

Lebanon Country Club

# SPECIAL EVENT MENUS

Hors D'oeuvres  
Breakfast  
Breaks/Snacks  
Lunch Entrées  
Plated Salads



Plated Entrées  
Lunch Buffets  
Dinner Buffets  
Desserts  
Beverages

# REFRESHMENT BREAKS & BEVERAGE SERVICE

*Prices are per person*

**Coffee Break** \$3.25 per person

Freshly Brewed Coffee & Decaffeinated Coffee  
Selection of Tea & Herbal Teas

**9th Hole Break** \$7.75 per person

Assorted Freshly Baked Muffins & Pastry  
Sweet butter, Fruit Preserves, & Jams

Assorted Chilled Fruit Juices

*Tomato, Orange, Apple & Cranberry*

Freshly Brewed Coffee & Decaffeinated Coffee  
Selection of Tea & Herbal Teas

Breakfast Egg Burritos or Egg Sandwich on English Muffin + \$2.50

**1st Tee Break** \$9.75 per person

Assorted Freshly Baked Muffins & Pastry  
Sweet butter, Fruit Preserves, & Jams

Display of Seasonal Fruits & Berries

Assorted Chilled Fruit Juices

*Tomato, Orange, Apple & Cranberry*

Freshly Brewed Coffee & Decaffeinated Coffee  
Selection of Tea & Herbal Teas

Breakfast Egg Burritos or Egg Sandwich on English Muffin + \$2.50

**Break** ~ an all-day package \$15.75 per person

**Morning Break**

- "#1 Break" as above

**Mid-Morning Break**

- refresh of beverages

- assortment of regular & decaf sodas, & bottled water

**Afternoon Break**

- refresh of beverages

- assortment of freshly baked cookie

- warm, soft pretzels with mustard

- assorted dry snacks

- chocolate covered strawberries & fresh whole seasonal fruit

**Bottled Soda & Water Break** \$2.50 ea.

Assorted Chilled, Regular & Decaffeinated Sodas  
Bottled Spring Waters

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# BREAKFAST

*Prices are per person*

## Breakfast Appetizers

|   |      |
|---|------|
| Medley of Seasonal Fruit & Berries<br><i>with Fresh Mint</i>  | 3.25 |
| Half Ruby Grapefruit<br><i>topped with Cane Sugar</i>   | 2.25 |
| Banana-Blueberry Yogurt Parfait<br><i>Vanilla Yogurt Laced with Blueberries &amp; Sliced Bananas, Topped with Housemade Granola</i> | 4.25 |

## Breakfast Entrées

**All breakfast entrées served with:**

Freshly baked muffins

Sweet butter, fruit preserves to be presented on each table

Home fried potatoes

Choice of bacon, sausage, or ham

Freshly brewed coffee, decaffeinated coffee, tea and chilled fruit juices

|  |      |
|--|------|
| Buttermilk Pancakes<br><i>With sweet butter &amp; pancake syrup</i>  | 7.75 |
| Eggs Benedict<br><i>Two Poached Eggs on an English Muffin with Canadian Bacon, Hollandaise Sauce, &amp; Fresh Fruit Medley</i>   | 8.75 |
| Scrambled Eggs   | 7.50 |
| Cinnamon French Toast<br><i>whipped butter, and syrup</i>  | 8.25 |
| Individual Quiche with Seasonal Fruit Medley<br><i>Select from:</i> <ul style="list-style-type: none"><li>- <i>spinach &amp; feta cheese</i></li><li>- <i>wild mushroom &amp; Chevre cheese</i></li><li>- <i>ham &amp; leek with Gruyere cheese</i></li><li>- <i>broccoli &amp; cheddar cheese</i></li><li>- <i>bacon, onion and Swiss</i></li></ul> | 9.75 |

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# BREAKFAST BUFFET

*Prices are per person*

## **Continental Breakfast Buffet** \$7.75 per person

Assorted Breakfast Pastries—*Danish & muffins, French croissants, sweet butter, fruit preserves, jams*  
Sliced Seasonal Fruit  
Assorted Chilled Fruit Juices  
*Tomato, Orange, Apple & Cranberry*  
Freshly Brewed Coffee, Decaf, Teas & Herbal Teas  
Assorted Bagels Optional +\$2.00  
*cream cheese*

## **Full Breakfast Buffet** \$15.75 per person

*(15 person minimum)*  
Assorted Breakfast Pastries  
*Danish & muffins, French croissants, sweet butter, fruit preserves, jams*  
Bagels with Cream Cheese  
Display of Seasonal Fruits & Berries with Granola  
Scrambled Eggs  
Cinnamon French Toast with Maple Syrup ,Home-Fries Potatoes  
Applewood Smoked Bacon & Breakfast Sausage Links  
Assorted Chilled Juices  
*Tomato, Orange, Apple & Cranberry*  
Freshly Brewed Coffee, Decaf, Teas & Herbal Teas

## **Brunch Buffet**

*\$23.95 per person*  
*(25 person minimum)*

Assorted Breakfast Pastries  
*Danish & muffins, French croissants, sweet butter, fruit preserves, jams*  
Soup du Jour  
*seasonal ( add \$2 for seafood)*  
Display of Seasonal Fruits & Berries with Granola  
*berry-yogurt dipping sauce*  
Mesclum of Field Greens & Crisp Lettuce  
*aged red wine vinaigrette*  
Poached Eggs Benedict  
*Canadian bacon & hollandaise sauce*  
Cinnamon French Toast with Maple Syrup  
Housemade Quiche  
Chicken Picatta  
*lemon caper butter sauce, fresh snipped chives, tomato concassé*  
Sautéed Asparagus & Carrot Batonnet  
Freshly Brewed Coffee, Decaf, Teas & Herbal Teas  
Assorted Chilled Fruit Juices  
*Tomato, Orange, Apple & Cranberry*  
Assorted Bagels Optional +\$2.00

