

COUNTRY CLUB

DINNER BUFFET MENU



APPETIZER

(Choose one)

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

GROUP 1:

(Choose two)

- 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)
- Broiled Flounder *in a lemon butter sauce*
- Seafood Casserole Au Gratin *with brandy cream sauce*
(Additional charge per person)
- Herb Baked Tilapia *with lemon butter or bruschetta sauce*
- Roasted Salmon Filet *with citrus glaze*
(Additional charge per person)
- 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:

(Choose one)

- 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*
- Roasted Yellow Pepper Cavatappi *served with asparagus, artichokes, mushrooms, sundried tomatoes, roasted yellow pepper cream sauce*



Roasted Salmon Filet

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

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

Entrée availability subject to market fluctuation/availability. Buffet will be displayed for 1.5 hours and all food must be consumed on premise. Outside food and beverage is not permitted.

**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 along with entrée counts.*

ADDITIONAL ADD-ON:

Add an additional appetizer to your meal for an additional charge per person.