

# Old Lyme Country Club

## A La Carte Banquet (Plated) Dinner Menu

### Soups

\$5

Butternut Apple Bisque

Potato Leek

Purée of Wild Mushroom

Lentil Soup with Sausage

New England Clam Chowder

Lobster Bisque

\$8

### Appetizers and Salads

Jumbo Shrimp Cocktail

\$11

Duck Liver Mousse, a Creamy Pâté with Apples and Brandy, Served with Crostini and Small Tossed Salad

\$8

Maryland Style Crab cake, Tartar Sauce

\$12

Green Salad, Tomatoes, Carrots, Cucumber, Choice of Dressing

\$6

OLCC Salad, Greens with Seasonal Fruit, Spiced Walnuts, Dried Cranberries and Blue Cheese

\$12

Salad Nicoise Greens with Green Beans, Tomato, Boiled Egg, Olives, Red Wine Vinaigrette

\$12

Caesar Salad

\$9

Sliced Tomatoes with Fresh Mozzarella Basil, Balsamic Dressing

\$12

Warm Goat Cheese Salad, Walnut Crust, Crostini

\$13

Onion Tart "Lutece", Served With Small Salad

\$12

A Gratuity of 20% and 6.35% CT Sales Tax will be applied to all Food & Beverage Prices

40 McCurdy Road • Old Lyme, CT 06371

T: 860-434-9728 • F: 860-434-3326 • E: [dining@oldlymecc.com](mailto:dining@oldlymecc.com)

## Main Courses

### Beef

|  |      |
|--|------|
| Roast Tenderloin of Beef, Red Wine Sauce or Sauce Béarnaise<br>(10 Person Minimum) | \$32 |
| Grilled Filet Mignon, Red Wine Sauce or Sauce Béarnaise                            | \$30 |
| Roast Prime Rib, Au Jus and Horseradish Sour Cream                                 | \$30 |
| Grilled NY Strip, Tarragon Butter, or Sautéed Mushrooms                            | \$29 |
| Grilled and Sliced Tri Tip Steak, Caramelized Onions                               | \$25 |

### Chicken

|   |      |
|---|------|
| Boneless Breast of Chicken, Marsala Wine Sauce & Sautéed Mushrooms              | \$22 |
| Boneless Breast of Chicken Picatta, With Capers, Garlic and Lemon               | \$22 |
| Boneless Breast of Chicken, Saltimbocca, Prosciutto Garlic & Parsley Wine Sauce | \$22 |
| Stuffed Chicken Breast, Sausage and Herb Stuffing, Supreme Sauce                | \$23 |

### Pork

|  |      |
|--|------|
| Roast Pork Loin, Garlic and Rosemary (10 Person Minimum)                     | \$22 |
| Stuffed Pork Loin, Spinach Sundried Tomato and Mushroom Filling, Natural Jus | \$24 |
| Roast Pork Tenderloin, Port Wine Sauce with Seasonal Fruit                   | \$25 |
| Grilled Pork Chops, Seasonal Chutney   | \$24 |

### Seafood

|  |       |
|--|-------|
| Baked Stuffed Shrimp, Crabmeat Stuffing                  | \$28  |
| Baked Stuffed Flounder, Crabmeat Stuffing, Lobster Sauce | \$24  |
| Pan Seared Salmon, Beurre Blanc Sauce or Hollandaise     | \$26  |
| Grilled Swordfish, Herb Butter                           | (M/P) |
| Boiled or Baked Stuffed Lobster                          | (M/P) |

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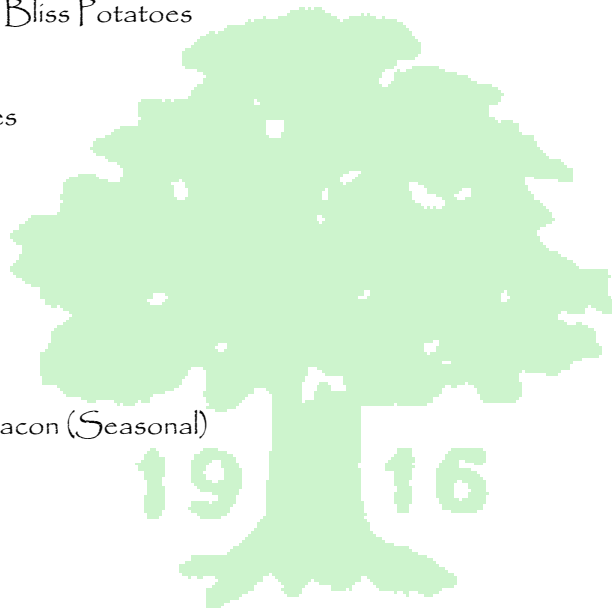
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Vegetarian

|  |      |
|--|------|
| Pasta Primavera, With Seasonal Vegetables and Parmesan   | \$18 |
| Eggplant Napoleon, Mozzarella, Tomato, Pesto   | \$17 |
| Portobello Mushroom "Wellington", Baked In Pastry with Roasted Peppers and Goat Cheese, Mushroom Jus | \$18 |

