



*Elmhurst Country Club*  
EVENTS

# WELCOME TO

## *Elmhurst Country Club*

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*Thank you for choosing Elmhurst Country Club to host your event. You can be confident in the Elmhurst Country Club Team of Professionals to ensure that your guests will compliment you for years to come for choosing Elmhurst Country Club to host your special event. To assist you in planning your event, please review the following information:*

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### **CAPACITY:**

180 persons seated is the capacity of the Overlook Room, however, for cocktail parties and other events using additional space of our outdoor areas and Upper Trap Dining Room, we can accommodate well over 200 guests. Tented affairs on our property offer an almost unlimited scenario. The Upper Trap Dining Room accommodates up to 60 persons.

### **MENU SELECTIONS & GUARANTEE:**

Final attendance guest count is required ten (10) days in advance along with final menu selections and that count will be considered the “guarantee” for which you will be billed. At that juncture we will require all menu selections.

### **FINANCIAL ARRANGEMENTS:**

Elmhurst Country Club will honor a tentative booking for ten (10) days at which point we require a \$500 deposit for wedding receptions and a \$200 deposit for other events. Deposits and final payments may be made in cash, by check or credit/debit card (4% charge added). Payment for event service is due at the time of your Final Count, ten (10) days prior to your event. For Consumption Bar Events, a valid credit card must be on file with the Food & Beverage Department.

### **SIGNAGE, DISPLAYS & CONFETTI**

Signs and displays must be pre-approved by the Food & Beverage department. Nothing may be attached to walls or ceiling without prior approval. Confetti, rice, feathers, confetti filled balloons, paper streamers, etc. are prohibited and if used will result in a \$250 cleaning charge.

### **DIETARY REQUIREMENTS**

Special dietary requirement arrangements may be made by consulting with your Food & Beverage Department Event Coordinator. All event menus and packages are available for customization.

# *Elmhurst Country Club*

## WEDDINGS: PACKAGE 1

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Your Wedding Reception will commence with a One Hour Cocktail Party featuring your selection of 6 hot & cold hors d'oeuvres passed to you and your guests. Butler style and food displays where appropriate, along with an open bar featuring premium & top shelf liquor, draft & bottled beer and wine selections of Chardonnay, Pinot Grigio, Cabernet Sauvignon, Riesling, Pinot Noir, Merlot and White Zinfandel.

Your banquet captain, who will have been coordinating with all relative parties & vendors involved in your reception and is at your ready, will then direct the fresh pouring of your champagne toast as you and your guests are seated to enjoy your wedding day feast. Unless otherwise requested, Elmhurst Country Club does not preset any foods on tables to ensure quality and freshness and we ask your indulgence as our service is efficient and professional.

Your banquet captain will coordinate with your entertainers, wedding planner or bridal consultant to guarantee your wedding festivities and traditions are all you have dreamed of. Wedding reception package 1 includes dinner, 4 hours of premium & top shelf open bar, champagne toast, choice of linen colors, mirror & candle centerpieces, skirted and lighted head table, skirted place card & registry table, free guest parking.

You can feel complete confidence in quality of food & service and expert execution of your special day as the team at Elmhurst Country Club have proudly presided over countless wedding receptions of all manner, style and theme.

# *Elmhurst Country Club*

## PACKAGE I

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### *Appetizer (Pick One):*

Shrimp Cocktail  
Soup of Choice  
Fresh Seasonal Fruit  
Caprese

### *Entree (Choice of Three):*

Chicken Francaise  
8 Oz. Broiled Lobster Tail with Drawn Butter  
16 Oz. Roast Prime Rib of Beef au Jus  
14 Oz. New York Strip Steak  
Roast Tenderloin with Sauce Périgueux  
Veal Marsala  
Penne Primavera  
Caesar Salad  
Crisp Mixed Green Salad  
Twin Boneless Maple Pork Chops  
8 Oz. Filet Mignon  
Grilled Atlantic Salmon  
Stuffed Flounder with Crabmeat  
Chicken Parmesan with Penne  
Veal Francaise  
Gluten Free Penne Primavera

