

GREENSBURG
COUNTRY CLUB

BANQUET MENU



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 14.95++

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 16.95++

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 6.00++

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 \$20.95++**
BUFFET #2 - CHOICE OF TWO ENTRÉES \$24.95++
BUFFET #3 - CHOICE OF THREE ENTRÉES \$28.95++

❧ ENTRÉES ❧

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

❧ CHOOSE ONE STARCH ❧

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

❧ CHOOSE ONE VEGETABLE ❧

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

LUNCHEON MENUS

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

❧ PICNIC 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

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 ❧

\$3.75 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 \$19.95++ ❧

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 CUCUMBERS, TOMATOES, ONIONS, & 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.

❧ \$18.95++ ❧

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

❧ \$20.95++ ❧

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

❧ \$32.95++ ❧

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

❧ \$16.95++ ❧

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

❧ \$18.95++ ❧

GCC BURGER

CHAR-GRILLED BURGER SERVED WITH LETTUCE, TOMATO, & 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 5.95++

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 \$18.95++ ❧

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



❖ MINIMUM OF 30 PEOPLE \$25.95++ 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.

36.95++

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 32.95++

SIGNATURE CRAB RECIPE TOPPED WITH PINEAPPLE SALSA AND CITRUS AIOLI

***COCONUT SHRIMP 32.95++**

HAND BREADED COCONUT SHRIMP SERVED WITH A CHILI LIME SAUCE

ENTRÉE

SELECTIONS

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

❧ \$36.95++ ❧

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

❧ \$28.95++ ❧

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

❧ 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

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

POLICIES

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

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

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.
