



COUNTRY CLUB & BANQUET

Wedding Buffet Menu

Includes Champagne Toast

Grand Welcome Display

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

Signature Breadsticks

Salad: Choice of One

Caesar Salad, Fresh Garden Salad with your choice of two dressings.

Dressings Available: Zesty Italian, Balsamic or Raspberry Vinaigrette, Parmesan Peppercorn, Buttermilk Ranch, Caesar

Pastas: Choice of One:

Penne, Bowtie, Tortellini, Corkscrew

Sauces: Choice of One:

Alfredo, Vodka, Bolognese, Marinara

Vegetable: Choice of One

Green Beans Almandine, Seasonal Vegetable Medley, Julienne Vegetable Medley, Roasted Brussels Sprouts,

Asparagus, Butternut Squash, Zucchini Marinara

Starch: Choice of One

Parmesan Garlic Mashed Potatoes, Plain Mashed Potatoes, Oven Roasted Red Bliss Potatoes, Baked Potatoes,

Wild Rice, Rice Pilaf

\$49.95 per person plus 20% house charge and 7% Tax

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Entrées: Choice of Two

Sliced Pork Loin with Mushroom sauce, New England Pot Roast with Julienne Vegetables,
Sliced Roast Beef with Mushroom sauce, Baked Scrod with Seasoned Bread Crumbs,
Chicken Francaise, Chicken Marsala, Baked Stuffed Chicken Breast with
White Wine Cream Sauce

Dessert:

Traditional Wedding Cake
Additional Charge May Apply
Coffee and Tea Station

Optional Enhancements:

Fruit Salad- \$1.50 per person
Soup - \$2 per person - Italian Wedding, Beef Barley, Chicken Noodle, New England Clam Chowder,
Watermelon Gazpacho

Carving Station:

Roast Turkey, Honey Glazed Ham or Pork \$2.00 pp
Grilled Sirloin with Jack Daniels Sauce & Onion straws \$2.50 pp
Roast Prime Rib of Beef Au Jus \$5 pp
Beef Tenderloin \$6 pp

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