

Plum Brook – 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 & 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 and coffee station \$4.00 per person

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 – Dinner Plated Meals

(All Plated Meals include a Tossed Garden Salad, Dressing, Rolls, Butter)

6 oz Beef Tenderloin Demi-Glace.....	45.00++ per person
6 oz. Filet Mignon with Frizzled Leek Garniture.....	45.00++ per person
12 oz. Prime Rib carving station.....	45.00++ per person
Chicken Piccata.....	28.00++ per person
Chicken Saltimbocca.....	28.00++ per person
Roast Pork Tenderloin with Pineapple Salsa.....	28.00++ per person
Ginger Soy Salmon.....	36.00++ per person
Salmon with Tarragon Cream Sauce.....	36.00++ per person
Salmon with Sauce Dijonaise.....	36.00++ per person

Combination Plates

Filet Mignon and Shrimp Scampi.....	52.00++ per person
Filet Mignon with Chicken (Marsala, Piccata, Saltimbocca)	48.00++ per person
Filet Mignon and Salmon (Ginger Soy, Dijonaise, Tarragon Cream, Brie Salmon)	48.00++ per person
Chicken and Salmon (Select Chicken & Salmon from above)	40.00++ per person

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)

Dessert and coffee station \$4.00 per person

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

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