

COUNTRY CLUB

DINNER BUFFET MENU

SPRINGfield
COUNTRY CLUB

APPETIZER

(Choose two)

Soup Du Jour	Spring Mix Salad
Greek Pasta Salad	Caesar Salad
Red Bliss Potato Salad	Spinach Salad
Capellini & Roasted Vegetable Salad <i>with sesame dressing</i>	Garden Salad
	Penne Pasta Salad <i>with vegetables</i>

ENTRÉE SELECTIONS

(Choose one entrée from each category)

MEAT:

Sausage Scallopini *with peppers, onions, mushrooms, marinara sauce*
Sliced Virginia Baked Ham *with pineapple glaze*
Sliced Turkey Breast *with sage gravy*
Sliced Pork Tenderloin *with rosemary demi-glacé*
Sliced Top Round of Beef *with bordelaise sauce*
Meatballs *in marinara*
Boneless Beef Short Rib *with root vegetable demi-glacé*
(Additional charge per person)

SEAFOOD:

Broiled Flounder *in a lemon butter sauce*
Seafood Casserole Au Gratin *with shrimp, scallops, lump crab meat, brandy lobster cream sauce*
Herb Baked Tilapia *with lemon butter or bruschetta sauce*
Roasted Salmon Filet *with citrus glaze*
(Additional charge per person)
Crab Cakes *with red pepper coulis* (Additional charge per person)

CHICKEN:

Chicken Francaise *Lightly egg battered chicken breast in a white wine, lemon and caper sauce*
Chicken Marsala *Pan seared boneless breast of chicken with a sweet marsala wine, mushroom demi-glacé*
Chicken Piccante *with lemon butter white wine sauce*
Chicken Rosemary *with oil and garlic*
Chicken Italiano *with spinach, roasted red pepper and white wine garlic sauce*
Chef Steve's Italian Cutlets *Breaded chicken cutlets with side of marinara*

PASTA:

Stuffed Shells *with homemade marinara*
Baked Ziti *with marinara or vodka blush sauce*
Tortellini Alfredo
Penne *with grilled vegetables, white wine garlic sauce*
Stuffed Rigatoni *with four cheeses, marinara*
Four Cheese Ravioli *with marinara*
Roasted Yellow Pepper Cavatappi *served with asparagus, artichokes, mushrooms, sundried tomatoes, roasted yellow pepper cream sauce*



STARCH & VEGETABLE

(Choose one starch and vegetable)

POTATO/RICE:

Roasted Rosemary Red Skin Potatoes
Garlic or Cheddar Mashed Potatoes
Monterey Jack Cheddar Scalloped Potatoes
Wild Rice Pilaf
Fingerling Potatoes

VEGETABLES:

Green Beans Almondine
Green Beans & Shredded Carrots
Sliced Seasonal Vegetables
Broccoli with Roasted Peppers
Snow Peas & Carrots
Glazed Baby Carrots

DESSERT STATION

Fresh Fruit Bowl and Assorted Sliced Cakes

COFFEE & HOT TEA STATION

Buffet will be displayed for 1.5 hours. All food must be consumed on premise.

See Sales Associate for room minimums and requirements
Menu selections required 2 weeks prior to the event and final guest count 7 days prior to the event.