



Heritage Glen Golf Club



Buffet Banquet Menu 2016

Entrees

For the option of a second entrée, add \$2.00 to the higher priced selection

For the option of a third entrée, add \$4.00 to the highest priced selection

Beef Filet of Sirloin \$23.95

Tender filet of sirloin grilled to perfection

Carved Beef Tenderloin \$25.95

Slow roasted beef tenderloin carved and served with horseradish sauce

Fresh Fish \$20.95

Wild caught Salmon croquettes topped with fresh herbs and a béchamel sauce

Gourmet Stuffed Chicken Breast \$20.95

Choice of Cordon Blue-ham and Swiss filling,

Florentine-spinach, artichokes, parsley, and cream cheese filling

Grilled Chicken Breast \$15.95

Marinated grilled chicken breast

Grilled Chicken Specialty \$16.95

Marsala - Grilled chicken breast topped with a homemade Marsala wine sauce with sautéed mushrooms

Piccata - Pan fried chicken topped with a white wine and a brown butter caper sauce

Teriyaki - Grilled chicken breast with teriyaki sauce and grilled pineapple

Breaded Chicken Breast \$17.95

Monterey Chicken - sautéed mushrooms and Monterey Jack cheese or

Chicken Parmesan - marinara sauce and mozzarella cheese

Lasagna Vegetarian \$15.95, with meat \$16.95

Layered noodles with vegetables or meat, mozzarella cheese

Pasta Bar \$16.95

Penne pasta served with grilled chicken strips and

Your choice of three sauces: Alfredo, Pesto, Creamy Pesto, Marinara or Meaty Marinara

Portabella Ravioli \$17.95

Mushroom stuffed ravioli with our signature Creamy Pesto sauce

Pot Roast \$17.95

Tender beef slowly cooked with carrots, celery, and onion

Prime Rib Carving Station \$23.95

Slow roasted prime rib carved and served with horseradish sauce

Pork \$17.95

Roasted Pork Loin - Tender pork loin with a seared hickory crust

BBQ Ribs - Smoked tender baby back ribs rubbed with our special dry rub and smoked for 6 hours
over applewood

Select One Vegetable, One Starch and One Salad

Rolls & Butter included

-Each Additional Side Dish \$2 extra per person-

Vegetables

Bean and Carrot Medley, Glazed Carrots, Green Bean Casserole, Green Bean Almandine, Steamed Green Beans, California Blend Vegetables, Summer Squash and Zucchini, Buttered Sweet Corn or Coleslaw

Starch

Potatoes: Herb Roasted Redskins, Smashed Redskins, Baked, Au Gratin, Scalloped, Mashed with Home-style gravy, Duchess Potatoes. **Other Options:** Heritage Glen's Signature Potato Salad, Wild Rice Pilaf, Baked Macaroni and Cheese, and Sage Stuffing

Salads

House: Mixed field greens, red onion, tomato, cucumber, croutons, cheese, and 2 dressing choices

Caesar: Romaine lettuce, tomato, red onion, parmesan, and croutons tossed with Caesar dressing

Spinach: Fresh baby spinach with feta cheese, dried cherries, red onion, tomato and tossed with Balsamic Vinaigrette

Greek: Romaine lettuce, red onion, tomato, black olives, pepperoncini peppers, and feta cheese tossed with Balsamic Vinaigrette

Our professional staff is more than willing to customize your menu and welcomes your requests

Desserts \$3.95

Ask about our assorted cakes, pies, and other options