

Cold Stationary Hors d'Oeuvres

A la Carte

Iced Gulf Shrimp Littlenecks on the Half Shell Fresh Shucked Oysters Deviled Eggs
pricing on above items based on 100 pieces

Displays

EUROPEAN CHEESE DISPLAY *serves 100 people*

Baked Brie & Raspberry Wheel – Swiss – Fontina – Smoked Gouda – Muenster served with assorted crackers

IMPORTED CHEESE BOARD, GARNI *serves 100 people*

Swiss – Cheddar – Havarti – Bleu – Goat served with assorted crackers

FRESH FRUIT PLATTER *serves 50 or 100 people*

Honeydew – Pineapple – Cantaloupe – Strawberries – Grapes

VEGETABLE CRUDITÉ *serves 50 or 100 people*

*Baby Carrots – Celery Sticks – Broccoli Florets – Sliced Cucumbers – Cherry Tomatoes –
Assorted Sliced Peppers with Ranch and Italian Dips*

MEDITERRANEAN PLATTER *serves 100 people*

*Vegetable Crudité from above paired with Hummus, Spinach and Artichoke Dip
Tabbouleh Salad – Pita Bread – Breadsticks – Assorted Crackers*

TUSCAN ANTIPASTO PLATTER *serves 100 people*

*Rolled Italian Meats – salami, prosciutto, soppressata – Mixed Olives – Marinated Mushrooms
Marinated Artichoke Hearts – Stuffed Cherry Peppers – Roasted Peppers – Provolone Cheese*

DELUXE ANTIPASTO TABLE *serves 100 people*

*Bruschetta (Roman garlic bread) – Fresh Mozzarella wrapped in Prosciutto – Mixed Cured Sicilian Olives
Marinated Mushrooms – Balsamic Grilled Vegetables – Roasted Peppers
Julienne Grilled Chicken Breast with Sun-dried Tomato Pesto – Provolone Cheese
Marinated Artichoke Hearts and Fried Calamari with Hot Pepper Marinade*

ATLANTIC SEAFOOD PLATTER *serves 50 people*

*Marinated Snail Salad – Littlenecks on the Half Shell (50), Fresh Shucked Oysters (50), Iced Gulf Shrimp (100)
*served with appropriate condiments**



Hot Hors d'Oeuvres

Passed to your guests. In making your selections, please allow for 3-4 hors d'oeuvres per person

Vegetarian Hors d'Oeuvres

100 pieces each

Stuffed Mushrooms · Pear and Brie in Phyllo · Wild Mushroom in Phyllo
Cranberry and Bleu Cheese Puffs · Wild Mushroom Tartlets · Mini Ratatouille Phyllo Stars
Spanakopitas · Asparagus Quiche

Seafood Hors d'Oeuvres

100 pieces each

Coconut Shrimp · Scallops Wrapped in Bacon · Clams Casino
Plantain Crusted Shrimp Skewers · Maryland-style Crab Cakes

Meat Hors d'Oeuvres

100 pieces each

Chicken Marsala Pot Pies · Miniature Shepherd's Pies · Smoked Chicken Quesadillas
Beef Franks in Blankets · Sweet Potato Coconut Chicken · Asian Dumplings
Chicken Dijon en Croute · Assorted Miniature Quiche
Beef Wellington en Croute · Reuben Spring Rolls · Skewered Beef Teriyaki

Stationary Tables

GOURMET GRILLED PIZZA TABLE

serves 50

Assortment of fresh wood-grilled pizzas topped with garden vegetables, gourmet cheese, herbs, and extra virgin olive oil

FRIED CALAMARI

serves 100 people

As an enhancement to your other stationary hors d'oeuvres, this table offers fried calamari accompanied by hot pepper marinade



Appetizers

CHOICE OF ONE

FRESH FRUIT MEDLEY · MINISTRONE SOUP · CHICKEN ESCAROLE SOUP
CHICKEN STRACCIATELLE SOUP · FRENCH ONION SOUP

Salads

CHOICE OF ONE

CLASSIC CAESAR *with Garlic Croutons* · FRESH GARDEN SALAD, *House Dressing*
SEASONAL MIXED GREENS, *Raspberry Vinaigrette Dressing*