*A c c o u t r e m e n t s ( C h o i c e o f T w o ) :*

Baked Potato  
Mashed Potatoes  
Red Roasted Potatoes  
Caribbean Rice  
Penne with Godfather Sauce  
Scalloped Potatoes  
Au Gratin Potatoes Fingerling Potatoes  
Penne a la Vodka  
Broccoli Florets  
Buttered Haricot Vert  
Fresh Corn off the Cobb  
Steamed Mixed Vegetables  
Twice Baked Potato (\$3 per person upcharge)  
Fresh Seasonal Vegetable Mélange  
Cinnamon Glazed Baby Carrots  
Roasted Vegetables  
Asian Stir Fry Vegetables  
Served with Fresh Baked Artesian Bread & Sculpted Butter

*D e s s e r t s ( C h o i c e o f O n e ) :*

Cheesecake  
Dressed Ice Cream  
Chocolate Mousse  
Fresh Seasonal Fruit  
*Add House Specialty- Bananas Foster Flambe for \$3 per person*

**Priced affordably at \$127 per person plus 6% Tax & 20% Service Charge**

# *Elmhurst Country Club*

## WEDDINGS: PACKAGE 2

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Your wedding reception will commence with a one hour cocktail party featuring your selection of 6 hot & cold hors d'oeuvres passed to you and your guests butler style and food displays where appropriate, along with an open bar featuring top shelf liquor, draft & bottled beer and wine selections of Chardonnay, Pinot Grigio, Cabernet Sauvignon, Riesling, Pinot Noir, Merlot and White Zinfandel.

Your banquet captain, who will have been coordinating with all relative parties & vendors involved in your reception, and is at your ready, will then direct the fresh pouring of your champagne toast as you and your guests are seated to enjoy your wedding day feast. Unless otherwise requested, Elmhurst Country Club does not preset any foods on your guests tables to ensure quality and freshness. We ask your indulgence as our service is efficient and professional.

Your banquet captain will coordinate with your entertainers, wedding planner or bridal consultant to guarantee your wedding festivities and traditions are all you have dreamed of. Wedding Reception Package 2 includes dinner, 4 hours of top shelf open bar, champagne toast, choice of linen colors, mirror & candle centerpieces, skirted & lighted head table, skirted place card & registry table and free guest parking.

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# *Elmhurst Country Club*

## PACKAGE 2

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### *Appetizer (Pick One):*

Fresh Seasonal Fruit

Caesar Salad

Soup of Choice

Caprese Salad

Crisp Mixed Salad

### *Entree (Choice of Two):*

Roast Turkey off the Frame

Herb Roast Chicken

Petite Stuffed Chicken Breast

Monty's Chicken

Fresh Atlantic Salmon

Sliced London Broil

*Accoutrements (Choice of Three):*

Mashed Potatoes  
Red Roasted Potatoes  
Caribbean Rice  
Penne with Godfather Sauce  
Scalloped Potatoes  
Penne a la Vodka  
Garlic Mashed Potatoes  
Asian Stir Fry Vegetables  
Green Beans Almandine  
Steamed Mixed Vegetables  
Roasted Vegetables  
Fresh Seasonal Vegetable Mélange  
Cinnamon Glazed Baby Carrots  
Broccoli Florets  
Served with Fresh Baked Rolls & Sculpted Butter

*Desserts (Choice of One):*

Dressed Ice Cream  
Chocolate Mousse  
*Add house specialty- Bananas Foster Flambe for \$3 per person*

**Priced affordably at \$113 per person plus 6% Tax & 20% Service Charge**



# *Elmhurst Country Club*

## WEDDINGS: PACKAGE 3

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Your wedding reception will commence with a one hour cocktail party featuring your selection of 4 hot & cold hors d'oeuvres passed to you and your guests butler style and food displays where appropriate, along with an open bar featuring top shelf liquor, draft & bottled beer and wine selections of Chardonnay, Pinot Grigio, Cabernet Sauvignon, Riesling, Pinot Noir, Merlot and White Zinfandel.

