

**Buffet Lunch Choices**

Select one hot or chilled entrée, two accompaniments or side salads, and one dessert $34.50 per person

**Hot Entrées**

**Grilled Chicken Breast**

Basil Pesto

**Seared Salmon**

Shaved Fennel & Pomegranate

**Seared Scallops**

Wilted spinach, pancetta

**Roast Beef Tenderloin**Bordelaise, rosemary, garlic

**Roast Pork Loin**

Apple butter, citrus, tarragon

**House Made Seasonal Ravioli**

Brown butter, sage

**Chicken Paprikash**

Crème fraiche, sofrito

**Porter Braised Short Ribs**

Citrus gremolata, horseradish

**Chilled Entrées**

**Sandwich Platter**

Selection of fine meats & cheeses, breads, & accompaniments

**Tri Colore Salad**

Steak, blue cheese, grilled onions, basil, balsamic

**Kale Salad**

Cherries, quinoa, walnuts, creamy sherry vinaigrette

**Confit Oregon Albacore Nicoise**

Soft cooked eggs, pole beans, lemon-tarragon vinaigrette

**Accompaniments**

Soup du jour

Brussels sprouts, bacon, caper, shallot, parmesan

Fingerling potatoes, rosemary and garlic

Slow braised beans, pancetta, tomato, basil

Roasted cauliflower, bagna cauda, bread crumbs

Baby carrots agrodulce, braised in honey & balsamic

Confit fennel and potato au gratin

Preserved lemon & asparagus risotto

Saffron cous cous, golden raisins, pine nuts, herbs

Grilled seasonal vegetables with garlic, citrus, and shallot

**Side Salads**

Classic Caesar salad

Market greens  
Tomato, kalamata, feta cheese salad

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. 7/26/2022