Entrées

Chicken Selections

STUFFED BREAST OF CHICKEN CHASSEUR, *Sauce Robert*
CHICKEN MARSALA, *Marsala Mushroom Sauce*
CHICKEN PICCATA, *Lemon Caper Sauce* · CHICKEN FRANÇAISE, *Lemon Butter Velouté*
STUFFED CHICKEN DiFLORENCIA, *Roasted Red Pepper Béchamel Sauce*

Seafood Selections

BAKED SCROD, *Seasoned Crumbs and Lemon* · STUFFED FILET OF SOLE, *Sauce Aurora*
STUFFED SOLE FLORENTINE, *Lemon Butter Sauce* · NORWEGIAN SALMON FILET, *Lemon Dill Butter*
BAKED STUFFED JUMBO SHRIMP, *Drawn Butter* · GRILLED SWORDFISH STEAK, *Lemon Butter*
BAKED STUFFED LOBSTER *with shrimp, scallops and special crumb stuffing*

Meat Selections

ROAST LOIN OF PORK, *Port Wine and Sage Sauce* · ROAST PRIME RIB OF BEEF, *au jus*
GRILLED VEAL STEAK, *Wine and Mushroom Sauce* · ROAST TENDERLOIN OF BEEF, *Sauce Madeira*
FILET MIGNON, *Sauce Béarnaise or Classic Demi-glace*

Classic Duets

LAND and SEA

Your choice of Chicken Française or Chicken Marsala paired with two Jumbo Baked Stuffed Shrimp

FILET MIGNON and CHICKEN

Filet Mignon paired with your choice of Chicken Française or Chicken Marsala

SURF and TURF

Filet Mignon paired with two Jumbo Baked Stuffed Shrimp

FILET MIGNON and STEAMED LOBSTER TAIL

With drawn butter

Potatoes, Grains & Vegetables

CHOICE OF ONE

Oven-roasted Yukon Gold Potatoes · Sautéed Baby Carrots · Baked Potato with Sour Cream
Sautéed Peas and Pearl Onions · Delmonico Potato · Fresh Steamed Broccoli · Mashed Red Skin Potatoes
Sugar Snap Peas with Diced Red Pepper · Mashed Sweet Potato · Green Beans Almandine
Rice Pilaf · Key Largo Vegetable Medley · Sautéed Vegetable Trilogy

Desserts

CHOICE OF ONE

CHEESECAKE *with Strawberry Sauce* · TUXEDO TRUFFLE MOUSSE CAKE
VANILLA ICE CREAM *with Raspberry Sauce* · SPUMONI *with Raspberry Sauce*
STRAWBERRY & CREAM LAYER CAKE · MUD PIE ICE CREAM *with Chocolate Sauce*
LEMON & CREAM LAYER CAKE *with Chocolate Sauce or Raspberry Sauce*



The following may be Added to your Banquet Dinner or Chosen as Alternative Selections

Appetizers

Additions or Substitutions

SHRIMP COCKTAIL · LOBSTER BISQUE · ITALIAN WEDDING SOUP
NEW ENGLAND CLAM CHOWDER · RASPBERRY or LEMON SORBET with Mint Leaf

Salads Substitutions

SPINACH SALAD, Parmesan Peppercorn Dressing
*fresh baby spinach garnished with chopped egg, sliced mushrooms,
crumbled bacon, sliced red onion*

MESCLUN GREEN SALAD, Raspberry Vinaigrette
mixed baby greens with dried cranberries, sliced toasted almonds, gorgonzola cheese

ANTIPASTO, Italian Vinaigrette
*fresh garden lettuce garnished with tomato, pepperoncini, hard boiled egg, sliced red onion, salami,
prosciutto ham, aged provolone, black olives*

SLICED TOMATO & FRESH MOZZARELLA, Balsamic Vinaigrette

Pastas

Additional Course

PENNE PASTA with Tomato Sauce

BAKED MANICOTTI

CHEESE TORTELLINI with Pesto Cream Sauce, Tomato Sauce, or Pink Vodka Cream Sauce

