

GREENSBURG  
COUNTRY CLUB  
—  
BANQUET MENU  
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OUR EXPERT CULINARY TEAM IS HAPPY TO CREATE  
AND CUSTOMIZE A MENU THAT EXCEEDS ALL OF  
YOUR EXPECTATIONS

# ❧ BREAKFAST MENU ❧

## **CONTINENTAL BREAKFAST 8.95++**

ASSORTED HOUSE BAKED SWEET BREADS, BOWL OF FRUIT, ASSORTED BAGELS,  
CREAM CHEESE AND TOASTER STATION. BEVERAGES INCLUDE CHILLED  
CRANBERRY & ORANGE JUICE, COFFEE, HOT TEA  
– MINIMUM OF 15 PEOPLE –

## **SIT-DOWN BREAKFAST 13.95++**

SCRAMBLED EGGS, HOME FRIES, CHOICE OF BACON, SAUSAGE OR HAM.  
ASSORTED BREADS, BUTTER AND JELLIES. BEVERAGES INCLUDE CHILLED  
CRANBERRY & ORANGE JUICE, COFFEE, HOT TEA  
– MINIMUM OF 25 PEOPLE –

## **BUFFET STYLE BREAKFAST 15.95++**

SCRAMBLED EGGS, HOME FRIES, CHOICE OF TWO; BACON, SAUSAGE OR HAM,  
TOAST, ASSORTED SWEET BREADS AND A BOWL OF FRUIT. BEVERAGES INCLUDE  
CHILLED CRANBERRY & ORANGE JUICE, COFFEE, HOT TEA  
– MINIMUM OF 50 PEOPLE, IF UNDER 50 PEOPLE, ADD \$3.00++ PER PERSON –

## **CHEF ATTENDED OMELET STATION 5.00++**

MINIMUM 50 PEOPLE, CAN BE ADDED TO THE BUFFET STYLE BREAKFAST

# ❧ LUNCHEON MENUS ❧

LUNCHEON MENUS ONLY AVAILABLE PRIOR TO 3:00 P.M.

## ❧ LUNCHEON BUFFET ❧

- BUFFET #1 - CHOICE OF ONE ENTRÉE \$16.95++**  
**BUFFET #2 - CHOICE OF TWO ENTRÉES \$19.95++**  
**BUFFET #3 - CHOICE OF THREE ENTRÉES \$22.95++**

## ❧ ENTRÉES ❧

- |  |                                 |
|--|---------------------------------|
| <b>CHICKEN PARMESAN</b>                                      | <b>CHICKEN CACCIATORE</b>       |
| <b>CHICKEN PICATTA</b>                                       | <b>BEEF TIPS BURGUNDY</b>       |
| <b>CHICKEN CORDON BLEU</b>                                   | <b>ENGLISH STYLE COD</b>        |
| <b>STUFFED CHICKEN BREAST</b>                                | <b>CHICKEN MARSALA</b>          |
| <b>VEGETABLE LASAGNA</b>                                     | <b>SOLE ROMANO</b>              |
| <b>MANGO MOLASSES SALMON</b>                                 | <b>POT ROAST WITH PAN GRAVY</b> |
| <b>HAM WITH PINEAPPLE GLAZE</b>                              |                                 |
| <b>BREADED BONELESS PORK CHOPS WITH MUSHROOM CREAM SAUCE</b> |                                 |

## ❧ CHOOSE ONE STARCH ❧

- |                                    |                                 |
|------------------------------------|---------------------------------|
| <b>ROASTED BABY RED POTATOES</b>   | <b>TWICE BAKED POTATOES</b>     |
| <b>RICE PILAF</b>                  | <b>RED SKIN MASHED POTATOES</b> |
| <b>AU GRATIN POTATOES</b>          | <b>BAKED POTATO</b>             |
| <b>HALUSHKI</b>                    | <b>MACARONI AND CHEESE</b>      |
| <b>PASTA BOLOGNESE OR MARINARA</b> |                                 |

## ❧ CHOOSE ONE VEGETABLE ❧

- |   |                                  |
|---|----------------------------------|
| <b>BROCCOLI</b>                             | <b>CORN</b>                      |
| <b>GREEN BEAN ALMONDINE</b>                 | <b>BROCCOLI AND CHEESE SAUCE</b> |
| <b>ZUCCHINI AND ROASTED RED PEPPERS</b>     |                                  |
| <b>BROCCOLI, CAULIFLOWER, CARROT MEDLEY</b> |                                  |
| <b>CHEF'S CHOICE VEGETABLE DU JOUR</b>      |                                  |

# LUNCHEON MENUS

LUNCHEON MENUS ONLY AVAILABLE PRIOR TO 3:00 P.M.

