



## CLASSIC SIT-DOWN MENU

CHEESE AND CRACKER DISPLAY DURING SOCIAL HOUR

SIGNATURE GARLIC BREADSTICKS

### APPETIZER COURSE:

CAESAR SALAD, FRESH GARDEN SALAD WITH YOUR CHOICE OF 2 DRESSINGS, CAPRESE SALAD, SPINACH AND ARUGULA SALAD WITH CANDIED WALNUTS, DRIED CRANBERRIES, AND GOAT CHEESE, FRESH FRUIT CUP, OR YOUR CHOICE OF SOUP: CLAM CHOWDER, CHICKEN NOODLE, ITALIAN WEDDING, BEEF BARLEY, OR WATERMELON GAZPACHO

DRESSING CHOICES: BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, PEPPERCORN PARMESAN, BUTTERMILK RANCH, OR ZESTY ITALIAN

### APPETIZER ENHANCEMENTS:

- WEDGE SALAD - ICEBERG LETTUCE WEDGE WITH BLEU CHEESE DRESSING, BACON, FRESH RED ONION, TOMATO, AND CUCUMBER (\$2.00 PP)
- GRILLED CAESAR WEDGE SALAD - GRILLED ROMAINE WEDGE WITH POLENTA CROUTONS, TOMATO, PARMESAN, AND CAESAR DRESSING (\$2.50 PP)

### ENTRÉE COURSE

CHOICE OF ONE ENTRÉE FROM EACH CATEGORY

#### POULTRY:

STUFFED CHICKEN BREAST WITH A NEW ENGLAND BREAD STUFFING AND WHITE WINE CREAM SAUCE, ROAST TURKEY WITH A NEW ENGLAND BREAD STUFFING AND GRAVY, CHICKEN VERDICCHIO WITH TOMATOES, ARTICHOKE, AND MUSHROOMS IN A LEMON BUTTER SAUCE, CHICKEN FLORENTINE WITH SPINACH

**\$43.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX**

# *Tekeoa* COUNTRY CLUB & BANQUET

AND CREAM SAUCE, GRILLED CILANTRO MARINATED CHICKEN BREAST WITH TROPICAL FRUIT SALSA, CHICKEN CORDON BLEU WITH PROSCIUTTO AND SWISS, CHICKEN FRANCAISE IN A WHITE WINE & LEMON SAUCE, CHICKEN MARSALA IN A RED WINE AND MUSHROOM SAUCE, OR SESAME CHICKEN

## SEAFOOD:

BOSTON BAKED SCROD-WITH A LEMON SEASONED BREADCRUMB, SEAFOOD STUFFED FILET OF SOLE-WITH LOBSTER SAUCE, OR GRILLED ATLANTIC SALMON FILET WITH A GINGER MISO GLAZE

## SEAFOOD ENHANCEMENTS:

- PAN SEARED YELLOW FIN TUNA WITH A CITRUS GARLIC BUTTER SAUCE (\$5.00 PP)
- SEAFOOD STUFFED SHRIMP WITH DRAWN BUTTER (\$5.00 PP)

## BEEF AND PORK:

HERB ROASTED PORK LOIN WITH APPLE BRANDY SAUCE, 10 OZ. GRILLED SIRLOIN WITH JACK DANIELS SAUCE AND ONION STRAWS, OR PRIME RIB OF BEEF WITH AU JUS

## BEEF AND PORK ENHANCEMENTS:

- NEW ENGLAND RACK OF LAMB (\$4.00 PP)
- PAN SEARED MARINATED DUCK BREAST WITH A HONEY APRICOT GLAZE (\$4.50 PP)
- 8 OZ. OR BEEF TENDERLOIN WITH A MUSHROOM DEMI GLAZE (\$5.00 PP)
- SURF & TURF: 6OZ. FILET MIGNON WITH (2) SEAFOOD STUFFED SHRIMP (\$5.50 PP)

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*Tekeoa* COUNTRY CLUB &  
BANQUET

VEGETARIAN:

CHEF'S CHOICE PASTA WITH ROASTED VEGETABLES AND MARINARA SAUCE,  
ROASTED VEGETABLES OVER A WARM BED OF BARLEY, COUSCOUS, AND LENTILS,  
EGGPLANT ROLLATINI WITH CHEESE, SPINACH, MUSHROOM, ARTICHOKE, AND  
MARINARA SAUCE OR CAULIFLOWER STEAK WITH CHIMICHURRI SAUCE

CHOICE OF VEGETABLE:

GREEN BEAN ALMANDINE, SEASONAL VEGETABLE MEDLEY, JULIENNE VEGETABLE  
MEDLEY, OR BUTTERNUT SQUASH

CHOICE OF STARCH:

BAKED POTATO WITH BUTTER AND SOUR CREAM, GARLIC PARMESAN MASHED  
POTATOES, MASHED POTATOES, OVEN ROASTED RED BLISS POTATOES, RICE  
PILAF, OR WILD RICE

DESSERT:

CHOCOLATE MOUSSE OR SHEET CAKE (YOUR CHOICE OF VANILLA OR  
CHOCOLATE)

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