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# BREAKFAST & BRUNCH ENHANCEMENTS

*Prices are per person*

|  |        |
|--|--------|
| Cinnamon French Toast<br><i>served with maple syrup</i>  | \$4.50 |
| Warm Mixed Berry Crêpes<br><i>served with Grand Marnier crème anglaise</i>                                   | \$4.50 |
| Belgium-Style Waffles<br><i>topped with caramelized apples, toasted walnuts, cinnamon whipped cream</i>      | \$4.50 |
| Baked Apple and Cinnamon Oatmeal<br><i>served with brown sugar, Clover honey</i>                             | \$2.50 |
| Country-Style Creamed Chipped beef<br><i>served with buttermilk biscuits and toast cups</i>                  | \$7.50 |
| Asparagus and Fontina Cheese Frittata<br><i>deep-dish egg casserole, with sun-dried tomatoes</i>             | \$4.50 |
| Smoked Seafood Display<br><i>Scottish smoked salmon. Shrimp, scallops, rainbow trout, capers, sour cream</i> | \$9.25 |

## CHEF — ATTENDED STATIONS

*(subject to \$75 culinary fee)*

*Prices are per person*

|   |                   |
|---|-------------------|
| Chef Prepared Omelette Station<br><i>an assortment of freshly-prepared ingredients</i>    | \$5.95            |
| Honey Mustard & Black Pepper-Roasted Breast of Turkey<br><i>with cranberry-thyme jus</i>  | \$8.75            |
| Apple Cider & Brown Sugar-Cured Roast Pork Loin<br><i>with sweet potato-apple chutney</i> | \$8.75            |
| Asian-Style Chicken & Vegetable Stir Fry<br><i>- substitute shrimp</i>                    | \$7.25<br>+\$3.00 |
| <i>- substitute beef</i>  | +\$3.00           |
| Roast Prime Rib of Angus Beef<br><i>served with horseradish, au jus</i>                   | \$10.25           |

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# SERVED LUNCHEONS

*Prices are per person  
available until 3 p.m.*

## Soups

|  |         |
|--|---------|
| Old Fashioned Tomato Soup— <i>Bacon &amp; cheddar cheese</i>   | \$4.25  |
| Maryland Crab Soup — <i>Tomato broth, crab, corn, lima beans</i>   | \$5.75  |
| Sweet Corn & Smoked Chicken Chowder— <i>Diced potatoes, brunoise of vegetable</i>                        | \$ 4.25 |
| Beef and Barley— <i>Aromatic vegetables, rich beef broth, thyme</i>                                      | \$4.25  |
| New England Clam Chowder— <i>Thyme, lemon</i>  | \$4.25  |
| Vegetarian Vegetable in Tomato Broth   | \$4.25  |
| Cream of Mushroom & Herb Crostini  | \$4.25  |
| Old Fashioned Potato Soup — <i>Parsley, hard-cooked egg</i>  | \$4.25  |
| Ham and Bean Soup  | \$4.25  |
| Chilled Seafood Gazpacho ( <i>seasonal</i> ) - <i>Refreshing blend of shrimp, scallops &amp; lobster</i> | Market  |
| Chicken Corn Soup — <i>Amish egg noodles</i>   | \$4.25  |

## Side Salad

|  |        |
|--|--------|
| Petite <small>House</small> Salad - <i>Tomatoes, cucumbers, julienne carrots, house dressing</i> | \$3.50 |
| Petite Caesar— <i>With garlic croutons &amp; asiago</i>  | \$4.00 |
| Iceberg Wedge — <i>Bacon, bleu cheese crumbles, tomato, bleu cheese dressing</i>                 | \$5.75 |
| Spinach & Strawberry Salad - <i>Candied walnuts, red onions, aged balsamic dressing</i>          | \$5.75 |

## Entrée Salads

*served with assorted rolls*

|  |         |
|--|---------|
| <b>Caesar Salad</b>  | \$10.50 |
| Romaine lettuce, Kalamata olives,<br>grated Parmesan cheese, croutons, Classic Caesar dressing   |         |
| - with grilled chicken   | \$16.00 |
| - with grilled shrimp  | \$17.00 |
| - with seared salmon   | \$17.00 |
| - with beef filet tips   | \$18.00 |
| <b>Grilled Chicken Cobb Salad</b>  | \$12.25 |
| Iceberg & Romaine lettuce topped with avocado, chopped bacon, red peppers, hard-cooked egg, farmhouse cheddar,<br>tomatoes, crumbled Bleu cheese |         |
| <b>Chicken or Tuna Salad Stuffed Tomato</b>  | \$12.25 |
| Seasonal fruit, berry medley, on Boston Bibb lettuce   |         |
| <b>Grilled Atlantic Salmon and Baby Spinach Salad</b>  | \$12.50 |
| Garbanzo beans, feta cheese, olives, roasted red peppers, herd-lemon vinaigrette   |         |
| <b>Mandarin Chicken Salad</b>  | \$10.25 |
| Asian vegetables and lo mein noodles tossed with pickled ginger, orange sections, wonton threads, sesame-soy-Thai chili dressing                 |         |

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# LUNCH SANDWICHES

Sandwiches are served with Pickle spear, kettle cooked potato chips

**Barbeque Chicken Wrap** \$9.75

*Honey barbeque sauce, avocado & smoked cheddar cheese in a sundried tomato tortilla*

