

Buffet Dinner

Minimum of 50 guests. Priced per person.

Your choice of three of the following:

Freshly Cut Seasonal Fruit

Tomato, Fresh Mozzarella, and Basil Salad

Seafood Pasta Salad

Baby Spinach with Sun-dried Cranberries,
Orange Slices, Walnuts, Bleu Cheese, and White Balsamic Vinaigrette

New Potato Salad with Chives and Sour Cream

Baby Greens

Waldorf Salad

Cucumber, Grape Tomato, and Roasted Red Pepper Salad

Balsamic Marinated Vegetable Salad

Your choice of three of the following:

Chicken Breast stuffed with Herbed Cream Cheese
with Light Supreme Sauce and Julienne of Smithfield Ham

Sautéed Chicken with Lemon-caper Sauce

**Beef Filet Medallions with Shiitake Mushroom and Prosciutto Ragout*

Grilled Club Steak over a bed of Caramelized Sweet Peppers and Onions*

Sliced Sirloin with Madeira Mushroom Sauce*

Seared Red Snapper over Zucchini, Roasted Corn, and Blistered Tomatoes*

Country Fried Chicken

Blackened Chicken Breast with Tropical Fruit Salsa

**Beef Tournedos with Pommery Mustard Sauce*

Shrimp and Scallops in Lobster Newburg

Grilled Salmon Filet over Baby Spinach and Puttanesca Sauce*

\$49.95

*The consumption of raw or undercooked foods may cause food borne illness, especially for those with certain medical conditions.

**Certified Angus beef

Prices subject to change.

2/08

Your choice of two of the following:

Herb and Garlic Roasted Red Bliss Potatoes

Potato and Smithfield Ham au Gratin

Jasmine Rice Scented with Lemon Grass

Sautéed Potatoes with Onions, Mushrooms, and Bacon

Penne Pasta with Sun-dried Tomato Pesto

Your choice of one of the following:

Baby Green Beans Amandine

Broiled Roma Tomatoes

Seasonal Vegetables

Sautéed Spinach with Garlic and Olive Oil

Included:

Selection of our own Freshly Baked Breads

Freshly-brewed Coffees and Tea

Chocolate or Strawberry Mousse

One Seasonal Dessert

The Club offers a full line of alcoholic beverages and an extensive wine list to complement any reception or seated meal.