

LEHIGH COUNTRY CLUB



BANQUET DINNER STATION'S BUFFET MENU SUGGESTIONS

(minimum 40 people)

- ~Fresh Sliced Fruit Display with Yogurt-Poppy Dressing
- ~Choice of Soup:
 - Soup du Jour, French Onion Soup Au Crouton, Beef Consommé
 - Snapper Soup Au Sherry
- ~Tossed Garden Salad with Assorted Dressings
- ~Decorated Whole Poached Salmon with Dill Sauce
- ~Grilled Vegetables, Portobello Mushrooms, Salami, Olives, and Fresh Mozzarella with Balsamic Vinaigrette
- ~Rolls and Butter
- ~Beverage

Entree' Selections

(choice of three)

- ~Roast Prime Rib of Beef
 - Au Jus with Creamed Horseradish
- ~Baked Ham, Pineapple Sauce, Mustard
- ~Roast Breast of Turkey, Natural Gravy, Cranberry Sauce
- ~Roast Tenderloin of Beef
 - Bearnaise and Creamed Horseradish
- ~Roast Sirloin of Beef
 - Cabernet Mushroom Sauce

There will be an additional Chef's carving fee for the items listed above.

- ~Tenderloin Tips of Beef Stroganoff
 - Served with Buttered Noodles as one Vegetable Selection
- ~Tenderloin Tips of Beef, Hunter Style
- ~General TSO's Chicken with Fried Rice
- ~Ruby Breast of Chicken with Cranberries, Orange, Onion, and Ginger
- ~Chili Rubbed Breast of Chicken with Tomato Salsa
- ~"South Beach" Tropical Glazed Breast of Chicken
- ~Breast of Chicken Pandora -baked with Sun Dried Tomatoes, Artichoke Hearts, and Black Olives
- ~Baked Chicken with Seasoned Bread Crumbs
- ~Grilled Breast of Chicken with Honey Mustard Glaze
- ~Breast of Chicken Marsala -with Mushrooms, Shallots, Garlic, and Marsala Wine
- ~Baked Fillet of Haddock with Sun Dried Tomatoes, Yellow Peppers, Black Olives, Basil and Lemon
- ~Baked Fillet of Flounder with Julienne Vegetables and Fresh Herbs
- ~Baked Sun Dried Tomato and Herb Crusted Salmon-with Balsamic Soy Butter Sauce

Entrée Selections (continued)

- ~Fresh Fillet of Salmon
with Orange Balsamic Vinegar and Shallot Jus
- ~Fresh Bay Scallops St. Jacques in a Creamy White Wine Mushroom Sauce
- ~Fresh Bay Scallops and Shrimp Oriental, Red Peppers, Bamboo Shoots, Water Chestnuts, Scallions and Mushrooms

Pasta Selection

(choice of one)

All Pasta Courses are topped with Fresh Grated Parmesan Cheese

- ~Broccoli Rabe Cavatelli
with Italian Sausage, Tomato, Garlic, and Olive Oil
- ~Wild Mushroom Ravioli
with creamy sun-dried tomato and fresh herb sauce
- ~Linguine with Leeks, Roasted Red Peppers, and Pine Nuts
sautéed in olive oil and garlic
- ~Cheese Filled Tortellini with Tomato Basil Cream
- ~Warm Tagliatelle Pasta
tossed with arugula, tomatoes, olive oil, and shaved Romano cheese
- ~Pasta Primavera with Fresh Vegetables, Tomatoes, Olive Oil,
and Garnish
- ~Shrimp Ravioli with Garlic Butter Sauce

Vegetable Selections

(choice of three)

Starches:

- ~Buttered Red Bliss Potatoes
- ~Herb Fried Red Bliss Potatoes
- ~Mashed Potatoes
Plain, Roasted Garlic, Cheddar, Smoked Cheddar, or Fresh Herb
- ~Kansas Medley Rice
- ~Vegetable and Herb Cous Cous
- ~Barley Pilaf
- ~Polenta

Vegetables:

- ~Broccoli, Carrots, and Cauliflower Medley
- ~Green Beans Amandine
- ~Grilled Tomato Nicoise
- ~Broccoli Florets with Cheddar Cheese
- ~Peas with Mushrooms
- ~Fresh Asparagus
- ~Hericot Verts with Julienne Carrots
- ~Baby Vegetable Medley

Dessert

(choice of one served dessert)

- ~Breyer's Ice Cream, Sherbet, or Frozen Yogurt with Topping
Topping of Fresh Fruit
- ~Chocolate Brownie Sundae with Vanilla Ice Cream
- ~Apple or Cherry Pies

- ~Ice Cream Parfaits - Chocolate, Strawberry, Butterscotch
- ~Creme de Menthe Parfait
- ~Warm Chocolate Fudge Lava Cake
- ~Double Chocolate Soufflé
\$3.50 Served and Topped with Vanilla Sauce at the Table
- ~Chocolate Bread Pudding Soufflé w/ Vanilla Sauce and Strawberry Fan
- ~LCC Chocolate Éclair with Strawberry Fan
- ~LCC Crème Brulee, Choice of Vanilla or Mochachino
- ~Rustic Apple Tart with Vanilla Ice Cream
- ~Individual Lemon Tart with Fresh Raspberries and Whipped Cream
- ~Strawberry Cream Cheese Torte
Moist Sponge Cake with Cream Cheese Filling, Sliced Strawberries,
and Topped with Strawberry Glaze
- ~Fresh Strawberry Trifle
Layers of Cream Sherry Soaked Sponge Cake, Glazed Fresh
Strawberries and Bavarian Cream in a Wine Glass
- ~Strawberries Romanoff
Fresh Strawberries sprinkled with Sugar and Brandy, Topped with
Fresh Sweetened Whipped Cream
- ~Puff Pastry
Stuffed with Fresh Seasonal Fruit and Our Own Bavarian Cream
- ~Turtle Cheesecake with Fudge, Caramel, and Pecans
- ~New York Style Cheesecake Topped with Sliced Fresh Strawberries
- ~Trio of LCC Ice Cream Served in a Tuile Dish
- ~Bananas Foster
Vanilla Bean Ice Cream Topped with Fresh Sliced Bananas Glazed
With Brown Sugar, Butter, and Banana Liquor
- ~Classic Flambéed Cherries Jubilee
Dark Bing Cherries Glazed with their own Juice and a Touch of
Orange and Lemon, Served over Vanilla Bean Ice Cream
- ~LCC Pastry Table
Assorted Pie and Cakes, Miniature Eclairs, Cream Puffs, Fruit Tarts,
Lemon Squares, Brownies, Assorted Cookies, and Whole Strawberries
with Whipped Cream

Ice Carvings are available; check with the Banquet Manager.