

CLUBHOUSE

LUNCHEON BUFFET MENU

SALADS

(Choose one)

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|---|---|
| Greek Pasta Salad | Spring Mix Salad |
| Red Bliss Potato Salad | Caesar Salad |
| Fresh Fruit Salad | Garden Salad |
| Capellini & Roasted
Vegetable Salad
<i>with sesame dressing</i> | Penne Pasta Salad
<i>with vegetables</i> |

ENTRÉE SELECTIONS

(Choose one entrée from each category)

GROUP 1:

- 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 Dijon *with Dijon mustard cream sauce*
- Chicken Rosemary *with oil and garlic*
- Grilled Chicken *over penne and vegetables in a white wine and garlic sauce*

GROUP 2:

- Sausage Scallopini *with peppers, onions, mushrooms, and marinara*
- Sliced Virginia Baked Ham *with pineapple glaze*
- Sliced Turkey Breast *with sage gravy*
- Sliced Pork Tenderloin *with rosemary demi-glacé*
- Meatloaf *with shallot bordelaise sauce*
- Meatballs *in marinara*
- Broiled Tilapia *with lemon butter or bruschetta sauce*
- Baked Flounder *in a lemon butter sauce*
(Additional charge per person)
- Roasted Salmon Filet *with citrus glaze* (Additional charge per person)
- Boneless Beef Short Rib *with root vegetable demi-glacé*
(Additional charge per person)
- Crab Cakes *with red pepper coulis* (Additional charge per person)

GROUP 3:

- Stuffed Shells *with homemade marinara*
- Baked Ziti *with marinara or vodka blush sauce*
- Tortellini Alfredo
- Penne *with grilled vegetables in a white wine and garlic sauce*

Chef's Selection of Starch and Vegetable

DESSERT

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.