TRI-COLOR TORTELLINI with Pesto Cream Sauce, Tomato Sauce, or Pink Vodka Cream Sauce

LOBSTER RAVIOLI with Newburg Sauce

Accompaniments & Substitutions

ASPARAGUS with Hollandaise (seasonal)

BAKED STUFFED POTATO

BROCCOLI SPEAR with Hollandaise

POTATO WILLIAM

Desserts

Additions or Alternatives

ASSORTED MINIATURE PASTRIES

BAKED ALASKA

CHOCOLATE DIPPED STRAWBERRIES (*seasonal*)

TIRAMISU



Deluxe Pastry Buffet

SERVED TO A MINIMUM OF 100 GUESTS

*For 100 guests, choose 4 ITEMS · For 150 guests, choose 6 ITEMS,
For 200 guests, choose 8 ITEMS · For 250 guests, choose 10 ITEMS,
For 300 guests, choose 12 ITEMS · For 350 guests, choose 14 ITEMS*

Strawberry Cheesecake · Turtle Cheesecake · North End Cannoli Torte · Fresh Fruit Flan
Lemon Meringue Tart · Chocolate Crunch Cake · Carrot Cake · Oreo and Cream Torte
The Fenway · Scary Sexy Chocolate Thing · Zuppa Inglese · Fresh Lime Tart
Boston Cream Cake · Gâteau Opera · Chocolate and Strawberry Mousse Cake
Triple Chocolate Mousse Torte · Chocolate Kona Coffee Torte
Better'n Your Momma's Chocolate Fudge Cake · Chocolate Dipped Strawberries (seasonal)
Assorted Miniature Pastries

Belgian Chocolate Fountain

MINIMUM 100 GUESTS

Fountain of rich creamy chocolate with your choice of dipping items.

SELECT FOUR ITEMS

Fresh Strawberries · Biscotti · Fresh Golden Pineapple · Pretzel Rods · Whole Oreos
Marshmallows · Graham Cracker Squares · Vanilla Wafers · Rice Krispies Squares

Make Your Own Sundae Bar

Hand-scooped Vanilla and Chocolate Ice Cream with Assorted Toppings
Crushed Oreo Cookies · Candy Bar Pieces · M&Ms · Walnuts · Cherries
Chocolate Sauce · Strawberry Sauce · Whipped Cream

ADDITION of WARM BROWNIES AND COOKIES may also be selected

Selections may also be used as Substitution for Dessert that Accompanies the Dinner Menu



Open Bar

CHARGED ON A PER DRINK BASIS. A CEILING OR TIME LIMIT CAN BE DESIGNATED BY THE CLIENT.

Cocktails · Beers · Glass of Wine · Soda · Juice

Pre-mixed Cocktails

SOLD BY THE GALLON WITH APPROXIMATELY 35-40 SERVINGS PER GALLON

Margaritas · Sex on the Beach · Bloody Marys · Champagne Punch
Daiquiris · Sea Breezes · Peach Bellinis · Mimosas · Grape Crush
Melonball · Mojitos · Red or White Sangria

Signature Pre-mixed Cocktail

SOLD BY THE GALLON WITH APPROXIMATELY 35-40 SERVINGS PER GALLON

Personalize your party with a signature martini or cosmopolitan.
Your banquet consultant can discuss other options for your special day.

Martinis · Cosmopolitans · Chocolate · Watermelon · Raspberry
Cherry · Sour Apple · Pomegranate · Citron · Strawberry

Pre-mixed Non-alcoholic Beverages

SOLD BY THE GALLON WITH APPROXIMATELY 35-40 SERVINGS PER GALLON

Fruit Punch · Lemonade · Iced Tea (Sweetened)

Toasting Beverage

Toast to the guest(s) of honor can be offered with

House Champagne · CK Mondavi Chardonnay · Sutter Home White Zinfandel
Or a non-alcoholic toasting beverage

International Coffee Station

MINIMUM 25 SERVINGS

Prepared with your selection of premium liqueurs blended with freshly brewed coffee, topped with whipped cream and garnished with a sprinkling of complementing spices.