Accompaniments

- Roasted Fingerling Potatoes
- Roasted Rosemary Red Bliss Potatoes
- Au Gratin Potatoes
- Baked Stuffed Potatoes
- Rice Pilaf
- Wild Rice Pilaf
- Steamed Asparagus
- Buttered Broccoli
- Vegetable Medley
- Brussels sprouts with Bacon (Seasonal)



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## Carving Stations

|   |       |
|---|-------|
| Roast Tenderloin of Beef, Béarnaise Sauce, or horseradish sauce | \$325 |
| Serves 15   |       |
| Roast Turkey Breast, Seasonal Fruit Chutney                     | \$220 |
| Served 25   |       |
| Roast Pork Loin with Garlic and Rosemary                        | \$225 |
| Serves 25   |       |
| Salmon in Puff Pastry with Spinach and Sundried Tomatoes        | \$250 |
| Serves 20   |       |
| Roast Prime Rib of Beef   | \$375 |
| Serves 15-20  |       |

## Platters

|                                     |           |
|-------------------------------------|-----------|
| Vegetables and Crudite              |           |
| Serves 25                           |           |
|                                     | \$115     |
| Serves 50                           |           |
|                                     | \$215     |
| Serves 75                           |           |
|                                     | \$300     |
| Fruit and Cheese Platter            |           |
| Serves 25                           |           |
|                                     | \$175     |
| Serves 50                           |           |
|                                     | \$275     |
| Serves 75                           |           |
|                                     | \$350     |
| <br>                                |           |
| Shrimp Cocktail                     | \$5.00p/p |
| Stone Crab Claws with Lemon Aioli   | \$5.00p/p |
| Oysters and Clams on the Half Shell | \$3.75p/p |
| Smoked Salmon Platter               | (M/P)     |
| Smoked Seafood Variety              | (M/P)     |

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## Buffet Dinner Menu (Contact for Pricing)

### Entrees

Chicken Cacciatore with Onions, Peppers, Tomatoes

Boneless Chicken Breast, Marsala or Picatta

Braised Short Ribs of Beef, Red Wine Sauce

Bouillabaisse a variety of fish and shell fish, in a tomato and Saffron Broth

Paella- Chicken, Chorizo Sausage, Clams, Mussels and Shrimp, Rice, Peas, and Peppers

### Accompaniments

Seasonal Vegetable Medley

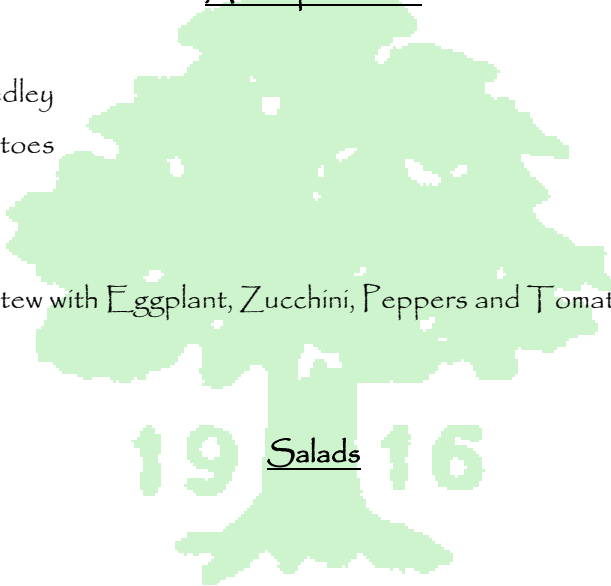
Roasted Rosemary Potatoes

Rice Pilaf

Vegetable au Gratin

Ratatouille Vegetable Stew with Eggplant, Zucchini, Peppers and Tomatoes

Pasta Primavera



Green Salad

Caesar Salad

Cobb Salad

Salad Nicoise

French Potato Salad

Pasta Salad

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