



## **PLATED DINNER MENUS**

**MINIMUM OF 35 GUESTS FOR ALL EVENTS**

### **SALADS**

All Entrees include a House Salad and Bread Baskets on Tables with Butter

House Salad:

Romaine Tossed with Cucumber, Matchstick Carrots, Grape Tomatoes and Croutons

With a Choice of Two Dressings on the Tables:

Balsamic Vinaigrette

Thousand Island

Buttermilk Ranch

Sour Cream Blue Cheese

### **SALAD UPGRADES:**

Pre Tossed Caesar Salad with Croutons and Shredded Parmesan Cheese

Spinach Salad with Bacon, Egg, Mushrooms, and Croutons with A Warm Vidalia Onion Vinaigrette

Mixed Greens with Crumbled Chevre, Grape Tomatoes, Roasted Almonds with a White Balsamic Vinaigrette



**Please select one entrée option for all guests, two entrée choices may be offered for an additional \$2 per person**

**Host must provide place cards for each guest indicating which entrée was selected**

### **VEGETARIAN**

Cheese Manicotti Baked in a Red Sauce on a Bed of Rich Bechamel Topped Braised Fresh Spinach

Seasonal Vegetable Plate with Roasted Yams and Potatoes and Three Vegetables

### **POULTRY**

Chicken, Mushroom and Wild Rice Blend Strudel on Chicken Veloute with Mixed Steamed Vegetables

Frenched Chicken Breast stuffed with Mozzarella, Sun dried Tomatoes, and Artichoke Hearts with a Basil Marinara, Ziti Alfredo and a Broccoli Spear

Chicken Breast Medallions Sautéed with Choice of Tangy Piccata Sauce or a Marsala Mushroom Sauce on Orzo with Brown Butter and Caramelized Onions and Green Beans with Sundried Tomato Flecks

House Made Chicken Cordon Bleu with a Dijon Cream Sauce, Rice Pilaf and Baby Peas with Mushrooms

Black Pepper and Sage Oven Fried Frenched Chicken Breast with Mashed Potatoes and Country Gravy with Squash Casserole



## **SEAFOOD**

Honey Brushed Baked Salmon with Lemon Dill Butter, Roasted Potatoes and a Creamed Spinach Stuffed Tomato

Barbecued Salmon with a Smoky Sweet Mango Barbecue Sauce and a Citrus Butter, Butter Baked Yams and Roasted Two Color Squash

Lump Crab Cakes with Red Beans and Rice and Asparagus with Sides of Lemon and Remoulade

Buttermilk Fried Mountain Trout served with Oven Browned Potatoes and Corn Pudding with Side of Tartar Sauce

## **BEEF**

Chicken Fried Steak with Milk Gravy, Mashed Potatoes and Carrots

Swiss Style Rib eye in Natural Gravy with Onions and Mushrooms, Mashed Potatoes and Peas

Bistro Filet Fanned on the Plate with Red Wine Sauce and Button Mushrooms, Cheddar Twice Baked Potatoes and Mixed Vegetable Medley

Slow Roasted Prime Rib (Must have 50 Person Minimum for this Option) with Cheddar Twice Baked Potato

Grilled Filet Mignon (8 oz.) with Maitre D' Butter, Duchess Potatoes and Roasted Asparagus

Traditional Beef Brisket with Roasted Potatoes and Green Beans



## **OTHER MEATS**

Pork Rib Loin Served with a Sausage and Cornbread Stuffing, Apple Pan Gravy, Glazed Roasted Yams and Braised Red Cabbage

Sliced Pork Sirloin with Red Eye Gravy, Mashed Potatoes and Succotash

New Zealand Rack of Lamb served with Side of Mint Jelly, Duchess Potatoes and a Creamed Spinach Stuffed Tomato

**All Dinners include Baskets of Rolls on the Tables with Butter, Iced Tea and Iced Water with Lemon**



## THEMED BUFFET MENUS

### THE ITALIAN BUFFET

**Choose one:**

Caesar Salad *with Parmesan Cheese and House Made Croutons and a Caesar Dressing*

**OR**

Garden Salad with Cucumbers, Tomatoes, Carrots, Mushrooms,  
Croutons and a Choice of Two Dressings

**Choose one:**

Chicken Parmesan baked with Fresh Mozzarella and Marinara

Hand Made Meatballs with a Tomato Marinara

Italian Sausage and Onions in a Balsamic Marinara

Eggplant Parmesan baked with Fresh Mozzarella and a Marinara (Vegetarian Option)

**Choose one:**

Cheese Manicotti with a Primavera Cream Sauce or a Marinara

Cavatappi Pasta with a Mushroom and Spinach Cream Sauce

Ziti Casserole with a Lemon ricotta and Marinara

Side Bowls of Grated Parmesan Cheese

Italian Loaves and Butter

Iced Tea and Iced Water with Lemon on Guest Tables

Fresh brewed regular and decaf coffee station



## THE COUNTRY BUFFET

Garden Salad with Mixed Greens, Cucumbers, Tomatoes, Carrots, Mushrooms, Croutons and Two Dressings