Your banquet captain, who will have been coordinating with all relative parties & vendors involved in your reception and is at your ready, will then direct the fresh pouring of your champagne toast as you and your guests are seated to enjoy your wedding day feast. Unless otherwise requested, Elmhurst Country Club does not preset any foods on guests' tables to ensure quality and freshness.

We ask your indulgence as our service is efficient and professional.

Your banquet captain will coordinate with your entertainers, wedding planner or bridal consultant to guarantee your wedding festivities and traditions are all you have dreamed of. Wedding Reception Package 3 includes dinner, 4 hours of top shelf open bar, champagne toast, choice of linen colors, mirror & candle centerpieces, skirted & lighted head table, skirted place card & registry table and free guest parking.

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# Elmhurst Country Club

## PACKAGE 3

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### Appetizer (Pick One):

Soup Du Jour

Caesar Salad

Crisp Mixed Green Salad

### Entree (Choice of Two):

Chicken Parmesan

Penne Primavera

Apple Glazed Roast Pork Loin

Italian Meatballs in Godfather Sauce

Roast Top Round of Beef Au Jus

Southern Fried Chicken

Sliced Turkey Breast

Herb Roast Chicken

Petite Stuffed Chicken Breast

Monty's Chicken

Broiled Sole with Lemon Butter

Sliced London Broil

Mashed Potatoes

Red Roasted Potatoes

Caribbean Rice

Penne with Godfather Sauce

*A c c o u t r e m e n t s ( C h o i c e o f T w o ) :*

Cinnamon Glazed Baby Carrots

Garlic Mashed Potatoes

Steamed Mixed Vegetables

Fresh Seasonal Vegetable Mélange

Served with Fresh Baked Rolls & Sculpted Butter

*D e s s e r t s ( C h o i c e o f O n e ) :*

Dressed Ice Cream

*Add house specialty- Bananas Foster Flambe for \$3 per person*

**Priced affordably at \$86 per person plus 6% Tax & 20% Service Charge**

# Elmhurst Country Club

## SHOWERS

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### PLATED LUNCHEON

#### Appetizer (Pick One):

Soup Du Jour

Caesar Salad

Crisp Mixed Green Salad

Fresh Seasonal Fruit

#### Entree (Choice of Two):

**Monty's Chicken:** fork tender boneless chicken breast with fresh garlic, basil, extra virgin olive oil & a rich chicken bone broth with two accoutrements - \$22

**Broiled Sole:** delicate sole broiled with lemon butter, herbs & spices with two accoutrements - \$23

**Sunset Chicken:** boneless breast with colorful fresh vegetables, mozzarella cheese & buerre blanc with two accoutrements - \$22

**Penne Primavera:** fresh vegetables, penne pasta with extra virgin olive oil, fresh basil & garlic & peccorino romano - \$20

**Boneless Pork Chop:** apple maple glazed center cut chop with two accoutrements - \$22

**Stuffed Flounder:** fresh sole filled with backfin crabmeat in lemon butter with two accoutrements - \$24

**Cilantro Lime Chicken:** with pico de gallo (festive, colorful & flavorful) with two accoutrements - \$22

*Entrees continued (Choice of Two):*

**Chicken Francaise:** classic & timeless with lemon, butter & cream sherry served with choice of two accoutrements - \$22

**Stuffed Shrimp:** gulf shrimp filled with backfin crabmeat baked in lemon butter sauce served with choice of two accoutrements - \$25

**Petite Filet Mignon:** 6 oz. center cut broiled filet mignon with sauce Perigueux served with choice of two accoutrements - \$28

