



BUFFET MENU

Minimum of 15 people

All buffets include coffee, tea, decaffeinated coffee, iced tea & water

Duplicate Buffet

(Available for lunch only)

Leave the decision up to our chefs. Selections are based on the items served on the daily lunch buffet in the Main Dining Room of the Club. Buffet consists of soup of the day, deli selection, three salads, two hot entrees, starch, vegetable, fresh fruit and assorted desserts

\$11.50 per person

Build your own buffet

Assorted Dinner Rolls with whipped butter

Salad Selections (choose two)

Traditional Garden Salad: Mixed Greens with seasonal vegetable toppings and two dressings

Caesar Salad

Fresh Fruit Salad

Marinated Grilled Vegetable Salad

Entree Selections (choose two)

Chicken Cordon Bleu

Chicken Marsala

Beef Tenderloin Tips

Shrimp and Scallop Scampi over Pasta

Salmon with Champagne Mustard Sauce

Pasta Primavera

Chef's Selection of Vegetable and Starch

Dessert Selections (choose one)

Carrot Cake

Cheesecake

Chocolate Cake

Apple Pie

Cookies, Brownies & Assorted Dessert Bars

\$16.50 per person

New York Deli

Assorted Meat Display: Ham, Turkey Breast and Roast Beef

Assorted Cheeses: American, Swiss, and Provolone
Selection of breads and rolls

Assorted Condiments to include Spicy Mustard, Dijon Mustard, Mayonnaise, and Butter

Assorted Toppings to include Lettuce, Tomato, Onion, Pickles

Chef's Selection of Salad

House Made Cookies

\$10.50 per person

A Mediterranean Cruise

Traditional Greek Salad

Hummus with Pita

Rosemary-Lemon Chicken

Grilled Tuna Steaks

Sauteed Green Beans and Peppers

Cous Cous

Fresh Fruit

Baklava

\$16.50 per person

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BUFFET MENU

Minimum of 15 people

Make your own Fajita and Taco Party

Mexican Chopped Salad
Chipotle Lime Vegetable Salad
Guajilo Spiced Fresh Tortilla Chips served with salsas
and toppings bar
Chicken & Beef Fajitas, includes hard and soft shell
tacos and all traditional toppings
Red Chile Mexican Rice
Charro Beans
Dulce de Leche Cheese Bar

\$16.50 per person

Driving Through Tuscany

Our Artisan Bread Basket
Signature Italian Salad: Crisp Mixed Greens with
Cucumber, Tomato and Garbanzo Beans served with
Light Herbed Vinaigrette
Fresh Mozzarella with Tomatoes
Chicken Piccata
Grilled Salmon Fillet with Pesto
Tuscan-style Orzo
Italian Long-Cut Ratatouille
Assorted Mini Pastries to include cannolis

\$20.50 per person

ACTION STATIONS

Freshly Tossed Caesar Salad

\$2.75 per person

Chef required

Pasta Pronto Station

Includes 2 pastas, 2 sauces, parmesan cheese and garlic bread

\$3.50 per person

Gourmet Pasta Bar

Choice of two pastas, two sauces, toppings: Green and Red Peppers, Onions, Kalamata Olives, Shrimp, Bay
Scallops, Smoked Salmon, Smoked Mussels, Artichoke Hearts, Smoked Chicken

\$9.50 per person

Chef required

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Minimum of 15 people

ACTION STATIONS

Stir Fry Station with Jasmine Rice

Choice of two

Chicken

Beef

Shrimp

Vegetables

\$8.00 per person

CARVING STATIONS

Carved Tenderloin of Beef

with Dollar Rolls, Creamed Horseradish, and Seven-Grain Mustard

Each loin serves about 16 3oz portions

\$100.00 per loin

Sliced Flank Steak

with Dollar Rolls, Creamed Horseradish, and Seven-Grain Mustard

\$5.00 per person

Carved Smoked Ham

with Dollar Rolls, Honey-Lime Dressing, and Creamed Mustard

\$7.00 per person

Carved Breast of Turkey

with Dollar Rolls, Creamed Mustard, and Cranberry Ketchup

\$6.00 per person