



SIT-DOWN MENU

SIGNATURE GARLIC BREADSTICKS

SALAD COURSE:

- CAESAR SALAD OR FRESH GARDEN SALAD WITH TWO DRESSINGS
DRESSING CHOICES: BUTTERMILK RANCH, ZESTY ITALIAN, CAESAR, BLEU CHEESE, PEPPERCORN PARMESAN, BALSAMIC OR RASPBERRY VINAIGRETTE

ENHANCEMENTS:

- CAPRESE SALAD WITH BALSAMIC DRIZZLE (\$2.75 PP)
- WEDGE SALAD – ICEBERG LETTUCE, CRUMBLED GORGONZOLA, CHERRY TOMATOES, BLACK OLIVES, CUCUMBERS, BACON CRUMBLES, AND YOUR CHOICE OF DRESSING (\$3.00 PP)

ACCOMPANIMENTS FOR ENTRÉES

CHOICE OF STARCH:

BAKED POTATO WITH BUTTER AND SOUR CREAM, TRADITIONAL MASHED POTATOES, GARLIC PARMESAN MASHED POTATOES, TWICE BAKED 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, RATATOUILLE, GARLIC BUTTER BROCCOLI, HERB ROASTED MIXED VEGETABLES, OR HONEY GARLIC GLAZED CARROTS

\$55.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeva COUNTRY CLUB & BANQUET

ENTRÉE CHOICES

CHOOSE ONE ENTRÉE FROM EACH CATEGORY

POULTRY

- STUFFED CHICKEN BREAST WITH NEW ENGLAND BREAD STUFFING AND A WHITE WINE CREAM SAUCE
- CHICKEN VERDICCHIO
- CHICKEN FLORENTINE
- CHICKEN CORDON BLUE
- CHICKEN FRANCAISE
- CHICKEN MARSALA
- CHICKEN PARMESAN
- GRILLED MARINATED CHICKEN WITH A TROPICAL FRUIT SALSA

BEEF AND PORK

- HERB ROASTED PORK LOIN WITH A MERLOT DEMI GLAZE
- GRILLED PORK TENDERLOIN WITH YOUR CHOICE OF APPLE BRANDY SAUCE OR MANGO HABANERO GLAZE
- CHATEAU STYLE SLICED ROAST BEEF WITH A MUSHROOM DEMI GLAZE

ENHANCEMENTS:

- PRIME RIB OF BEEF AU JUS (\$4.50 PP)
- GRILLED SIRLOIN WITH A JACK DANIELS SAUCE AND ONION STRAWS (\$6.25 PP)
- FILET MIGNON WITH A MUSHROOM DEMI GLAZE (\$7.50 PP)
- SURF & TURF: 6OZ. FILET MIGNON WITH A MUSHROOM DEMI GLAZE AND (2) SEAFOOD STUFFED SHRIMP WITH A LOBSTER SAUCE (\$9.00 PP)

\$55.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

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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

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

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