



COUNTRY CLUB & BANQUET

Holiday Sit-Down Menu

Grand Welcome

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

Salad Course

Holiday Salad

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

Roasted Pumpkin Seed Vinaigrette, Ranch or Zesty Italian Dressing

Upgrade:

Tomato & Mozzarella Salad \$1.75pp

Chop-Chop Salad \$1.75pp

Entrée Course

Your Choice of Three (3) Entrees

Poultry:

Cranberry Cornbread Stuffed Chicken 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

Vegetarian:

Pasta with Roasted Vegetables & Marinara sauce

Grilled & Roasted Vegetables over a warm bed of barley,

couscous and lentils

Vegetarian Wellington

\$36.95 per person plus 20% House Charge and 7% Tax



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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:

Apple Cider Doughnut with Vanilla Bean Ice Cream and a
Caramel Drizzle
Coffee & Tea Service

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

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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

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