

EDGEWOOD COUNTRY CLUB

Dinner Buffet Menu

PREMIER BUFFET

Choice of Two (2) Salads or Soups
Choice of Two (2) Premier Entree Items
Choice of Two (2) Starches
Choice of Vegetable
Rustic Rolls & Butter

Chef's Choice Assorted Desserts
Coffee, Decaf, and Iced Tea
\$36.95 per person

ELITE BUFFET

Choice of Two (2) Salads or Soups
Choice of Three (3) Premier or Elite Entree Items
Choice of Two (2) Starches
Choice of Vegetable
Rustic Rolls & Butter

Chef's Choice Assorted Desserts
Coffee, Decaf, and Iced Tea
\$41.95 per person (MP)

LITTLE ITALY BUFFET

Wedding Soup (Soup and Salad Additional \$3.00 Per Person)
Caesar Salad or Edgewood Field Salad
Chicken Parmesan or Chicken Piccata
Pasta Marinara, Alfredo, or Rosa Cream
Sausage Stuffed Banana Peppers
Choice of Vegetable
Rustic Rolls & Butter

Italian Lemon Layer Cake or Tiramisu
Coffee, Decaf, and Iced Tea
\$36.95 per person

ALL PRICES ARE SUBJECT TO A CUSTOMARY 20% SERVICE CHARGE AND 7 % SALES TAX.

PRICES ARE SUBJECT TO CHANGE. SUBSTITUTIONS ARE AVAILABLE UPON REQUEST
WITH ADDITIONAL PRICE CHANGES. ALL BUFFETS ARE 90 MINUTES MAXIMUM.
MINIMUM 25 GUESTS.

SOUPS

WEDDING SOUP

TUSCAN VEGETABLE SOUP

EDGEWOOD SEASONAL SOUP

SALADS

EDGEWOOD FIELD SALAD
Fresh Field Greens with Choice of Two Dressings

SPINACH AND ARUGULA SALAD
with Red Pepper, Kalamata Olive, Shredded Asiago Cheese,
and Balsamic Dressing

CHEF'S CHOICE SEASONAL SALAD
\$3.00 Per Person Additional Charge

PREMIER ENTREE SELECTIONS

CHICKEN MARSALA
Chicken Cutlets and Mushrooms with a Marsala Wine Sauce

ENGLISH STYLE COD LOIN
Cod Loin with Butter & Breadcrumbs and Finished with a Lemon Butter

ROASTED PORK LOIN
Slow Roasted Center Cut Loin, Sliced and Finished with a Pork Jus Lie

HERB AND MUSTARD CRUSTED FLAT IRON STEAKS
with Bearnaise Sauce

ELITE ENTREE SELECTIONS

SLICED BEEF TENDERLOIN (MP)
with Roasted Garlic and Shallot Hollandaise

BRAISED BEEF SHORT RIB (MP)
with Red Wine Sauce

STUFFED CHICKEN BREAST
Spinach, Mushroom, and Gruyere Stuffed Chicken Breast with Balsamic Glaze

GINGER AND HONEY GLAZED SALMON
with Lemon Mascarpone Sauce

VEGETARIAN SELECTIONS

ITALIAN CHEESE RAVIOLIS
with Marinara

VEGETABLE WELLINGTON
with a Creamed Leek Sauce

ACCOMPANIMENTS

STARCHES

Herb Roasted Redskin Potato
Boursin Chive Whipped Potato
Penne with Marinara or Alfredo
Wild Rice Pilaf

VEGETABLES

Haricot Verts with Garlic and Butter
Roasted Asparagus
Chef's Choice Vegetable Medley

CHILDREN'S MENU OPTIONS

CHOICE OF ONE:

CHICKEN TENDERS, TWO MINI HOT DOGS, OR GRILLED CHEESE
Served with French Fries
\$15.95

DESSERTS

NEW YORK STYLE CREAMY CHEESECAKE

Rich, Creamy Cheesecake
Graham Cracker Crust

LEMON LAYER CAKE

Three Layers of Moist Shortcake,
Whipped Cream Filling & Tangy Lemon Preserve

TRIPLE CHOCOLATE CAKE

Moist Chocolate Cake with a Chocolate Filling

EDGEWOOD PIE SHOP

Choice of One: Apple, Cherry or Peach & Berry Pie
Other Selections Available Seasonally