

**Heritage Glen Golf Club**

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**Buffet Banquet Menu 2022**

**Entrees**

**Prices are per person and subject to change**

**Beef Filet of Sirloin** $28.95 \*\*\*\*\*

Tender filet of sirloin grilled to perfection

**Carved Beef Tenderloin** $30.95\*\*\*\*\*

Slow roasted beef tenderloin carved and served with horseradish sauce

**Prime Rib Carving Station** $28.95\*\*\*\*\*

Slow roasted prime rib carved and served with horseradish sauce

**Braised Beef** $22.95\*\*\*\*\*

Tender beef slowly cooked with carrots, celery, and onion

**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** – Topped with sautéed mushrooms and Monterey Jack cheese

**Chicken Parmesan** – Topped with 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

**Pork** $23.95\*\*\*

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

**Stuffed Pork Loin** –Pork Loin stuffed with apples, cherries, red onion, fresh sage and garlic

**BBQ Ribs** – Smoked tender baby back ribs rubbed with our special dry rub and smoked for over applewood

**Select One Vegetable, One Starch and One Salad**

**Rolls & Butter included**

**-Each Additional Side Dish $3 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, Potatoes Anna. **Other Options**: Heritage Glen’s Signature Potato Salad,

Wild Rice Pilaf, Baked Macaroni and Cheese, Stuffing and risotto

**Salads**

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

**Greek:** Romaine lettuce, red onion, tomato, black olives, pepperoncini peppers, and feta cheese

tossed with Balsamic Vinaigrette

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

**Mediterranean:** Mixed field greens, thin red onions, grape tomatoes, dried cherries, cranberries, and candied almonds all tossed in a raspberry vinaigrette and topped with parmesan cheese

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

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

For the option of a second Entrée’ - per person

**Desserts $5.95**

*Ask about our assorted cakes, pies, and other options*

*For the option of a second entrée’*

*Add $5.00 per person*

*\*\* Add $6.00*

*\*\*\* Add $8.00*

*\*\*\*\* Add $10.00*

*\*\*\*\*\* Add $14.00*