## ❧ PICNIC STYLE BUFFET \$16.95 ❧

### **INCLUDES CHOICE OF THREE PICNIC SALADS**

POTATO SALAD, PASTA SALAD, COLE SLAW, BROCCOLI SALAD, TACO SALAD,  
CUCUMBER ONION SALAD, MARINATED MUSHROOM SALAD

### **HAMBURGERS**

### **JUMBO HOT DOGS WITH SAUERKRAUT**

### **HOMEMADE FRESH CHIPS**

### **BAKED BEANS**

### **ASSORTED SLICED CHEESE TRAY**

### **LETTUCE, TOMATO AND ONION TRAY**

### **BUNS AND CONDIMENTS**

## ❧ BUFFET ADDITIONS ❧

\$3.25 PER PERSON

**CORN ON THE COB**

**ITALIAN GRILLED SAUSAGE**

**SEASONAL FRUIT DISPLAY**

**SOUTHERN FRIED CHICKEN**

**ANTIPASTA**

**GRILLED VEGETABLE PLATTER**

**ITALIAN ROAST BEEF**

**CHAR-GRILLED CHICKEN**

**PASTA MARINARA**

**KIELBASA AND SAUERKRAUT**

**BBQ PORK**

**HALUSHKI**

### **ASSORTED COOKIES AND BROWNIES**

**BEVERAGES INCLUDE COFFEE, ICED TEA OR LEMONADE**

- MINIMUM OF 50 PEOPLE, IF UNDER 50 PEOPLE ADD \$3.00++ PER PERSON -

# LUNCHEON MENUS

LUNCHEON MENUS ONLY AVAILABLE PRIOR TO 3:00 P.M.

❧ DELI STYLE BUFFET \$18.95++ ❧

**INCLUDES CHOICE OF THREE PICNIC SALADS**

POTATO SALAD, PASTA SALAD, COLE SLAW, BROCCOLI SALAD, TACO SALAD,  
CUCUMBER ONION SALAD, MARINATED MUSHROOM SALAD

**SEASONAL FRUIT DISPLAY**

**ASSORTED SLICED BREADS/ROLLS**

**SLICED ROAST TURKEY BREAST**

**ROAST BEEF**

**VIRGINIA HONEY HAM**

**SALAMI/CAPICOLLA**

**SLICED CHEESES**

AMERICAN, SWISS, PROVOLONE

**LETTUCE, TOMATO AND ONION TRAY**

**HOMEMADE FRESH CHIPS**

**CONDIMENTS**

**ASSORTED COOKIES AND BROWNIES**

**BEVERAGES INCLUDE COFFEE, ICED TEA AND LEMONADE**

– MINIMUM 50 PEOPLE, IF UNDER 50 PEOPLE ADD \$3.00++ PER PERSON –

# ❧ LUNCHEON ENTRÉE SALADS ❧

LUNCHEON MENU ITEMS ONLY AVAILABLE PRIOR TO 3:00 P.M.

**ALL SALADS ARE PRICED AT \$16.95++ AND ARE SERVED WITH WARM ROLLS AND BUTTTER, COFFEE, HOT OR ICED TEA**

## **COBB SALAD**

CUBED ROAST BREAST OF TURKEY, CRISP BACON, CRUMBLLED BLEU CHEESE, RIPE TOMATOES AND DICED EGGS ON A BED OF MIXED GREENS

## **CLASSIC CHICKEN CAESAR SALAD**

GRILLED BREAST OF CHICKEN MEDALLIONS SET ATOP A BED OF CRISP ROMAINE, ACCOMPANIED BY ASIAGO CHEESE AND CROUTONS

## **GRILLED CHICKEN OR STEAK SALAD**

YOUR CHOICE OF GRILLED CHICKEN OR SIRLOIN STEAK, SERVED ON A BED OF MIXED GREENS WITH RIPE TOMATOES, CUCUMBERS, RED ONIONS, FRENCH FRIES AND BLACK OLIVES TOPPED WITH CHEDDAR CHEESE