**Grilled Chicken Cordon Bleu** \$10

*Smoked ham, Swiss cheese, and honey Dijon mustard on toasted country style roll*

**Grilled Sirloin Steak** \$10.75

*Thin sliced Angus sirloin with horseradish sauce, sautéed onions & peppers, on grilled steak roll*

**LCC Club** \$9

*Turkey, Ham, and Bacon on Sourdough or Wheat Bread*

**Char-broiled USDA Prime Sirloin Burger** \$10

*8 oz. Burger with Lettuce, Tomato, and Red Onion*

*- Cheese: American, Swiss, Cheddar, or Provolone add \$.50*

**“BLT”** \$6

*Apple Wood-Smoked Bacon, Lettuce, Tomato, Mayonnaise on Sourdough or Wheat Bread*

**Veggiewich** (available grilled or plain) \$9.25

*Grilled Portobello Mushroom with Dill Havarti Cheese, Tomato, Asparagus, Zucchini, Red Onion, Alfalfa Sprouts, Roasted Red Peppers on Homemade Tomato Bread*

## LUNCH SIDE SELECTIONS

*Add \$3*

**Fresh Fruit**

**Broccoli & Cheddar Salad**—*Golden Raisins, Red Onion*

**Heirloom Tomato & Basil Salad** (seasonal) - *Olive Oil, Fresh Cracked Pepper*

**Amish Macaroni Salad**

**Szechuan Bean Salad & Toasted Almonds**

**Red-Skinned Potato Salad**—*with Dill & Dijon Mustard*

**Creamy Dutch-Style Coleslaw**

**Marinated Mushrooms & Artichoke**— *Tarragon, Balsamic Vinaigrette*

**House-Cut French Fries**

**Onion Rings**

**Fresh Cut Sweet Potato Fries**

## LUNCH ENTRÉES

*Entrees are served with Assorted Rolls & Butter, Tea, Water, Coffee, side items include choice of soup, house salad, or vegetable*

**Smoked Chicken and Penne Pasta** \$12

*Tossed with cream, Asiago cheese, basil, oven roasted plum tomatoes, grilled Portabella mushrooms, broccoli*

**Herbed-Marinaded Breast of Chicken** \$13.25

*Wild mushroom risotto with asparagus, Parmesan-baked half tomato, Madeira sauce*

**Turkey Piccata** \$13.50

*Sautéed shrimp, capers, lemon butter sauce, Pecorino Romano cheese, herb linguini*

**Beef Tenderloin Tips** \$14.75

*Pearl onions, button mushrooms, red wine sauce, buttermilk whipped potatoes*

**Horseradish-Crusted Atlantic Salmon** \$17.75

*Sweet corn, ratatouille, spinach, with yellow tomato coulis*

**Maryland Style Crab Cake** \$19

*Seasonal vegetables, sweet potato fries, tartar sauce*

**Meatloaf** \$14.75

*Pearl onions, mushrooms, pan gravy, mashed Yukon Gold potatoes*

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# LUNCHEON BUFFETS

*Priced Per Person – 25 Person Minimum*

*Available until 3:00 pm*

## **COLD DELI BUFFET** \$15.75 person

Soup du Jour & Assorted Rolls  
Assorted Gourmet Sandwich wraps  
Seasonal Sliced Fruits & Berries  
Chef's Selection of Cookies & Brownies  
Choice of Two Salads – *see below*  
Iced Tea, Hot Tea, Regular & Decaffeinated Coffee  
Optional Deli Enhancement – *priced accordingly*

### **Salads** Choice of Two (2)

**Red-Skinned Potato Salad**— *with Dill & Dijon Mustard*  
**Broccoli & Cheddar Salad** -*Golden Raisins, Red Onions, Smoked Bacon, Sunflower Seeds*  
**Marinated Mushrooms & Artichoke Salad** -*Tarragon & Tomato vinaigrette*  
**Creamy Dutch-Style Coleslaw**  
**Caesar Salad**—*Romaine, Garlic Croutons, Asiago Cheese*  
**Spinach & Strawberry Salad**—*Crumbled Goat Cheese, Candied Walnuts, Red Onions, Aged Balsamic*  
**Carrot & Raisin Salad**—*Creamy Dressing, Julienne Carrots, Raisins, Toasted Pecans*  
**Heirloom Tomato & Basil Salad** (*seasonal*) - *with Balsamic Syrup, Olive Oil, Fresh Cracked Pepper*  
**Szechuan Green Bean Salad** - *French green beans, julienne roasted red bell peppers, garlic, green onions, spicy Szechuan dressing, toasted almonds*  
**LCC House Salad**—*Medley of Greens, Cucumber, Matchstick Carrots, Red Onions, Grape Tomatoes, Choice of 2 Dressings*  
**Asian Vegetable & Lo Mein Noodle Salad** - *Soy Citrus Thai Chili Dressing*

### **Choose Two Accompaniments for your Buffet:**

Baked Beans, Cole Slaw, Pasta Salad, Potato Chips, Potato Salad, Salad Station may be substituted for choice of 2 sides (Side options are for Hamburger, Deli & BBQ buffets only) , Includes Tea, Water, Coffee

#### **Hamburgers and Hot Dogs** \$13

Grilled Burgers and All Beef Hot Dogs, Includes Appropriate Condiments and Buns

#### **Deli Buffet** \$15

Ham, Turkey, Roast Beef Sliced Cheeses, Assorted Fresh Breads, Lettuce, Tomato, and Onion with Condiments  
-Add Homemade Soup, \$3 per person surcharge  
-Add Chicken, Tuna, or Egg Salad, \$3 per person surcharge  
-Lebanon Bologna or Hard Salami available upon request