**Broiled Salmon:** fresh Atlantic salmon topped with lemon butter sauce served with choice of two accoutrements - \$24

*Accoutrements:*

*Fresh Baked Rolls & Butter included*

Red Roasted Potatoes

Potatoes O'Brien

Mashed Potatoes

Parsley Buttered Potatoes

Penne with Godfather Sauce

Fresh Green Beans

Fresh Vegetable Medley

Caribbean Rice

*Desserts (Choice of One):*

Decorated Cake

Dressed Ice Cream

# *Elmhurst Country Club*

## DINNER PARTIES

*all dinners served with fresh baked rolls & butter*

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### *Appetizer (Pick One):*

Soup Du Jour

Garden Salad

Caesar Salad

### *Entree (Choice of Three):*

12 oz. New York Strip Steak - \$38

Stuffed Sole with Back Fin Crabmeat - \$29

8 oz. Filet Mignon - \$41

Sesame Seared Ahi Tuna - \$30

14 oz. Prime Rib - \$36

Sunset Chicken - \$24

Chicken Parmesan - \$24

Broiled Twin 8 oz. Lobster Tails - \$45

Shrimp Scampi - \$29

Surf & Turf (6 oz. Filet & 8 oz. Lobster Tail) - \$45

Chicken Marsala - \$24

10 oz. Fresh Broiled Salmon - \$28

Bronzed Chicken with Penne Alfredo - \$24

10 oz. Grilled Swordfish Steak - \$30

Lobster Ravioli with Vodka Sauce - \$29

*Starch Selection (Choose One):*

Baked Potato

Rice

Penne Pasta with Godfather Sauce

Risotto

Roasted Red Potatoes

Penne with Vodka Sauce

Mashed Potato

Garlic Mashed Potato

Twice Baked Potato (Add 2.00 per person)

*Vegetable Selection (Choose One):*

Fresh Steamed Vegetable Mélange

Fresh Green Beans Almandine

Grilled Roasted Fresh Vegetables

Asian Wok Vegetables

Honey Glazed Cinnamon Baby Carrots

*Desserts (Choose One):*

*served with coffee and tea service*

Ice Cream: chocolate, vanilla, cinnamon

Sheet Cake: chocolate fudge, carrot, vanilla

Specialty Cakes & Tortes (Add 1.50 per person)

Flaming Bananas Foster (Add 2.00 per person)

# *Elmhurst Country Club*

## OPEN BAR PACKAGES

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### *Package 1:*

Includes all premium brands of liquor, imported & domestic & draft beer and select bottles of vintage wine & frozen drinks.

1st hour: \$20 per person

Each Additional Hour: \$8 per person

### *Package 2:*

Includes all call brands of liquor, domestic beer, Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, Sauvignon Blanc and White Zinfandel and frozen drinks.

1st Hour: \$17 per person

Each Additional Hour: \$7 per person

### *Package 3:*

Includes all house brand liquor, domestic & draft beer and house wines.

1st Hour: \$16 per person

Each Additional Hour: \$6 per person

### *Package 4:*

Includes all import and domestic & draft Beer, house wines and select vintage wines.

1st Hour: \$15 per person

Each Additional Hour: \$5 per person



**Package 5:**

Includes all domestic beer and house wines.

1st hour: \$13 per person

Each Additional Hour: \$4 per person

**Package 6:**

Includes all soft drinks, soda, teas and coffee

1st Hour: \$5 per person

Each Additional Hour: \$1 per person

**Package 7:**

Open a Bar Tab and pay for exactly what is purchased.

# Elmhurst Country Club

## HORS D'OEUVRES

*Please Note: \* indicates selection counts as 2 items in all Hors D'Oeuvres Packages*

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HORS D'OEUVRES ARE AVAILABLE AS INDIVIDUAL ITEMS THAT CAN BE ADDED TO:  
DINNER PARTIES, DINNER BUFFETS, PIG ROASTS OR TO ACCOMPANY ANY OF OUR OPEN BAR PACKAGES.  
ALL PRICES ARE PER TRAY OF 50 PIECES PLUS 6% SALES TAX AND 20% SERVICE CHARGE.  
DISPLAYS & BASKETS SERVE 50 PERSONS. APPETIZERS FOR PLATED DINNER ARE CUSTOM PRICED PER PERSON.

