



# Heritage Glen Golf Club



## Buffet Banquet Menu 2022

### Entrees

Prices are per person and subject to change

Beef Filet of Sirloin \$33.95 \*\*\*\*\*

Tender filet of sirloin grilled to perfection

Carved Beef Tenderloin \$35.95\*\*\*\*\*

Slow roasted beef tenderloin carved and served with horseradish sauce

Prime Rib Carving Station \$33.95\*\*\*\*\*

Slow roasted prime rib carved and served with horseradish sauce

Braised Beef \$27.95\*\*\*\*\*

Tender beef slowly cooked with carrots, celery, and onion

Fresh Fish \$24.95\*\*\*\*

Wild caught Salmon croquettes topped with fresh herbs and a béchamel sauce

Gourmet Stuffed Chicken Breast \$22.95\*\*\*\*

Choice of Cordon Blue-ham and Swiss filling,

Florentine-spinach, artichokes, parsley, and cream cheese filling

Grilled Chicken Breast \$21.95\*

Marinated grilled chicken breast

Grilled Chicken Specialty \$21.95\*\*\*

*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 \$21.95\*\*\*

*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 \$21.95\*

Layered noodles with vegetables or meat, mozzarella cheese

Pasta Bar \$21.95\*\*

Penne pasta served with grilled chicken strips and  
Your choice of three sauces: Alfredo, Pesto, Creamy Pesto, Marinara or Meaty Marinara

Portabella Ravioli \$23.95\*\*\*

Mushroom stuffed ravioli with our signature Creamy Pesto sauce

Pork \$27.95\*\*\*

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 \$5 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 \$7.95

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

*For the option of a second entrée'*

*Add \$9.00 per person*

*\*\* Add \$9.00*

*\*\*\* Add \$11.00*

*\*\*\*\* Add \$12.00*

*\*\*\*\*\* Add \$16.00*