



BUFFET MENU

SIGNATURE GARLIC BREADSTICKS

CHOICE OF ONE SALAD:

PASTA OR POTATO SALAD, CAESAR SALAD, OR FRESH GARDEN SALAD WITH TWO DRESSINGS

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

ENHANCEMENTS:

CAPRESE SALAD WITH BALSAMIC DRIZZLE (\$2.75 PP)

WEDGE SALAD – ICEBERG LETTUCE, CRUMBLERED GORGONZOLA, CHERRY TOMATOES, BLACK OLIVES, CUCUMBERS, BACON CRUMBLES, AND YOUR CHOICE OF DRESSING (\$3.00 PP)

ENTRÉE COURSE CHOICE OF TWO ENTREES AND ONE PASTA:

BEEF AND PORK:

- SLICED MARINATED PORK LOIN WITH A MERLOT DEMI GLAZE
- NEW ENGLAND POT ROAST WITH JULIENNE VEGETABLES
- SLICED ROAST BEEF WITH A MUSHROOM DEMI GLAZE
- HONEY GLAZED HAM
- ENHANCEMENT: SIRLOIN WITH JACK DANIELS SAUCE AND ONION STRAWS (\$3.50 PP) OR BEEF TENDERLOIN WITH A MUSHROOM DEMI GLAZE

POULTRY:

- STUFFED CHICKEN BREAST WITH A NEW ENGLAND BREAD STUFFING AND A WHITE WINE CREAM SAUCE
- CHICKEN FRANCAISE
- CHICKEN MARSALA
- GRILLED CILANTRO MARINATED CHICKEN WITH A TROPICAL MANGO SALSA
- CHICKEN PARMESAN
- CHICKEN FLORENTINE
- ROAST TURKEY ON A BED OF STUFFING AND GRAVY

\$39.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeoa COUNTRY CLUB & BANQUET

SEAFOOD:

- BOSTON BAKED SCROD WITH LEMON SEASONED BREADCRUMBS
- SEAFOOD STUFFED SOLE WITH LOBSTER SAUCE
- GRILLED ATLANTIC SALMON WITH A GINGER MISO GLAZE
- GRILLED SWORDFISH WITH A CITRUS BUTTER SAUCE
- COD BOUILLABAISSE

PASTA:

- CHEESE TORTELLINI ALFREDO
- MEAT OR VEGETABLE LASAGNA
- **CHEFS CHOICE** PASTA PRIMAVERA WITH YOUR CHOICE OF SAUCE: ALFREDO, MARINARA, BASIL PESTO CREAM, AL A VODKA OR GARLIC OIL

ENHANCEMENTS:

- CHEF ATTENDED CARVING STATION WITH PRIME RIB OF BEEF WITH AU JUS (\$5.50 PP)

CHOICE OF STARCH:

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

CHOICE OF VEGETABLE:

- GREEN BEAN ALMANDINE
- SEASONAL VEGETABLE MEDLEY
- HONEY GLAZED CARROTS
- ZUCCHINI MARINARA
- JULIENNE VEGETABLE MEDLEY
- BUTTERNUT SQUASH
- RATATOUILLE
- GARLIC BUTTER BROCCOLI
- HERB ROASTED MIXED VEGETABLES

\$39.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX