



**Forest Hills Country Club**

**Luncheon Banquet Menu**

## **Plated Lunch Selections**

All selections are offered with a Tossed or Caesar salad, starch or vegetable, coffee, tea, rolls & butter.

**Dressing Choices:** Golden Italian, Avocado Ranch, Creamy Ranch, Blue Cheese, Catalina French, Classic Caesar or Balsamic Vinaigrette

### **Petite Filet Mignon 31**

Six ounce lean complete trim, flame broiled with burgundy mushroom sauté.

### **Marinated Flank Steak London Broil 25**

Lean trimmed flank steak seasoned with a blend of spices and oil marinated. Flame broiled served with a sherried chiffonade of mushroom in demi glace. Thin sliced and fanned presentation.

### **Braised Black Angus Chuck Pot Roast 21**

Slow braised with celery, carrot and pearl onion, finished with red bliss potato, button mushroom and green peas served with rich brown gravy. Hearty, very moist & tender.

### **Ranch Grilled Breast of Chicken 16**

Flame broiled marinated in a ranch dressing for full flavor.

### **Breast of Chicken Piccata 16**

Boneless breast of chicken sautéed splashed with white wine with lemon and caper in buerre blanc sauce.

### **Breast of Chicken Marsala 16**

Sautéed boneless breast of chicken with mushroom and shallot in a marsala wine cream sauce.

### **Stuffed Breast of Chicken Princess 18**

Double breast of chicken rolled with thin prosciutto ham and fresh asparagus roasted with a light crumb and parmesan cheese coating served with a white cheese cream mornay sauce.

### **Roast Loin of Pork Chasseur 16**

Rosemary and garlic roasted Canadian trimmed loin of pork with a rustic savory hunters sauce.  
(Pearl onion, shallot, carrot and celery with sage and rosemary in a port wine brown sauce).

### **Sliced Loin of Pork with a sage sausage stuffing 15**

Sliced pork loin with country pork sausage bread stuffing served with a onion, thyme, rosemary and garlic pan gravy.

### **Broiled Fresh Atlantic Salmon Fillet 16**

Six Ounce lemon pepper seasoned and broiled with a lemon white wine parsley butter.

### **Pistachio Crusted Salmon 17**

A crunchy pistachio crust with just a dash of tangy lemon juice tops off our baked salmon.

All food and beverage selections are subject to applicable service charge and tax.



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### **Lime Marinated Mahi Mahi 18**

*Lime Marinated Mahi grilled to perfection.*

### **Flame Broiled Tilapia Fillet 17**

*Grill marked with lemon pepper seasoning finished with lemon and white wine parsley butter.*

### **Stuffed Tiger Shrimp 21**

*Four one ounce butterflied tiger shrimp filled with blue crabmeat crumb stuffing made with garlic, minced bell pepper and onion with a lobster and white wine buerre blanc.*

### **Fresh Harvest Plate 15**

*Roasted cauliflower, sweet potatoes, mushrooms, asparagus and a lime cilantro rice served atop a homemade avocado cream.*

### **Butternut Squash Ravioli 15**

*Dressed with a fresh dice of roma tomato, sage & basil chiffonade, garlic butter sauce.*

## **Vegetable Choices**

**Fresh Steamed Broccoli   Long Whole Green Beans   Sugar Snap Pea**

**Zucchini and Yellow Squash Sauté   Julienne Carrot**

**California Blend:** Broccoli and cauliflower buds with baby carrot tips.

**Julienne Vegetable Sauté:** Carrots, bell peppers, zucchini and yellow squash.

## **Starch Choices**

**Roasted Rooster Potatos:** A creamy blend of Idaho & red potato cut into wedges & oven browned.

**Garlic Mashed Potato:** Chunky hand mashed blend of potatoes with some skin on. Roast garlic, onion and scallion.

**Cream Cheese & Chive Mashed Potato:** Hand mashed peeled russet potatoes blended with cream cheese & chive.

**Lime Cilantro Rice:** Very light and refreshing