SELECT FIVE

Sambuca Romana · Amaretto di Saronno · Bailey's Irish Cream · Kahlua
Grand Marnier · Frangelico · Jameson Irish Whiskey · Black Sambuca

After Dinner Cordial Service

Charge is based on the number of cordials served and the price of individual items.



Wine service during dinner can be provided by placing bottles of wine directly on Guests' tables, or wine can be offered to Guests and poured by our wait-staff during the course of dinner.

Red Wines

CK Mondavi CABERNET SAUVIGNON (California)
deep and rich with cherries and blackberries

Robert Mondavi Private Selection MERITAGE (California)
a bordeaux-inspired blend of cabernet, merlot, petite verdot, melbac blanc grapes

Penfolds "KOONUNGA HILLS" SHIRAZ (Australia)
medium-bodied with flavors of blueberries, spices, peppers, and a hint of licorice

Rosemont "DIAMOND SERIES" MERLOT (Australia)
soft tannins with intense fruit and plum flavors, combined with gentle spice

Ruffino CHIANTI CLASSICO DOCG (Italy)
with cherry notes and subtle fruit that complements a variety of dishes

Bogle "OLD VINE" ZINFANDEL (California)
soft and plush with blueberries, blackberries, and a hint of chocolate

Parker Station PINOT NOIR (California)
cherry and cranberry fruit flavors complemented by notes of earth and spice

Blush and White Wines

CK Mondavi CHARDONNAY (California)
medium-bodied with a hint of oak

Sutter Home WHITE ZINFANDEL (California)
slightly sweet and delightfully fruity

Fabiano PINOT GRIGIO (Italy)
bold flavor with notes of apple

Beringer WHITE ZINFANDEL (California)
sweet and refreshing

Cavit PINOT GRIGIO (Italy)
elegant, crisp and light with delicate nuances of fruit make this wine remarkably versatile

Columbia Crest Two Vines RIESLING (Washington State)
medium-bodied with delicate floral aromas and flavors of melon, pear, and apples

Clos du Bois CHARDONNAY (California)
intense apple, pear and sweet lemon scents complemented by toasty oak and buttery notes

Brancott SAUVIGNON BLANC (California)
refreshing and crisp flavors of grapefruit and gooseberry, elegant in style

Champagnes and Sparkling Wines

Yellow Tail SPARKLING (Australia)
ripe, tropical fruit flavors

Martini & Rossi ASTI SPUMANTE (Italy)
fresh, clean and sweet

Sutter Home FRE' BRUT (California)
non-alcoholic





Wedding Reception Services

Standard Services

RECEPTION ROOM

with outdoor deck overlooking the 18th Green

PROFESSIONAL WEDDING COORDINATOR

at your service throughout the entire reception

A SELECTION OF LINEN COLORS

to coordinate with the color theme of your wedding

CUSTOM-DESIGNED FLOOR PLAN

tailored to meet your reserved seating needs

DECORATIVE EASEL

for portrait or seating chart display

SERVICES OF OUR CULINARY STAFF

to cut and plate your wedding cake with dessert

ATTRACTIVE INDOOR & OUTDOOR SETTINGS FOR PHOTOGRAPHS

SERVICES OF OUR PROFESSIONAL BARTENDING STAFF

PRIVATE BRIDAL CHANGING ROOM

Optional Enhancements

WHITE GLOVE SERVICE

FLOOR-LENGTH TABLECLOTHS

ADDITIONAL TABLECLOTH OVERLAY *for a more elegant look*

SPLIT MENU CHOICE *limited to two single item plates only*

Accommodations for Wedding Ceremonies

INCLUDES USE OF SPACE, GUEST SEATING, AND POSSIBLE REHEARSAL

Duncan or Windsor Room

Outdoor Patio

Sterling Room

(separate areas for ceremony, cocktail hour, reception)