#### **Barbecue Buffet** \$15

Barbecue or Fried Chicken and Pulled Pork BBQ  
Cornbread Muffins  
Includes Appropriate Condiments and Breads

#### **Soup and Salad Buffet** \$12

Homemade Soup with Crackers, Full Salad Bar with Lettuce, Tomato, Red Onion, Carrots, Cucumber, Shredded Cheese, Croutons, and Choice of Two Dressings, Chefs choice of additional toppings available

#### **Fiesta Buffet** \$16

Crispy Tortilla Chips and Zesty Salsa, Spanish Rice and Black Bean Salad, Seasoned Ground Beef or Fajita Style Chicken  
Includes Appropriate Condiments and Tortillas/ Taco Shells

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# LUNCHEON DELI ENHANCEMENTS

*- May be added to the Deli Buffet  
- Priced Per Person*

- Grilled Atlantic Salmon** \$5.25  
Sweet Corn Ratatouille, Lemon Aioli
- Philadelphia-Style Steak Sandwich** \$5.25  
Onions, Peppers, American Cheese, Marinara
- Chicken-Vegetable Fried Rice** \$4.25
- Smoked Chicken & Penne Pasta** \$5.25  
Cream, Garlic, Tomato, Basil Mushrooms
- Grilled Smoked Sausage** \$4.25  
*Caramelized Onions & Sweet Peppers, Assorted Mustards*
- Herb-Marinated Breast of Chicken** \$4.25

## Italian Luncheon Buffet

*\$23.75 per person*

- Garden Minestrone Soup**  
*Rich Tomato Broth, Red Beans, Pasta, Basil, Parmesan*
- Marinated Fresh Mozzarella & Tomatoes**  
*Basil, Lemon Oil, Balsamic Vinegar, Shaved Asiago*
- Chilled Pasta Salad**  
*Grilled Mediterranean Vegetables, Pesto Vinaigrette*
- Caesar Salad**  
*Romaine Lettuce, Caesar Dressing, Asiago Cheese*
- Penne Pasta**  
*Choice of: Alfredo Sauce, Marinara or Pesto*
- Scaloppini of Chicken Marsala**  
*Mushrooms, Marsala Wine Sauce, Garlic-Herbed Potato Gnocchi*
- Garlic and Parmesan Baguettes**
- Garden Minestrone Soup**  
*Rich Tomato Broth, Red Beans, Pasta, Basil, Parmesan*

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# BUTLERED HORS D'OEUVRES

## Cold Hors d' Oeuvres \$1.25 each

Shaved Carpaccio of Beef Tenderloin - Served on Rye Rounds, Grain Mustard Butter & Arugula "Pesto"  
Southwest Chicken Salad - Black Beans, Cilantro & Lime Mayo on Crisp Tortilla Chip, Sour Cream, Cheddar Cheese  
Deviled Eggs - Green Olives, Smoked Paprika  
Croustades - Herbed Goat Cheese and Sweet Onion Marmalade  
Jumbo Stuffed Strawberries - Sweet Marsala Mascarpone Cheese  
Grilled Chicken Salad Croustin- Sundried Tomatoes, Pesto & Parmesan Cheese  
Bruschetta - Fresh Tomato & Basil  
Cucumber Rounds with Smoked Salmon Mousse  
New Potato - Crème Fraîche, Green Onion  
Stuffed Snow Peas - Herbed Cream Cheese

## Cold Hors d' Oeuvres \$2.00 each

Smoked Salmon - Served on Black Bread, Cream Cheese, Fresh Dill, Capers  
Shrimp Salad & Mango Relish - Belgium Endive  
Prosciutto Croustades- Shave Parma Prosciutto Ham, Cantaloupe & Black Pepper Relish, Feta Cheese  
Crabmeat Stuffed Snow Peas - Crabmeat Mayo, Cracked Black Pepper  
Carpaccio of Beef Tenderloin - wrapped grilled asparagus, roasted Roma tomato aioli on crostini  
Smoked Duck Breast - toasted datenut bread, apple pear mint relish

## Cold Hors d' Oeuvres \$2.50 each

Rare Seared Ahi Tuna - sesame barbeque glaze, spicy mayo and wakami salad on a crisp wonton  
Medallions of Main Lobster- toasted brioche, Dijon  
Goose Liver Pate - pumpernickel toast, black currant jam  
Caviar & New Potato Fraiche - crème fraîche, green onion  
Bluepoint Oyster Shooters - bloody Mary mignonette, celery tomato relish  
Scallop Ceviche Endive- Belgium endive, sweet red pepper aioli  
Marinated Grilled Jumbo Shrimp - served on a fork with jalapeno honey glaze

## Hot Hors d' Oeuvres \$1.25 each

Asiago Potatoes  
Meatballs - Choice of Barbeque, Marinara or Stroganoff  
Crisp Vegetable Spring Rolls  
Chicken Lemongrass Pot stickers - teriyaki dip  
Bacon Wrapped Brussels Sprouts (seasonal)  
Sesame Chicken Skewers - sweet Thai chili glaze  
Chicken Sate - peanut sauce  
Franks in a Blanket  
Crisp Coconut Shrimp - spicy mango dip  
Stuffed Mushrooms - Italian sausage

## Hot Hors d' Oeuvres \$2.00 each

Bacon Wrapped Grilled Portobello Mushrooms  
Beef Sate - Teriyaki barbeque dip  
Crisp Risotto Balls - honey lemon glaze  
Mini Quiche Lorraine - Choice of spinach & goat cheese or ham & Swiss  
Beef Tips Burgundy - served in crisp tart shell, bleu cheese  
Crispy Asparagus - wrapped in phyllo dough

