

*\$35.95pp*

## BANQUET LUNCHEON OR DINNER MENU SELECTIONS

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### POULTRY SELECTIONS

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*Luncheon \$13.95 pp  
Dinner Entrée \$19.95 pp*

#### **Chicken Marsala**

tender chicken breast sautéed with  
marsala wine and mushrooms

#### **Chicken Picatta**

tender chicken breast sautéed  
with white wine and capers

#### **Chicken Parmesan**

tender chicken breast lightly seasoned  
and breaded, topped with a rich  
marinara sauce and provolone cheese

#### **Chicken Vera Cruz**

tender chicken breast sautéed and topped with  
diced tomatoes, onions, peppers, and  
shredded asiago cheese

#### **Chicken Dijon**

tender chicken breast sautéed  
with white wine and finished with  
a dijon cream sauce

#### **Oven Roasted Turkey**

whole white breast meat turkey, sliced  
and served with home style stuffing  
and cranberry sauce

*All meals are served with Baked Rolls and Butter. House Salad, Vegetable and Starch.  
Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water*

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### PORK SELECTIONS

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*Luncheon \$15.95 pp  
Dinner Entrée \$21.95pp*

#### **Pork Medallions**

medallions of roasted pork with  
a apricot brandy glaze

#### **Herb Crusted Pork**

herb crusted roasted pork loin sliced and  
topped with caramelized red onion and  
laced with balsamic reduction

#### **Apple Bourbon Pork Medallions**

medallions of roasted pork topped with a chunky  
apple bourbon sauce

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Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water*

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**PASTA SELECTIONS**

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*Luncheon \$12.95pp*

*Dinner \$16.95pp*

**Meat Lasagna**

chef's homemade beef lasagna, layered high and served with a rich marinara sauce topped with shredded parmesan cheese

**Vegetable Lasagna**

chef's homemade all vegetable lasagna, layered high and served with alfredo sauce topped with shredded parmesan

**Stuffed Shells**

jumbo pasta shells stuffed full of ricotta cheese and topped with rich marinara sauce

**Baked Ziti**

a combination of penne pasta, ground beef, marinara sauce and cheeses, baked to perfection

**Chicken & Broccoli Alfredo**

a heaping portion of fettuccine noodles blended with a creamy alfredo sauce, tossed with grilled chicken and broccoli

*All meals are served with Baked Rolls and Butter. House Salad and Vegetable.  
Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water*

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**Vegetarian Selections**

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*Luncheon \$12.95pp*

*Dinner Entrée \$16.95pp*

**Pasta Primavera**

assorted garden vegetables tossed with pasta in a delicate marinara sauce

**Vegetable Stir Fry**

a variety of garden vegetables lightly sautéed and served over a bed of rice

*All meals are served with Baked Rolls and Butter. Served with a House Salad.  
Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water*

**Vegetable Selections**

*\*Additional Vegetables \$1.50pp\**

Green Beans  
Steamed Broccoli  
Green Beans Almandine  
Glazed Baby Dill Carrots  
California Mixed  
Peas Carrots and Pearl Onions  
Chefs Blend

**Starch Selections**

*\*Additional Starches \$1.50pp\**

Chef's Oven Roasted Garlic Potatoes  
Creamy Whipped Potatoes  
Wild Rice Pilaf  
Au Gratin Potatoes  
Baked Potatoes  
Twice Baked Potatoes  
Red Bliss Potatoes in Parsley Butter

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**SEAFOOD SELECTIONS**

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*Luncheon \$15.95 pp  
Dinner Entrée \$21.95 pp*

**Baked Salmon Filet**

atlantic filet baked to perfection and laced with a creamy dill sauce

**Potato Leek Crusted Salmon Filet**

atlantic filet crusted with potatoes and leeks, baked to perfection and finished with a white wine lemon buerre blanc

**Sole Almondine**

sautéed delicate filet of sole topped with thinly sliced almonds and a mild lemon buerre blanc

**Poached Tilapia**

tender filet of tilapia poached in a mild garlic white wine and butter sauce

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**BEEF SELECTIONS**

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*Luncheon \$16.95 pp  
Dinner \$22.95 pp*

**Roast Beef**

slow cooked to perfection, sliced and served with a rich mushroom and brown gravy

**London Broil**

sliced beef topped with a merlot wine demi glaze

**Beef Burgundy**

tender chunks of beef slowly simmered in a burgundy wine sauce with mushrooms onions

**Chefs Pot Roast**

slow cooked tender pot roast served with a brown gravy

**New York Strip Steak**

*\$26.95pp*

10oz. U.S.D.A. sirloin of beef, grilled to medium rare and topped with garlic sautéed mushrooms

**Filet Mignon**

*\$29.95pp*

8oz. U.S.D.A. center cut filet of beef, grilled to medium rare and served with sauce béarnaise

**Prime Rib of Beef**

*8oz. \$23.95pp*

*10oz. \$26.95pp*

8oz./10oz. U.S.D.A. choice rib of beef slowly cooked to medium rare and served with aus jus

*All meals are served with Baked Rolls and Butter. House Salad, Vegetable and Starch. Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water*

## FLAVORFUL FINALES

*(The following items can be added to any buffet or plated menu)*

### Dessert Selections

**\$1.50 pp**

Lemon Cake

Banana Cake

Carrot Cake

White Cake

Chocolate Cake

Fruit Tarts

White or Dark Chocolate Mousse

Assorted Cookies

Fudge Brownies

Specialty dessert available at an additional cost

*\$1.50 cutting Fee will be applied to cakes not  
supplied by Heritage Pines Country Club\**

### Deluxe Chocolate Fountain

Two hours of flowing dark chocolate, professionally displayed  
with the accompaniments of your choice.

\$250.00

<p><b>“Delicious”</b> <i>Selection of Four (4)</i> <b>\$2.00pp</b></p>	<p><b>“Delightful”</b> <i>Selection of Six (6)</i> <b>\$4.00pp</b></p>	<p><b>“Decadence”</b> <i>Selection of Eight (8)</i> <b>\$6.00pp</b></p>
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*Select from the following dipping items:*

Marshmallows

Rice Krispy Treats

Lady Fingers

Cherries

White Chocolate Macadamia Cookies

Peanut Butter Cookies

Biscotti\*\*

Pound Cake

Pretzels

Sugar Wafers

Bananas

Chocolate Chips Cookies

Oreos

Strawberries\*\*

\*\* Denotes items available with “Decadence” only \*\*