Appetizers

CHOICE OF ONE

**Fresh Fruit Medley · Minestrone Soup · Chicken Escarole Soup
French Onion Soup · Chicken Stracciatelle Soup**

Salads

CHOICE OF ONE

**Fresh Garden Salad, House Dressing · Classic Caesar Salad with Garlic Croutons
Seasonal Mixed Greens Salad, Raspberry Vinaigrette Dressing**

The Entrées

CHOICE OF THREE

**ROAST PORK LOIN with Apple Chutney, Carved
BAKED SCROD with Seasoned Crumbs and Lemon
TENDERLOIN TIPS sautéed with Mushrooms in a Red Wine Sauce
CHICKEN CLEOPATRA with Sautéed Onions
STUFFED FILET OF SOLE with Crabmeat, Sauce Aurora
CHICKEN FRANÇAISE with Lemon Butter Velouté
SEAFOOD NEWBURG EN BOUCHE with Shrimp, Scallops, and Crabmeat
CHICKEN PICCATA with Capers, Lemon Butter Sauce
CHICKEN MARSALA, Marsala Mushroom Sauce
ROAST PRIME RIB Carved
SHRIMP & SCALLOP FRA DIAVOLO with Marinara Sauce, Black and Green Olives, and Hot Pepper Rings
SHRIMP PAELLA with Chorizo Sausage, Rice, Scallions, Chili Peppers, and Tomatoes, Pignoli Nuts, Artichoke
Hearts, White Wine, Garlic Butter, Sauce Velouté**

Accompaniments

CHOICE OF THREE

**Mashed Red Skin Potatoes · Rice Pilaf · Oven-roasted Yukon Gold Potatoes
Green Beans Almandine · Sugar Snap Peas with Diced Red Pepper · Sautéed Vegetable Trilogy
Key Largo Vegetable · Sautéed Baby Carrots · Penne with Tomato Sauce**

Desserts

CHOICE OF ONE

**Vanilla Ice Cream with Raspberry or Chocolate Sauce · Mud Pie Ice Cream with Chocolate Sauce
Spumoni with Raspberry Sauce · Cheesecake with Strawberry Sauce · Tuxedo Truffle Mousse Cake
Lemon and Cream Layer Cake with Raspberry Sauce · Strawberry and Cream Layer Cake**

**ALL DINNER BUFFETS ARE SERVED WITH FRESH ROLLS AND CREAMERY BUTTER,
COFFEE, DECAFFEINATED COFFEE, AND TEA.**



Italian Buffet

CHOICE OF ONE SALAD . . . SERVED TO GUESTS

Tomato & Mozzarella Salad, *Balsamic Vinaigrette* · Italian Antipasto Salad, *Italian Vinaigrette*
Classic Caesar Salad *with Garlic Croutons*

CHOICE OF THREE BUFFET ENTREÉS

CHICKEN PICCATA *with Capers in Lemon Butter Sauce*

CHICKEN MARSALA *with Mushrooms in Marsala Wine Sauce*

ROAST SIRLOIN ALLA MAMA *with Garlic Butter, White Wine, and Fresh Herbs*

CHICKEN MADEIRA *with Porcini Mushrooms in Madeira Wine Sauce*

STUFFED SOLE FLORENTINE, *Spinach Stuffing with Lemon Butter Sauce*

SHRIMP & SCALLOP FRA DIAVOLO *with Marinara Sauce, Black and Green Olives,
Hot Pepper Rings, Wine, and Fresh Herbs*

TUSCAN BEEF TIPS *with Mushrooms and Onions in Red Wine infused Marinara Sauce*

Penne or Tortellini with Tomato Sauce · **Sautéed Broccoli Rabé or Italian-style Green Beans**

Italian & Focaccia Breads · **Spumoni** *with Raspberry Sauce* or **Tiramisu** · **Coffee, Decaffeinated Coffee, Tea**

