

LEHIGH COUNTRY CLUB



Banquet Dinner Menu

All dinner entrees include appetizer, salad, two vegetables, rolls, butter, beverage, and dessert.

APPETIZERS

COLD APPETIZERS

- ~Sliced Fresh Seasonal Fruit served on Crisp Lettuce
with Yogurt-Poppy Sauce
- ~Fresh Jumbo Shrimp Cocktail
- ~Blackened Beef Tenderloin Carpaccio with Dijon Sauce and
Creamed Horseradish Sauce
- ~Pastrami Smoked Salmon with Capers, Onion, Chopped Egg,
and Sliced Baguettes
- ~Antipasto with Prosciutto, Salami, Provolone, Fresh Mozzarella, and
Vegetable Garni with Italian Dressing
- ~Smoked Fillet of Trout served with Creamed Horseradish Sauce

HOT APPETIZERS

- ~Blackened Fillet of Salmon with Dijon Beurre Blanc
- ~Ancho Chili Seared Ahi with Mango Tomato Salsa
- ~Broiled Fillet of Sole Beurre Rouge with Crispy Fried Leeks
- ~Creamy Roasted Garlic Bruschetta
- ~Roasted Portobello Mushroom, Fresh Mozzarella, Tomatoes, and Basil
with Balsamic Vinaigrette
- ~Creamed Fresh Oysters and Leeks on Toasted French Bread
- ~Fresh Jumbo Lump Mini-Maryland Crab Cakes with Pink Tartar Sauce
- ~Jumbo Mushroom Caps Stuffed with Deviled Fresh Crabmeat and
Mornay Sauce
- ~Broiled Fresh Sea Scallops Wrapped in Bacon and Served on Toast
- ~LCC Baked Stuffed Clams with Vegetables, Herbs, Butter, and
Topped with Bacon
- ~Oriental Portobello Mushroom Strudel
Grilled Marinated Mushrooms with Julienne Onions and Peppers
Wrapped in Phyllo, Served with Marinated Asian Salad

PASTA

All Pasta Courses are topped with Fresh Grated Parmesan Cheese

- ~Lobster Ravioli
with Tomato Basil Balsamic Butter Sauce
Served as an additional course

- ~Linguine with Leeks, Roasted Red Peppers, and Pine Nuts
sautéed in olive oil and garlic
Served as an additional course

- ~Cheese Filled Tortellini with Tomato Basil Cream
Served as an additional course

- ~Warm Tagliatelle Pasta
tossed with arugula, tomatoes, olive oil, and shaved Romano cheese
Served as an additional course

- ~Vermicelli with Lobster Medallions
julienne sweet peppers, tomatoes, and balsamic butter sauce
Served as an additional course

CHILLED SOUPS (in season)

- ~Gazpacho, Pureed Tomato, and Vegetables Topped with Fresh Chives
- ~Creamy Fresh Strawberry Soup Topped with Yogurt
- ~Fresh Cantaloupe and Orange Soup
- ~Classic Vichyssoise, Creamy Puree of Potato and Leeks

HOT SOUPS

- ~Soup du Jour
- ~Baked French Onion with Gruyere Cheese
- ~LCC Philadelphia Snapper
- ~Creamy Seafood Bisque with Shrimp, Scallop, and Crab Garni
- ~Consommé Florentine with Fresh Spinach, Carrots, and Cheese Tortellini

SALADS

~Tossed Garden Greens with Cucumber and Tomato

Choice of Dressing

Raspberry Vinaigrette
Ranch
Creamy Italian
Lo-Calorie Italian

Honey-Poppy Dijon
Creamy Caesar
Russian
Sweet and Sour Poppy Seed

~LCC Chopped Salad

Romaine, Cucumbers, Feta, Tomatoes, Olives, Capers, Roasted Red Peppers,
Onions, Chick Peas, Balsamic Vinaigrette

~Classic Caesar

Crisp Romaine Lettuce Tossed with Dressing, Buttery Croutons,
and Freshly Grated Romano Cheese

