



Heritage Glen Golf Club

Buffet Banquet Menu 2023

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*