## **GRILLED SALMON SALAD**

GRILLED SALMON SERVED WITH BLACK OLIVES, CUCUMBERS, TOMATOES, ONIONS, AND BLEU CHEESE CRUMBLES OVER SPINACH WITH CHOICE OF DRESSING

## **18TH HOLE SALAD**

SCOOP OF GCC CHICKEN SALAD, TUNA SALAD AND COTTAGE CHEESE, WITH FRESH SEASONAL FRUIT AND BERRIES GARNISHED WITH FRUIT BREAD

## **CHICKEN ALMONDINE SALAD**

MIXED GREENS, BONELESS HAND BREADED SMOKEHOUSE ALMOND CRUSTED CHICKEN BREAST GARNISHED WITH GRAPES, DRIED CRANBERRIES WALNUTS AND BLEU CHEESE WITH A SMOKE HOUSE ALMOND DRESSING

## **GCC CHEF'S SALAD**

JULIENNE HAM, OVEN ROASTED TURKEY, SWISS AND CHEDDAR CHEESE, SECTIONED HARDBOILED EGG AND TOMATO ON A BED OF CHOPPED ICEBERG LETTUCE

# ❧ LUNCHEON ENTRÉES ❧

LUNCHEON MENU ITEMS ONLY AVAILABLE PRIOR TO 3:00 P.M.

❧ \$16.95++ ❧

## **ITALIAN VEGETABLE LASAGNA**

TENDER PASTA SHEET LAYERED WITH SEASONED VEGETABLES, RICOTTA, PROVOLONE AND MOZZARELLA CHEESE WITH AN ALFREDO SAUCE

## **PASTA PRIMAVERA**

FRESH VEGETABLES SAUTÉED IN GARLIC AND SHALLOTS WITH EXTRA VIRGIN OLIVE OIL AND SERVED OVER PASTA

## **ENGLISH STYLE COD**

BAKED COD FILET TOPPED WITH SEASONED BREADCRUMBS ENHANCED WITH LEMON BUTTER SAUCE

❧ \$18.95++ ❧

## **CHICKEN ROMANO**

BONELESS CHICKEN BREAST COATED IN PARMESAN AND ROMANO BUTTER, TOPPED WITH A LEMON BUTTER SAUCE

## **CHICKEN MARSALA**

SAUTÉED BONELESS CHICKEN TOPPED WITH MUSHROOM MARSALA SAUCE

## **SOLE ROMANO**

FILET OF SOLE COATED IN PARMESAN AND ROMANO BATTER, TOPPED WITH A LEMON BUTTER SAUCE

## **STUFFED CHICKEN BREAST**

ROASTED BONELESS BREAST STUFFED WITH A TRADITIONAL SAGE STUFFING WITH SUPREME SAUCE

❧ \$24.95++ ❧

## **CRABCAKE**

SIGNATURE RECIPE CRAB CAKE BAKED TO PERFECTION AND SERVED WITH PINEAPPLE SALSA AND CITRUS AIOLI

## **GRILLED PETITE FILET**

6 OUNCE CHOICE, CENTER CUT, CHAR-GRILLED TENDERLOIN WITH OUR DRY RUB SEASONING

*ENTRÉES INCLUDE GARDEN SALAD WITH CHOICE OF DRESSINGS, ROLLS AND BUTTER.  
ALL ENTRÉES SERVED WITH YOUR CHOICE OF STARCH AND VEGETABLE DU JOUR UNLESS OTHERWISE NOTED.  
BEVERAGES INCLUDE COFFEE, HOT OR ICED TEA AND LEMONADE*

# ❧ LUNCHEON SANDWICHES ❧

LUNCHEON MENU ITEMS ONLY AVAILABLE PRIOR TO 3:00 P.M.