The New Englander

SERVED TO GUESTS

New England Clam Chowder

Fresh Garden Salad, *House Dressing*

BUFFET

BOILED NATIVE LOBSTER, *One Pound*

GRILLED SWEET SAUSAGE

BAKED SCROD *with Seasoned Crumbs and Lemon*

OVEN-ROASTED CHICKEN *with Rosemary*

Oven-roasted Yukon Gold Potatoes · **Fresh Seasonal Fruits and Melons** · **Corn-on-the-Cob**

Fresh Rolls and Butter · **Apple Pie** · **Coffee, Decaffeinated Coffee, Tea**

Texas Barbeque

SERVED TO GUESTS

Southwest Chili con Carne *with Tortilla Chips*

Green Leaf Salad, *Ranch Dressing*

BUFFET

ROASTED CHICKEN *with Fresh Herbs*

MESQUITE-GRILLED FLANK STEAK

BARBEQUED BABY BACK RIBS

SHRIMP PAELLA *with Chorizo Sausage, Rice, Scallions, Chili Peppers, and Tomatoes*

Fresh Seasonal Fruits and Melons · **Oven-roasted Yukon Gold Potatoes** · **Corn-on-the-Cob**

Corn Bread and Butter · **Pecan Pie** · **Coffee - Decaffeinated Coffee -Tea**

SERVED TO A MINIMUM OF 50 GUESTS. ADDITIONAL CHARGE FOR LESS THAN 50.





Banquet Stations Menu

PLEASE SELECT AT LEAST THREE STATIONS

Carving Table

SERVED TO A MINIMUM OF 50 GUESTS

ROAST BREAST OF TURKEY · BAKED VIRGINIA BONELESS HAM

Assorted Miniature Kaiser Rolls · Appropriate Condiments

Optional Additions to Carving Table

Roast Loin of Provençal Veal · Roast Tenderloin of Beef · Roast Boneless Loin of Pork

Gourmet Pasta Table

SERVED TO A MINIMUM OF 100 GUESTS

Prepared by our chefs for dining room presentation.

CHOICE OF TWO PASTAS

Penne · Linguine · Farfalle · Cavatappi · Cheese Tortellini

CHOICE OF TWO SAUCES

Shrimp Scampi · Marinara Sauce · Alfredo Sauce · Genovese Sauce · Tomato Basil Cream Sauce

Sicilian Breads · Appropriate Condiments

New Orleans Station

SERVED TO A MINIMUM OF 100 GUESTS

TRADITIONAL GUMBO · CRAWFISH ÉTOUFFÉE · CHICKEN JAMBALAYA

CAJUN-STYLE BEEF BRISKET

Corn, Onions, Peppers, and Tomatoes · Dirty Rice · Sourdough Bread

Asian Station

SERVED TO A MINIMUM OF 100 GUESTS

SWEET AND SOUR CHICKEN · STIR-FRIED VEGETABLES · BEEF AND BROCCOLI

PORK EGG ROLLS

Fried Rice · Crispy Chow Mein Noodles · Soy Sauce and Spicy Oil

Fortune Cookies

Tex-Mex Station

SERVED TO A MINIMUM OF 100 GUESTS

NACHO CHIPS

SALSA BAR *featuring*

Guacamole, Salsa, Sour Cream, Onions, Diced Tomatoes, Sliced Jalapeños, Shredded Jack and Cheddar Cheeses

CHICKEN QUESADILLAS

SEASONED BRAISED BEEF BRISKET

Warmed Flour Tortillas · Mexican Rice · Refried Beans · Pecan Cornbread

Served Coffee, Decaffeinated Coffee, Tea or Coffee Station

You may also choose a station from the Hors d'Oeuvres Menu.

A dessert may be chosen from the Banquet Dinner Menu or you might consider a Dessert Station from The Grand Finale Menu.





