



COUNTRY CLUB & BANQUET

Holiday Buffet Menu

Grand Welcome

Fruit, Cheese & Crackers platter & Vegetable Crudités with dip during "social hour"

Choice of Salad

Holiday Salad

Mixed Greens, Apples, Dried Cranberries, Candied Walnuts & Goat Cheese

Maple Balsamic Vinaigrette, Ranch or Zesty Italian Dressing

Upgrade:

Tomato & Mozzarella Salad \$1.75pp

Chop-Chop Salad \$1.75pp

Entrées

Choice of two Entrees Total from the Poultry, Seafood and Beef and Pork Categories combined

Poultry:

Stuffed Chicken Breast-with cranberry cornbread
with a white wine cream sauce

Roast Turkey with traditional stuffing and gravy

Chicken Verdicchio- with tomatoes, artichokes &
mushrooms in a lemon butter sauce

Chicken Madeira

Chicken Cordon Blue

Seafood:

Cod Bouillabaisse- Braised Cod in white wine
saffron tomato sauce

Grilled Swordfish with tomato beurre blanc

Pan Seared Salmon on a bed of spinach

Beef and Pork:

Roast Pork with Maple and Mustard Glaze

Roast Pork with Cranberry, Apple and Sausage Stuffing

Pineapple Cherry Glazed Ham

Beef Stroganoff

Roast Sirloin with a Merlot Demi Glaze

Roast Beef with a Jack Daniels Sauce

Roast Prime Rib

Choice of Pasta Entrée: Included

Vegetable Lasagna

Alfredo Primavera

Tortellini Alfredo

\$35.95 per person all inclusive



COUNTRY CLUB & BANQUET

Holiday Buffet Menu

Choice of Vegetable:

Herb Roasted Mixed Vegetables
Green Bean Casserole
Butternut Squash
Roasted Acorn Squash with Maple Butter

Choice of Starch:

Twice Baked Potatoes
Garlic Mashed Potatoes
Gruyere Scalloped Potatoes
Wild Rice Pilaf

Dessert:

Assorted Holiday Cakes and Pies
Coffee & Tea Station

Additional Enhancements:

Bottle of House Wine per table: \$18 per bottle
White: Pinot Grigio, Chardonnay, White Zinfandel
Red: Merlot, Shiraz, Cabernet Sauvignon

Chair Covers: Ivory, White or Black \$3.00pp
Sashes: variety of colors \$3.00 pp
Upgraded Linens: Price upon Request

Additional Desserts:

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

\$35.95 per person all inclusive



COUNTRY CLUB & BANQUET

Holiday Buffet Menu

Enhance Your Social Hour: Butler Style Hors D'oeuvres

Beef:

- Teriyaki Beef- \$3.00 pp
- Cocktail Franks in a Puff Pastry-
with Deli Style Mustard - \$1.75 pp
- Swedish or Italian Style Meatballs - \$1.75 pp
- Barbecue Kielbasa - \$1.75 pp
- Beef Tenderloin Canapés - \$2.50 pp
- Miniature Beef Wellingtons - \$3.50 pp
- Sausage Stuffed Mushroom Caps - \$2.00 pp
- Beef Tenderloin Canapés- \$2.50 pp

Seafood:

- Shrimp Canapés - \$2.00 pp
- Seafood Stuffed Mushroom Caps - \$2.75 pp
- Coconut Shrimp- with orange glaze - \$3.00 pp
- Sea Scallops Wrapped in Bacon - \$3.25pp
- Maryland Miniature Crab Cakes with Roasted
Red Pepper remoulade - \$3.25pp
- Shrimp Canapés- \$2.50pp
- Shrimp Cocktail- Market Price

Chicken:

- Boneless Chicken Tenders - \$2.25 pp
- BBQ Chicken Tenders - \$2.25 pp
- Buffalo Chicken Fingers - \$2.25 pp
- Coconut Chicken -Thai Dipping Sauce - \$2.50 pp
- Smoked Chicken Cornucopias - \$2.50 pp
- Sesame Chicken - \$2.75 pp
- Marinated Chicken Pineapple Teriyaki - \$2.75 pp
- Mini Chicken Cordon Blue Bites - \$2.75 pp

Vegetarian:

- Cheddar Cheese Puffs in a puff pastry - \$2.00 pp
- Bruschetta on a baguette - \$2.00 pp
- Fried Mozzarella Sticks w/ Marinara- \$2.25 pp
- Spanakopita-Spinach & Feta Cheese in Filo \$2.25 pp
- Risotto Balls - \$2.25 pp
- Vegetable Eggrolls - \$2.25 pp
- Vegetarian Antipasto Skewers - \$2.50 pp
- Raspberry & Brie-wrapped in filo - \$2.75 pp
- Asparagus & Provolone wrapped in filo \$2.75

**pp= per person

\$35.95 per person all inclusive