SANDWICH SELECTIONS INCLUDE FRENCH FRIES AND COLE SLAW

❧ \$14.95++ ❧

## **CHICKEN SALAD CROISSANT**

SIGNATURE HOUSE MADE CHICKEN SALAD ON A CROISSANT

## **ALMONDINE CHICKEN WRAP**

ALMONDINE CHICKEN, MIXED GREENS, CRANBERRIES, GRAPES, WALNUTS, BLEU CHEESE AND SMOKEHOUSE ALMOND DRESSING IN A FLOUR TORTILLA WRAP

## **TURKEY BLT WRAP**

CRISP DICED BACON, DICED TOMATOES, SHREDDED ICEBERG LETTUCE, SHAVE TURKEY AND SHREDDED CHEDDAR IN A FLOUR TORTILLA, SERVED WITH A PESTO MAYO

## **VEGETABLE WRAP**

GRILLED FRESH MARINATED VEGETABLES DICED WITH A BALSAMIC GLAZE, BABY SPINACH LEAVES IN A FLOUR TORTILLA

❧ \$16.95++ ❧

## **GCC BURGER**

CHAR-GRILLED BURGER SERVED WITH LETTUCE, TOMATO, AND ONION ON A KAISER ROLL

## **JUMBO FISH SANDWICH**

COD FILET, FRIED OR BROILED, SERVED WITH TARTAR SAUCE ON A FRENCH ROLL

## **GRILLED CHICKEN BREAST SANDWICH**

TOPPED WITH CRISP BACON, ASIAGO CHEESE AND HONEY MUSTARD ON A TOASTED KAISER ROLL

## **ROAST BEEF AND MUSHROOM**

OAK BARREL AGED SLICED SIRLOIN WITH ONION JAM, SAUTÉED MUSHROOMS, AND PROVOLONE CHEESE SERVED ON A BRIOCHE BUN

## **GCC CRAB CAKE MARKET PRICE**

PAN SEARED CRAB CAKE TOPPED WITH PINEAPPLE SALSA AND A CITRUS AIOLI SAUCE ON A TOASTED KAISER ROLL



# HORS D'OEUVRES

❧ PRICED BY THE PIECE ❧

MINIMUM 25 PIECES

❧ \$1.25 PER PIECE ❧

**CHICKEN SATAY**

**SWEDISH MEATBALLS**

**BARBEQUE MEATBALLS**

**FIESTA BITES**

– CHICKEN OR BEEF –

❧ \$1.50 PER PIECE ❧

**SPINACH DIP IN PHYLLO CUP**

**GOAT CHEESE CROSTINI**

**KIELBASA BITES**

**PORK POT STICKERS**

**SESAME CHICKEN**

**TOMATO BRUSCHETTA**

**EGG ROLLS**

**SPANAKOPITA**

– PORK OR VEGETABLE –

❧ \$2.25 PER PIECE ❧

**GRILLED VEGETABLE CANAPE**

**ASSORTED MINI QUICHE**

**SMOKED SALMON CANAPE**

**CHEESE FONDUE**

**COCONUT CHICKEN**

**MUSHROOM CAPS WITH**

**SAUSAGE**

**LEMON DILL CRABMEAT ON CUCUMBER**

**CHICKEN CORN QUESADILLA ROLL**

❧ \$2.75 PER PIECE ❧

**MUSHROOM CAPS WITH CRAB**

**JUMBO SHRIMP COCKTAIL**

**MINI CRABCAKES**

**SCALLOPS WRAPPED IN BACON**

**OYSTERS ON THE HALF SHELL**

**BURGER SLIDER**

**CRISPY CHICKEN SLIDER**

**CAPRESE SLIDER**

**PULLED PORK SLIDER**

# HORS D'OEUVRES



## ❖ HORS D'OEUVRES DISPLAYS ❖

### **ASSORTED CHEESE DISPLAY 3.95++**

CHEF'S SELECTION OF DOMESTIC CHEESE DISPLAYED WITH CRACKERS AND DIP

