

LEHIGH COUNTRY CLUB



Banquet Luncheon Menu

All luncheon entrees include a salad and one vegetable (or two vegetables), rolls and butter, beverage, and dessert unless otherwise noted.

APPETIZERS

COLD APPETIZERS

- ~Antipasto with Prosciutto, Salami, Provolone, Fresh Mozzarella, and Vegetable Garni with Italian Dressing
- ~Fresh Jumbo Shrimp Cocktail
- ~Fresh Seasonal Fruit Cup
- ~Fresh Melon with Prosciutto Ham
- ~Smoked Fillet of Trout served with Creamed Horseradish
- ~Pastrami Smoked Salmon with Capers, Onion, Chopped Egg, and Sliced Baguettes

HOT APPETIZERS

- ~Creamy Roasted Garlic Bruschetta
- ~Roasted Portobello Mushroom, Fresh Mozzarella, Tomato and Basil with Balsamic Vinaigrette
- ~Blackened Fillet of Salmon with Dijon Beurre Blanc
- ~Broiled Scallops in Bacon
- ~LCC Baked Clams
- ~Jumbo Mushroom Caps
Stuffed with Deviled Crabmeat

CHILLED COLD 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 | Honey-Poppy Dijon |
| Ranch | Creamy Caesar |
| Creamy Italian | Russian |
| Lo-Calorie Italian | Sweet and Sour Poppseed |

- ~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, Crisp Celery, Romaine Lettuce and Caramelized Pecans
 - Tossed with Sweet and Sour Poppseed 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, Tossed with 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

- ~Broiled Prime 6 oz. Steak Sandwich
- ~London Broil with Mushroom Sauce (75 people or less)
- ~Old Fashion Yankee Pot Roast Jardinière
- ~Tenderloin Tips of Beef Stroganoff with Rice Pilaf or Buttered Noodles
- ~Hot and Sweet Beef and Vegetable Stir-Fry, Served over Rice
- ~Broiled Petite Filet Mignon with Crispy Onions and
Honey-Mustard Cabernet Sauce

Seafood

- ~L.C.C. Deviled Crab Patties, Tartar Sauce (broiled or fried)
- ~Creamed Seafood Crepes
- ~Broiled Fillet of Flounder, Beurre Rouge with Frizzled Leeks
- ~Poached Fillet of Salmon with Papaya, Mango, Orange and Lime Salsa
- ~Grilled Fillet of Salmon with Chipotle Butter Sauce
- ~Seared MahiMahi with Papaya-Pineapple Salsa

Poultry

- ~Seared Breast of Chicken with Mushrooms, Capers, Garlic,
and Parsley Sauce
- ~Mexican Cayenne Grilled Breast of Chicken with Fresh Fruit Chutney
- ~Grilled Breast of Chicken with Roasted Red Peppers, Arugula, and
Kalamata Olive Vinaigrette
- ~Breast of Turkey Mornay Au Broccoli
- ~Asian Citrus Chicken Stir-Fry, Served over Rice
- ~Grilled Breast of Chicken, Honey-Mustard Glaze, Kansas Rice Medley
- ~Seared Breast of Chicken with Tomato, Basil Butter Sauce
- ~Grilled Breast of Chicken with Lemon, Chive Butter Sauce

Pasta and Quiche

- ~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, Shaves Romano and Olive Oil
- ~Baked Quiche Lorraine with Bacon and Gruyere Cheese
- ~Baked Fresh Spinach Quiche
- ~Seafood Quiche with Asparagus, Tarragon, and Swiss Cheese
- ~Baked Broccoli and Cheddar Cheese Quiche
- ~Rolled Egg and Cheese Soufflé Stuffed with Creamed Spinach
- ~Chicken Pecan Quiche
 - Diced Breast of Chicken, Onions, and Cheddar Cheese in a
 - Sour Cream Quiche Batter with a Pecan Cheddar Crust

VEGETABLES (select two)

Starches:

- ~Baked Idaho Potato with Sour Cream and Chives
- ~L.C.C. Baked Stuffed Potato
- ~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

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
- ~Creme 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 Brulee, Choice of Vanilla or Mocha Chino
- ~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