### Options:

Locatelli Mushroom Caps with Breadcrumbs - \$60

Thai Chicken Skewers - \$50

Coconut Crusted Shrimp\* - \$80

Honey Stung Chicken Tenderloins - \$50

Clams Oreganata\* - \$85

Beef Tenderloin Skewers - \$80

Steak & Cheese Spring Rolls - \$80

Pistachio Encrusted Chicken - \$70

Boneless Chicken Bites - \$60

Clams Casino\* - \$85

Cajun Blackened Ahi Tuna - \$70

Petite Crab Cakes - \$120

Shrimp Spring Rolls - \$65

Petite Beef Wellington\* - \$120

Italian Meatballs - \$50

Swedish Meatballs - \$50

Petite Rubeens - \$70

Canapés - \$50

Carpaccio Crostini - \$90

Vegetable Crudité Display\* - \$85

Options Continued:

- Imported Charcuterie Board\* - \$185  
Bruschetta (Station) - \$50  
Scallops Wrapped w/Bacon\* - \$110  
Prosciutto Wrapped Melon Balls - \$70  
Cream Cheese Stuffed Cherry Tomatoes - \$50  
Stuffed Mushroom Caps w/ Crabmeat\* - \$120  
Stuffed Jalapeno Poppers - \$50  
Shrimp Cocktail (21-25 size)\* - \$95  
Roquefort Grapes - \$65  
Lollipop Lamb Chops\* - \$250  
Basket of Tortilla Chips & Salsa - \$50  
Fried Mac & Cheese - \$50  
Fresh Fruit Display\* - \$145  
Shrimp Shots - \$125  
Pigs in the Blanket - \$55  
Bruschetta Passed - \$60  
Jumbo Lump Crabmeat Shots - \$175  
Fresh Mozzarella & Tomato - \$60

## COCKTAIL RECEPTIONS

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*Throughout your reception, our dedicated staff will serve you and your guests a tempting array of 15 different hors d'oeuvres of your choosing or several or all of your selections may be displayed at beautifully appointed stations.*

Options:

- Premium Bar Cocktail Reception: \$90 per person  
House Brand Cocktail Reception: \$75 per person

*ELMHURST COUNTRY CLUB COCKTAIL RECEPTIONS INCLUDES 4 HOURS OF OPEN BAR FEATURING ELMHURST'S TROPICAL DRINKS COMBINED WITH A SELECTION OF TRADITIONAL LIQUORS, COCKTAILS, 5 VARIETALS OF WINE (CABERNET, MERLOT, PINOT GRIGIO, WHITE ZINFANDEL, CHARDONNAY), 6 BEER OFFERINGS (DRAFT OR BOTTLE) (2 DOMESTIC, 2 LIGHT, 1 CRAFT, 1 IMPORT).*

# Elmhurst Country Club

## FOOD STATIONS

*Lavish assisted food stations managed by our professionally trained culinary team.*

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MINIMUM OF 25 PEOPLE

### Carving Station:

Roast Eye Round of Beef - \$12 per person  
Turkey Breast Off the Frame - \$12 per person  
Boneless Pork Loin - \$12 per person  
Prime Rib of Beef Au Jus - \$20 per person  
Roast New York Strip Loin - \$22 per person  
Roast Tenderloin - \$25 per person

*Our scrumptious carving stations are accompanied by fresh baked rolls & sauces*

### Pasta Station:

Penne Pasta  
Radiatore Godfather Sauce  
Vodka Sauce  
Fresh Vegetable Stir Fry  
(\$12 per person)

*Our festive pasta station is accompanied by fresh baked rolls, shredded & grated cheeses*

