

South Hills Country Club

Banquet Dinner Menu

Chicken

Chicken Mozzarella / \$28.95

Boneless Chicken Breast Lightly Breaded, Topped with Marinara Sauce and Mozzarella Cheese

Asiago Chicken / \$28.95

Lightly Coated in Japanese Bread Crumbs, Served with Creamy White Asiago Cheese Sauce

Cranberry Walnut Stuffed Chicken / \$28.95

Homemade Corn Bread Dressing Tossed with Toasted Walnuts and Fresh Cranberries, Served with Light Chicken Gravy.

Chicken Cordon Bleu / \$28.95

Stuffed with Provolone Cheese and Prosciutto, Served with Lemon Butter Sauce.

Beef

Prime Rib of Beef Au Jus / \$35.95

Served with Au Jus

New York Strip Steak / \$36.95

Center Cut Steak, Seasoned with Cracked Black Pepper, Topped with Portobello Mushrooms and Port Wine Demi-Glace.

Filet Mignon / \$39.95

Char-Grilled Center Cut Tenderloin with Mushroom Cap and Bearnaise Sauce

Roasted Tenderloin / \$36.95

Oven Roasted to Medium Rare, Sliced Thin and Served with Bordelaise Sauce

Fish

Scrod Florentine / \$28.95

Fresh Fillet Layered with Creamed Spinach and Sharp Cheddar Cheese

Alaskan Cod English Style / \$28.95

Fresh Cold Water Fillet Lightly Dusted in Bread Crumbs and Broiled Golden Brown

Stuffed Salmon / \$36.50

Center Cut Atlantic Salmon Fillet Filled with Jumbo Lump Crabmeat

Seafood

Jumbo Lump Crab Cakes / \$38.95

Sweet Tender Crabmeat Blended with Seasonings, Lightly Breaded and Sautéed

Stuffed Shrimp / \$38.95

Black Tiger Shrimp Stuffed with Homemade Crabmeat and Baked in Garlic Butter

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Banquet Dinner Menu Continued

Vegetarian

Ravioli / \$24.95

Fresh Spinach and Ricotta Cheese Ravioli Sautéed in a Light Tomato Sauce

Vegetable Plate / \$24.95

Grilled Garden Fresh Red Peppers, Broccoli, Asparagus Spears, Zucchini and Portobello Mushrooms Lightly Seasoned with Olive Oil

Eggplant Parmesan / \$24.95

Fresh, Thin -Sliced Eggplant Medallion Breaded and Sautéed, Topped with Tomato Sauce and Romano Cheese

Pork

French Cut Chops / \$28.95

Stuffed with Spinach Bread Dressing, Topped with a Plum Tomato and Port Wine Gravy

Soup or Salad - Please Select One

Chicken Noodle Soup

Wedding Soup

Tomato Basil Soup

Iceberg Tossed Salad

Baby Mixed Field Greens

Accompaniments - Please Select One

Smashed Red Skins - Dill Butter / Roasted Garlic / Roasted Red Pepper

Idaho - Baked, Home-Style Whipped / Sour Cream and Onion Whipped / Roasted Shallot Whipped

Risotto - Garlic and Chive / Mushroom and Chive / Black Pepper and Asiago Cheese

Vegetables - Please Select One

Green Beans Almandine

Fresh Mixed Vegetables

Broccoli Crown

Desserts - Please Select One

Layer Lemon Cake

Triple Chocolate Mousse Cake

White Chocolate Raspberry Cake

Served with Rolls and Butter

All Prices are Subject to 22% Service Charge and 7% Sales Tax

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Banquet Dinner Buffet Selections

\$31.95 Per Person

Salad

Choice of One

Mixed Field Greens-Iceberg Tossed-Baby Spinach

Dressings Available:

Balsamic Vinaigrette-Paris-Ranch-French-Italian-Raspberry Vinaigrette

Carving Station

Choice of One

Roast Top Sirloin of Beef with Burgundy Demi Glace

Virginia Baked Ham

Oven Roasted Turkey Breast with Lemon Mornay Sauce

Tuscan Pork Tenderloin

Prime Rib of Beef, Au Jus (\$8.50 additional charge per person)

Entrees

Choice of Two

Chicken

Scallopini Marsala

Corn Bread Cranberry Stuffed

Milanese Medallions

Asiago

Seafood

Haddock English Style

Scrod Florentine

Shrimp Barsac

Stuffed Salmon

Jumbo Crab Cake (\$8.00 additional/ person)

Pasta

Choice of One

Bow Ties

Ziti

Gemelli

Fusilli

Sauce

Choice of One

Bolognese

Marinara

Vodka

Alfredo

Vegetables

Choice of One

Green Beans Almandine

Fresh Medley

Broccoli Au Gratin

Potato

Choice of One

Parsley Boiled Redskin Potatoes

Cheddar Cheese Au Gratin

Scalloped Potatoes with Ham

Whipped Potatoes

Dessert

Choice of One

Layer Lemon Shortcake

Triple Layer Chocolate Cake

White Chocolate Raspberry Cake

Served with Rolls and Butter & Non-Alcoholic Beverages

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