The Continental

CHOICE OF TWO
Cinnamon Buns Croissants
Assorted Muffins Assorted Danish
Assorted Doughnuts
Butter, Jams and Jellies
Chilled Juices
Coffee, Decaffeinated Coffee & Tea

The Executive

CHOICE OF TWO
Cinnamon Buns Croissants
Assorted Muffins Assorted Danish
Assorted Doughnuts
Butter, Jams and Jellies
Coffee, Decaffeinated Coffee & Tea

Breakfast Buffet

SERVED TO A MINIMUM OF 50 GUESTS
Assorted Breakfast Cakes
Scrambled Eggs
Fresh Fruit Compote
Sausage and Bacon
Yogurt with Granola and Berries
Home fried Potatoes
Buttered Toast
Texas French Toast
Coffee, Decaffeinated Coffee & Tea
Chilled Juices

Additional Breakfast Buffet Items

Sliced Fresh Fruit Platter
Baked Boneless Virginia Ham, Carved
Eggs Benedict Corned Beef Hash
Bagels and Cream Cheese
Omelet Station

Includes: mushrooms, onions, tomatoes, diced ham, diced peppers, cheddar cheese



Brunch Buffet

SERVED TO A MINIMUM OF 50 GUESTS

Chilled Juices
Fresh Seasonal Fruits
Assorted Muffins and Cinnamon Buns
Scrambled Eggs
Cottage Fried Potatoes
Bacon and Sausage

CHOICE OF
Rice Pilaf
Penne with Tomato Sauce

CHOICE OF
Green Beans Almandine
Sautéed Vegetable Trilogy

SELECT TWO ENTREES
BAKED BONELESS VIRGINIA HAM, Carved
BAKED SCROD, Seasoned Crumbs and Lemon
CHICKEN FRANÇAISE, Lemon Butter Velouté
CHICKEN MARSALA, Marsala Mushroom Sauce
ROAST PRIME RIB OF BEEF, Carved

SELECT ONE DESSERT
Vanilla Ice Cream, Raspberry or Chocolate Sauce
Cheesecake, Strawberry Sauce
Mud Pie Ice Cream, Chocolate Sauce
Spumoni, Raspberry Sauce
Tuxedo Truffle Mousse Cake
Strawberry and Cream Layer Cake
Lemon and Cream Layer Cake, Raspberry Sauce
Coffee - Decaffeinated Coffee - Tea

Additional Buffet Items

Baked Boneless Virginia Ham, Carved
Eggs Benedict
Corned Beef Hash
Toasted English Muffins, as substitution for toast
Bagels and Cream Cheese
Omelet Station

Includes: mushrooms, onions, tomatoes, diced ham, diced peppers, cheddar cheese



Served Luncheon Menu

Appetizers

CHOICE OF ONE

Fresh Fruit Medley · **Seasonal Mixed Greens Salad** *with Raspberry Vinaigrette Dressing*
Fresh Garden Salad, *House Dressing* · **Classic Caesar Salad** *with Garlic Croutons*
Chicken Escarole Soup · **Chicken Stracciatelle Soup** · **French Onion Soup** · **Minestrone Soup**

The Entrées

CHICKEN PICCATA, *Lemon Caper Sauce* · **CHICKEN FRANÇAISE**, *Lemon Butter Velouté*
CHICKEN MARSALA, *Marsala Mushroom Sauce* · **STUFFED BREAST OF CHICKEN CHASSEUR**
CHICKEN PARMIGIANA, *Pasta and Tomato Sauce**
BAKED SCROD, *Seasoned Crumbs and Lemon* · **STUFFED FILET OF SOLE**, *Aurora Sauce*
BAKED STUFFED SHRIMP (3)
BEEF BOURGUIGNONE *over Rice* · **HOMESTYLE MEATLOAF**, *Mushroom Demi-glace*
PETITE FILET MIGNON, *Sauce Béarnaise*
VEGETARIAN LASAGNA*
** Vegetable and potato not included.*

Potatoes & Grains

CHOICE OF ONE

Oven-roasted Yukon Gold Potato · Delmonico Potato Mashed Sweet Potato
Baked Potato with Sour Cream · Mashed Red Skin Potatoes · Rice Pilaf

Vegetables

CHOICE OF ONE

Sautéed Baby Carrots · Sautéed Vegetable Trilogy · Fresh Steamed Broccoli · Green Beans Almandine
Sugar Snap Peas *with Diced Red Pepper* · Sautéed Peas and Pearl Onions · Key Largo Vegetable Medley