## Hot Hors d' Oeuvres \$2.50 each

Bacon Wrapped Scallops  
Mini Crab Cakes- tarragon mayonnaise  
Grilled Lollipop Lamb Chops - Dijon & herb aioli  
Beef tenderloin Sliders - brioche roll, Cotswald cheese  
Barbeque Wrapped Shrimp - horseradish  
Peking Duck Pot stickers- honey sesame hoisin dip  
Clams Casino - smoked bacon, bell pepper

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# TABLED HORS D'OEUVRES

*priced per person*

## **CHEESES \$6.25**

Domestic, Imported, Combo

## **FRESH FRUIT PLATTER \$5.25**

assorted melons, pineapple, grapes, berries, kiwi

## **SHRIMP COCKTAIL PLATTER *price per 50 pieces* \$75**

steamed jumbo shrimp served with cocktail sauce & lemon wedges

## **COLD SEAFOOD DISPLAY *Market***

served with lemons, cocktail sauce, Worcestershire sauce, hot sauce, horseradish, Shrimp, Crab Claws, Oysters, Chesapeake Platter, Jumbo Shrimp Cocktail, Blue Crab Claws, Raw Oysters

## **MEDITERRANEAN APPETIZER PLATTER \$13.50**

cured meats, marinated mozzarella, Mediterranean olives, artichoke salad, roasted red pepper relish, toasted pita and Italian breads

## **MEXICAN FIESTA PLATTER \$6.50**

combination of mild and hot fresh made salsas, fresh made guacamole, spicy black bean dip, sour cream, chili con queso, assorted tortilla chips

## **GRILLED VEGETABLE PLATTER \$6.25**

asparagus, portabella mushrooms, red peppers, shaved fennel salad, zucchini, summer squash served with balsamic dressing and parmesan peppercorn dressing

## **FRESH VEGETABLE CRUDITÉS & HUMUS PLATTER \$5.75**

seasonal garden vegetables served with roasted garlic hummus and sundried tomato hummus

## **BRUSCHETTA & TRI-COLOR ROASTED PEPPERS PLATTER \$5.75**

bowl of fresh bruschetta & fire roasted peppers, with roasted garlic & fresh basil aioli served with crispy Italian bread slices

## **THE LEBANON BOLOGNA PLATTER \$7.50**

slices of Lebanon bologna, sweet bologna, garlic ring bologna, muenster cheese, Philadelphia cream cheese spread, Clearfield American cheese, yellow mustard and Ritz crackers

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# STATIONARY HORS D'OEUVRES

*priced per person*

## CARVING STATION

*- Chef carving fee \$75.00 (All carving stations include hinged slider rolls)*

|  |         |
|--|---------|
| <b>Roast Tenderloin of Beef</b> - <i>wild mushroom jus, horseradish sauce</i>              | \$16.75 |
| <b>Roast Sirloin of Beef</b> - <i>Bordelaise, horseradish sauce</i>                        | \$13.75 |
| <b>Roast Tenderloin of Pork</b> - <i>apricot-brandy sauce, Pommery mustard butter</i>      | \$7.75  |
| <b>Baked Local Ham &amp; Pineapple-Ginger Sauce</b>  | \$9.25  |
| <b>Roast, Honey-Mustard Glazed Turkey Breast</b> - <i>Cranberry chutney, spiced butter</i> | \$7.75  |

## STATIONARY ENHANCEMENTS

### Raw Bar

Served with cocktail sauce, Worcestershire sauce, Tobasco mignonette sauce, horseradish, lemon wedges

|                                     |           |
|-------------------------------------|-----------|
| Middle Neck Clams on the Half Shell | \$1.25/pc |
| Oysters on the Half Shell           | \$2.75/pc |
| Jumbo Shrimp Cocktail               | \$2.00/pc |
| Blue Crab Claws                     | \$1.00/pc |

**Selection of Assorted Sushi Rolls** - *Priced per 1 roll yields approx. 7 pieces* \$9.25/roll

Served with pickled ginger, wasabi, soy

Tuna, Salmon, Shrimp, Vegetable Rolls  
Assorted California Rolls, Spicy Crab Rolls

**Pasta Station** - *Priced per person / per hour* - *If chef-attended, add \$75 culinary fee*

Served with garlic & parmesan baguettes & assorted toppings included: grilled eggplant, zucchini, artichoke, spinach, roasted red bell pepper, tomatoes, olives, Parmesan Basic Station \$11.25  
Add Chicken \$13.25  
Add Shrimp \$15.25

#### Choice of two (2) Pastas:

Penne Rigate Cheese Tortellini  
Fusili Meat Ravioli

#### Choice of two (2) Sauces:

Bolognese Red Clam Sauce  
Marinara Lobster Cream Sauce  
Pesto Creamy Alfredo

**Mashed Potato Bar** - *Priced per person / per hour* \$8.50

*-If chef-attended, ad \$75 culinary fee*

Traditional, Red-Skinned, and Sweet Potatoes

Served in martini glass with toppings to include: bacon nits, cheddar cheese, sour cream, spiced pecans

## Specialty Ice Sculptures

*Designs and pricing available upon request*

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# STATIONARY ENHANCEMENTS

*Stations & Enhancements priced accordingly*

## Raw Bar

Served with cocktail sauce, Worcestershire sauce, Tobasco mignonette sauce, horseradish, lemon wedges

|                                     |           |           |
|-------------------------------------|-----------|-----------|
| Middle Neck Clams on the Half Shell | \$1.25/pc |           |
| Oysters on the Half Shell           | \$2.75/pc |           |
| Jumbo Shrimp Cocktail               | \$2.00/pc |           |
| Blue Crab Claws                     |           | \$1.00/pc |

