

EDGEWOOD COUNTRY CLUB

*Dinner Plated Menu*

All Entrees Selections include Choice of Salad, Starch, Vegetable and Dessert.  
All Served with Rolls, Butter, Freshly Brewed Coffee, Hot Tea, Iced Tea, and Lemonade.

SALAD SELECTIONS

Pre-Selected - 1 Choice

Edgewood Field Salad

*Mixed Greens, tomatoes, Cucumbers, & Carrots with Choice  
of Two Dressings*

Greek Salad

*Romaine & Spring Mix, Assorted Peppers, Red Onion,  
Tomato, Cucumber, Feta, Crouton, Rosemary Oregano Red  
Wine Vinaigrette*

Italian Salad

*Mixed Greens, Kalamata Olives, Red Onion, Cucumber,  
Tomato, Pepperoncini Peppers, Shaved Parmesan, Croutons,  
Italian Dressing*

Dressing Choices:

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

ENTREE SELECTIONS:

Must be pre-selected and count given 10 days in advance

\*Must choose up to two (2) Entree Selections for your guests,  
with the Third Selection being a Vegetarian Meal\*

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

**SUBSTITUTIONS ARE AVAILABLE UPON REQUEST WITH ADDITIONAL PRICE CHANGES.**

**WEEKDAY MINIMUM 35 GUESTS, WEEKEND MINIMUM 50 GUESTS**

**PRICES ARE SUBJECT TO CHNAGE. THERE MAY BE ADDITIONAL CHARGES IF BELOW MINIMUM.**

CHICKEN

Chicken Marsala

*Boneless Chicken Breast in a Marsala Wine  
Sauce with Mushrooms*  
\$32.95

Stuffed Chicken Breast

*Boneless Chicken Breast Stuffed with Creamy  
Spinach, Mushroom, and Gruyère  
Finished with a Balsamic Glaze*  
\$35.95

Chicken Piccata

*Boneless Chicken Breast in a Lemon and White  
Wine Sauce with Capers*  
\$32.95

BEEF

Sous Vide Sirloin Steaks

*Served with Béarnaise Sauce*  
\$43.95

Braised Beef Short Rib

*Slow Cooked Boneless Beef Short Rib  
with Red Wine Sauce*  
\$43.95

Sliced Beef Tenderloin

*With Demi Glacé*  
\$49.95

SEAFOOD

Seared Salmon

*Finished with Lemon Beurre Blanc*  
\$38.95

Honey Orange Glazed Salmon

*Seared Salmon with an Orange Thai  
Chili Tamari Sauce*  
\$38.95

Bourbon Glazed Salmon

*Pan Seared Salmon Filet with a Honey Bourbon  
Reduction*  
\$38.95

Florentine Salmon

*Pan Seared Salmon Filet topped with Creamy Garlic  
Spinach Sauce*  
\$38.95

English Style Cod Loin

*Baked Cod Loin with Butter and Breadcrumbs  
Finished with a Lemon Beurre Blanc*  
\$34.95

PORK

Rosemary Infused Boneless Pork Chop

*Finished with Pork Jus Lie*  
\$32.95

Sliced Pork Loin

*Finished with Pork Jus Lie*  
\$32.95

## VEGETARIAN

Italian Cheese Raviolis  
*with Rosa Cream*  
\$22.95

Seared Cauliflower  
*with Smokey Chickpeas, Toasted  
Pinenuts, Lemon Tahini Sauce, and  
Red Pepper Hummus*  
\$25.95

## KIDS MENU

CHOICE OF ONE:

Chicken Tenders Served with French Fries

OR

Penne with Marinara or Butter

\$9.95

## STARCH

Herb Roasted Redskin Potatoes  
Boursin Chive Whipped Potatoes  
Goat Cheese and Rosemary Whipped Potatoes  
Parmesan Risotto  
Wild Rice Pilaf

## VEGETABLES

Haricot Verts with Garlic and Butter  
Roasted Asparagus  
Roasted Broccoli  
Roasted Brussels Sprout  
Honey and Thyme Roasted Carrots  
Chef's Choice Vegetable Medley

## DESSERTS

New York Style Cheesecake  
*Rich, Creamy Cheesecake with 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*  
Fresh Baked Pie  
*Choice of One: Apple, Cherry, or Peach & Mixed Berry*  
Tiramisu  
*Layered Coffee-Soaked Lady Fingers & French Cream with Cocoa Powder*

## EDGEWOOD PIE SHOP

Stationed

Choice of Two (2) Fresh Baked Pies served with Vanilla Ice Cream  
\$3.95 per person