### **FRESH VEGETABLE CRUDITÉ 3.95++**

A VARIETY OF FRESH SEASONAL VEGETABLES ARTFULLY DISPLAYED AND SERVED WITH DIP

### **FRESH FRUIT DISPLAY 4.95++**

CHEF'S SELECTION OF ASSORTED FRESH SEASONAL FRUIT DISPLAY

### **ASSORTED CHEESE AND FRESH VEGETABLE COMBINATION 6.95++**

CHEF'S SELECTION OF ASSORTED DOMESTIC CHEESES AND FRESH SEASONAL VEGETABLES SERVED WITH DIPS

### **DELUXE CHEESE DISPLAY 9.95++**

CHEF'S SELECTION OF DOMESTIC AND IMPORTED CHEESE DISPLAYED WITH CRACKERS AND DIP

### **ANTIPASTI DISPLAY 13.95++**

CHEF'S SELECTION OF ITALIAN INSPIRED MEATS, CHEESES, OLIVES AND PEPPERS

## ❖ CHEF'S CHOICE HORS D'OEUVRES COMBO \$17.95++ ❖

### **ASSORTED CHEESE DISPLAY, FRESH VEGETABLE CRUDITÉ PLUS YOUR CHOICE OF ANY 3 ITEMS BELOW**

SMOKED SALMON CANAPÉ, FIESTA BITES, GRILLED VEGETABLE CANAPÉ, THREE CHEESE CROSTINI, CHEESE FONDUE, ASSORTED MINI QUICHE, TOMATO BRUSCHETTA, MUSHROOM CAPS WITH SAUSAGE, SPINACH DIP IN PHYLLO CUP, SWEDISH MEATBALLS, BARBEQUE MEATBALLS

– MAY ONLY BE CHOSEN WITH ENTRÉE PURCHASE. –

## ❧ DELUXE PASTA STATION ❧

❧ \$24.95++ ❧

**OUR CHEF ATTENDED PASTA STATION INCLUDES TWO TYPES OF PASTA (CHEF'S CHOICE), ACCOMPANIED BY CHEF'S SPECIALTY MARINARA AND ALFREDO SAUCES. GARLIC AND OLIVE OIL ALSO AVAILABLE.**

**BLACK OLIVES**

**ONIONS**

**MUSHROOMS**

**SPINACH**

**CHICKEN**

**MINI SHRIMP**

**BELL PEPPERS**

**MINI MEATBALLS**

### ❧ BUFFET INCLUDES ❧

**BAKED PENNE WITH MEATBALLS**

**CHEESE RAVIOLI IN ALFREDO SAUCE**

**VEGETABLE LASAGNA**

**SEASONAL VEGETABLES**

**HOUSE SALAD, ROLLS AND BUTTER**

## ❧ CARVING STATION ❧

FOR PARTIES OF 50 OR MORE, IF UNDER 50 PEOPLE ADD \$3.00++ PER PERSON

**CHEF ATTENDED CARVING STATION FEATURING ONE OF THE FOLLOWING OPTIONS**

**OVEN BAKED HAM**

**STUFFED PORK LOIN**

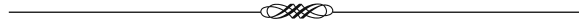
**OVEN ROASTED TURKEY**

**FLANK STEAK**

**PRIME RIB**

CARVING STATION CAN BE ADDED TO ANY BUFFET FOR AN ADDITIONAL PRICE

# DELUXE TAPAS BUFFET



❧ OVER 30 PEOPLE \$24.95++ PER PERSON ❧

❧ UNDER 30 PEOPLE \$27.95++ PER PERSON ❧

**SEASONAL GRILLED VEGETABLE PLATTER**

**FRUIT DISPLAY**

**ANTIPASTI DISPLAY**

**CHEESE CROSTINI**

**THAI STYLE MUSSELS**

**ASSORTED STUFFED MUSHROOMS**

**SATAY OF CHICKEN WITH PEANUT SAUCE**

# ENTRÉE SELECTIONS



INCLUDES GARDEN SALAD WITH CHOICE OF  
DRESSINGS, STARCH, VEGETABLE ROLLS AND  
BUTTER. BEVERAGES INCLUDE COFFEE, HOT TEA  
AND ICED TEA.



