



Buffet Dinner Choices

Select two hot entrées, two accompaniments or side salads, and one dessert

Basket of rolls included

\$73.50 per person

Hot Entrées

Grilled Chicken Breast

Romesco

Hot Smoked Salmon

Sauce vert

Grilled Shrimp

Wilted spinach, garlic butter

Roast Beef Tenderloin

Bordelaise, rosemary, garlic

Prime Rib

Horseradish cream, au jus

Braised Lamb Shoulder

Stout ragout

Roast Pork Loin

Apple butter, grain mustard

House Made Cavatelli

Tomato preserve, mozzarella

Seared Halibut

Veracruz sauce

Braised Short Ribs

Citrus gremolata, cabernet reduction

Accompaniments

Soup du Jour

Brussels Sprouts, Bacon, Shallot,

Fingerling Potatoes, Rosemary and Garlic

Bean Ragout, Pancetta, Tomato, Balsamic

Cauliflower Cheese

Orange Glazed Baby Carrots

Potato and Onion au Gratin

Seasonal Risotto

Fregola, Golden Raisins, Sofrito, Almond

Grilled Seasonal Vegetables with Garlic, Citrus, and Shallots

Side Salads

Classic Caesar Salad
Market Greens
Roasted Beet Salad, Chevre, Pepita
French Lentil Salad
Pasta Salad

Desserts

Assorted Cookies
Chocolate Mousse
Fruit Tarts
Bars: Cheesecake, Lemon, Brownies, Blondies, Chocolate Peanut Butter
Bite Size: Cheesecake Bites, Cupcakes, Cream Puffs, Éclairs, Crème Brulees

Buffet Enhancements

Selection of House Made Charcuterie

Pickles, mustard, crackers, olives, spread
\$10.50 per person

Imported and Domestic Cheese Tray

A selection of quality cheeses with crackers
\$9.50 per person

Vegetable Crudités

Assorted fresh vegetables with choice of dressing dips
\$8.00 per person

Fresh Fruit Platter

Medley of seasonal fruits
\$8.75 per person

All orders must be placed one week in advance of the event and are to be confirmed three business days in advance of function. Prices subject to change. There is a standard service charge of 15%, and a room usage charge of \$10.00 per person. The club is not open on Sundays.

9/6/2023