~Fresh Pear, Delicate Mache Greens and Chevre

with Toasted Pecans and Walnut Vinaigrette

~Fresh Spinach, Strawberry, and Caramelized Pecan

with Crisp Celery, Romaine Lettuce, Tossed with Sweet
and Sour Poppy Seed Dressing

~Arugula Parmesan

Fresh Arugula, Shaved Parmesan Cheese, Grape Tomatoes,
and Balsamic Vinaigrette

~Delicate Mesclun Greens

Garnished with Sweet Red Bell Peppers, Fresh Mozzarella Cheese,
Croutons, Sweet Onion and Balsamic Vinaigrette

INTERMEZZO

~Choice of LCC Sorbets:

Passion Fruit, Prickly Pear, Tangerine, Champagne, Lemon,
Raspberry and Lime

ENTREES'

For multiple entrée selections, add one dollar for each additional choice, limited to a maximum of three choices.

Beef

~Roast Sliced Tenderloin of Beef, Béarnaise or Cabernet Sauce

~Tender Slow Roasted Prime Rib of Beef, Au Jus

Served Medium Rare with Creamed Horseradish Sauce

~8 oz. Broiled Filet Mignon topped with Porcini Butter

~LCC Broiled Filet Mignon with Crispy Onions and

Honey-Mustard Cabernet Sauce

~LCC Peppered Filet Mignon with Gorgonzola Cheese and Cabernet Thyme Sauce

Combination Entrees'

- ~Roast Sliced Tenderloin of Beef with Jumbo Lump Crabmeat, Bearnaise Sauce
- ~Beef and Salmon
 - Roast Tenderloin of Beef with Sun Dried Tomato and Herb Panko
 - Crusted Salmon, Balsamic-Soy Butter Sauce
- ~Beef and Grouper
 - Grilled Filet Mignon and Broiled Fresh Fillet of Grouper
 - With Red Wine Sauce and Frizzled Leeks
- ~Beef and Crab Cake
 - Roast Tenderloin of Beef Béarnaise and Fresh Jumbo Lump
 - "Maryland Style" Crab Cake, Pink Tartar Sauce and Lemon
- ~Beef and Shrimp
 - Roast Tenderloin of Beef, Cabernet Sauce, and Shrimp
 - Pescatore with Garlic Butter Sauce
- ~Beef and Lobster Tail
 - Grilled Filet Mignon topped with a Cold Water Lobster Tail
 - Surrounded by Sliced Potatoes, Celery, Onions, and Carrots
 - Topped with a Classic Buerre Blanc
 - (priced when purchased)*
- ~Beef and Lobster Medallions
 - Roast Tenderloin of Beef Béarnaise and Lobster Medallions
 - with Caviar Buerre Blanc
 - (priced when purchased)*
- ~Classic Surf and Turf
 - Grilled Filet Mignon with Sautéed Mushroom Cap and
 - Cold Water Lobster Tail, Drawn Butter, and Lemon
 - (priced when purchased)*
- ~Beef and Chicken with Mushrooms
 - Grilled Filet Mignon, Porcini Butter, and Grilled Breast of
 - Chicken with Shiitake Mushrooms

Veal

- ~Pan Roasted Rack Veal Chop
 - with Chili Lime Honey Glaze and Mango Salsa
- ~Stuffed Rack Veal Chop
 - with Sun Dried Tomatoes, Provolone Cheese and Basil, Chardonnay Jus
- ~Roast Rack of Veal
 - with Mushrooms and Brandy Sauce
- ~Medallions of Veal Tenderloin
 - Sautéed with Roasted Red Pepper Sauce and Frizzled Leeks
- ~Medallions of Veal Tenderloin
 - Sautéed with Champagne Mustard Sauce, Sun-Dried Tomatoes
 - and Wild Mushrooms