*ALL STEAKS PREPARED MEDIUM UNLESS OTHERWISE REQUESTED. ALL STEAKS MUST BE PREPARED TO THE SAME TEMPERATURE.*

## MARKET PRICE

### **PETITE FILET MIGNON & CRAB CAKE**

GRILLED FILET PAIRED WITH A HOUSE MADE CRAB CAKE, BAKED TO A GOLDEN BROWN, SERVED WITH PINEAPPLE SALSA AND CITRUS AIOLI

### **PETITE FILET MIGNON & COCONUT SHRIMP**

GRILLED FILET PAIRED WITH HAND BREADED GULF SHRIMP SERVED WITH COCKTAIL SAUCE

### **PETITE FILET MIGNON & SHRIMP SCAMPI**

GRILLED FILET SERVED WITH JUMBO SHRIMP BASTED WITH DRAWN BUTTER AND SPRINKLED WITH ITALIAN BREAD CRUMBS

### **CRAB CAKES**

SIGNATURE CRAB RECIPE TOPPED WITH PINEAPPLE SALSA AND CITRUS AIOLI

### **COCONUT SHRIMP**

HAND BREADED COCONUT SHRIMP SERVED WITH A CHILI LIME SAUCE

# ENTRÉE

# SELECTIONS

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*ALL STEAKS PREPARED MEDIUM UNLESS OTHERWISE REQUESTED. ALL STEAKS MUST BE PREPARED TO THE SAME TEMPERATURE.*

❧ \$27.95++ ❧

## **OAK BARREL BEEF**

MARINATED OAK BARREL BEEF

## **FLOUNDER STUFFED WITH CRAB STUFFING**

FLOUNDER FILETS WRAPPED AROUND IN-HOUSE MADE CRABMEAT STUFFING,  
TOPPED WITH LEMON BUTTER

## **SOLE ROMANO**

FILET OF SOLE COATED IN A PARMESAN AND ROMANO BATTER, SAUTÉED AND  
TOPPED WITH A LEMON BUTTER SAUCE

❧ \$35.95++ ❧

## **PETITE FILET MIGNON & GRILLED SALMON**

GRILLED SALMON COUPLED WITH A GRILLED FILET MIGNON

## **PETITE FILET MIGNON & CHICKEN MARSALA**

GRILLED FILET PAIRED WITH A BONELESS CHICKEN BREAST, SAUTÉED WITH  
MUSHROOMS AND SIMMERED IN A MARSALA WINE SAUCE

## **GRILLED N.Y. STYLE STRIP STEAK**

STRIP STEAK GRILLED

## **GRILLED FILET MIGNON**

CHOICE FILET GRILLED

# ENTRÉE

# SELECTIONS

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❧ \$26.95++ ❧

## **STUFFED SAGE CHICKEN**

BONELESS CHICKEN BREAST WITH TRADITIONAL SAGE STUFFING

## **CHICKEN CORDON BLEU**

BONELESS CHICKEN BREAST, STUFFED WITH HAM AND SWISS CHEESE, THEN  
BREADED WITH FRESH BREADCRUMBS

## **CHICKEN MARSALA**

MEDALLIONS OF CHICKEN BREAST, SAUTÉED WITH MUSHROOMS AND  
SIMMERED IN A MARSALA WINE SAUCE

## **CHICKEN PICATTA**

MEDALLIONS OF CHICKEN BREAST SAUTÉED IN A WHITE WINE AND CAPER  
SAUCE

## **PANCETTA WRAPPED CHICKEN BREAST**

BONELESS SKINLESS CHICKEN BREASTS FILLED WITH FRESH MOZZARELLA AND  
COVERED WITH PANCETTA BACON

## **BREADED STUFFED PORK CHOPS**

BREADED AND FILLED WITH TRADITIONAL SAGE STUFFING COATED WITH PAN  
GRAVY

## **BONELESS ROASTED PORK LOIN**

PORK LOIN SLICED WITH A MUSHROOM ONION PAN GRAVY

## **ENGLISH STYLE COD**

BAKED, MOIST WHITE FISH TOPPED WITH OUR BUTTERY SEASONED  
BREADCRUMBS

## **MANGO MOLASSES SALMON**

PAN ROASTED SALMON FILET WITH MANGO AND MOLASSES SAUCES OVER A  
WARM POTATO SALAD

# ACCOMPANIMENTS

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## ❧ SALADS ❧

*ENTRÉES AND BUFFETS INCLUDE A SALAD OF YOUR CHOICE.*

### **GARDEN**

MIXED GREENS TOPPED WITH CUCUMBER, TOMATO, CARROTS AND RED ONION.