**Choose Two:**

Sliced Sirloin Beef *in Natural Gravy*

Oven Roasted Turkey *in Natural Gravy*

Oven Baked Chicken *Seasoned with Black Pepper and Sage*

Chicken Pot Pie

Country Style Fried Steak *Smothered in Country Gravy*

**Choose two:**

Oven Baked Macaroni and Cheese

Scalloped Potatoes Au Gratin

Sour Cream Mashed Potatoes

Herbed Rice Pilaf

Orange Buttered Carrots

Corn with Parsley Butter

Country Style Green Beans

Assorted Home Baked Rolls *with Butter*

Iced Tea and Iced Water with Lemon on Guest Tables

Fresh brewed regular and decaf coffee station



## THE UPTOWN BUFFET

Garden Salad with Mixed Greens, Cucumbers, Tomatoes, Carrots, Mushrooms, Croutons and Two Dressings

### Choose Two:

\*Sliced Pork Sirloin *with an Apple Gravy*

\*Grilled Rib Steak in Rich Mushroom Sauce

\*Chicken Maryland with Pan Sautéed Chicken Breast, Topped with Sliced Tomato, Swiss Cheese and Smoked Bacon in a Creamy Chicken Veloute

\*Frenched Chicken Breast seasoned with Sage and Black Pepper with Pan Gravy

\*Baked Mountain Trout Italiano *with Italian Herbs, Breadcrumbs and Tomato Butter*

### Choose two:

Steamed Vegetable Medley

Spring Peas *with Pearl Onions*

Whole Green Beans *with Toasted Almonds*

Sour Cream and Chive Mashed Potatoes

Wild and Brown Rice Medley *with Caramelized Onions*

New Potatoes *with Dill and Sea Salt*

Assorted Fresh Baked Rolls *with Butter*

Iced Tea and Iced Water with Lemon on Guest Tables

Fresh brewed regular and decaf coffee station



## THE MARKET BUFFET

### **Salad Bar:**

*Spring Mix, Chopped Romaine, Shredded Cheddar, Green Peas, Bacon Bits, Crumbled Blue Cheese, Sundried Cranberries, Garbanzo Beans, Sliced Mushrooms, Cucumbers, Tomatoes, Durkee Onions and Croutons Served with Chef's Choice Assorted Dressings*

### **Choose Two:**

Steamed Vegetable Medley

Ratatouille: *Eggplant, Zucchini, Tomatoes,*

*Red Bell Peppers, and Garlic*

Whole Green Beans *with Toasted Almonds*

Au Gratin Potatoes

Garlic Mashed Potatoes

Wild and Brown Rice Medley *with Caramelized Onions*

Twice Baked Potato Plank *with Sharp Cheddar and Bacon*

Orzo *with Sundried Tomatoes and Basil Butter*

### **Carving Board, Choose Two:**

Herb and Black Pepper Crusted Top Round of Beef *with Horseradish Sauce and a Natural Gravy*

Smithfield Honey Baked Ham *with a Peach Gravy*

Slow Roasted Turkey *with a Sage Dijon Sauce*

Whole Roasted Pork Sirloin *with a Red Eye Gravy*

Soft Yeast Rolls and Crusty Portuguese Rolls *with Butter*

Iced Tea and Iced Water with Lemon on Guest Tables

Fresh brewed regular and decaf coffee station



## THE COUNTRY CLUB DINNER BUFFET

*Spring Mix, Chopped Romaine, Shredded Cheddar, Green Peas, Bacon Bits, Crumbled Blue Cheese, Sundried Cranberries, Garbanzo Beans, Sliced Mushrooms, Cucumbers, Tomatoes, Durkee Onions and Croutons Served with Chef's Choice Assorted Dressings*

### **Choose One:**

Oven Roasted Whole Beef Tenderloin with a Bourbon Brown Sugar Glaze  
(5-6 oz. per Person)  
With Horseradish Sauce

### **OR**

Italian Herb Crusted Whole Oven Roasted Beef Tenderloin  
With Horseradish Sauce  
Carved at the Buffet

### **Choose One:**

Chicken Florentine: Frenched Chicken Breast with Creamed Spinach and Melted Provolone accented with Lemon Zest and Cracked Pepper

### **OR**

Chicken Maryland: Breaded Chicken Breast with Smoked Bacon and Swiss topped with a Rich Mornay Sauce and Sprinkled with Scallions

### **Choose two:**

Sour Cream Mashed Potatoes  
Au Gratin Potatoes  
Wild and Brown Rice with Onions and Mushrooms  
Steamed Vegetable Medley  
Asparagus with Hollandaise  
Baby Green Beans

Yeast Rolls with Butter

Iced Tea and Iced Water with Lemon on Guest Tables

Fresh brewed regular and decaf coffee station