

## Plum Brook – Lunch Buffet Meals

Two Entrée Buffet.....20.95++ per person

Three Entrée Buffet.....24.95++ per person

### All Buffets include:

Relish Tray (Sweet Pickles, Dill Pickles, Pepperoncini, Black Olives, Green Olives)  
Tossed Garden Salad with Assorted Condiments (Shredded Carrot, Sliced Cucumber, Cherry  
Tomato, Bermuda Onion, Shredded Cheese, Seasoned Croutons, Bacon Bits)  
Cucumbers Vinaigrette, Marinated Mushrooms, Creamy Cole Slaw  
Rolls, Butter, Iced Tea and Lemonade

### Entrée Choices

Chicken Marsala  
Chicken Saltimbocca  
Chicken Cordon Bleu  
Chicken Piccata  
Buttermilk Fried Chicken  
Roast Sirloin of Beef Au jus  
Beef Tips over Buttered Noodles  
Beef Brisket  
Swiss Steak  
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  
Beer Battered Cod  
Baked Cod Amandine  
Seafood Creole

### 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 & 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)

### Dessert Selections (Choose One)

Assorted Layer Cakes      Assorted Fruit Pies  
Assorted Miniature Desserts      Double Fudge Brownies  
Assorted Cookies

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.

## Plum Brook – Lunch Plated Meals

Braised Tenderloin Tips 16.75++

Beef tenderloin tips simmered in rich demi-glace with mushrooms and seasonings.  
Served on buttered noodles.

Chicken Piccata 16.00++

Chicken Breast dredged in flour, sautéed with lemon, white wine and capers.

Yankee Pot Roast 16.75++

Top round of beef slow cooked with carrots and onions until fork tender.

Swiss Steak 16.75++

Cubed steak simmered slowly in our Chef's signature gravy until tender.

Chicken Saltimbocca 15.75++

Chicken Roulade filled with Swiss cheese, ham fresh sage and drizzled with a sage Veloute.

Ginger Soy Salmon 16.75++

Faroe Island Salmon marinated in brown sugar, ginger and soy sauce and grilled to desired doneness.

Filet of Sirloin 16.75++

Center cut Sirloin Steak seasoned and grilled to desired temperature

Starch Choices (Choose One)

Roasted Redskin Potatoes

Creamy Whipped Potatoes

Au Gratin Potatoes

Maple Roasted Sweet Potatoes

Rice Pilaf

Buttered Pasta

Black Pearl Medley (Wild Rice, Barley and Daikon  
Radish Seed)

Twice Baked Potato (\$1.50 surcharge)

Baked Potato

Vegetable Choices (Choose One)

Green Beans Amandine

Peas with Mushrooms

Glazed Carrots

Broccoli & 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)

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.

## Plum Brook – Light Lunch Plated Meals

### Caesar Salad 10.50++

Romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese and garlic herbed croutons

Add grilled chicken breast.....add \$4.00

Add grilled salmon.....add \$5.00

Add grilled Gulf of Mexico Shrimp.....add \$6.00

### Salad Trio 14.50++

A trio of favorites:

Chicken salad, tuna salad and egg salad served on fresh iceberg lettuce with tomato wedges, assorted crackers and seasonal fruit.

### Southwest Salad 14.50++

Romaine & Iceberg lettuce, black beans, sweet corn, diced tomato, Bermuda onion, sliced avocado, shredded cheese, fried tortilla strips, and julienne grilled chicken tossed with chipotle ranch dressing.

### Turkey Croissant 14.50++

Shaved smoked turkey breast & Havarti cheese layered on a flaky croissant with fresh tomatoes and lettuce served with pasta salad, seasonal fruit, and a dill pickle.

### Hot Ham & Cheese Croissant 14.75++

Shaved hickory smoked ham and Swiss cheese served on a flaky croissant and baked until warm. Served with potato salad and seasonal fruit.

### Chicken Caesar Wrap 14.50++

Grilled chicken, romaine lettuce, olives, croutons, parmesan cheese and Caesar Dressing on garlic tortilla wrap. Served with sea salt potato chips...14.50++ per person

### Country Club 14.75++

Turkey, ham, bacon, Swiss cheese, lettuce, tomato and mayonaisse with dill pickle and sea salt potato chips.

### All American Hamburger 14.50++

8 Ounces of seasoned ground beef on a Kaiser bun with lettuce, tomato, onion, French fries, and a kosher pickle. Also available as a Cheeseburger.

### Dessert Selections (Choose One)

Assorted Layer Cakes      Assorted Fruit Pies

Assorted Miniature Desserts      Double Fudge Brownies      Assorted Cookies

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.