### **CAESAR**

CRISP ROMAINE LETTUCE, HOUSE MADE SEASONED CROUTONS AND PARMESAN CHEESE TOSSED IN CAESAR DRESSING

### **SPRING MIX**

ARTICHOKES, SUN-DRIED TOMATOES, PARMESAN, RIPE OLIVES AND HOUSE MADE SEASONED CROUTONS ON MIXED GREENS

### **SPINACH**

SLICED MUSHROOMS, RED ONION, TOASTED ALMONDS AND TOMATO ON FRESH SPINACH

## ❧ STARCHES ❧

**ROASTED BABY RED POTATOES, AU GRATIN POTATOES, BAKED POTATO, TWICE BAKED POTATO, RICE PILAF, RED SKIN MASHED POTATOES, MASHED SWEET POTATOES, WILD RICE**

## ❧ VEGETABLES ❧

**ZUCCHINI AND ROASTED RED PEPPERS, GREEN BEAN ALMONDINE, GLAZED CARROTS, BROCCOLI, BROCCOLI CAULIFLOWER CARROT MEDLEY, BROCCOLI AND CHEESE SAUCE, CHEF'S CHOICE VEGETABLE DU JOUR**



# DINNER BUFFET

## MENUS

ALL BUFFETS INCLUDE A GARDEN SALAD WITH CHOICE OF DRESSINGS,  
ROLLS, BUTTER, COFFEE, HOT TEA AND ICED TEA

### ❧ COUNTRY CLUB BUFFET ❧

BUFFET #1 - CHOOSE ANY TWO ENTRÉES 26.95++

BUFFET #2 - CHOOSE ANY THREE ENTRÉES 28.95

BUFFET #3 - CHOOSE ANY FOUR ENTRÉES 29.95++

MINIMUM 50 PEOPLE, IF UNDER 50 PEOPLE ADD \$3.00++ PER PERSON

### ❧ ENTRÉE SELECTIONS ❧

CHICKEN PARMESAN	CHICKEN CACCIATORE
BEEF TIPS BURGUNDY	VEGETABLE LASAGNA
STUFFED CHICKEN BREAST	HAM WITH PINEAPPLE GLAZE
ENGLISH STYLE COD	CHICKEN PICATTA
CHICKEN CORDON BLEU	POT ROAST WITH PAN GRAVY
CHICKEN MARSALA	SOLE ROMANO
BREADED BONELESS PORK CHOPS IN MUSHROOM CREAM SAUCE	
MANGO MOLASSES SALMON	

### ❧ CHOICE OF TWO STARCHES ❧

ROASTED BABY RED POTATOES	TWICE BAKED POTATOES
AU GRATIN POTATOES	BAKED POTATO
HALUSHKI	RICE PILAF
RED SKIN MASHED POTATOES	MACARONI AND CHEESE
PASTA BOLOGNESE OR MARINARA	

### ❧ CHOICE OF TWO VEGETABLE OPTIONS ❧

BROCCOLI AND CHEESE SAUCE	GREEN BEAN ALMONDINE
BROCCOLI	CORN
ZUCCHINI AND ROASTED RED PEPPERS	
BROCCOLI, CAULIFLOWER, CARROT MEDLEY	
CHEFS CHOICE VEGETABLE DU JOUR	
- SEASONAL VEGETABLES AVAILABLE UPON REQUEST -	

# ITALIAN FEAST BUFFET

\$29.95++ PER PERSON, MINIMUM 50 PEOPLE. IF UNDER 50 PEOPLE ADD \$3.00++ PER PERSON.

## CHOICE OF ONE SOUP OR SALAD

PASTA FAGIOLI	MINISTRONE
MIXED GREEN SALAD	EGG DROP SOUP
WEDDING SOUP	- ROMAN STYLE -

## CHOICE OF TWO VEGETABLES

ITALIAN STYLE GREEN BEANS	CAPONATA
EGGPLANT PARMESAN	BRAISED ESCAROLE WITH
FRESH ITALIAN MIXED	WHITE BEANS
VEGETABLES	

## CHOICE OF TWO SIDES

RED SKIN MASHED POTATOES	POLENTA WITH MOZARELLA
ROASTED RED POTATOES	RICE PILAF
STUFFED SHELLS MARINARA	PASTA BOLOGNESE
PASTA WITH PESTO SAUCE	BAKED ZITI
CHEESE RAVIOLI WITH CARBONARA SAUCE	

