolls served with sweet butter

Starch and Vegetable

(choice of two)

Roasted red bliss potatoes

Traditional or garlic mashed potatoes

Rice pilaf

Buttered green beans almondine

Cauliflower in a butter sauce

Broccoli florets in a butter sauce

Green beans in a butter sauce

Sautéed zucchini

Garden mixed vegetables

Glazed baby carrots



Entrees

(choice of three)

Beef

Grilled flank steak topped with corn relish

Marinated pepper steak over white rice

Beef stroganoff in a rich cream sauce

Traditional meatloaf mixed with green peppers and onions topped with brown gravy Braised beef

tips in a rich glaze with a hint of spices

Slow roasted prime rib in au jus (\$5.00 per person)

Carved filet mignon (\$8.00 per person)

Poultry

Chicken marsala in a demi-glace with portabella mushrooms Chicken

francaise with lemon, butter, capers and white wine Chicken piccata

with mushrooms, artichokes and white wine

Chicken parmesan lightly fried topped with tomato sauce and mozzarella

Chicken bruschetta with tomato, basil, provolone, balsamic demi-glace

Breast of chicken in a light wine sauce with fresh mushrooms

Chicken in a creamy white wine sauce topped with sautéed mushrooms

Slow roasted chicken garnished with fresh herbs

Pasta

Baked ziti mixed with a blend of Italian cheeses, homemade red sauce, and penne pasta

Potato gnocchi in marinara with shaved parmesan

Ricotta stuffed shells baked in a delicate red sauce

Penne Alfredo – petite penne tossed in a creamy alfredo sauce

Penne Bolognese – petite penne in a homemade meat sauce

Tri-color cheese tortellini in a tomato and basil cream sauce

Penne ala Rosa in a blush sauce



Seafood

Broiled filet of flounder with a lemon butter caper sauce

Grilled fillet of salmon in a garlic and olive oil reduction

Baked Atlantic salmon in a sweet glaze, broiled to perfection

Crab Piccata – Lump crabmeat sautéed in a light butter reduction and tossed with petite penne pasta, topped with a cream sauce and touch of lemon

Shrimp scampi

Penne rigate with lump crabmeat in a creamy crab sauce

Crab imperial stuffed flounder

Maryland style crab cakes

Desserts

Deluxe dessert display

Party Cake Inscribed for the Occasion



