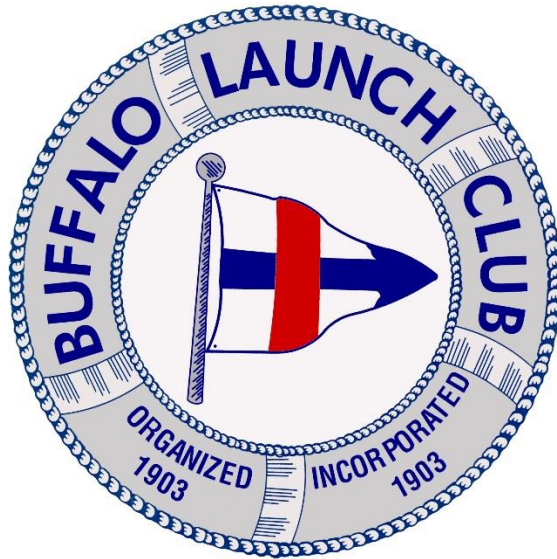




# Special Event Dinner Menu



## 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.*