

EDGEWOOD COUNTRY CLUB

Plated Lunch Menu

All Entree Selections Include Choice of Soup or Salad, Starch, Vegetable & Dessert
All Served with Rolls, Butter, Freshly Brewed Coffee, Decaf, Hot Tea & Iced Tea

SOUP SELECTIONS

PRE-SELECTED - 1 CHOICE

Edgewood Wedding Soup
Tuscan Vegetable Soup
Edgewood Seasonal Soup Selection

OR

SALAD SELECTIONS

PRE-SELECTED - 1 CHOICE

EDGEWOOD FIELD SALAD

Mixed Greens, Tomatoes, Cucumbers & Carrots
Served with Choice of Two Dressings

SPINACH & ARUGULA

Red Pepper, Kalamata Olive, Shredded Asiago Cheese
Served with Balsamic Dressing

OR

\$3.00 EXTRA PER PERSON

CHEF'S SEASONAL SALAD

Ask for Details

DRESSING CHOICES:

Ranch, Balsamic Vinaigrette, Italian,
Fat Free Raspberry Vinaigrette, Creamy Bleu Cheese

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

SUBSTITUTIONS ARE AVAILABLE UPON REQUEST WITH ADDITIONAL PRICE CHANGES.
PRICES ARE SUBJECT TO CHANGE. MARKET PRICE ESTABLISHED 14 DAYS PRIOR TO EVENT.

MINIMUM 50 GUESTS.

ENTREE SELECTIONS

MUST BE PRE-SELECTED AND COUNT GIVEN 3 DAYS IN ADVANCE

Up to Two (2) Entree Selections for your Guests, with the Third Selection Being a Vegetarian Meal

CHICKEN

ALMOND THYME CRUSTED CHICKEN

Baked Almond Thyme Crusted Chicken Breast
with a Peach Demi-Glace

\$22.95

STUFFED CHICKEN BREAST

Boneless Breast of Chicken Stuffed with Spinach,
Mushroom and Gruyere

Finished with a Balsamic Glaze

\$25.95

CHICKEN PICCATA

Boneless Chicken Breast in a Lemon and White Wine Sauce with Capers

\$20.95

PORK

ROSEMARY BRINED BONELESS PORK CHOP

Finished with a Pork Jus Lie

\$22.95

SLICED STUFFED PORK LOIN

with a Balsamic Glaze

\$25.95

BEEF

SOUS VIDE HERB AND MUSTARD CRUSTED FLAT IRON STEAKS

Served with Bearnaise Sauce

6 oz. Market Price

BRAISED BEEF SHORT RIB

Slow Cooked Boneless Beef Short Rib
with Red Wine Sauce

Market Price

SLICED BEEF TENDERLOIN

with Roasted Garlic and Shallot Hollandaise

Market Price

SOUS VIDE BEEF FILLET

with Red Wine Demi-Glace

Market Price

FISH & SEAFOOD

SEARED SALMON

Finished with Lemon Beurre Blanc

\$25.95

GINGER AND HONEY GLAZED SALMON

Finished with Lemon Mascarpone Sauce

\$26.95

ENGLISH STYLE COD LOIN

Baked Cod Loin with Butter & Breadcrumbs

Finished with a Lemon Beurre Blanc

\$20.95

VEGETARIAN

ITALIAN CHEESE RAVIOLIS

With Marinara Sauce

\$18.95

SMOKEY MAPLE TOFU

with Balsamic Apple Glaze

\$18.95

VEGETABLE WELLINGTON

Puff Pastry Filled with Wild Rice, Roasted Squash, Wild Mushrooms, Carrots, Celery & Onions

Topped with a Creamed Leek Sauce

\$18.95

CHILDREN'S MENU OPTIONS

CHOICE OF ONE:

CHICKEN TENDERS, TWO MINI HOT DOGS, OR GRILLED CHEESE

Served with French Fries

\$15.95

ACCOMPANIMENTS

STARCHES

Herb Roasted Redskin Potato
Boursin Chive Whipped Potato
Rice Pilaf

VEGETABLES

Haricot Verts
Ginger Poached Carrots
Roasted Asparagus with Garlic and Sea Salt
Chef's Choice Vegetable Medley

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