Seafood

- ~Fresh Jumbo Lump “Maryland Style” Crab Cakes
served with Tartar Sauce and Lemon
- ~Pistachio Crusted Striped Bass with Balsamic Soy Butter Sauce
- ~Broiled Fresh Fillet of MahiMahi
with Papaya Pineapple Salsa
- ~Broiled Fresh Fillet of Grouper
with Sambal Vinaigrette and Wasabi Cream
- ~Grilled Fresh Swordfish Steak
with Tomato-Basil Buerre Blanc,
Hollandaise, Fresh Creamy Dill, or Lime Butter
- ~Sun-Dried Tomato and Herb Panko Crusted Salmon
With Balsamic Soy Butter Sauce
- ~Grilled Fresh Fillet of Salmon
with Sun-Dried Tomato Sauce and Balsamic Vinegar Glaze
- ~Poppy and Mustard Seed Crusted Salmon
Pan Seared and Served with Lemon Tarragon Sauce
- ~Poached Fresh Fillet of Salmon
Choice of Sauce: Raspberry Butter Sauce, Oriental Black Bean Sauce,
Hollandaise, Fresh Creamy Dill, or Lime Butter
- ~Broiled Cold Water Rock Lobster Tail *(priced when purchased)*
served with Drawn Butter and Lemon

Poultry

- ~Tuscan Breast of Chicken with Tomato Basil Relish
- ~Ruby Breast of Chicken with Cranberries, Orange, Onion and Ginger
- ~Grilled Breast of Chicken with Chipotle-Cherry Barbeque Relish
- ~Pan Roasted Chili Rubbed Breast of Chicken with Tomato Salsa
- ~Breast of Chicken with Sautéed Pears and Rosemary Sauce
- ~“South Beach” Tropical Glazed Chicken Breast
- ~Breast of Chicken Pandora, Marinated and Baked with Sundried
Tomatoes, Black Olives and Artichoke Hearts
- ~Rosemary Marinated Grilled Breast of Chicken
with Caramelized Onions and Goat’s Cheese
- ~Stuffed Breast of Chicken
with Prosciutto, Fontina and Pesto, served with
Roasted Red Pepper Sauce
- ~Grilled Breast of Chicken
with Arugula, Roasted Red Peppers, and Kalamata Olive Vinaigrette
- ~Breast of Chicken Marsala
sautéed with Sliced Mushrooms in a Rich Wine Sauce
- ~Stuffed Boneless Breast of Chicken
with Seasoned Wild Rice Blend and Mushrooms,
Served with Chablis Sauce

Lamb

- ~Dijon and Herb Crusted Roast Rack of Lamb
served with Natural Pan Sauce
- ~Char-Broiled Double Rib Lamb Chops
served with Crisp Bacon and Irish Mist Mint Sauce
- ~Char-Broiled Double Rib Lamb Chops
with White Bean Rosemary Sauce
- ~Grilled Butterflied Top Round of Lamb
marinated with Garlic, Rosemary and Dijon, served with Natural Jus

Pork

- ~Oriental Marinated Roast Rack of Pork
with Maple Bourbon Sauce
- ~House Smoked Spice Rubbed Rack of Pork
with White Wine-Mustard Seed Sauce
- ~Medallions of Pork Tenderloin
sautéed with Cranberries, Oranges, Thyme, Port, and Honey

***Low fat and nutritious menus can be created for you.*

VEGETABLES (select two)

Starches:

- ~Yukon Gold Potato with Yam Puree
- ~Fresh Herb Stuffed Red Bliss Potatoes
- ~Steamed 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
- ~L.C.C. Baked Stuffed Potato
- ~Baked Idaho Potato with Sour Cream and Chives

Vegetables

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

DESSERTS

- ~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
- ~Crème de Menthe Parfait
- ~Warm Chocolate Fudge Lava Cake
- ~Double Chocolate Soufflé
 Served and Topped with Vanilla Sauce at the Table
- ~Chocolate Bread Pudding Soufflé with Vanilla Sauce and Strawberry Fan
- ~LCC Chocolate Éclair with Strawberry Fan
- ~LCC Crème Brûlée, 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