

LEHIGH COUNTRY CLUB



BANQUET LUNCHEON BUFFET MENU SUGGESTIONS

(minimum 40 people)

Soup du Jour
Fruit Salad Bowl
Tossed Garden Salad with Assorted Dressings
Rolls and Butter
Beverage

Hot Entree' Selections (choice of two)

- ~Breast of Chicken Marsala Sautéed with Sliced Mushrooms in Wine Sauce
- ~Sichuan Style Pork or Asian Citrus Chicken Stir-Fry served with Steamed Rice
(as one vegetable selection)
- ~Florida Citrus Glazed Breast of Chicken
- ~Mustard Crumb Breast of Chicken
- ~Breast of Chicken Pandora, Baked with Sundried Tomatoes and Artichoke Hearts
- ~Tenderloin Tips of Beef Stroganoff served with Buttered Noodles
(as one vegetable selection)
- ~Tenderloin Tips of Beef, Hunter Style
- ~Pot Roast Jardinière
- ~Baked Boston Scrod Cod with Scallions, Mushrooms, and Fresh Dill
- ~Bay Scallops St. Jacques (sautéed with white wine, shallots, mushrooms, and cream)

Pasta Selections (choice of one)

- ~Pasta Primavera Fresh Vegetables, Tomatoes, Basil, Garlic and Olive Oil
- ~Cheese Tortellini with Tomato Basil Cream
- ~Cavatelli Pasta with Broccoli, Tomatoes, Black Olives, Pine Nuts, Garlic and Olive Oil
- ~Wild Mushroom Ravioli with Fresh Herb and Sun-Dried Tomato Sauce
- ~Warm Tagliatelle with diced Fresh Tomatoes, Arugula, Shaved Romano and Olive Oil

Vegetable Selections (choice of three)

Starches:

- ~Oven Roasted Potato
- ~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
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- ~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 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