## CHOICE OF ONE CHICKEN ENTRÉE

CHICKEN PARMESAN	CHICKEN MARSALA
CHICKEN ROMANO	
SAUTÉED CHICKEN WITH LEEKS AND HERB CREAM SAUCE	
SAUTÉED CHICKEN WITH PROSCIUTTO AND BASIL BUTTER	

## CHOICE OF ONE BEEF ENTRÉE

GRILLED ITALIAN SAUSAGE WITH PEPPERS & ONIONS  
BEEF MEDALLIONS WITH GARLIC, PEPPERS & GORGONZOLA  
MEDALLIONS OF BEEF MARSALA  
MEDALLIONS OF PORK WITH ROASTED PEPPERS AND ROSEMARY

## CHOICE OF ONE SEAFOOD ENTRÉE

MUSSELS MARINARA	SOLE ROMANO
COD ITALIANO	GRILLED SHRIMP
STEAMED CLAMS PROVENCAL	

# GOURMET DESSERT MENU

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## **NEW YORK STYLE CHEESECAKE 5.95++**

NEW YORK STYLE CHEESECAKE RESTING ON TOP OF A GRAHAM CRACKER CRUST  
AND SERVED WITH OR WITHOUT BERRIES

## **ULTIMATE CHOCOLATE CAKE 5.95++**

CHOCOLATE HEAVEN, A FOUNDATION OF CHOCOLATE DECADENCE, A LAYER OF  
CHOCOLATE MOUSSE AND A LAYER OF CHOCOLATE BUTTER CAKE, ICED WITH A  
RICH SILKY CHOCOLATE GANACHE.

## **GOURMET CARROT CAKE 5.95++**

THREE DELICIOUS LAYERS OF MOIST CAKE LOADED WITH SHREDDED CARROTS,  
FILLED AND ICED WITH A REAL CREAM CHEESE FROSTING

## **TIRAMISU 5.95++**

A TRADITIONAL ITALIAN DESSERT OF MASCARPONE CHEESE FILLING,  
LADYFINGERS THAT HAVE BEEN SKILLFULLY SOAKED IN ESPRESSO WITH A  
TOUCH OF LIQUOR AND DUSTED WITH COCOA POWDER FOR AN ELEGANT  
TOUCH

## **CARAMEL APPLE PIE 5.95++**

HANDFULS OF GRANNY SMITH APPLES IN A HOMEMADE PIE FILLING LACED  
WITH CINNAMON AND BROWN SUGAR, BAKED INTO A BUTTER CRUST AND THEN  
COMPLIMENTED WITH A GENEROUS HELPING OF RICH CARAMEL SAUCE

## **STRAWBERRY SHORTCAKE 5.95++**

LIGHT SPONGE CAKE LAYERED WITH SWEET CHANTILLY CREAM AND  
STRAWBERRIES

## **PECAN BALL 4.50++**

HAND ROLLED VANILLA BEAN ICE CREAM, ROLLED IN CHOPPED PECANS AND  
TOPPED WITH CHOCOLATE SAUCE

## **FRUIT PIE 4.00++**

CHOICE OF APPLE, BLUEBERRY, OR CHERRY PIE, PREPARED IN HOUSE  
- ALA MODE \$1.00 -

## **CHOCOLATE OREO CAKE 3.50++**

DENSE CHOCOLATE CAKE WITH OREO CREAM ICING AND TOPPED WITH DARK  
AND WHITE CHOCOLATE DRIZZLES

## **RAINBOW SHERBET 2.50++**

HAND SCOOPED SHERBERT WITH A ROLLED WAFER COOKIE

# POLICIES

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**WHEN NO ROOM FEE IS CHARGED, A SET UP FEE WILL BE CHARGED FOR ROOM ARRANGEMENTS OTHER THAN THE STANDARD SET UP.**

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**CHAIR COVERS WILL INCUR AN ADDITIONAL HANDLING FEE. CENTERPIECES ARE AVAILABLE FOR AN ADDITIONAL FEE.**

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**OUTSIDE FOOD IS NOT PERMITTED EXCEPT FOR WEDDING CAKE OR COOKIES. A COOKIE PLATING FEE OF \$5.00 PER TRAY WILL BE CHARGED IF WE TRAY YOUR COOKIES. WE WILL CUT AND SERVE YOUR WEDDING CAKE AT NO ADDITIONAL COST.**

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# BEVERAGE SERVICES



❧ MARKET PRICE ❧