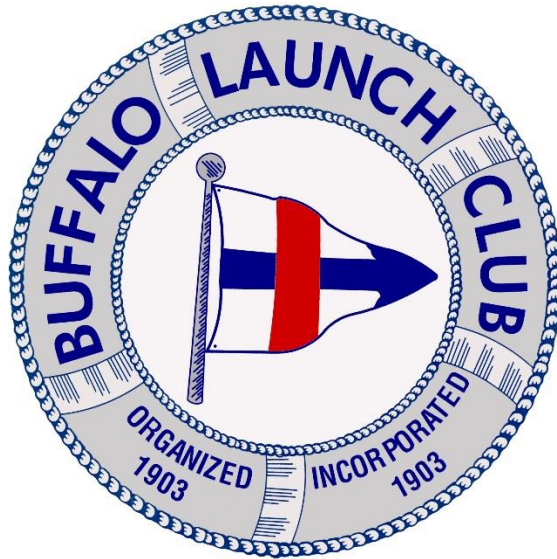




Special Event Dinner Menu



Special Event Menu

Sit Down Dinner Options

Grilled 8 oz. Filet of Sirloin \$29.50

Served with Herb Garlic Butter

12 oz. Prime Rib \$30.95

Served with a Rosemary Au Jus

8 oz. Filet Mignon \$39.95

Served over Red Wine Demi

Chicken Asiago \$26.95

Stuffed Chicken Breast with Spinach and Asiago Cheese

8 oz. French Chicken Breast \$25.95

Served with Roasted Chicken Gravy

6 oz. Chicken Breast \$24.95

Choice of Marsala, Piccata or Florentine

10 oz. Grilled Pork Rib Chop \$26.95

Topped with Bacon Herb Butter

12 oz. Grilled Pork Porterhouse \$25.95

Topped with Bacon Herb Butter

Rack of Lamb Half \$33.95 or Full \$49.95

Served with a Mint Demi Glace

Jumbo Shrimp Scampi* \$26.95

Served over Linguine and a Lemon-White Wine Sauce

Grilled Salmon \$26.95

Served with Tomato Hollandaise

Pan Roasted Halibut \$37.95

Served with Citrus Beurre Blanc

Combo Entrée \$42.95

Grilled 6 oz. Filet Mignon,

Choice of Grilled Salmon OR 4 oz. Chicken Breast (Marsala, Piccata, Florentine)

Entrée Accompaniments

Choose One (1) Vegetable

Green Beans and Carrots

Steamed Broccoli and Sundried Tomato

Julienned Zucchini and Squash

Grilled Asparagus

Roasted Brussels Sprouts

Grilled Summer Vegetables

Choose One (1) Starch

Whipped Yukon Potato

Bourbon Sweet Potato

Parmesan Roasted Potato

Baked Potato

Rice Pilaf

Twice Baked Potato

*This entrée is not accompanied by a vegetable or starch.

All entrées include table served mixed greens salad, rolls & butter, and coffee & tea service.

All pricing subject to additional 20% taxable Club Service Charge and appropriate sales tax. BLC Facility Fee may apply.

Special Event Menu

Buffet Dinner Options

Minimum of 30 guests required

Tier I

Select One (1) Starch

- ❖ Whipped Yukon Potato
- ❖ Bourbon Sweet Potato
- ❖ Parmesan Roasted Baby Red Potato
- ❖ Rice Pilaf

Select One (1) Vegetable

- ❖ Green Beans & Carrots
- ❖ Steamed Broccoli & Sundried Tomatoes
- ❖ Glazed Carrots

Select One (1) Pasta

- ❖ Penne Marinara
- ❖ Penne Alfredo
- ❖ Bowtie with Garlic & Olive Oil

Select One (1) Protein

- ❖ Herb Roasted Chicken
- ❖ Breaded Pork Cutlets
- ❖ Boneless Chicken Breast – Marsala, Piccata or Florentine

Included Carved Meat

- ❖ Top Round of Beef with Au Jus

\$25 per guest

Tier II

Select One (1) Starch

- ❖ Any Tier I Starch
- ❖ Baked Potato
- ❖ Twice Baked Potato

Select One (1) Vegetable

- ❖ Any Tier I Vegetable
- ❖ Julienned Zucchini & Squash

Select One (1) Pasta

- ❖ Any Tier I Pasta
- ❖ Vodka Blush Penne
- ❖ Broccoli Alfredo Penne
- ❖ Penne Pasta Primavera
- ❖ Macaroni & Cheese Bowtie

Select Two (2) Proteins

- ❖ Any Tier I Protein
- ❖ Slow Cooked Pot Roast
- ❖ Broiled Swai with Lemon Garlic Sauce
- ❖ BBQ Country Ribs

Select One (1) Carved Meat

- ❖ Top Round of Beef with Au Jus
- ❖ Roast Turkey with Gravy
- ❖ Bacon Wrapped Pork Loin

\$29 per guest

Tier III

Select One (1) Starch

- ❖ Any Tier I or II Starch
- ❖ Au Gratin Potato
- ❖ Roasted Tomato Risotto
- ❖ Mushroom Risotto

Select One (1) Vegetable

- ❖ Any Tier I or II Vegetable
- ❖ Roasted Brussel Sprouts
- ❖ Grilled Summer Vegetables
- ❖ Grilled Asparagus

Select One (1) Pasta

- ❖ Any Tier I or II Pasta
- ❖ Penne Bolognese
- ❖ Cheese Tortellini with Grilled Vegetables
- ❖ Shrimp & Scallop Penne Alfredo

Select Two (2) Proteins

- ❖ Any Tier I or II Protein
- ❖ Roast Salmon with Hollandaise

Select One (1) Carved Meat

- ❖ Any Tier I or II Meat
- ❖ Prime Rib with Au Jus
- ❖ Beef Strip Loin with Bordelaise

\$32 per guest

All tiers include table served mixed greens salad, rolls & butter, and coffee & tea service.

All pricing subject to additional 20% taxable Club Service Charge and appropriate sales tax. BLC Facility Fee may apply.