



COUNTRY CLUB & BANQUET

Classic Buffet Menu

Cheese & Cracker Display during Social Hour

Choice of One Salad:

Pasta Salad or Caesar Salad or Fresh Garden Salad with 2 Dressing Choices

Balsamic or Raspberry Vinaigrette, Peppercorn Parmesan, Ranch, Zesty Italian Dressing

Upgrade:

Caprese Salad with Balsamic Drizzle \$1.50pp

Chop-Chop Salad \$1.50pp

Spinach and Arugula Salad with candied walnuts, dried cranberries and goat cheese \$1.50 pp

Entrée Course Choice of two Entrees from below

Beef and Pork:

Sliced Marinated Pork Loin with Mushroom Sauce

New England Pot Roast with Julienne Vegetables

Sliced Roast Beef with Mushroom Sauce

Honey Glazed Ham

Upgrade: Sirloin \$2.50pp

Poultry:

Stuffed Chicken Breast-with our New England Bread

Stuffing

Chicken Francaise - in a white wine & lemon sauce

Chicken Marsala- in a Marsala wine mushroom sauce

Sesame Chicken

Chicken Parmesan

Chicken Florentine

Roast Turkey on a Bed of Stuffing and Gravy

Seafood:

Baked Scrod with Lemon Seasoned Bread Crumbs

Herb Grilled Atlantic Salmon w/ a citrus butter sauce

Seafood Stuffed Sole

Pasta: Included – Choice of one from below

Tortellini Alfredo

Meat Lasagna

Vegetable Lasagna

Vegetable Primavera with choice of sauce: Alfredo

or Marinara

Enhancements:

Carving Station:

Prime Rib: \$3.50 per person

Tenderloin: \$5 per person

\$26.95 per person plus 7% tax & 20% house charge



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Choice of Starch:

Baked Potato with sour cream
Garlic Mashed Potatoes
Plain Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Duchess Style Potatoes
Rice Pilaf or Wild Rice
Gruyere Scalloped Potatoes

Choice of Vegetable:

Green Beans Almandine
Vegetable Medley
Julienne Vegetable Medley
Butternut Squash
Upgrade: Asparagus \$0.50 pp

Dessert Options: *Includes Chocolate Mousse or Sheet Cake (chocolate or vanilla)*

Chocolate or White Chocolate Covered Strawberries \$3.00 per person

Brownies & Assorted Cookies Tray \$ 3.00 per person

Cheesecake with choice of fruit topping \$ 4.00 per person

Strawberry Shortcake \$4.00 per person

Warm Apple Crisp \$4.00 per person

Ice Cream Sundae Bar (Chocolate and Vanilla Ice Cream with assorted toppings) \$4.50 per person

Chocolate Fountain (Pineapples, strawberries, marshmallows, pretzels, brownies, & rice crispy bites) \$7.00 per person

Dessert Table (Includes: assorted cookies, cheesecakes, pastries, puddings & brownies) \$7.00 per person

Candy Station (Customized Upon Request)

\$26.95 per person plus 7% tax & 20% house charge



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Enhance Your Social Hour: Choice of 4 Butler Style Hors D'oeuvres \$5 per person

Beef:

Teriyaki Beef

Cocktail Franks in a Puff Pastry

Swedish or Italian Style Meatballs

Barbecue Kielbasa

Beef Tenderloin Canapés

Miniature Beef Wellingtons

Sausage Stuffed Mushroom Caps

Beef Tenderloin Canapés

Seafood:

Shrimp Canapés

Seafood Stuffed Mushroom Caps

Coconut Shrimp- with orange glaze

Sea Scallops Wrapped in Bacon

Maryland Miniature Crab Cakes with Roasted

Red Pepper remoulade

Shrimp Cocktail- Additional Fee based on Market

Price

Chicken:

Boneless Chicken Tenders

BBQ Chicken Tenders

Buffalo Chicken Fingers

Coconut Chicken -Thai Dipping Sauce

Smoked Chicken Cornucopias

Sesame Chicken

Marinated Chicken Pineapple Teriyaki

Mini Chicken Cordon Blue Bites

Vegetarian:

Cheddar Cheese Puffs in a puff pastry

Bruschetta on a baguette

Fried Mozzarella Sticks w/ Marinara

Spanakopita-Spinach & Feta Cheese in Filo

Risotto Balls

Vegetable Eggrolls

Vegetarian Antipasto Skewers

Raspberry & Brie-wrapped in filo

Asparagus & Provolone wrapped in filo

Enhance Your Social Hour:

Fresh Fruit Display - \$2.75 per person

Vegetable Crudités - \$2.75 per person

Antipasto Platter with Italian meats, cheeses,

black olives and artichokes-\$4.00 per person

\$26.95 per person plus 7% tax & 20% house charge

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