

# EDGEWOOD COUNTRY CLUB

## Rehearsal Dinner Buffet Menu

### "PREMIER BUFFET"

Choice of Two (2) Salads  
Choice of Two (2) Premiere Entree Items  
Choice of Two (2) Starches  
Choice of Vegetable  
Rustic Rolls & Butter

Chef's Choice Assorted Dessert  
Coffee, Decaf & Iced Tea  
**\$36.95 per person**

### "ELITE BUFFET"

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

Chef's Choice Assorted Dessert  
Coffee, Decaf & Iced Tea  
**\$41.95 per person**

### SALAD SELECTIONS

SLICED FRUIT PLATTER  
with Fruit Dip

EDGEWOOD FIELD SALAD  
Fresh Field Greens & Chefs Choice of Toppings  
with Balsamic and Ranch Dressing

TRADITIONAL CAESAR SALAD  
Crisp Romaine Lettuce, Parmesan Cheese &  
Croutons Served with Caesar Dressing

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

### STARCHES

Penne with Marinara or Alfredo  
Boursin Chive Mashed Potatoes  
Herb Roasted Redskin Potatoes  
Wild Rice Pilaf

### VEGETABLES

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

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.**

## **VEGETARIAN SELECTIONS**

CHEESE RAVIOLI  
with Lemon Oil, Pine Nuts, and Arugula

VEGETABLE WELLINGTON  
with Creamed Leak Sauce

## **PREMIER ENTREE SELECTIONS**

ENGLISH STYLE COD LOIN  
Cod Loin with Butter & Breadcrumbs and Finished with Beurre Blanc

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

CHICKEN MARSALA  
Boneless Chicken Breast Cooked with Mushrooms and Marsala Wine

## **ELITE ENTREE SELECTIONS**

GINGER AND HONEY GLAZED SALMON  
with Lemon Mascarpone Sauce

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

SLICED BEEF TENDERLOIN  
Roasted with Garlic and Shallot Hollandaise

## **ACTION STATIONS**

Minimum 25 Guests  
Culinary Attendant Fee of \$100.00 per 50 Guests

### **EDGEWOOD PASTA STATION**

Chef's Choice of Two Pastas Tossed Table Side  
With Your Choice of Marinara, Alfredo, Rosa Cream, and Garlic Oil  
Toppings include Tomatoes, Broccoli, Diced Red Onion, Sliced Banana Peppers, Mushroom, Olives,  
Mini Meatballs, Roasted Red Pepper, Diced Chicken, Mini Shrimp, Asiago and Shredded Parmesan Cheese  
*\$19.95 Per Person or \$9.95 Per Person Added to Any Buffet*

### **OTHER STATIONS AVAILABLE**

Ask for Details

## **CARVING STATIONS**

Minimum 25 Guests

Carving Station Attendant Fee of \$100.00 Per Attendant  
One (1) Attendant Per 75 Guests, 90 Minutes of Service

\$1.00 Per Person Up Charge for Any Station to be Accompanied by  
Silver Dollar Rolls, Lettuce, Tomato, Onions, and Condiments

### **SOUS-VIDE HERB MARINATED TENDERLOIN**

Red Wine Demi-Glace  
Market Price

### **ROASTED HERB AND GARLIC CRUSTED PORK LOIN**

with Fine Herbs Sauce  
\$5.95 Per Person

### **ROASTED TURKEY**

with Turkey Gravy  
\$6.95 Per Person

### **ROASTED PRIME RIB**

with Creamy Horseradish and Au Jus  
Market Price

### **ROASTED DIJON CRUSTED STRIP LOIN**

with Creamy Horseradish and Au Jus  
Market Price

MARKET PRICE ESTABLISHED 14 DAYS PRIOR TO EVENT