### Seafood Station (Choose Three):

Iced Shrimp Cocktail  
Clams on the Half Shell  
Alaskan King Crab Legs  
Ahi Tuna Smoked Nova (with sliced onion, cream cheese & fresh baked bagel chips)  
Oysters on the Half Shell (contingent on availability)  
Lox (with sliced onion, cream cheese & fresh baked bagel chips)  
(\$28 per person)

*\*(additional items may be added)\**

*Our bounty of the sea station is accompanied by crackers, sauces & citrus*

### Asian Stir Fry Station:

Fresh Asian Style Mixed Vegetables  
Rice or Noodles  
Shredded Chicken or Shredded Pork or Baby Shrimp  
Pot Stickers  
(\$14 per person)

*Our Asian stir fry station is accompanied by steamed rice and sauces*

# Elmhurst Country Club

## TRADITIONAL BUFFET

*\$39 per person plus 6% sales tax & 20% service charge. Minimum of 25 people.*

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*THE DINNER BUFFET INCLUDES FRESH GARDEN SALAD DISPLAY OR CAESAR SALAD DISPLAY,  
FRESH FRUIT DISPLAY, FRESH ROLLS & BUTTER AND AFTER-DINNER COFFEE/TEA SERVICE*

### *Entrees (Choice of Three):*

Sliced Roast Beef with Au Jus\*  
Sliced Roast Pork with Apple Glaze\*  
Sliced Roast Turkey Breast\*  
Fresh Grouper Filet  
Italian Meatballs with Godfather Sauce  
Petite Stuffed Chicken Breast  
Pretzel Chicken  
Broiled Sole Almandine  
Southern Fried Chicken  
Chicken Parmesan  
Sliced London Broil  
Fresh North Atlantic Salmon Filet  
*Carving station with carver \$75 additional*

### *Buffet Accompaniments (Choice of Three):*

Red Roasted Potatoes  
Mashed Potatoes Garlic Mashed Potatoes  
Potatoes O'Brien  
Rice Pilaf Wild Rice Blend  
Penne Pasta Godfather  
Fresh Green Beans  
Fresh Vegetable Medley Fresh Garden Salad Caesar Salad  
Fresh Fruit  
Garlic Spinach  
Stir Fry Vegetables

### *Dessert (Choice of One):*

Ice Cream  
Chocolate Cake  
Strawberry Shortcake

# *Elmhurst Country Club*

## TRADITIONAL PIG ROAST

*\$39 per person plus 6% sales tax & 20% service charge.  
Carver fee of \$75. Minimum of 35 people.*

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ELMHURST COUNTRY CLUB IS PROUD TO OFFER OUR TRADITIONAL PIG ROAST WHICH INCLUDES A ONE-HOUR COCKTAIL HOUR FEATURING OUR FROZEN SPECIALTY DRINKS FOLLOWED BY DINNER.

### *Entrees:*

Succulent Roast Pig with Flavorful Sauces  
Grilled Chicken  
Crunchy Grouper

### *Accompaniments:*

Roasted Red  
Potatoes

Black Beans

Fresh Vegetable  
Medley

Caribbean Style  
Rice

Assortment of  
Rolls

Fresh House  
Salad

# *Elmhurst Country Club*

## BRUNCH & LUNCH

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### *Brunch:*

Assorted Fruit Juices  
Fresh Fruit  
Fluffy Scrambled Eggs  
French Toast  
Applewood Smoked Bacon  
Breakfast Ham  
Sausage  
Potatoes O'Brien  
Sliced London Broil  
Assorted Pastries  
Muffins  
Croissants  
Rolls

*Brunch is available at \$28 per person plus 6% sales tax and 20% service charge.  
Add omelet station for \$4 per person. Minimum of 25 people.*

