



COUNTRY CLUB & BANQUET

Classic Buffet School Menu

Includes Unlimited Soda Bar

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

Entrée Course Choice of two Entrees from below

Sliced Marinated Pork Loin with Mushroom Sauce

New England Pot Roast with Julienne Vegetables

Sliced Roast Beef with Mushroom Sauce

Meatloaf

Stuffed Chicken Breast-with our New England Bread Stuffing

Chicken Franchise in a white wine & lemon sauce

Chicken Marsala in a Marsala wine mushroom sauce

Sesame Chicken

Chicken Parmesan

Chicken Tenders

Pizza - cheese or pepperoni

Pasta Course: Choice of one

Vegetable Primavera with choice of sauce

Tortellini Alfredo

Meat Lasagna

Vegetable Lasagna

Homestyle Mac & Cheese

American Chop Suey

\$25.95 per person plus 7% tax & 20% house charge



COUNTRY CLUB & BANQUET

Classic Buffet School Menu

Choice of Starch:

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

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)*

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 per person

Dessert Table (Includes: assorted cookies, cheesecakes, pastries, puddings & brownies) \$7 per person

Candy Station (Customized Upon Request)

\$25.95 per person plus 7% tax & 20% house charge



COUNTRY CLUB & BANQUET

Classic Buffet School Menu

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

Enhance Your Social Hour:

- Fresh Fruit Display - \$2.75 per person*
- Vegetable Crudités - \$2.75 per person*

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

*Antipasto Platter with Italian meats, cheeses,
black olives and artichokes-\$4.00 per person*

\$25.95 per person plus 7% tax & 20% house charge