Served Salad Entrées

SELECT ONE APPETIZER FROM ABOVE

CRAB CAKE OVER GARDEN GREENS, *Lemon-Poppy Seed Dressing*
GRILLED CHICKEN CAESAR SALAD *with Garlic Croutons*

Deluxe Salad Station

CHOICE OF TWO DRESSINGS

Fresh Fruit Platter · Mixed Fresh Lettuce · Julienne Deli Meats
Sliced Cheeses · Vine-ripened Tomatoes · Cucumbers · Assorted Sliced Peppers · Black Olives
Pepperoncinis · Shredded Carrots · Chopped Egg · Red Onions · Croutons

Desserts

CHOICE OF ONE

Vanilla Ice Cream *with Raspberry or Chocolate Sauce* · Tuxedo Truffle Mousse Cake
Mud Pie Ice Cream *with Chocolate Sauce* · Lemon and Cream Layer Cake *with Raspberry Sauce*
Spumoni *with Raspberry Sauce* · Strawberry and Cream Layer Cake · Cheesecake *with Strawberry Sauce*

**ALL LUNCHEONS SERVED WITH ROLLS & BUTTER,
COFFEE, DECAFFEINATED COFFEE, AND TEA**





Golfers' Buffet

Assortment of Deli Meats and Cheeses · Relish Tray · Assorted Rolls and Breads
CHOICE OF Potato Salad or Cole Slaw
CHOICE OF Greek Salad or Tossed Salad *with dressing*
Assorted Cookies · Coffee - Decaffeinated Coffee - Tea

Italian Deli Buffet

Assortment of Italian Deli Meats & Cheeses · Relish Tray · Pasta Salad Primavera
Tossed Salad, *Italian Vinaigrette Dressing* · Assorted Rolls and Breads
Trays of Miniature Cookies · Coffee - Decaffeinated Coffee - Tea

Additions for Golfers' and Italian Deli Buffets

Mediterranean Tuna Salad · Seafood Salad · Traditional Tuna Salad · Chicken Salad
Chocolate Fudge Brownies

Club House Buffet

CHOICE OF ONE APPETIZER FROM SERVED LUNCHEON MENU

CHOICE OF THREE ENTRÉES

CHICKEN FRANÇAISE · BAKED SCROD · CHICKEN MARSALA
MEATBALLS IN TOMATO SAUCE · STUFFED FILET OF SOLE *with Sauce Aurora*
GRILLED SAUSAGE AND POTATOES

CHOICE OF THREE ACCOMPANIMENTS

Penne with Tomato Sauce · Mashed Red Skin Potatoes · Oven-roasted Yukon Gold Potatoes
Rice Pilaf · Sautéed Baby Carrots · Green Beans Almandine · Sautéed Vegetable Trilogy
Dinner Rolls and Fresh Creamery Butter · Coffee - Decaffeinated Coffee - Tea

CHOICE OF ONE DESSERT FROM SERVED LUNCHEON MENU

Asian Buffet

Egg Drop Soup · Crispy Chow Mein Noodles · Soy Sauce and Spicy Oil · Fried Rice
PORK EGG ROLLS · BEEF AND BROCCOLI · SWEET AND SOUR CHICKEN
STIR-FRIED VEGETABLES
Dinner Rolls and Fresh Creamery Butter
Fortune Cookies · Ginger Ice Cream · Coffee - Decaffeinated Coffee - Tea

Tex-Mex Buffet

CHOICE OF

Chili with Southwest Nacho Chips or Green Leaf Salad, Ranch Dressing

CHICKEN QUESADILLAS · SEASONED BRAISED BEEF BRISKET
WARMED FLOUR TORTILLAS · MEXICAN RICE REFRIED BEANS

Onions - Diced Tomatoes - Sliced Jalapeños - Guacamole - Salsa
Sour Cream - Shredded Jack and Cheddar Cheeses
Pecan Cornbread and Butter

Fried Ice Cream Dessert · Coffee - Decaffeinated Coffee - Tea