### *Soup & Sandwich Buffet:*

Soup du Jour  
Sliced Deli Meats & Cheeses  
Sliced Beefsteak Tomato  
Crisp Leaf Lettuce  
Sliced Red Onion  
Pickles & Condiments  
Choice of Garden or Caesar Salad  
Choice of Penne Pasta or Rice Pilaf or Roasted Potatoes  
Assorted Breads & Rolls  
**(Choice of One):**  
*Sliced London Broil*  
*Grilled Salmon*  
*Chicken Marsala*  
*Broiled Sole*  
*Chicken Parmesan*  
*Sliced Pork Loin*

*Soup & Sandwich Buffet is available at \$28 per person plus 6% sales tax and 20% service charge. Minimum of 25 People.*

# Elmhurst Country Club

## CHILDREN/TEEN PARTY

*Adult supervision required. Minimum 25 person charge, Healthier Options available upon request.*

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### Buffet 1: "Their Favorites"

Tri Color Chips and Salad  
Honey Stung Chicken Tenders with Dipping Sauces  
Baked Mac n' Cheese  
Pizza Bites  
Soft Drinks & Bottled Water  
Cupcakes

*\$14.95 per person plus 6% Tax & 20% Service Charge*

### Buffet 2: Taco Bar

Soft Drinks & Bottled Water  
Diced Tomato  
Shredded Lettuce  
Tri Colored Chips & Salsa  
Beef & Chicken Meat  
Diced Onion  
Shredded Cheddar Jack Cheese  
Sour Cream/Salsa/Avocado Cream  
Cupcakes

*\$14.95 per person plus 6% Tax & 20% Service Charge*

### Buffet 3: Beach Party

Burger Sliders  
Potato Chips/Doritos  
Hot Dogs  
Condiments/Cheese/Lettuce/Tomato/Onion  
Soft Drinks & Bottled Water  
Cupcakes

*\$15.95 per person plus 6% Tax & 20% Service Charge*



# Elmhurst Country Club

## MEMORIAL LUNCHEON

*Price is per person plus 6% tax and 20% service charge.*

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*YOUR PLATED LUNCH INCLUDES A SOUP DU JOUR OR YOUR CHOICE OF GARDEN SALAD OR CAESAR SALAD, AN ENTRÉE, AND YOUR CHOICE OF STARCH AND VEGETABLE. LUNCH IS ACCOMPANIED BY OUR FRESH BAKED ROLLS & BUTTER AND DESSERT WITH COFFEE & TEA SERVICE.*

### *Entrées (Choose Three):*

- 12 oz. New York Strip Steak - \$30
- Stuffed Sole with Back Fin Crabmeat - \$29
- 5 oz. Filet Mignon - \$35
- Sesame Seared Ahi Tuna - \$30
- Maple Grilled Boneless Pork Chop - \$25
- Sunset Chicken - \$24
- Chicken Parmesan - \$24
- Broiled 8 oz. Lobster Tail - \$30
- Shrimp Scampi - \$29
- Surf & Turf (5 oz. Filet & 8 oz. Lobster Tail) - \$40
- Chicken Marsala - \$24
- 10 oz. Fresh Broiled Salmon - \$28
- Bronzed Chicken with Penne Alfredo - \$24
- 10 oz. Grilled Swordfish Steak - \$30
- Lobster Ravioli with Vodka Sauce - \$29

*Starch (Choose One):*

Baked Potato  
Rice  
Penne Pasta w/Godfather Sauce  
Risotto  
Roasted Red Potatoes  
Penne with Vodka Sauce  
Mashed Potato  
Garlic Mashed Potato  
Twice Baked Potato (*Add 2.00 per person*)

*Vegetable (Choose One):*

Fresh Steamed Vegetable Mélange  
Fresh Green Beans Almondine  
Grilled Roasted Fresh Vegetables  
Asian Wok Vegetables  
Honey Glazed Cinnamon Baby Carrots

*Dessert (Choose One):*

Ice Cream: chocolate, vanilla, cinnamon  
Sheet Cake: chocolate fudge, carrot, vanilla