## Selection of Assorted Sushi Rolls

*-Priced per 1 roll yields approx. 7 pieces*      \$9.25/roll

Served with pickled ginger, wasabi, soy

Tuna, Salmon, Shrimp, Vegetable Rolls  
Assorted California Rolls, Spicy Crab Rolls

## Pasta Station

*-Priced per person / per hour*

*-If chef-attended, add \$75 culinary fee*

Served with garlic & parmesan baguettes & assorted toppings included: grilled eggplant, zucchini, artichoke, spinach, roasted red bell pepper, tomatoes, olives, Parmesan

|               |         |
|---------------|---------|
| Basic Station | \$11.25 |
| Add Chicken   | \$13.25 |
| Add Shrimp    | \$15.25 |

### Choice of two (2) Pastas:

|              |                   |
|--------------|-------------------|
| Penne Rigate | Cheese Tortellini |
| Fusili       | Meat Ravioli      |

### Choice of two (2) Sauces:

|           |                     |
|-----------|---------------------|
| Bolognese | Red Clam Sauce      |
| Marinara  | Lobster Cream Sauce |
| Pesto     | Creamy Alfredo      |

## Mashed Potato Bar

*-Priced per person / per hour*      \$8.50

*-If chef-attended, ad \$75 culinary fee*

Traditional, Red-Skinned, and Sweet Potatoes

Served in martini glass with toppings to include: bacon nits, cheddar cheese, sour cream, spiced pecans

## Specialty Ice Sculptures

*Designs and pricing available upon request*

*Prices are per person and subject to 22% service charge. Prices subject to change.*

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# SOUPS & SALADS

Prices per person

## DINNER SOUPS

|  |        |
|--|--------|
| <b>Old Fashioned Tomato Soup</b><br><i>flavored with bacon and cheddar cheese</i>              | \$4.25 |
| <b>Maryland Crab Soup</b><br><i>tomato broth, crab, corn, lima beans</i>                       | \$5.75 |
| <b>Sweet Corn &amp; Smoked Chicken Chowder</b><br><i>diced potatoes, brunoise of vegetable</i> | \$4.25 |
| <b>Beef &amp; Barley</b><br><i>rich beef broth, aromatic vegetables, thyme</i>                 | \$4.25 |
| <b>New England Clam Chowder</b><br><i>Old Bay, thyme, lemon</i>                                | \$4.75 |
| <b>Vegetarian Vegetable in Tomato Broth</b>  | \$4.25 |
| <b>Cream of Mushroom with Herb Crostini</b>  | \$4.25 |
| <b>Old Fashioned Potato Soup</b><br><i>parsley, hard-cooked egg</i>                            | \$4.25 |
| <b>Chicken Corn Soup</b>   | \$4.25 |

## DINNER SALADS

|   |        |                          |
|---|--------|--------------------------|
| <b>LCC House Salad</b><br><i>Mesclum greens of soft &amp; crisp lettuces, aged red wine vinegar, virgin olive oil, tomato wedges</i>  | \$4.25 | <i>carrot, cucumber,</i> |
| <b>LCC Caesar Salad</b><br><i>crisp romaine, aged Asiago classic Caesar dressing, herb croutons</i>   | \$4.50 |                          |
| <b>Strawberry &amp; Spinach Salad</b><br><i>goat cheese, walnuts, red onions, lemon-poppy seed dressing</i>   | \$5.25 |                          |
| <b>Pear &amp; Cherry Salad</b><br><i>medley of greens, crisp pears, dried cherries, bleu cheese, toasted pecans, samic vinaigrette</i>  | \$5.25 | <i>aged bal-</i>         |
| <b>Heirloom Tomato &amp; Mozzarella Salad (seasonal)</b><br><i>local tomatoes layered with fresh mozzarella cheese, garlic toast, basil, parsley, per, lemon oil, aged balsamic vinegar</i> | \$7.25 | <i>cracked pep-</i>      |
| <b>Bibb Lettuce, Arugula &amp; Mache Greens</b><br><i>sun-dried tomatoes, olive, pine nuts, roasted tomato vinaigrette</i>  | \$6.25 |                          |
| <b>Baby Field Greens</b><br><i>warm Stilton cheese tartlet, candied walnuts, pepper-orange vinaigrette</i>  | \$6.50 |                          |

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# APPETIZERS

Prices per person

## Cold Appetizers

|  |         |
|--|---------|
| <b>Seasonal Fruits and Berries</b><br><i>in a sugar-rimmed champagne coupe with mint garnish</i>               | \$4.25  |
| <b>Organic Tomato &amp; Watermelon Salad</b> <i>(seasonal)</i><br><i>ricotta salata, aged balsamic vinegar</i> | \$7.75  |
| <b>Smoked Salmon</b><br><i>pickled beets, apple, horseradish crème fraiche</i>                                 | \$8.75  |
| <b>Chilled Jumbo Shrimp Cocktail</b><br><i>tomato-horseradish sauce, orange aioli, sliced lemon</i>            | \$10.25 |

## Hot Appetizers

|  |        |
|--|--------|
| <b>Ragout of Scallops, Corn &amp; Oyster Mushrooms</b><br><i>in puff pastry with saffron cream</i>               | \$8.25 |
| <b>Roasted Duck &amp; Red Cabbage Ragout</b><br><i>crisp vegetable spring roll, port wine duck sauce</i>         | \$6.75 |
| <b>Warm Smoked Salmon</b><br><i>on creamed spinach &amp; red onion confit, chive, salmon caviar butter sauce</i> | \$8.25 |
| <b>Spicy Rock Shrimp &amp; Tomato Basil Ravioli</b>  | \$7.25 |
| <b>Seared Scallop &amp; Prosciutto</b><br><i>stewed leeks, truffle cream sauce</i>                               | \$8.75 |

