

EDGEWOOD COUNTRY CLUB

Lunch 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 from 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 25 GUESTS, WEEKEND MINIMUM 35 GUESTS.

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

CHICKEN

Chicken Marsala

*Boneless Chicken Breast in a Marsala
Wine Sauce with Mushrooms*
\$24.95

Chicken Parmesan

*Breaded Boneless Chicken Breast
covered in Marinara Sauce and Cheese*
\$24.95

Chicken Piccata

*Boneless Chicken Breast in a Lemon
and White Wine Sauce with Capers*
\$24.95

BEEF

Meatloaf

*Homemade Meatloaf
with Rich Beef Gravy*
\$28.95

Braised Beef Short Rib

*Slow Cooked Boneless Beef Short
Rib with Red Wine Sauce*
\$33.95

Beef Tips

*Seared Filet Tips with Sliced
Mushrooms & Rich Beef Gravy*
\$30.95

SEAFOOD

Seared Salmon

Finished with Lemon Beurre Blanc
\$28.95

Honey Orange Glazed Salmon

*Seared Salmon with an Orange Thai
Chili Tamari Sauce*
\$28.95

Bourbon Glazed Salmon

*Pan Seared Salmon Filet with a Honey
Bourbon Reduction*
\$28.95

Florentine Salmon

*Pan Seared Salmon Filet topped with
Creamy Garlic Spinach Sauce*
\$28.95

English Style Cod Loin

*Baked Cod Loin with Butter and
Breadcrumbs finished with a Lemon
Beurre Blanc*
\$24.95

PORK

Rosemary Infused Boneless Pork Chop

Finished with Pork Jus Lie
\$23.95

Sliced Pork Loin

Finished with Pork Jus Lie
\$23.95

VEGETARIAN

Italian Cheese Raviolis
with Rosa Cream
\$22.95

Seared Cauliflower
*with Smokey Chickpeas, Toasted Pinenuts,
Lemon Tahini Sauce, and Red Pepper
Hummus*
\$23.95

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