



Holiday Party



Holiday Party

DO MORE WITH YOUR HOLIDAY PARTY & COME CELEBRATE IN STYLE!

Let Northampton Valley Country Club provide you with the perfect atmosphere for a night of dancing, spirits and cheer. Our staff is dedicated to making your holiday event special through outstanding service and our impeccable attention to details, allowing you to do more with your holiday party.

Hold your holiday event at Northampton Valley and enjoy an outstanding cocktail party with delicious dinner stations of your choice. Our beautiful ballrooms are dressed with classy seasonal décor, allowing the setting to be perfect for any seasonal celebration.

The following is included with our Holiday Menu:

- 4 Hour Premium Open Bar
- Butlered Champagne
- Full Cocktail Hour including passed & stationary Hors d'Oeuvres
- Delectable Dinner Stations
- Signature Holiday Dessert Station
- Fresh Floral Holiday Centerpieces
- Colored Napkins of your choice
- Stylish Table Linens
- Dance Floor

Premium Bar

OUR PREMIUM BAR INCLUDES:

Tito's Vodka
Stolichnaya Vodka
Svedka Vodka
Svedka Flavored Vodka:
Cherry/Citron/Clementine/
Peach/Vanilla
VO Canadian Whiskey
Seagram's 7 Whiskey
Irish Whiskey
Beefeater Gin
Jacquins Gin

Dewar's White Label Scotch
Johnnie Walker Red
Jack Daniels
Jim Beam Bourbon
Captain Morgan Rum
Bacardi Silver
Rum Flavored Rum:
Coconut/Mango/Myers Dark
Jose Cuervo Gold
Jose Cuervo Silver

Irish Cream/Sambuca/Hazelnut Liqueur
Amaretto/Peach Schnapps/Coffee Liqueur/Apple Pucker/
Melon Liqueur/Southern Comfort
Yuengling Lager/Miller Lite/Yards
Le Terre: Cabernet Sauvignon/Merlot/Chardonnay/White Zinfandel
Corbet Canyon: Pinot Grigio

\$175 PER EACH BARTENDER - 1 PER 90 GUESTS



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cocktail Hour

COCKTAIL HOUR

THE FARMER'S TABLE

Hand-Selected Variety of Fresh Vegetables including Broccoli Florets, Crunchy Bell Peppers, Celery, Baby Carrots, Crispy Cucumbers & Sweet Grape Tomatoes,
Accompanied by our Chef's Favorite Dips

Artistic Display of Imported & Domestic Cheeses
Accompanied by Fresh Fruit, Marinated Gourmet Olives, Mozzarella in Olive Oil, Garlic & Fresh Basil

Homemade Seasonal Hummus Display featuring 3 varieties: Roasted Garlic & Red Pepper, Spicy Chipotle, Pumpkin, Roasted Cauliflower, Zesty Citrus, Edamame, Roasted Tomato, and more!
Served with Olive Bread, Herbed Flatbread & Fresh Pita Triangles

CHOICE OF SIX BUTLERED HORS D'OEUVRES

Fan Tail Fried Shrimp
Mini Beef Wellington
Fried Bocconcini & Salsa Crude
Gourmet Pizzas Italiano
Chicken Pot Stickers with Citrus Soy Sauce
Ahi Tuna Tartar on Potato Gaufrette
Smoked Salmon with Herbed Crème Fraiche
Scallops Wrapped in Bacon
Home Made Bruschetta on Garlic Crostini
Chicago Style Beef Franks en Croute
Spinach Wrapped in Phyllo Dough
Potato Pancakes with Sour Cream
Walnut Chicken Salad in Phyllo Cup
Filet Mignon Canapés
Mini Grilled Cheese & Tomato Soup Shooter
Baked Brie with Honeyed Fig Preserve
Stuffed Mushrooms with Baked Crab Meat
Caprese Skewer
Caramelized Onion & Short Rib Flatbread
Crispy Sesame Chicken

Each item served with appropriate condiments and dipping sauces

First Course

FIRST COURSE

(Please select one of the following)

NORTHAMPTON SIGNATURE SALAD

Baby Field Greens, Mandarin Oranges, Sun Dried Tomatoes & Feta Cheese
with Sesame Vinaigrette Dressing

COLORFUL GARDEN SALAD

Baby Greens topped with Julienned Carrots, Diced Cucumber
& Grape Tomatoes
with Balsamic Vinaigrette Dressing

MIXED FIELD GREENS SALAD

Seasonal Greens, Baby Spinach & Red Leaf Lettuce with Dried Cranberries,
Candied Walnuts, Carrots & Blue Cheese Crumbles
with Raspberry Vinaigrette Dressing
*Can substitute Dried Cranberries with Tri-Colored Beets

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Croutons & Grated Parmesan Cheese

STRAWBERRY FIELDS SALAD

Baby Spinach & Seasonal Field Greens, with Sliced Strawberries, Toasted
Almonds & Feta Cheese with White Balsamic Vinaigrette

OUR CHEF'S HOMEMADE SOUP

Chicken Corn Chowder
Italian Wedding
Butternut Squash
Chester County Mushroom Bisque
Northampton Chowder, Shrimp, Clams, Cream
Pumpkin Bisque with Spiced Crème Fraiche

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dinner Stations

DINNER STATIONS

PASTA BAR

Your guests will enjoy an elegant display of Pasta in the following sauces, choose two:

Vodka Cream Sauce topped with Fresh Basil
Wild Mushroom Cream with Portobello Wedges
Fire-Roasted Red Pepper Sauce Garden Vegetables
Home Made Stuffed Shells, Tomato or Alfredo Sauce

CHOICE OF TWO

Braised Ribs with Spicy Apricot Sauce
New York Strip Steak with Caramelized Glazed Onions
Dijon Encrusted Rack of Lamb
Beef Wellington with a blend of Wild Mushrooms
Hand Carved Prime Rib of Beef served with Beef Gravy & Creamy Horseradish Sauce
Turkey Breast served with Turkey Gravy & Cranberry Sauce, Herbed Bread Stuffing
Grilled Chicken Bruschetta with Balsamic Reduction
Grilled Mahi Mahi with Orange Fennel Butter
Coconut Shrimp in a red Chili Sauce
Chicken Maui Orange Glaze
Seafood Gumbo
Cajun Chicken
Blackened Tilapia with Pecan Sauce
Seared Jumbo Scallops with Champagne Butter Sauce

CHOOSE ONE STARCH & ONE VEGETABLE

Curried Pineapple Rice	Grilled Asparagus
Green Beans	Potatoes O'Brien
Potato Planks	Balsamic Grilled Vegetables
Haricot Verts	Smashed Red Bliss Potatoes
Fingerling Potatoes	Teriyaki Fresh Vegetables

BREADS

Snow Flake Rolls, Banana Bread, Jalapeno Corn Bread

DESSERT

Viennese Sweets Table
Scrumptious Assortment of Gourmet Cakes, Layered Mousse & Fruit Shooters,
Chocolate Dipped Strawberries, Fresh Fruit, Assorted Cookies, Cake Pops,
French & Italian Miniature Pastries, including Petit Fours, Cannolis, Eclairs & More!

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Tea.

\$88 PER PERSON FRIDAY AND SATURDAY

\$78 PER PERSON MONDAY THROUGH THURSDAY & SUNDAY

SALES TAX AND SERVICE FEE INCLUDED

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.