## Appetizer Combination

|  |         |
|--|---------|
| <b>Vanilla Cured Artic Char</b><br><i>chive &amp; sour cream gribiche; red endive, citrus &amp; arugula salad, lemon vinaigrette</i>                                 | \$8.25  |
| <b>Medley of Smoked Seafood</b><br><i>jumbo shrimp, scallops, peppered salmon, horseradish cream, baby greens, grain mustard vinaigrette</i>                         | \$9.75  |
| <b>Carpaccio of Bison Sirloin</b><br><i>wild mushroom &amp; artichoke salad, oven-roasted plum tomatoes, shaved parmesan, cracked pepper, extra virgin olive oil</i> | \$9.50  |
| <b>Grilled Shrimp &amp; Lobster Salad</b><br><i>mixed baby greens, Louise sauce, honey-mustard vinaigrette</i>   | \$10.75 |
| <b>Heirloom Tomato &amp; Mozzarella Salad</b><br><i>micro greens &amp; basil, aged balsamic vinegar, extra virgin olive oil</i>                                      | \$7.95  |
| <b>Grilled Portobello Mushroom</b><br><i>asparagus &amp; red bell pepper, baby arugula, baby red and green romaine, garlic parmesan dressing</i>                     | \$7.25  |
| <b>Peppered Goat Cheese &amp; Grilled Hickory Smoked Sausage</b><br><i>apple &amp; pear chutney, baby spinach salad, warm apple-smoked bacon dressing</i>            | \$7.25  |

## Intermezzo & Sorbets

|  |        |
|--|--------|
| <b>Grapefruit and Campari</b>            | \$3.95 |
| <b>Blackberry and Cabernet Sauvignon</b> | \$3.95 |
| <b>White Grape and Champagne</b>         | \$3.95 |
| <b>Lemon and Champagne</b>               | \$3.95 |

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# COMBINATION ENTREES

*Prices are per person*

|   |         |
|---|---------|
| Pan-Seared Veal Medallion, Shrimp & Crab Imperial<br><i>with veal jus &amp; Choron sauce</i>      | \$34.00 |
| Seared Salmon & Filet Mignon<br><i>Béarnaise sauce, red wine reduction</i>                        | \$34.00 |
| Grilled Medallion of Beef & Crab Cake<br><i>grain mustard beef jus, remoulade sauce</i>           | \$44.00 |
| LCC Surf & Turf<br><i>grilled medallion of beef, cold water lobster tail, lemon, drawn butter</i> | \$48.00 |
| Herb-Marinated Supreme of Chicken & Sauté of Shrimp<br><i>parmesan-roasted garlic cream sauce</i> | \$24.00 |
| Filet Mignon & Sautéed Shrimp<br><i>Chasseur sauce</i>  | \$36.00 |
| Seared Breast of Chicken & grilled Flat Iron Beef<br><i>roasted garlic, thyme jus</i>             | \$28.00 |

## BEEF ENTREES

|   |         |
|---|---------|
| Grilled New York Strip Steak<br><i>10 oz. choice center cut, wild mushroom sauce, maître d' butter</i>    | \$38.00 |
| Prime Rib of Beef<br><i>12 oz. slow-cooked choice prime rib, herb pop-over, horseradish cream, au jus</i> | \$34.00 |
| Roasted Tenderloin of Beef<br><i>Pinot Noir sauce, red onion confit</i>                                   | \$32.00 |
| Grilled Filet Mignon of Beef<br><i>7 oz. choice center-cut filet, béarnaise sauce</i>                     | \$34.00 |
| Grilled Top Sirloin Steak<br><i>7 oz. choice cut, horseradish beef jus</i>                                | \$28.00 |

## PORK & LAMB ENTREES

|  |         |
|--|---------|
| Apple Cider-Marinated Roast Pork Tenderloin<br><i>Granny Smith apples, caramelized sweet onions, natural jus</i> | \$20.00 |
| Char-Grilled, Double-Cut Lamb Rack Chop<br><i>New Zealand lamb, balsamic mint gastrique</i>                      | \$28.00 |

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# COMBINATION ENTREES

## SEAFOOD & POULTRY ENTREES

|  |             |              |
|--|-------------|--------------|
| Sautéed Shrimp<br><i>garlic-herb butter sauce, blended rice pilaf</i>  |             | \$22.00      |
| Baked Maryland Crab Cake<br><i>remoulade sauce</i>   | (1) \$22.00 | (2) \$32.00  |
| Crab Crusted North Atlantic Cod<br><i>blue crab &amp; Parmesan crust, lemon butter sauce, chive whipped potato</i> |             | \$24.00      |
| Cold Water Lobster Tail<br><i>8 oz. tail, lemon, drawn butter</i>  |             | Market Price |
| Roasted Supreme of Chicken<br><i>lobster, tarragon, chicken mousseline, natural jus</i>                            |             | \$23.00      |
| Sautéed Chicken Marsala<br><i>boneless chicken breast, mushrooms, Marsala wine sauce</i>                           |             | \$20.00      |
| Chicken Picatta<br><i>scaloppini of chicken breast, egg batter, lemon caper butter sauce</i>                       |             | \$22.00      |

## VEGETABLE, STARCH & GRAIN SELECTIONS

*Select vegetable, starch or grain accompaniments; or let our  
Chef select the freshest seasonal vegetable available*

### Starches & Grain

Blended Rice Pilaf  
Risotto Milanaise  
Parmesan Risotto  
Basmati Rice  
Wild Rice with Pecans & Dried Fruits  
Creamy Rosemary & Boursin Polenta

