



## CLASSIC SIT-DOWN MENU

SIGNATURE GARLIC BREADSTICKS

### SALAD COURSE:

CAESAR SALAD, CAPRESE SALAD, SPINACH AND ARUGULA SALAD WITH CANDIED WALNUTS, DRIED CRANBERRIES, AND GOAT CHEESE, OR FRESH GARDEN SALAD WITH TWO DRESSINGS

DRESSING CHOICES: BALSAMIC VINAIGRETTE, CAESAR, RASPBERRY VINAIGRETTE, PEPPERCORN PARMESAN, BUTTERMILK RANCH, OR ZESTY ITALIAN

### ENHANCEMENTS:

- WEDGE SALAD - ICEBERG LETTUCE WEDGE WITH BLEU CHEESE DRESSING, BACON, FRESH RED ONION, TOMATO, AND CUCUMBER (\$2.50 PP)
- GRILLED CAESAR WEDGE SALAD - GRILLED ROMAINE WEDGE WITH POLENTA CROUTONS, TOMATO, PARMESAN, AND CAESAR DRESSING (\$3.00 PP)

### ACCOMPANIMENTS FOR ENTRÉES

#### CHOICE OF STARCH:

BAKED POTATO WITH BUTTER AND SOUR CREAM, TRADITIONAL MASHED POTATOES, GARLIC PARMESAN MASHED POTATOES, GRUYERE SCALLOPED POTATOES, OVEN ROASTED RED BLISS POTATOES, RICE PILAF, OR WILD RICE

#### CHOICE OF VEGETABLE:

GREEN BEANS ALMANDINE, SEASONAL VEGETABLE MEDLEY, JULIENNE VEGETABLE MEDLEY, BUTTERNUT SQUASH, OR HONEY GARLIC GLAZED CARROTS

### ENHANCEMENTS:

- ASPARAGUS - \$2.50 PP

**\$43.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX**

# *Tekeoa* COUNTRY CLUB & BANQUET

## ENTRÉE CHOICES

CHOOSE ONE ENTRÉE FROM EACH CATEGORY

### POULTRY

- STUFFED CHICKEN BREAST WITH YOUR CHOICE OF STUFFING AND SAUCE COMBINATION
  - STUFFING CHOICES:  
NEW ENGLAND BREAD STUFFING WITH A WHITE WINE CREAM SAUCE, SPINACH, ARTICHOKE, ROASTED RED PEPPER, AND FONTINA CHEESE WITH A WHITE WINE CREAM SAUCE, OR CRANBERRY APPLE CORNBREAD WITH A VERMOUTH DEMI GLAZE
- CHICKEN VERDICCHIO WITH ROASTED RED PEPPERS, ARTICHOKE, AND MUSHROOMS
- SESAME CHICKEN WITH A GINGER GLAZE
- CHICKEN FLORENTINE WITH SPINACH AND ROASTED RED PEPPERS IN A CREAM SAUCE
- CHICKEN CORDON BLUE WITH PROSCIUTTO AND SMOKED MOZZARELLA
- CHICKEN FRANCAISE
- CHICKEN MARSALA

### BEEF AND PORK

- HERB ROASTED PORK LOIN WITH A MERLOT DEMI GLAZE
- GRILLED PORK CHOP WITH YOUR CHOICE OF APPLE BRANDY SAUCE OR MANGO HABANERO GLAZE
- PRIME RIB OF BEEF AU JUS

### ENHANCEMENTS:

- NEW ENGLAND RACK OF LAMB (\$6.75 PP)
- PAN SEARED MARINATED DUCK BREAST WITH A HONEY APRICOT GLAZE (\$5.00 PP)

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# *Tekeo* COUNTRY CLUB & BANQUET

- 10 OZ. GRILLED SIRLOIN WITH A JACK DANIELS SAUCE AND ONION STRAWS (\$5.50 PP)
- 8 OZ. FILET MIGNON WITH A MUSHROOM DEMI GLAZE (\$6.75 PP)
- SURF & TURF: 6OZ. FILET MIGNON WITH A MUSHROOM DEMI GLAZE AND (2) SEAFOOD STUFFED SHRIMP WITH A LOBSTER SAUCE (\$8.00 PP)

## VEGETARIAN

- **CHEFS CHOICE** PASTA WITH ROASTED VEGETABLES AND MARINARA SAUCE
- EGGPLANT ROLLATINI
- MUSHROOM WELLINGTON
- ROASTED VEGETABLES OVER A BED OF BARLEY, COUS COUS, AND LENTILS

## SEAFOOD

- BAKED SCROD WITH LEMON SEASONED BREAD CRUMBS
- GRILLED ATLANTIC SALMON WITH A GINGER MISO GLAZE
- GRILLED SWORDFISH WITH A CITRUS BUTTER SAUCE
- STUFFED SOLE WITH YOUR CHOICE OF STUFFING AND A LOBSTER SAUCE
  - STUFFING CHOICES: SEAFOOD STUFFING OR SPINACH, ARTICHOKE, AND ROASTED RED PEPPER STUFFING

## DESSERT:

CHOCOLATE MOUSSE OR SHEET CAKE (*YOUR CHOICE OF VANILLA OR CHOCOLATE*)

COFFEE AND TEA STATION INCLUDED

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