



# PLUM BROOK COUNTRY CLUB

## DINNER BUFFET MEALS

TWO ENTRÉE BUFFET.....38.00++ PER PERSON  
THREE ENTRÉE BUFFET...44.00++ PER PERSON

ALL BUFFETS INCLUDE:  
A SERVED TOSSED SALAD  
CHOICE OF DRESSING  
ROLLS, BUTTER

### ENTRÉE CHOICES

CHICKEN MARSALA  
CHICKEN SALTIMBOCCA  
CHICKEN CORDON BLEU  
CHICKEN PICCATA  
BUTTERMILK FRIED CHICKEN  
BEEF TIPS OVER BUTTERED NOODLES  
BEEF SHORT RIBS WITH HORSERADISH  
CREAM SAUCE  
BEEF BRISKET  
HICKORY SMOKED HAM WITH FRUIT  
SAUCE  
PORK LOIN WITH PAN GRAVY  
LASAGNA AND GARLIC BREADSTICKS  
(IN LIEU OF DINNER ROLLS)  
GINGER SOY SALMON  
DIJONAISE SALMON  
COD WITH NEWBURG SAUCE  
BAKED COD AMANDINE  
SEAFOOD CREOLE  
PRIME RIB BUFFET...45.00

### STARCH CHOICES (CHOOSE ONE)

ROASTED REDSKIN POTATOES  
CREAMY WHIPPED POTATOES  
AU GRATIN POTATOES  
MAPLE ROASTED SWEET POTATOES  
RICE PILAF  
BUTTERED PASTA  
BAKED POTATO

### VEGETABLE CHOICES(CHOOSE ONE)

GREEN BEANS AMANDINE  
PEAS WITH MUSHROOMS  
GLAZED CARROTS  
BROCCOLI AND CAULIFLOWER BLEND  
CHEF'S SEASONAL VEGETABLE MEDLEY  
PLUM BROOK MEDLEY (ZUCCHINI,  
SUMMER SQUASH, BERMUDA ONION,  
GREEN BEANS, RED BELL PEPPER,  
MUSHROOM)  
ORIENTAL VEGETABLE BLEND (SNOW  
PEAS, CARROT, WATER CHESTNUT,  
MINIATURE CORN, BAMBOO SHOOT,  
BEAN SPROUTS, SESAME/SOY SAUCE)

CHEF CONSULTATION ON SPECIAL  
MENUS IS RECOMMENDED. SPECIAL  
MENUS AND CONSULTATIONS  
SHOULD BE DONE 2 WEEKS BEFORE  
EVENT

ALL PRICES SUBJECT TO 22% TAXABLE SERVICE CHARGE IN ADDITION TO APPLICABLE STATE AND LOCAL TAXES. PLUM BROOK COUNTRY CLUB MUST BE NOTIFIED OF ANY REDUCTIONS IN GUARANTEES A MINIMUM OF 7 DAYS IN ADVANCE OF THE SCHEDULED FUNCTION OR ESTABLISHED GUARANTEE NUMBERS WILL AUTOMATICALLY BE PREPARED AND CHARGED. DUE TO FLUCTUATING FOOD AND BEVERAGE PRICES, MENU PRICES MAY CHANGE WITHOUT NOTICE, UNLESS ARRANGEMENTS ARE CONFIRMED BY A SIGNED BANQUET EVENT ORDER