### Potatoes

Dauphinoise Potatoes  
Buttermilk Mashed Potatoes  
Roasted Garlic Mashed Potatoes  
Broiled New Potatoes w/ Parsley & Butter  
Roasted Red Bliss Potatoes w/ Fresh Herbs  
Scallop Potatoes

### Vegetables

Ratatouille  
Roasted Root Vegetables  
Asparagus & Baby Carrots  
Medley of Seasonal Vegetables  
Ragout of Baby Spring Vegetables  
Steamed Broccoli & Julienne of Carrots  
French Beans & Julienne of Carrots  
Honey & Thyme-Glazed Carrot Batonnet

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# CHEF'S SUGGESTED DINNERS

*Priced per person, Includes dinner rolls, seasonal vegetable and starch or grain*

**D1**

Market

*Appetizer: Grilled-Peppered Salmon - sauce Verde, baby green, asparagus, tomatoes, lemon vinaigrette*

*Soup: Cream of Asparagus — sweet pea Chantilly, crisp pancetta*

*Entrée: LCC Surf & Turf*

*Broiled cold water lobster tail & grilled petite filet*

**D2**

\$40.50

*Appetizer: Grilled Jumbo Shrimp*

*Meschun of baby greens, citrus salad, balsamic vinaigrette*

*Soup: Cream of Tomato & Basil*

*Entrée: Seared Salmon & Filet Mignon - Béarnaise sauce, red wine reduction*

**D3**

51.50

*Appetizer: Spinach & Strawberry Salad - Candied walnuts, red onion, aged balsamic vinaigrette*

*Soup: Cream of Wild Mushroom & Tarragon Chantilly*

*Entrée: Filet Mignon - 7 oz. choice center-cut tenderloin, Béarnaise sauce*

**D4**

32.75

*Appetizer: Cream of Mushroom Soup*

*Salad: Heirloom Tomato & Mozzarella Salad— micro greens, basil, aged balsamic vinegar, extra virgin olive oil*

*Entrée: Herb-Marinated Supreme Chicken & Sautéed Shrimp— Parmesan cheese, roasted garlic cream*

## DINNER BUFFETS

Two entrées \$27.95 ++ per person, Three entrees \$29.95 ++ per person  
(Additional Options)

### Carving Station

**Roast Tenderloin of Beef** 16.75

*wild mushroom jus, horseradish sauce*

**Roast Sirloin of Beef** 13.75

*Bordelaise, horseradish sauce*

**Roast Tenderloin of Pork** 7.75

*apricot-brandy sauce, Pommery mustard butter*

**Baked Local Ham & Pineapple-Ginger Sauce** 9.25

**Roast, Honey-Mustard Glazed Turkey Breast** 7.75

*Cranberry chutney, spiced butter*

### Salads

*(choose one)*

**Tossed House Salad** -Mixed greens, grape tomatoes, carrot round, sliced cucumber, red onions, red radishes, home-style croutons, choice of dressing

**Caesar Salad**—Chopped Romaine lettuce, grated parmesan, home-style croutons, Creamy Caesar dressing

**Strawberry Salad**—Spinach & fresh strawberries, candied walnuts, red onions, crumbled goat cheese, Balsamic vinaigrette

### Entrees

Chicken Marsala - Wild mushroom sauce

Herb Roasted Chicken -Natural chick jus

Roasted Pork Loin with an Apple Cider jus

Roast Beef Roulades

Horseradish Crusted Salmon—Sweet corn ratatouille

Smoked Chicken with Penne Pasta- Primavera vegetables, pesto cream sauce

### Sides

**(Choice of Two Vegetable, One Starch)**

Herb Roasted Red Bliss Potatoes

Buttermilk Mashed Potatoes

Cheddar Potatoes Au Gratin

Blended Rice Pilaf

Fresh Seasonal Vegetable Medley

Green Beans Almandine

Honey Roasted Root Vegetables

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# DESSERTS

## **Available with our Buffets\***

Assorted Homestyle Cookies or Brownies

Apple, Peach, Strawberry or Blueberry Crisp

Strawberry Shortcake

Pumpkin, Peach, Apple, Cherry or Blueberry Pie

Add Ice Cream \$.50

Ice Cream Sundae Bar

Assorted Toppings

## **Available with our plated meals for \$7 per person**

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# BEVERAGES

## **Hosted Bar**

Beverages charged to host's account

## **Cash Bar**

Guests purchase beverages at time of service

## **Bottled Beer**

\$4.00 / bottle Domestic

\$5.00 / bottle Import

Coors Light/Yuengling Lager Drafts—\$4.00

## **House Wine**

\$7 / glass

## **Call Liquor**

\$7.00 / Mixed Drink

Inver House Scotch, Mr. Boston Vodka, Mr. Boston Gin, Castillo/ Mr. Boston Rum, Bankers Bourbon, Windsor Canadian, Montezuma Tequila

## **Premium Liquor**

\$8.00/ Mixed Drink

Absolute Vodkas, Tanqueray, Bacardi, Jack Daniels, Jim Beam, Dewar's White Label, Captain Morgan, Seagram's 7, Jose Cuervo

## **Top Shelf Liquor**

\$9.00 / Mixed Drinks

Grey Goose, Tito's Vodka, Makers Mark, Chivas Regal, Bombay Sapphire, Hendricks Gin, Johnny Walker Black Label, Crown Royal, Jameson, Patron, Sailor Jerry Rum, Mt. Gay Rum, Woodford Reserve

*Hourly Bar Pricing is Available—Please ask your event coordinator for this pricing*

*A \$75.00 fee will be added to all bar bills which do not exceed \$350.00 in total revenue*

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